KIMBALL COLLEGE COMMENCEMENT TODAY

Bishop Edwin H. Hughes, Noted Divine of San Francisco Is Here to Make Address.

Commencement Program.

June 13.

8:00 p. m.—Commencement of College of Theology. Address by Bishop Hughes.

June 15.

10:30 a. m.—Baccalaureate Sermon. President Fletcher Homan.

3:00 p. m.—Farewell meeting of the Christian Associations.

8:00 p. m.—Sermon to the Christian Associations, Rev. D. H. Frye, Portland.

June 16.

2:30 p. m.—Jason Lee Memorial Exercises.

8:00 p. m.—Inter-Society Oratorical Contest.

June 17.

10:00 a. m.—Meeting of the Board of Trustees. Senior Class Day Program.

11:00 a. m.—Base Ball Game.

12:30 a. m.—College Dinner.

2:00 p. m.—Class Parade and Class Stunts.

8:00 p. m.—Endowment Jubilee Address, Bishop Hughes.

8:45 p. m.—Senior Play, "The Mill Stream Court."

June 18.

10:00 a. m.—Commencement College of Liberal Arts. Address by Rev. John Lamond, Edinburgh, Scotland.

2:30 p. m.—Alumni Business Meeting.

3:30-5:30 p. m.—President's Reception.

6:30 p. m.—Alumni Banquet, Hotel Marion.

The commencement address to the graduating class of Kimball College of Theology of Willamette University will be given at the First Methodist church this evening by Bishop Edwin H. Hughes, of San Francisco.

Salem people should congratulate themselves upon this opportunity to hear one of the greatest speakers on the coast. Bishop Hughes gives the address here this evening, goes to Seattle for Sunday where he will deliver the baccalaureate sermon to the University of Washington, returning will deliver the Endowment Jubilee address Tuesday evening and on Wednesday goes to Eugene where he delivers the commencement address to the University of Oregon. The enormous demands made upon him are sufficient evidence as to his ability as a speaker.

Sunday morning the baccalaureate sermon before the graduating class of the College of Liberal Arts will be preached by President Fletcher Homan at the First Methodist church. In the afternoon the Y. M. and Y. W. C. A. will hold a joint farewell service in the college chapel at 3:30. In the evening Reverend D. H. Frye, of Sunnyside Methodist church, Portland, will deliver the final sermon to the Christian Associations at the First Methodist church.

Arrangements are being completed for a baseball game between the alumni and the varsity on Monday morning at 10 o'clock. A final agreement has not been reached but it is quite probable that such a contest will occur. In the afternoon at 3:30 the Girls' Willamette club will conduct exercises commemorating the life and work of Jason Lee. The program will be held in the college chapel. At 8 o'clock Monday evening the Inter-Society Oratorical contest will be held in the college chapel. The society winning the contest obtains possession of the big silver loving cup for the ensuing year. The cup becomes the final property of the society winning it three times in succession. The Philodosians prevented their brother society, the Philodorians, from taking final possession by winning the cup last year, the Philodorians having won it the two preceding years. The Philodosians will be represented by Ola Clark, Adalantes by Elizabeth Luce, Philodorians by Glenn MacCaddam, and the Websterians by Howard Jewett.

Board of Trustees.

Tuesday morning at 10 o'clock the annual meeting of the Board of Trustees will be held in Eaton hall. This is the big meeting of the trustees and the committees that have had the campus improvement work and the revision of buildings, and other very important committees will report and action on these matters will follow. The matter of the college of medicine and the college of law being discontinued will be finally settled and matters pertaining to the endowment and the erection of new buildings will be decided upon. Many surprises and changes have always followed board meetings in the past and just what new surprise the trustees will spring upon the Willamettetes is now a matter of considerable speculation.

The senior class program will also occur Tuesday morning at 10 o'clock. This will be followed by a base ball game at 11 and a college dinner at 12:30. At 2 o'clock in the afternoon will occur the class parades and class stunts on the campus. Bishop Hughes will deliver the Endowment Jubilee address at 8 o'clock and at 8:45 the Seniors will present their class play, "The Mill-Stream Court," on the green, back of the gymnasium.

Wednesday morning the commencement address before the graduating class of the college of liberal arts will be held in the First Methodist church. The address will be given by Reverend John Lamond, of Edinburgh, Scotland.

At 2:30 Wednesday afternoon the alumni business meeting will occur and the alumni members of the athletic council and other alumni officers will be selected.

From 3:30 to 5:30 Wednesday afternoon President and Mrs. Homan will be at home to the graduates, the alumni, the trustees, the members of the student body, and others.

At 6:30 the commencement exercises will terminate in the alumni banquet at the Hotel Marion.

PIANO RECITAL IS MUCH ENJOYED BY ALL PRESENT

An enjoyable piano recital was given by the pupils of Mrs. W. A. Denton, Wednesday evening, at her studio, 128 North 12th street. Following was the program:

Overture to Zampa ..... Herold
Mildred Brunk and Mrs. Denton.

Fairy Folks ..... Spindler
Charlotte Croisan.

Hyacinth Menuet ..... Krogmann
Annabelle Golden.

Mocking Bird ..... Zeiher
George Croizan.

Heather Rose ..... Lange
Helen Moore.

Philopena ..... Heins
Margaret Goodin.

Hungarian Dance, No. 7 (Transcription) ..... Brahms—Philipp
Flowers and Ferns ..... Keiser
Frederick Deckebach.

Bubbling Spring ..... Ford
Meadow Lark Song ..... Zeller
Vera Golden.

William Tell ..... Rossini—Dorn
Karl Wenger.

Song of the Swallow ..... Bohm
Grace McCall.

Rose d'Amour (Mazurka) ..... Chaminade
Clara Breitenstein.

Pierrette ..... Chaminade

The Music Box ..... Liebich
Mildred Brunk.

Grand Valse De Concert ..... Mattei
Angus Fraser.

An Matin ..... Godard

Idilio ..... Lack
Rita Steiner.

Recollections of Home ..... Mills
Mildred Brunk.

Oberon (Fantasie Brillante) ..... Weber—Leybach

Narcissus ..... Nevin
Barbara Steiner.

Hunting Song ..... Mendelssohn

Menuet Op. 14 No. 1 ..... Paderewski
Beatrice Walton.

Baby Has Wonderful Escape.

Vancouver, B. C., June 13.—Unexpectedly encountering an engine approaching from the opposite direction while riding on a velocipede or motor speeder on the track two miles east of Midway, on the boundary branch of the C. P. R., J. M. Davidson, agent at Midway, sustained severe injuries which may cost him his life; his wife, who was riding with him, was so seriously hurt that she has since succumbed, and the one-year-old baby in her arms had a miraculous escape from death, being merely shaken and bruised. Davidson's arm was severed close to the shoulder.

A Railroad Event

In the 25 years ago today column of the Oregonian the following appeared Thursday:

"Practically, the Oregon & California Railroad Company retired from business yesterday. It will retain its corporate existence, but it will never again operate a railroad. Its two lines, the one reaching from Portland to Ashland and one from Portland to Corvallis, are now in reality a part of the great Southern Pacific system under lease."

Not Enough Evidence.

Boston, Mass., June 13.—The grand jury reported yesterday on its investigation of a reported attempt to bribe Juror Shuman in the Wood dynamite planting case. No evidence was found sufficient to warrant an indictment.

To him that hath trouble more shall be given.

DRINK HABIT

RELIABLE HOME TREATMENT.

Thousands of wives, mothers and sisters are enthusiastic in their praise of ORRINE, because it has cured their loved ones of the "Drink Habit" and thereby brought happiness to their homes. Can be given secretly. ORRINE, costs only $1.00 per box. Ask for Free booklet. J. C. Perry.

NUMBER OF VETERANS BUT 75 PER CENT

Great Falling Off by Death Since President Grant Reviewed Them in Front of the White House.

Washington, June 13.—Of the great army of veterans of the Civil war, who passed in grand review before President Grant at the White House to the number of nearly 2,000,000, at the close of hostilities, less than 25 per cent was alive to participate in the annual Thirtieth of May celebration last month. Upon request of the United Press, officials at the pension office today looked up the records of veterans of the wars of the United States. This compilation showed that on May 30th last, there were in various parts of the world 457,000 survivors of the Civil war. On the same day there were less than 1,000 survivors of the Mexican war. There is not the name of a single survivor of the war of 1812 on the pension office records, but there are about 200 widows of veterans of the second war with Great Britain who are today drawing pensions.

The average age of the Civil war veteran today is 71. According to the average death rate of the veterans of that conflict it is estimated that there will be 40,000 less Civil war pensioners next year than there were this year, and that the deaths for 1915 will number approximately 50,000. In ten years, pension office officials declared today, the United States will be paying no more pensions to Civil war veterans. In five years it is expected there will be no more Mexican war veterans.

In the last two years it has cost the government about $200,000,000 annually to pay pensions, and this year it costs more owing to the new "dollar-a-day" pension law, which has become effective. Last year the outlay was about $154,000,000, which included the upkeep of the pension office here.

Harrell, the Magician.

Harrell will bring to us the best there is in magic. Tricks so marvelously accomplished that they seem impossible will follow each other with great rapidity. Beautiful stage settings, musical novelties never before seen in Chautauqua, as well as new magical illusions, will be given. Harroll comes to Chautauqua direct from Keith's circuit, and has no superior as a popular magician. Be there early, as every one wants to see Harrell. Send your friends a program. They are free.

AID THE KIDNEYS.

Do Not Endanger Life When a Salem Citizen Shows You the Way to Avoid It.

Why will people continue to suffer the agonies of kidney complaint, backache, urinary disorders, lameness, headaches, languor, why allow themselves to become chronic invalids, when a tested remedy is offered them?

Doan's Kidney Pills have been used in kidney trouble over 50 years, have been tested in thousands of cases.

If you have any, even one, of the symptoms of kidney diseases, act now. Dropsy or Bright's disease may set in and make neglect dangerous. Read this Salem testimony:

A. W. Lobach, R. F. D. No. 1, Salem, Oregon, says: "A strain weakened my kidneys and I was laid up for two weeks. I tried several remedies but got no relief. On a neighbor's advice I began using Doan's Kidney Pills and one box made me well enough to go back to work. Doan's Kidney Pills did more to fix me up in good shape than anything else I ever tried."

For sale by all dealers. Price 50 cents. Foster-Milburn Co., Buffalo, New York, sole agents for the United States.

Remember the name — Doan's — and take no other.

A Good Investment.

There is no better investment than a fifty-cent piece in a bottle of Meritol White Liniment. Muscular and rheumatic pains, swelling, lameness and soreness of the muscles are promptly relieved. Meritol White Liniment is especially recommended as a general pain killer of unusual merit. Capital Drug Store.

It takes other people to see the silver lining of our clouds.

WITHOUT OPIATES NARCOTICS

FOLEY'S HONEY AND TAR COMPOUND

STOPS COUGHS - CURES COLDS

For CROUP, BRONCHITIS, WHOOPING COUGH, LA GRIPPE COUGHS, HOARSENESS and ALL COUGHS and COLDS. It is BEST and SAFEST for CHILDREN and for GROWN PERSONS.

The Genuine is in a Yellow Package

DR. STONE'S DRUG STORE.

Butter Nut Stamps

Now is the time to save your coupons, anl get a beautiful gold band lemonade set.

This is berry season. Save your coupons and get a beautiful berry set.

The California Bakery

Phone 969, 347 Court St.

Reasoner's Steel Cut Coffee, no chaff. Try a pound. Phone 543.

Phone 543.

Eppley's Perfection Brand Baking Powder

is good - pure - clean and satisfies the most particular cook.

Try it. Buy it. Use it.

The Chadwick Grocery

50 crates Wilson berries at $1.00 per crate.

Now is the time to get your canning berries.

Large gooseberries, 25c per gallon, 5-gallon box, $1.10.

Gooseberries hulled ready for canning, 5-gallon box, $1.50.

Table berries 6 boxes for 25c.

Try a can of Armour's Pork and Beans, 10c, 15c and 25c.

Fresh pineapple, 20c each.

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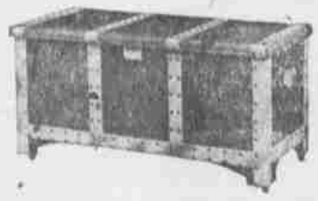
The Salem Ice Company

Will furnish June 1st, all its regular customers with an ice card and a pick, as a souvenir. Phone 415.



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1097 Chemeketa. Phone 2484
G. A. BACK.

My son, hear the words of wisdom and search the Journal Want Ads. diligently, for in them thou shalt find thy work and plenty for thy wife and little ones, then, in truth, when thou liest down at night to take thy rest, thy sleep shall be sweet.

Recipe Department

By BETSY WADE.

BREAKFAST.
Fruit
Oatmeal Sugar and Cream
Creamed Eggs French Fried Potatoes
Muffins Coffee

LUNCHEON
Hot Potato Salad
Toasted Muffins Cocoa

DINNER.
Tomato-Okra Soup
Boiled Leg of Mutton Caper Sauce
Rice Stuffed Onions
Lettuce French Dressing
Wafers Cheese
Chocolate Cornstarch
Coffee

BREAKFAST
Fruit
Cereal Sugar and Cream
Broiled Chops Stewed Potatoes
Gems Coffee

DINNER
Consomme
Roast Beef Brown Gravy
Franconia Potatoes Creamed Cauliflower
Celery Mayonnaise
Wafers Cheese
Frozen Apricots
Coffee

SUPPER
Sweetbread Saute in the Chafing Dish
Egg and Romaine Salad
Stewed Figs Cake Coffee

Mapleine Three Layer Cake

1 piece butter size of an egg.
1 1-2 cups granulated sugar.
1 whole egg and two yolks.
2 1-2 cups flour.
2 teaspoonfuls baking powder.
1 cup milk.
1-2 teaspoonful Mapleine.

Be careful to mix well. Bake in moderate oven. Use any Mapleine filling.

Wedding Refreshments for Lap Service.

Olives Cherry Salad
Creamed Chicken
Hot Biscuit
Ice Cream Cake
Coffee

Cherry Salad.

Remove the stones from large white cherries, put in the cavity a small shelled nut; arrange on a bed of lettuce. Combine with salad dressing.

Dressing for Cherry Salad.

Six eggs, 1 small cup of sugar, 2 level tablespoonfuls of butter, 1-2 cup of vinegar.

Beat the eggs and sugar well together, then add the vinegar and butter and beat again. Cook in a double boiler until thick, stir constantly, remove, cool and dilute to consistency of this custard with juice from cherries.

Old Fashioned Short Cake.

1 pint sifted flour.
2 teaspoons Crescent Baking Powder.
1-2 teaspoon salt.
2 large tablespoons milk.
1 box berries.
1 tablespoon butter.

Sift flour, baking powder and salt together, rub in milk making a soft dough. Divide into two parts, pat (do not roll) into greased circular pans. Make edges higher than center and cakes will be even when baked. Bake in brisk oven twenty minutes. Crush the berries with enough sugar to sweeten, add butter and stand where they will warm slightly. When ready to serve place cakes on top of one another, fill with crushed fruit, heap whole berries and whipped cream on top.

Caramel Custard.

To prepare it, put one-half of a cupful of sugar in a clean frying pan over a moderate fire and stir until the sugar first lumps, then begins to melt. Do not let it darken too quickly or too much, or it will be bitter. When reduced to a clear amber-colored syrup divide among the molds, turning each round that the syrup may coat bottom and sides evenly. Beat together four eggs and one-half of a cupful of sugar, add a pinch of salt, one teaspoonful of vanilla and one pint of milk. Stir occasionally until the sugar is dissolved, then fill the molds, stand in a pan of hot water and place in a moderate oven. When a knife or spoon, inserted carefully in the center, comes out clean, the custards are done and should be set aside until very cold. When turned out on saucers the caramel will form a sauce around each mold.

Eggs Creamed.

Set over the fire a porcelain lined pan, capable of holding just the requisite number of eggs, so that they will lie close together, the whites forming, when cooked, a layer nearly an inch in thickness. In this pan pour a gill of thin cream; have ready six eggs, broken one by one in a saucer and slipped into a larger dish, and as soon as the cream reaches the boiling point turn in the eggs. Season with pepper and salt. Simmer two minutes and set in the oven until the yolks show a tendency to thicken, but do not allow them to harden.

Escarole.

Should receive the same preparation given to other salad plants. Naturally of spreading habit the heads are bunched and tied to facilitate bleaching. Cut the root end and break off the leaves separately, trimming away imperfections. Wash carefully to remove dirt and insects, and let it stand in clean cold water for a few moments to restore crispness. When ready to dress, dry the leaves thoroughly on a soft cloth. If the dressing is poured over the salad before it is sent to the table, the leaves should be turned over and over to insure coating each with a portion.

Fruit Short Cake.

The old-fashioned fruit short cakes were generally made of sour milk and shortening and restricted to the strawberry season. We now use all the fruits of the various seasons and sweet milk and put together as for biscuit. The dough is made richer and as soft as can be handled. For each pint of flour use two teaspoonfuls baking powder, two tablespoonfuls butter. For each pint of flour use two teaspoonfuls baking powder, two tablespoonfuls butter—or half lard and half butter—one tablespoonful sugar, a little salt and milk enough to make soft. Sift the flour, salt and powder together, rub in the shortening cold, divide in half, and roll out to the size of a breakfast plate, lay on a greased baking tin and bake in a hot oven twenty minutes. Separate the cakes without cutting, as cutting makes them heavy. Use mashed fruit, sweetened between the layers and garnish the top layer with large whole berries, dust with sugar and serve with cream.

Pineapple Cream.

Soak one-half box of gelatine in cold water one-half hour; put a pint of grated pineapple and 1 cup sugar in a small pan to simmer; add the gelatine and stir until dissolved; take up, turn into a pan, stir until mixture begins to thicken, then mix in carefully 1 pint whipped cream; pour into mold and set on ice to harden.

Lemon Ice.

Juice of 3 lemons and 1 large orange, 1 1-2 cups of sugar, whites of 2 or 3 eggs, and 3 cups of milk added just before freezing. Excellent.

Cafe Parfait.

One pint of thick cream, three-fourths cup of coffee, and flavor with vanilla whip all together until stiff; pack in ice and salt, let stand, without stirring, three hours.

Marshmallow Cream.

One-half pound marshmallows, one-half pound walnuts (before shelled), one-half pint whipping cream; quarter the marshmallows and walnuts; whip the cream; stir all together and let stand in refrigerator several hours.—Mrs. Edison Worthington.

Maple Parfait.

Heat 1 pint maple syrup to the boiling point; then toss in small pinch of soda; stir well, and pour in a fine stream onto well-beaten yolks of 6 eggs (8 preferred); return the mixture to the fire and cook in double boiler, stirring constantly until the mixture coats the back of spoon; remove to dish of cold water or ice and beat occasionally until cold; then pour over 1 pint of double cream beaten solid and fold the two together; turn into molds to overflow; cover with wrapping paper; press the cover down over the paper, which should come out beyond the mold; pack in equal measure of crushed ice and salt; let stand 3 or 4 hours before serving. Very fine.—Mrs. E. C. Davies.

Apricot Ice Cream.

One quart of cream, three-fourths pound of sugar, 1 quart of apricots; put half of the cream on to boil in a farina boiler; when hot, add the sugar and stir until dissolved; take from fire; add the remaining half of the cream, and when cold freeze; pare and mash the apricots, and stir them quickly into frozen cream.

Raspberry Shrub.

Three quarts mashed raspberries, 1 quart pure cider vinegar; let it stand over night; strain; to each pint of juice 1 of sugar; let it simmer 30 minutes very slowly; bottle.

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HOME GROWN VEGETABLES	SUN KISSED FRUITS
GREEN PEAS	STRAWBERRIES
ASPARAGUS	APRICOTS
LETTUCE	CHERRIES
ONIONS	ORANGES
CABBAGE	BANANAS
ETC.	ETC

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Best goods, lowest prices, free demonstration of Golden West Coffee all day Saturday.

Phone 877, 575 N. 14th street.

Bean Loaf With Rice.

One pint of beans, one-half pint of rice, one-half pint of milk, one saltspoon of pepper, two tablespoons of butter, two tablespoons of flour, one teaspoon of sale.

Soak the beans over night; next morning drain, cover with fresh boiling water and boil for 30 minutes, drain and throw the water away; cover again with fresh water and simmer one hour until tender. While the beans are cooking, wash ad boil the rice; it must be dry, not sticky. When the beans are cooked, press them through a colander. Rub the butter and flour together, add the milk, place over heat and stir until boiling; add this and the salt and pepper to the bean pulp, stir until soft, then add the rice. Turn this into a baking dish, and bake in a quick oven 40 minutes, until brown. Will serve six people. Cold bean loaf sliced and served with cold slaw is excellent for luncheon the next day.

Macaroni and Cheese.

One-half pint of broken macaroni (cooked in salted water 20 minutes), one good-sized cup of thinly sliced cheese, one and one-half cups of sweet milk, two cups of crushed crackers, three eggs, one-fourth teaspoon of salt, butter the size of walnut, dash of pepper.

ave baking wish well greased, put in a layer of macaroni, one of cracker crumbs, sprinkle cheese and butter over crackers, and so on until all of macaroni is used. Beat the eggs well, stir into the milk, pour over contents of baking dish. Bake in a moderate oven until custard sets. If liked, left-over ham, salmon or any kind of meats, minced fine and put in with macaroni, makes it very nice. This will serve from eight to ten people.

Even picking strawberries is work, not play.

Jack Johnson should be happy, instead of kicking; he got off easy.