



Society

Roving Club to Give Its Annual Informal Dance

PORTLAND Roving club will give its annual informal town dance at Christiansen hall June 2. The affair is one of the two dances given by the club in the city as most of its social affairs take place at the clubhouse on the Williams street river. All members of other boat clubs in the city are invited to attend the affair.

Patronesses for the evening are Mrs. H. E. Judge, Mrs. W. J. Patton, Mrs. Lewis A. Mills and Mrs. H. C. Howes.

Miss Pease and Morrice Kaegi Wedon Thursday

THE marriage of Miss Josephine Pease and Mr. Morris C. Kaegi took place at the home of the bride's parents, Mr. and Mrs. Charles E. Pease, Thursday evening, Dr. W. L. Elliot officiating. Miss Pauline Pease, sister of the bride, was maid of honor, and Mr. Theodore Black was best man.

Pink snapdragons and roses were used throughout the rooms for the decorations for the wedding, which was attended by a company of friends and relatives. The bride, who was gowned in white Canton crepe, wore a wedding veil of tulle and carried white sweet peas and valley hills. Mrs. Kaegi played the wedding march and Mrs. Arthur Welch sang the bridal hymn. An informal reception followed the ceremony.

The bride is a member of Alpha Gamma Delta and a student of O. A. C. Mr. Kaegi, who is pharmacist, a member of Kappa Psi fraternity. Following the bride's wedding trip Mr. and Mrs. Kaegi will make their home in Rose City Park.

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useful in cases of diarrhea. One tablespoonful (rounded) may be given to older children three or four times a day either plain or spread on toast. It should always be given fresh.

Curdled Egg—Into a saucepan of boiling water put a fresh egg without removing the shell. Remove from the fire at once, and leave the egg in the hot water for five minutes. The white should then be of a jelly-like consistency.

Yeast—To one quart of whole milk heated to 105 degrees Fahrenheit add four teaspoonfuls of liquid yeast. Add a pinch of salt and a teaspoonful of sugar. Keep in a cool place until the curd forms. Strain off the liquid or whey. The curd is junket.

Scraped Beef or Meat Pulp—A piece of rare round or sirloin steak, the outer part having been cut away, is scraped or shredded with a knife after being slightly broiled. Add a pinch of salt. From a teaspoonful of a tablespoonful may be given to a child of 12 months. Scraping is much better than cutting the meat fine.

Fruits Pulp—Cook the dried prunes slowly in a porcelain saucepan with a little water until they are quite soft. Very little or no sugar is needed. Then strain or rub the fruit through a coarse sieve. From one to four tablespoonfuls may be given at one time. Apricots, apples or peaches may be prepared in the same way.



The Canny Scot Picks a Shoe

Dr. S. D. Fairweather of Aberdeen, Scotland, probably never saw the Cantilever Shoe, but he described it pretty closely in the Lancet (London) when he gave his views on the ideal walking shoe:

"The average woman gets no spring from the arch of the foot, being content with a lateral wobble of the ankle and rotation of the foot around its long axis. Instead of the natural springy heel-and-toe action. Any elasticity she gets is from flexion and extension at the knee, her feet being no more springy than blocks of wood."

Flexible Shank

Dr. Fairweather describes the ideal shoe as a "close-fitting, pliable covering of leather, supporting without immobilizing or hampering the structures in the arch and ankle, the waist of the boot acting like an artificial annular ligament. The sole should conform to the shape of the foot, the heel being the same thickness as the forepart and the middle part flexible."

We know that many women have found comfort in the Cantilever Shoe, with flexible arch giving that spring to the foot which you, too, would find so enjoyable in walking. Cantilever heels are of modish height. Come and see how good looking a shoe combines all these approved features. We are exclusive Cantilever agents for this city.

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English Surgeon And His Lady Are Entertained

INTERESTING visitors in the city during the past week have been Sir Thomas and Lady Lewis of London, who have been the house guests of Dr. and Mrs. Nobel Wiley Jones. Sir Thomas Lewis is a distinguished specialist who has been one of the speakers at the tenth annual reunion of the alumni of the medical school of the University of Oregon. They arrived in the city Sunday and were guests of Dr. and Mrs. Frederick A. Kiehl at an informal tea Sunday afternoon. Monday the visitors enjoyed motor trips about the city and were dinner guests of Dr. and Mrs. Jones Monday evening when covers were placed for the honor guests, Dr. and Mrs. P. L. Campbell of Eugene, Dr. and Mrs. Richard Frederick Scholz, Mr. and Mrs. William Finley, Dr. and Mrs. Frederick A. Kiehl, Miss Bertha K. Young and Dr. Richard Dillehunt.

A dinner for members of the faculty and several of the visitors for the week, including Sir Thomas Lewis, was given at the University club Tuesday evening by Dr. Dillehunt and several other affairs were arranged for their pleasure. Thursday the visitors were entertained at a dinner at Columbia George hotel, near Hood River.

Several supper parties preceded the dance given at Portland Heights club to members of the younger set Tuesday evening. Mrs. James Guy Richards and Mrs. Lewis A. McArthur were hostesses for a party of 20 friends at the home of Mrs. Richards at Hillsdale. Mr. Carroll Dunning entertained a number of friends at the University club preceding the affair.

Mrs. Gilbert H. Durham was hostess early in the week for a musicale and tea at her home. Miss Anna Ellis Barker, a gifted pianist, gave an informal program. At the tea hour Mrs. James D. Hart, Mrs. Stanley G. Jewett, Mrs. Erskine Wood and Mrs. M. L. Holbrook presided at the tea table.

Mrs. Margaret Tierney and daughter, Miss Nellie Tierney, and Mrs. Jules Clarke have returned from an extended sojourn in Los Angeles, Cal.



Young Folk In Dance Revue This Week

COLORFUL and artistic dance revues are quite the affairs of the hour, and one of these scheduled for the coming week which is attracting much attention, will be given at the Auditorium under the direction of Alys May Brown. Miss Brown will present 150 Portland young people in her various ballet numbers, and a special 15-piece orchestra under the baton of Mischa Pels will provide the musical background for the affair. Beautiful stage settings and unusual lighting effects will add to the artistry of the scenes, and incidental music, sung off stage by a chorus of trained women's voices will give an added charm.

In one of the ballets 40 little tots in dainty flower costumes will dance the spring Ballet of the Flowers. In contrast to this will be Pavlova's famous "Snowflake Ballet" with its sparkling winter setting. Mozart's opera "The Magic Flute" will be given in a four-scene pantomime dance arrangement. It is in this that the chorus will give the temple music off stage. A "Bubble Ballet" reality and alluring as its name, will bring the program to a close.

Many of Portland's future belles and beaux will be included in the casts of the various ballets, and a number of prominent society matrons are acting as patronesses for the affair. The patronesses are: Mrs. Pat H. Allen, Mrs. W. E. Ayer, Mrs. William T. Belcher, Mrs. Roy T. Bishop, Mrs. Edward Boyce, Mrs. Victor Brandt, Mrs. W. A. T. Bushong, Mrs. Orange M. Clark, Mrs. Elliott R. Corbett, Mrs. Frank J. Cobbs, Mrs. W. D. Deaver, Mrs. Adolph Dekum, Mrs. Willis Dunaway, Mrs. Thomas Edwards, Mrs. Robert S. Farrell, Mrs. Sigmond Frank, Mrs. G. J. Frankel, Mrs. George T. Gerlinger, Miss Elsie Gralle, Mrs. Bert E. Haney, Mrs. J. Coulsen Hare, Mrs. Charles A. Hart, Mrs. Thomas D. Honeyman, Mrs. Max S. Ilph, Mrs. Frederick A. Kiehl, Mrs. E. G. Leiby, Mrs. Sanford P. Lowengard, Mrs. Murray Manville, Mrs. William McMaster, Mrs. R. T. Marsh, Mrs. Lawrence A. McNary, Mrs. G. B. McLeod, Mrs. Henry W. Metzger, Mrs. O. W. Mielke, Mrs. A. C. Newill, Mrs. A. A. Pearson, Mrs. Edcar B. Piper, Mrs. E. R. Pittsman, Mrs. Herbert Garr Reed, Mrs. William Reid, Mrs. A. E. Rockey, Mrs. Alva Lee Stephens, Mrs. Guy W. "Tabbit", Mrs. J. Philip Tamleski, Mrs. Warren E. Thomas, Mrs. Ben N. Wade, Mrs. Ralph W. Wilbur, and Mrs. Thomas H. Williams.

Scio—The married Peoples' Dancing club, about 20 couples, attended a reception given them by a Lebanon dancing club, Tuesday night. The new Lebanon armory was beautifully decorated for the occasion.



MISS JULIE MURPHY announced her engagement to Mr. John Edward Finneran at a luncheon Saturday. Mrs. Dorothy Sharp Kelly left the city last week for a trip abroad. Mrs. Frank Paul Firey entertained a number of friends at her home in Laurelhurst Saturday night.

Misses Holmes Honor Guests At Reception

IN COMPLIMENT to Miss Florence and Miss Mary Holmes, Mr. and Mrs. Joseph Adams Hill will entertain today at a reception from 4 to 6 o'clock in Daniels' hall, No. 175 North 24th street. Among those who will assist will be: Mrs. H. P. Kendall, Mrs. William B. Streeter, Mrs. William Kussam, Mrs. Frank Kerr, Mrs. Earl Fogel, Mrs. Warren E. Thomas, Mrs. H. N. Burpee, Mrs. Thomas Honeyman, Mrs. Helen Van Houten, and about the rooms: Mrs. Kate Kelly, Mrs. Nancy Zan Scott, Miss Beatrice Locke, Miss Gwendys Bowen, Miss Laura Tamleski, Miss Marie Johnston, Miss Adeline Kendall, Miss Margaret Johnston, Mrs. Linn Davis and Mrs. Robert Warrens.

Mrs. Erwyn Mutch will sing and Mrs. Alice Price Moore will contribute a group of songs. Mrs. Van Houten will accompany the singers.

Mrs. Erwyn MacMaster was hostess for a bridge party tea Thursday at her home at Ardour. Guests to make up 19 tables of bridge were invited for the occasion. At the tea hour Mrs. Richard M. Blatchford, Mrs. Cyrus A. Dolph, Mrs. Edith Ladd Corbett and Mrs. William D. Wheelwright presided at the tables.

Mrs. Roland M. Lockwood entertained informally at bridge last Saturday afternoon in honor of Mrs. Lloyd Robert Gray, who is the guest of her mother, Mrs. J. C. Olds, for the summer.

Mrs. F. C. Malpas was hostess for a silver tea at her home Wednesday to raise funds for St. Stephens Pro-Cathedral guild. Mrs. J. N. Allison, who is planning to leave the city Monday for



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How to Care For the Baby

Food Recipes

Albumin Water—The white of one fresh egg, half a pint of cold water, a pinch of salt. Shake this thoroughly and feed cold, either with a spoon or from a bottle. This can often be retained by a very irritable stomach.

Barley Water—Take one level tablespoonful of Robinson's or Brooks' barley flour and mix with enough cold water to make a paste. Add water up to one pint and a pinch of salt. This should be boiled in a double boiler for 30 minutes, then strained through two thicknesses of cheesecloth. Then add boiled water up to one pint to make up what has boiled away.

Lime Water—Put one teaspoonful of unslaked lime in bottle containing one quart of boiled water, shake thoroughly and allow it to stand for 24 hours. The clear fluid at the top is lime water.

Gruel—This may be either barley or oatmeal gruel made with Brooks' or Robinson's barley or with Robinson's oatmeal gruel. Take three table-

spoonfuls of flour and mix with enough cold water to make a smooth paste, then add water to make one pint. Cook this for 20 minutes in a double boiler. Add a pinch of salt and strain through two thicknesses of cheesecloth. If the gruel is too thin it will be necessary to cook a little longer. It should be thick enough to jelly when cold.

Broth—Put one pound of meat, either broiler, chicken, veal or beef, in one pint of cold water. Add a pinch of salt. Cook over a slow fire for three or four hours. Strain through two thicknesses of cheese cloth, and when cold carefully remove the fat, adding more salt if required. This may be fed either warm or cold. A very nutritious broth is made by thickening this with corn starch, cooking for 10 minutes and then adding three ounces of milk.

Whey—Take one pint of fresh cow's milk and warm it, not above 100 degrees Fahrenheit. Add two teaspoonfuls of liquid rennet. Stir for a minute, then allow it to stand until the curd forms. Break up the curd with a fork and strain through muslin or cheese cloth. Heat the whey to 155 degrees Fahrenheit and allow it to cool gradually. Keep on ice. Whey is useful in many cases of acute indigestion with vomiting but not generally in diarrhea.

Curd—The dry curd, after all the whey has been drained off, with the addition of a little salt is palatable and often



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