

Society

By RUTH LENOIRE FISHER

JUSTICE Arthur S. Bennett and Mrs. Bennett accompanied by Miss Mary Hopkins arrived home yesterday from a six weeks sojourn at Seaside.

Miss Elsie Dorsey will leave today for Virginia, her former home. During her residence in Salem while she was nursing Miss Dorsey was very active in church work being a

MRS. DOOLEY'S ADVICE TO WORKING GIRLS

Milwaukee, Wis.—"I wish all girls who work and suffer from functional disorders would profit by my advice and take Lydia E. Pinkham's Vegetable Compound."



Before I was married, when I came home from work at night, I would be just worn out with pains which drove me down. I used Lydia E. Pinkham's Vegetable Compound and it made me feel like a new woman. I can work from morning until night and it does not bother me, and I wish all girls who suffer as I did would try Lydia E. Pinkham's Vegetable Compound."

Mrs. H. Dooley, 1135 25th Street, Milwaukee, Wis.

Working girls everywhere should profit by Mrs. Dooley's experience, and instead of dragging along from day to day with a burden, give this famous root and herb remedy, Lydia E. Pinkham's Vegetable Compound a trial. It has overcome just such conditions for thousands of others, and why not for you? For special advice, write Lydia E. Pinkham Medicine Co., Lynn, Mass. The result of their 40 years experience is at your service.

member of the Leslie Methodist church. For her honor the Epworth League of that church gave a farewell party at the church last night.

Mrs. Ira Jorgenson and daughter Iris have gone to Newport where they will enjoy a several weeks outing at the beach.

Miss Ella McCombs has arrived from her home in Seattle and will be the house guest for several days of Dr. and Mrs. R. D. Byrd.

The small daughter of Mr. and Mrs. Alfred Schramm who arrived last Saturday has been named Patricia Lucille.

Mr. and Mrs. J. W. Reynolds have arrived in Salem and are visiting with their mother, Mrs. John Reynolds.

Miss Belle Moore of Portland has returned to her home after a short stay near Salem as the guest of Mrs. John Withycombe at Lake Labish.

Friends are welcoming Mrs. William Page Douglass and her two small children who arrived Sunday with Mrs. Douglass' parents, Mr. and Mrs. William McGilchrist from her home in Berkeley, Cal. Mr. and Mrs. Douglass are removing to Sacramento very soon.

Mr. and Mrs. William McGilchrist, Jr. and children, Mrs. James McGilchrist and two daughters, Mrs. O. F. Kerr, Mr. and Mrs. W. M. Savage returned Friday from a several weeks visit at Newport.

Mrs. L. C. Cavanaugh has returned from Portland where she went with her daughter, Mrs. O. L. Ragan and her small children Howard and Lelia Eleanor who were on the way to San Francisco.

Mrs. Solomon Worden and Mrs. Roy Shields returned Wednesday from Florence where they have been spending a few weeks.

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Barley Cookies.—One-half cupful butter, one cupful sugar, one egg, one-half cupful sour milk, one-fourth teaspoonful soda, one-half teaspoonful salt, 1 1/4 cupfuls barley flour, 1 1/4 cupfuls wheat flour, three teaspoonfuls baking powder, one teaspoonful vanilla, two teaspoonfuls shredded coconut. Cream butter and sugar together. Add the egg beaten lightly and the sour milk. Sift together dry ingredients and add to the mixture. Beat well. Add the vanilla and shredded coconut. Drop in small rounds on greased tins and bake in a moderate oven for 10 minutes.

Neapolitan Rice Ring.—One-half cup rice, one-half pint water, one-half pint milk, one-half teaspoon salt, an inch sized piece of whole cinnamon, one tablespoonful sugar, one tablespoonful corn syrup, one tablespoonful corn starch, one tablespoonful washed raisins, and two tablespoonfuls washed and cooked prunes, stoned, two tablespoonfuls shelled walnuts, one teaspoonful vanilla, one egg. Wash rice, put in saucepan, cover with cold water, place over fire, boil five minutes, then strain off with cold water; return in saucepan over the fire, add water, salt, cinnamon, boil 15 minutes, remove cinnamon, add milk, corn starch, sugar and syrup. Stir lightly with a fork and let boil five minutes, then add yolk of egg, mix and add white of egg beaten very stiff, and vanilla. Pour into buttered ring form previously decorated with candied cherries, prunes and nuts; set mold in a shallow pan with water enough to cover bottom of pan, cover ring with paper, place in oven and cook till firm to touch.

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