

Society

BY ELLA McMUNN.

Glenna Wilson.

Miss Helen Pearce and Miss Ruth Boyer were recent hostesses at two delightful affairs given for Willamette University students. Friday evening 64 guests assembled at the Pearce home, and Saturday evening the same number were entertained at the Boyer residence. Games were played and several enjoyable musical selections given. Refreshments were served and the delightful informality of the affairs was one of the pleasing features.

Miss Leona Slurry, of Portland, is the guest of her cousins, the Misses Helen and Dorothy Pearce.

Mrs. A. N. Moores and Miss Althea Moores who have been visiting in Astoria are expected home today.

A delightful affair Saturday was the large tea given by Delta Delta Delta at the Portland Heights Club. The guests were received by the Misses Ethel Binsley, Norma Graves, Vera Redman, Jennie Frye, of Salem, and Miss Ruth Balston. Mrs. George Crum was stationed at the punch bowl and the tea table was presided over by Mrs. E. A. Bedman and Mrs. L. O. Balston. Members of the alumnae and of the active chapter assisted about the rooms. The club rooms were adorned with clusters of Scotch broom and the table was covered with pansies and forget-me-nots. De Caprio's orchestra furnished the music.

The following musical numbers were presented by pupils of Frank E. Churchill in his studio in the L. O. O. P. Building, Tuesday evening: Mischief Polka Atwood Ruth Barnes, Charlotte Robertson Happy Hours Gurlitt Rita Reid.

In Rank and File Lange Dorothy Kappahn. Thoughts of Thee Wenzel Charlotte Robertson.

The Moon and the Rose Millegram Lilly Jacquet. Reading Grace Davis. Selected Silver Nymphs Heins Maude McCoy. Kennedy Star of the Sea Francis Cameron. Bechtel Drifting Ruth Barnes.

Alpine Hut Lange Marjorie Kay. Bohemian Girl Ketterer Ralph Barnes. Serenade Coquette Barthelemy Bernice Rise.

Hunting Song Mendlessohn Irene McGowan. Haberbier Impromptu

On the eve of war, the meeting of Hal Hibbard camp, Spanish-American war veterans Monday evening was of especial interest, when that organization banqueted the Woman's Relief Corps. Fully 100 members of both organizations were present. America was sung as a prelude to the patriotic program that followed. Major Carlis Abrams gave the address of welcome, the response being made by Mrs. Cynthia Dunlap of the W. R. C. Musical numbers were given by Miss Louise Fiesher, Mr. Huddleston, Mrs. R. Gilbert and George C. L. Snyder. E. B. Millard gave some interesting reminiscences of the Battle of Marlinos. J. H. Upton, department commander, and John Y. Richardson, department adjutant of Portland and a number of men from the country districts attended.

The turning over of the Women's Rest Room fully equipped and self supporting to the recently organized Young Women's Christian Association to be made June 1st, recalls its early history and emphasizes the splendid executive ability of its founder, Mrs. A. N. Bush, to whom the working girls, business women and farm women of the outlying districts feel personally indebted. Until a few months ago Salem was without a single rest room in the real sense of the word, since hotels do not freely tender the use of their parlors, etc., without monetary recompense, and only those who have patronized the place frequently can realize the vast amount of good accomplished within its walls, and it is a matter of satisfaction to all that Mrs. P. L. Blackerby, the present efficient matron will continue in the same capacity after the Y. W. C. A. takes charge. Refreshments have been served at nominal cost, employment secured for those who desired it, and words of cheer spoken to the discouraged. In the matter of financial assistance the business houses of the city have contributed generously, and the woman's club has made possible a work that could not have entirely been accomplished by a single individual, but whatever its larger scope of usefulness may be in the future, Mrs. A. N. Bush will always be lovingly remembered as its founder.

RUN DOWN BY AUTO. Portland, April 24.—Run down by an automobile driven by B. O. Riggs of Vancouver, Wash., J. S. Minkler, 73 years old, a merchant, is dead today.

THE WANT ADS.—Contain the announcements of investors, partners, tenants, boarders, lodgers, instructors managers and many others.

JUDGE HAS HIS OPINIONS MEAT INJURIOUS TO THE KIDNEYS

HOLDS THAT ALL FUNDS SHOULD BE DEPOSITED SO AS TO DRAW TWO PER CENT.

County Judge Bushey and County Treasurer Moore seem to have a wide difference of opinion as to the loaning of the county funds. Judge Bushey holds that all funds should be deposited in such a way as to draw 2 per cent interest, while the county treasurer holds that special funds cannot be so deposited. An examination of the books in the clerks office shows that this makes considerable difference to the layman. For the last seven months of 1913, excepting October, the monthly deposits of county money in the banks was as follows: June 30 \$337,354, and on this there should apparently have been paid 12 interest \$62,266. There was no interest paid.

July 31 there was a balance of \$307,992.25 on which the interest, \$513.33 was not paid.

August 31 there was \$307,629.23 on hand the interest on which was 507.72, but no interest was paid.

September 30 \$187.49 should have drawn in interest \$312.00, but there was only \$119.51 paid thereon.

November \$193,648.68 drew in interest \$113.58, but should have drawn \$322.74. December 31 there was \$137,576.27 on deposit the interest on which should have been \$229.79, but which was \$152.03.

The month of October was overlooked by the newsgatherer.

The total of interest that should have been paid on the deposits was \$3,693.31 and the amount actually paid was \$385.72.

In other words the county funds deposited by the county treasurer drew interest not at the rate of 2 per cent but at about 2 1/2 mills per year.

Part of this is explained by the statement heretofore made that the treasurer does not think special funds can be deposited so as to draw interest.

McALLISTER AND MURRAY MAY SIGN FOR MATCH

San Francisco, April 24.—Prospects were bright here today for a 20 round match between Bob McAllister and Billy Murray. The managers of the two middleweights were scheduled to meet this afternoon in Promoter Coltroth's office to discuss weight conditions. McAllister says 165 pounds is the best he will make, but Murray wants him to do 162.

AN EYE WITNESS IN GABBAR'S GALLIC CAMP

Lecture by PROFESSOR F. S. DUNN

Public Library Auditorium

TO-NIGHT, 8 O'CLOCK. FREE.

Take a tablespoonful of Salts if Back hurts or Bladder bothers—Meat forms uric acid.

We are a nation of meat eaters and our blood is filled with uric acid, says a well known authority, who warns us to be constantly on guard against Kidney trouble.

The kidneys do their utmost to free the blood of this irritating acid, but become weak from the overwork; they get sluggish; the eliminative tissues clog and thus the waste is retained in the blood to poison the entire system.

When your kidneys ache and feel like lumps of lead, and you have stinging pains in the back or the urine is cloudy, full of sediment, or the bladder is irritable, obliging you to seek relief during the night; when you have severe headaches, acid stomach or rheumatism in bad weather, get from your pharmacist about four ounces of Jad Salts; take a tablespoonful in a glass of water before breakfast each morning and in a few days your kidneys will set fine. This famous salt is made from the acid of grapes and lemon juice, combined with lithia, and has been used for generations to flush and stimulate clogged kidneys, to neutralize the acids in urine so it is no longer a source of irritation, thus ending urinary and bladder disorders.

Jad Salts is inexpensive and can not injure; makes a delightful effervescent lithia-water drink, and nobody can make a mistake by taking a little occasionally to keep the kidneys clean and active.

ELECTION DAY AT WILLAMETTE. Today is election day at Willamette University and the campus politicians were never busier. All the student body officers are to be filled, and the editor and manager of the 'Collegian' chosen.

The candidates are: President of the student body—Eric Bolt, Leland Sackett, Emory Doane, Glenn MacCallum; Vice-President—Stella Graham, Brazier Small, Gertrude Aiken; Treasurer—Samuel Russell, Henry Richter; Secretary—Leila Leut, Violet McClean; Editor of the Collegian—Howard Jewett, Kate Barton, Walter Gieser; Manager of the Collegian—Alpheus Gillette, Mervin Paget.

Finding a position is no longer a hit or miss, luck or unlucky method. To meet changing conditions, to satisfy the demands of greater and closer cooperation between employer and employee the Journal Want Ad is the big asset of modern business.

Late Yesterday

LATE YESTERDAY.—A. W. V. at San Francisco—Charles Arch, trying to board a moving elevator, was crushed to death.

AT MODESTO, CAL.—After shooting Roy Duzaine and Frank Canfield to death and probably fatally wounding John Hall over a trifling dispute W. H. Hutchinson, ranch hand, surrendered to the authorities.

IN THEY COME AND OUT THEY GO. They come into our office at Room 11, Buss Bank Bldg., and get a copy of "Out of the Rut," and go out and buy real estate from our advertisers and pay no commission.

GRIM JOKE UNAPPRECIATED. As a gruesome suggestion of the results of war, Captain Max Gellhar, commanding M company, has received a communication and circular from a tombstone company in the east asking to supply bronze grave markers for the guardsmen. Coming just at the time it did, the captain thought it may have been intended as a joke, but if so the humor was just a mite too grim to be fully appreciated.

ICE MONOPOLY ALLEGED. Portland, April 24.—The immediate institution of an investigation into an alleged ice monopoly in Portland was announced by City Attorney Roche today. Since the first of the month ice is said to have advanced about fifteen cents per hundred pounds.

This is the Store that Saves You Money



We Have Just Received Our New Ranges

Prices from \$25.00 up

Stores in Oregon and Washington

Cole Bros. HOME FURNISHERS COR. COURT & HIGH STS. S.A. 1914

Your Credit Is Good Here

We Sell for Less Because We Buy for Less

FACT Local Evidence.

Evidence that can be ver...ed. Fact is what we want. Opinion is not enough. Opinions differ. Here's a Salem fact.

You can test it. W. H. Root, R. F. D. 9, Salem Oregon, says: "I believe a cold started kidney trouble in my case. Frequent action of the kidneys annoyed me day and night and sometimes I was unable to sleep. The passages of the kidney secretions were attended with a burning pain. If I tried to stoop I had sharp twinges in the small of my back. I felt weak, tired and languid and often I got dizzy. Nothing helped me until I took Don's Kidney Pills on a friend's advice. In less than a month I felt like a different man, and four boxes made me well. The pains went away and the kidney secretions became natural. I publicly recommended Don's Kidney Pills after they helped me so greatly, and I now willingly confirm that statement. I still use Don's Kidney Pills off and on when I catch cold on my kidneys and they always help me."

Price 50c. at all dealers. Don't simply ask for a kidney remedy—get Don's Kidney Pills—the same that Mr. Root had. Foster-Milburn Co., Props., Buffalo, N. Y.

VILLA A DESERTER. Vancouver, Wash., April 24.—According to the declaration today of Sergeant Joseph White, retired, Pancho Villa, the Mexican general, deserted from Troop D, Tenth cavalry, United States army in 1875.

Sergeant White is positive that the published pictures are those of a man who served as sergeant under the name of George Gosky.

Gosky deserted, according to White, due to the accompaniment of six shooters.

Rauchmens' Quarrel Fatal.

Modesto, Cal., April 24.—Without apparent provocation, W. H. Hutchinson early today shot and killed Frank Canfield, fatally wounded Sprague, and seriously wounded John Hall on the Hickman ranch, fifteen miles east of here, where the men were employed.

Hutchinson gave himself up. The two wounded men were brought to the county hospital here, where it is said Sprague can not live. The only explanation for the shooting that Hutchinson would make was that he had been persecuted by his victims.

Special Sale

One Week Beginning May 11th

Recipe Department

By BETSY WADE.



BREAD AND ROLLS.

Crescent Baking Powder Bread.—1 teaspoon salt, 2 teaspoons (heaping) Crescent Baking Powder, 1/2 medium sized cold boiled potato and water, 1 quart flour, 1/2 teaspoon sugar. Sift together thoroughly flour, salt, sugar and baking powder, rub in the potato, add sufficient water to mix smoothly and rapidly into a stiff dough. Fill greased pan half full. Let stand fifteen to twenty-five minutes, bake forty-five minutes, placing paper over top first fifteen minutes to prevent crusting too soon.

Fruit Rolls.—1 quart flour, 1 teaspoon salt, 2 tablespoons sugar, 2 teaspoons Crescent Baking powder, 2 teaspoons butter. Cut fine one-fourth pound citron, seed and halve one-fourth pound raisins. Mix fruit evenly with dry ingredients, make to a firm dough with milk. Knead on board for a moment, divide into pieces size of egg, make into long rolls, lay one inch apart on flat greased pans, brush with milk. Bake in moderate oven.

Park House Rolls.—Prepare dough as for lunch rolls. Knead and roll out one-half inch thick. Cut into 3-inch circles. Press pencil down across middle of each; rub edges with soft butter. Double each, lay 1-inch apart on flat greased pans. Brush with milk, and bake in hot oven. If sweetening is liked sprinkle granulated sugar over rolls before folding.

Sweet Potatoes Southern Style.—Wash and scrub, split or slice lengthwise; steam or boil until nearly done. Drain and put them in a baking dish, placing over them lumps of butter, salt and pepper. Pour over all quite liberally Maplesyrup and bake in oven to a nice brown. There should be sufficient of the syrup to use as a dressing in serving.

Baked Beans An Mapleine.—1 quart small white beans, 1/2 pound salt pork, 1 1/2 cups sugar, 1-teaspoon Mapleine, 1/2 teaspoon mustard. Soak beans over

night. Next morning put on stove and cook until they look clear but not until skin breaks, adding pinch of soda. After boils up well, drain off water and place beans in bean jar, and add the salt pork cut in cubes, pepper, salt and mustard and the sugar and Mapleine. Pour boiling water over until well covered, place in oven and bake five hours, adding boiling water occasionally until about half an hour before taking out of oven; let brown slightly on top.

Gravies.—To any meat or fish gravy thicken and prepared as usual and Mapleine, stirring in while cooking; one-fourth teaspoon Mapleine is sufficient for two gravy-boats of gravy.

Mapleine in Apple Pie.—3 drops Mapleine in 1 teaspoon of cold water. Sprinkle over sugar and apples before putting on top crust.

For the Sick Room.—For egg-nogs and milk-shake, Mapleine has gained the highest praise from physicians and others in the sick room. Patients particularly relish it; Three-fourths glass milk, one-fourth glass scraped ice, one-fourth teaspoon Mapleine. Sweeten to taste and shake well.

Weights and Measures. 1 cup, medium size, 1/2 pint or 1/4 lb. 4 cups, medium size, of flour weigh 1 pound. 1 pint flour weighs 1/2 pound. 1 pint white sugar weighs 1 pound. 2 tablespoons of liquid weigh 1 ounce. 8 teaspoons of liquid weigh 1 ounce. 1 gill of liquid weighs 4 ounces. 1 pint of liquid weighs 16 ounces.

Crescent Brown Bread.—1/2 pint flour, 1/2 pint rye flour, 2 potatoes, 1 teaspoon salt, 1 pint Indian corn meal, 1 tablespoon brown sugar, 2 teaspoons Crescent Baking Powder, 1 pint water. Sift flour, corn meal, rye flour, sugar, salt and baking powder thoroughly. Peel, wash and boil two mealy potatoes. Rub through sieve, diluting with water.

It Betters Baking

To the few who are not our customers we state that you will not obtain all that is possible in baking until you use the modern

Crescent Baking Powder



ASK YOUR GROCER. CRESCENT MFG. CO., Seattle, Wn.

fill the lower section of pan. Let the bread stand five or ten minutes, then bake in a steady oven, not too hot, about forty-five minutes.

Baking Powder Bread.—1 quart flour, 1/2 teaspoon sugar, 1 teaspoon salt, 2 teaspoons (heaping) Crescent Baking powder, 1/2 medium sized cold boiled potato and water, 1/2 cup broken nuts. Sift together thoroughly flour, salt, sugar and baking powder, rub in the potato, add sufficient water to mix smoothly and rapidly into a stiff dough. Fill greased pan half full. Let stand fifteen to twenty-five minutes, bake forty-five minutes, placing paper over top first fifteen minutes to prevent crusting too soon.

Pettingell's Electric Fixture Sale Ends Tomorrow Night

40%—REDUCTION—40% Buy Now Buy Now

Daddy's Bedtime Story

How the Keeper Saved the Fawn's Life.



JACK and Evelyn sometimes went on trips to the zoo with daddy, but they hadn't been there for ever so long. So when daddy came home they spoke about it.

"I know," said daddy, "we haven't been for a long, long time, that's very true, but we'll surely go soon."

"First, though, I must tell you the story I heard of one of the deers in the zoo."

"This mother deer had a beautiful young fawn, and, oh, she was so proud of her beautiful child! She gave the fawn all the attention that any devoted mother deer could."

"One day, alas, the fawn, who was somewhat delicate, caught a terrific cold. The mother deer was frightened, and by evening the fawn's cough was dreadful. Now, the keeper had fed all the animals, and they had gone to bed for the night. But the deer cried so piteously that the good, kind keeper, whose own home was near by, knew that something was the matter."

"When he reached the little home of the mother deer and her beautiful fawn he found the mother deer leaning her head sadly against the wire door, and the fawn had her head by her mother's side."

"Oh, my child, my beautiful child, is ill! She has such a dreadful cold, and I'm afraid she'll die! Oh, what can you do for her?" wailed the deer.

"The keeper understood perfectly, and he took a big warm rug and put it right over the fawn. Then he went back to his home and heated some milk, which he came back with and fed slowly to the deer."

"The keeper sat up all night with the fawn, giving her warm milk and keeping her well covered. She did look so sick, and her big eyes looked so pleading! They seemed to say:

"Oh, Mr. Keeper, save me so I won't have to leave my mother!"

"And as the keeper began to soothe the fawn the mother deer looked on and seemed so relieved."

"In the morning the fawn's cold was ever so much better. It had almost entirely disappeared, and by afternoon, when the fawn had been in the sun all the morning, she was really quite herself again."

"Once more her big eyes looked happy, and the mother deer, when the keeper came to bring them their supper that night, put her head on the keeper's shoulder and cried—a very different cry from the night before. She cried for joy because her lovely fawn was alive and well, and she cried on the keeper's shoulder because she knew the keeper had saved her beautiful child's life."

Our Millinery Department Is Now at Its Best

You are especially invited to inspect our large assortment of trimmed hats, shapes, flowers, ribbons and laces. This is the store of satisfied customers. See the new things in millinery. First is quality and style. Lower prices than elsewhere.

Some Specials in Other Departments

- Pleated laces, very good quality 25c & 23c yd
- Children's rompers at 50c, 45c & 26c
- Corset covers neatly trimmed at 25c
- Wide embroideries at 15c a yd
- Children's Oxfords, good stock, at \$1 a pr
- Ladies' Oxfords at \$1.25 a pr

Rostein and Greenbaum 246 Commercial St.