

# SOCIETY

BY MOLLY BRUNK

MISS Gertrude Walling, who went East about three months ago, and who has spent most of her time in New York city, is expected to arrive home either the last of this week or the first of next, and plans upon her arrival to remain with her parents, Mr. and Mrs. J. D. Walling at their country place on the Lincoln road for the remainder of the winter.

Miss Walling writes interestingly of the art shops and art life of the metropolis to Mrs. R. Monroe Gilbert.

"Little shops like yours," she states, "that is, with a stock so varied as yours, are rare here. Most of them have just pictures, pottery, cards and lamps. I enquired at one shop why there were not more arts and craft places, and was told that rents were too high for that kind of shop. One man told us they couldn't afford to deal in the small things, that their specialty was etchings and pictures on which the profit was at least a hundred dollars.

"The Mark Cross people have two wonderful shops, one on Fifth

avenue, and one on South Broadway, but very little of their stock is hand work. One Saturday afternoon some one directed us to Ovington's on Fifth Avenue, a large shop of several stories, but it was like the others.

"Last Saturday afternoon we walked through Greenwich Village in the hope of finding something, but the shops there seemed to feature mostly books and very queer pictures. I suppose futuristic art.

"One day I happened onto a wonderful little shop on 57th St. with a real Frenchman in charge. He had remarkable pictures, portraits of all kinds as well as books.

"It is such fun to wander round the less frequented streets of New York and come unexpectedly upon some queer, little shop in a basement or up a funny stairway, and then go in and look things over. Everything is a surprise, and one gets lots of thrills. There is so much to see, you know, that every day one can see a different street and find new things."

Miss Walling had the privilege of hearing Geraldine Farrar as "Carmen," on Thanksgiving day, at the Metropolitan Opera House, and also hear other musicians of note during her sojourn.

Mrs. Russell Fields (Olive Beckley) of Corvallis, arrived the first of the week and is spending several days with her parents, Mrs. J. W. Beckley, at their country place across the river.

Owing to numerous other affairs that will claim general attention this month, the Cherrian Prunarian dinner-dance that was to have taken place this week in Portland, has been indefinitely postponed.

The "Diabeco Club" was entertained at the residence of Mr. and Mrs. Will T. Kirk Monday night at the regular monthly assembly of

the club. Christmas was suggested in the decorations about the room and in the table appointments. Covers were laid for the following members: Mr. and Mrs. E. B. Millard, Mr. and Mrs. Wm. Marshall, Mr. and Mrs. W. C. Young, U. G. Holt, Miss Beryl Holt, Mr. and Mrs. J. B. Litterer and the hosts.

Mr. and Mrs. Millard will entertain the club at its January meeting.

Mrs. W. A. Liston went to Portland yesterday, where she will be entertained for several days as the guest of her daughter, Mrs. A. J. Lenton.

Mr. and Mrs. J. C. Perry and their sons Kenneth and Vernon, spent the first of the week in Portland, making the Oregon Hotel their headquarters.

The regular monthly board meeting of the Y. W. C. A. will be held in the Association rooms next Tuesday afternoon, at which time the nominations will be passed upon, and the date of the annual election of officers announced.

Mrs. Herbert Nunn left Tuesday night for Eugene, where she will be entertained for a week or more as the house guest of Mrs. Robert A. Booth, during the absence of Mr. Nunn, who is on official business in the East.

Mrs. Guy O. Smith and her two sons, Lawrence and Robert, have returned from a three month's absence, the greater part of this time being spent with Mrs. Smith's parents, Mr. and Mrs. John Cassidy, near Minneapolis, Minn. On the journey east Mr. Smith accompanied his family as far as the Yellowstone National Park, Mrs. Smith visiting an old-time friend in Livingston.

Various points in Minnesota were included in the schedule of travel, and on the return friends in Spokane entertained Mrs. Smith and the children.

The girls of the Delta Phi of Willamette University, held open house Saturday evening at their place on Church street, from 8 to 10 o'clock. The rooms were artistically decorated with pink rose buds, pink and white carnations and trailing greenery. The guests were met at the door by Miss Edith Finley.

Those who formed the receiving line were: Mrs. Pauline Josie, housemother; Mrs. Carl Gregg Doney, Mrs. Alice H. Dodd, Dr. and Mrs. M. C. Findley, Prof. and Mrs. Gustav Ebsen, Miss Marie Corner, Miss Mary Notson, Miss Faye Pratt, Miss Marguerite Cook, Miss Mildred Welts and Miss Ruby Ledbetter.

The various members of the sorority ushered the visitors through the rooms. A collation was served in the dining room by Miss Lucille Tucker, Miss Emma Shanafelt, Miss Grace Brainard and Miss Vesta Dick.

The following, from the society columns of The Portland Journal, is of interest.

Miss Alice Dabney, whose engagement to Kenneth A. Moores of Salem was announced recently, was the guest of honor at a tea for which Miss Helen Platt was hostess Saturday afternoon, entertaining about 25 of the close friends of the bride-elect.

For the pleasure of Mr. and Mrs. Philip Jaakoski (Leotta Noud) whose wedding was a recent event, Mrs. Alfred Berg entertained with an informal evening Monday at her residence, 555 Marion street. Besides the honor guests those present were: Mr. and Mrs. J. L. Sholund, Mrs. L. K. Page, Miss Olga Munson and Roy Remington.

R. Monroe Gilbert went to Portland yesterday to remain for a brief sojourn.

Dr. Eugene C. Hickman, newly-elected head of Kimball Theological College was in Salem the first of the week making plans for removing here. Various changes will be made in the building during the coming month, and it is not expected that Dr. and Mrs. Hickman and their small daughter will come to Salem before the first of the year, when they will take up their residence in the apartments formerly occupied by the Talbotts.

The faculty and students of Kimball College have tentative plans under way for a reception that will be tendered the incoming head and his family, shortly after their arrival.

The following item from The Oregonian will be of interest here, where about three years ago Mrs. Senn was head of the public speaking department of Wallamette University:

"Mrs. Helen Miller Senn scored a distinct triumph at the Irvington clubhouse the evening of November 29, when she gave a reading of Cosmo Hamilton's play, 'The Blindness of Virtue.' Mrs. Senn impersonated eight different characters and gave such a distinct personality. This is the first of a series of literary entertainments planned by the Irvington club for the winter."

Mrs. L. K. Page returned the first of the week from Portland, where on Saturday night she attended the White Shrine. Friday night Mrs. Page was a guest of the Order of the Eastern Star of Donald, whose members entertained in honor of the first wedding anniversary of Mr. and Mrs. E. Carver, whose wedding took place on December third, a year ago, at the home of Mrs. Page, in Salem.

The members of the Woman's Home Missionary Society of the Jason Lee Church which was to have been held this afternoon, has been indefinitely postponed on account of sickness of some of the members.

The Woman's Foreign Missionary Society of the First Methodist

church will meet with Mrs. Fred S. Thompson, 351 North Sumner St. Wednesday afternoon at 2:30 o'clock. All women of the church are invited to attend. Mrs. Blainford will be in charge of the lesson.

Mrs. Charles E. Knowland and her house guest, Mrs. Roscoe Neal, of LaGrande, have returned from Albany, where they spent the week-end visiting with their parents, Mr. and Mrs. Scott Ward.

The regular monthly tea of the Jason Lee church will be held this afternoon at the residence of Mrs. S. Drake, 1912 North Fifth street.

The Piercan class of the First Methodist Sunday school met on Monday night at the domestic science practice house, 434 North High street. There were 11 members present, including Mrs. Upmeyer, who teaches the class, and a pleasant social evening was enjoyed, as well as a successful business meeting. This class plans to undertake some definite work, probably the support of several bible women in India or in China.

The interior decorating section of the Salem Arts league will meet tonight at 7:30 o'clock at the

public library, combined with the class studying the history of American art.


The North Salem Woman's club will hold its December meeting at the home of Mrs. P. E. Garber on North Church street this afternoon. An interesting program has been prepared.

Miss Helen Rose Nivelle and Fred J. Lazonne both of Portland, were married at the parsonage of the First Congregational Church Monday afternoon at three o'clock. Rev. W. C. Kautner officiating. They returned to Portland the same afternoon, where they will make their home.


Mr. Lewis will deliver an address Wednesday night, December 8, at Dallas before members of the Farmers union. He will speak on "Co-operation and Oregon Agriculture."

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Sift together flour, baking powder and salt, add shortening and rub in very lightly; add liquid slowly; roll or pat on floured board to about one inch in thickness (handle as little as possible); cut with biscuit cutter. Bake in hot oven 15 to 20 minutes.

**Royal Cinnamon Buns**

2 1/2 cups flour  
1 teaspoon salt  
4 teaspoons Royal Baking Powder  
3 tablespoons shortening  
1 egg  
1/2 cup water  
2 cup sugar  
2 teaspoons cinnamon  
6 tablespoons seeded raisins

Sift 2 tablespoons of measured sugar with flour, salt and baking powder; rub shortening in lightly; add beaten egg to water and add slowly. Roll out 1/4 inch

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4 cups flour  
1 teaspoon salt  
6 teaspoons Royal Baking Powder  
2 tablespoons shortening  
1 1/2 cups milk

Sift flour, salt and baking powder together. Add melted shortening. Ingredients stirring until smooth. Knead lightly on floured board and roll out 1/4 inch thick. Cut with biscuit cutter. Place each roll with back of knife one side of center. Butter the small section and fold larger part well over the small. Place one inch apart in greased pan. Allow to stand 15 minutes in warm place. Brush each with melted butter and bake in moderate oven 15 to 20 minutes.

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