

SATURDAY SPECIALS

Today is a good time to secure your clothing for the coming Fall.

Bishop's Ready-Tailored Clothes

REGULAR VALUES \$15.00 TO \$30.00.

Including many heavy weights and in all sizes have been marked down to the customers' own price.

\$25.00 VALUES NOW \$18.85
\$20.00 VALUES NOW \$14.85
\$15.00 VALUES NOW \$10.75

Don't fail to come Saturday, a large assortment of all wool goods to select from.

Salem Woolen Mills Store

18 OUT ON BAIL

Mineola, L. I., July 17.—Mrs. Florence Carman, against whom an indictment charging first degree manslaughter was returned late Thursday as a sequel to the recent killing of Mrs. Louise Bailey in the office of the former's husband, Dr. Edward Carman, at Free-

port, was released today on \$20,000 bail.

Her bond was signed by Smith Cox and Ernest Randell, rich residents of Freeport and close friends of herself and Dr. Carman.

All women are born reformers and they want to begin on some man.

Fruits and Vegetables

Jim Willson's Triumph Peaches, basket	25c
Plums, Bradshaws	20c
Apricots, Hood River	35c
Grapes, Early White	35c
Bananas, Dozen	30c and 25c
Oranges, dozen	35c, 25c, 20c
Lemons	30c and 25c
Watermelons, pound	21c
Muskmelons	4 1/3 for 25c
Hot-house Tomatoes, Cucumbers, Beans, Cabbage, Lettuce, Turnips, Beets, Carrots, Celery, Green Onions, Radishes	

Westacott-Thielsen Co., Inc.

Successors to Thielsen Cash Grocery L. A. Westacott & Co. 151 North High.

SPECIAL SUNDAY EXCURSION

Train to Newport Every Sunday This Summer

VIA THE



The Exposition Line 1914.

Beginning next Sunday, July 19, and continuing until the close of the season at the Beach, a Special Sunday Excursion Train will run from Woodburn, Salem and intermediate points to Newport and return on the following

SCHEDULE

Lv. Woodburn	5:35 a. m.	Lv. Turner	6:30 a. m.
" Gervais	5:42 a. m.	" Marion	6:42 a. m.
" Brooks	5:53 a. m.	" Jefferson	6:50 a. m.
" Chemawa	6:00 a. m.	" Albany	7:30 a. m.
" SALEM	6:15 a. m.	Ar. Newport	12:20 p. m.

RETURNING

Leave Newport	6:00 p. m.
Arrive Salem	11:51 p. m.
" Chemawa	12:00 night
" Brooks	12:08 a. m.
" Gervais	12:17 a. m.
" Woodburn	12:25 a. m.

ROUND TRIP FARES TO NEWPORT

Woodburn, Gervais, Brooks, Chemawa, Salem and Turner	\$2.50
Marion	\$2.35
Jefferson	\$2.25

Allows Six Hours at Beach

Surf bathing, boating, deep-sea fishing, roller skating, warm sea water plunge in the Natatorium. Full particulars from the nearest S. P. Agent. JOHN M. SCOTT, General Passenger Agent, Portland, Oregon.

Society

BY MOLLIE RUNCORN.

MRS. A. B. CROSMAN, her daughter, Mrs. Charles Sinclair, who is better known as Lillian Crossman because of her stage reputation under that name, and Mrs. Alice M. Crane, of Portland, are expected to arrive tomorrow night. Mrs. Crossman and Mrs. Sinclair will be entertained for the week-end by Mrs. W. C. Knighton, Mrs. Crain being the guest of Mrs. E. E. Waters.

Miss Crossman is passing the summer with her mother, after several successful years on the stage in New York City. She has many friends both in Portland also in Salem, which she acknowledges as her birth place. All join in extending her a sincere welcome, and will show her many charming attentions during her summer's stay.

Thirty-six members of the Baptist Sunday school took a launch ride up the Willamette river Wednesday night, stopping at an attractive place, where they enjoyed a picnic lunch.

Mrs. Charles M. Chamberlain asked a few friends for an informal afternoon yesterday, complimenting her sister, Mrs. George W. Groves, of Independence, who is stopping here with her parents, Mr. and Mrs. Lute Wood, on North Winter street.

Asked to meet Mrs. Groves were: Mrs. A. L. Grant, Mrs. Roy W. Bowers, Mrs. M. N. Hamilton, Mrs. Willis Tucker, Mrs. Jeanette Townsend, Mrs. Arthur Hamilton and Mrs. Henry W. Matlock.

Salem's first sketching class, which was recently organized, is doing excellent work, transferring impressions of some of Salem and the Willamette river's loveliest places to their canvases. Under the direction of C. C. McKinnin, of Portland, the class is composed of Miss Margaret Gill, Miss Chapter, C. M. Eppley, Henry Lee and R. Monroe Gilbert.

The work represents the semi-impressionistic style, and it is expected that the organization will become permanent. Later in the fall an exhibition of the work will be made, and the artistic efforts of each will also probably be seen at the annual state fair in September.

Miss Dora C. Andersen, of The Journal, and her guest, Miss Bertha Thornburg, will leave tomorrow afternoon for an over-Sunday visit at Newport.

Miss Wilma Solomon is the guest of the C. W. Boeschens at their Newport cottage for two weeks, leaving for the beach Tuesday.

Mr. and Mrs. William Brown, accompanied by Miss A. Stout, left Wednesday for their Seal Rock cottage.

A delightful surprise was given Mrs. F. S. Lucas yesterday afternoon at her home, 125 Miller street, when a number of her friends called to assist her in celebrating her natal day.

All brought lovely gifts of china and crystal ware, and refreshments, consisting of ices, cakes and fruit punch, which were served by Mrs. Sauer, Mrs. Hagedorn and Mrs. G. W. Lucas.

Those enjoying the afternoon's entertainment were: Mrs. H. Sauer, Mrs.

Hagedorn and son Wain, Mrs. Witzel, Mrs. Harris Sinclair, Mrs. James Godfrey, Mrs. Leo Childs, Mrs. G. Swienink, Mrs. G. W. Lucas, Mrs. M. E. Bolle and son Donald, of Oregon City; Miss Harriett Swienink, and Winnie, Opal and Raymond Lucas.

Mrs. Carroll A. Tague, daughter of Mr. and Mrs. T. B. Jackson, who motored up with her parents from their Portland visit the first of the week, left for her home today.

Henry Rohrer, of Seattle, is a guest of U. S. Page and also at the Page country residence at Lake Labish.

Mrs. F. A. Colony, accompanied by Miss Laura Elliott of Kearney, Nebraska, is in Portland, the guest of Miss Marie Hutkins and other friends. Miss Elliott left yesterday for her home.

The members of the Sewing club of St. Joseph's Catholic church met with Mrs. C. Wiedmer yesterday afternoon at her home on North Cottage street.

Musical numbers added to the pleasure of the afternoon and refreshments were served by Miss Leonie Wiedmer and Miss Louise Berndorfer.

Those present were: Mrs. Theodore Barr, Mrs. T. K. Ford, Mrs. M. J. Peggel, Mrs. Frank Albrecht, Mrs. V. Naestank, Mrs. Stephen Breitenstein, Mrs. Heenan, Mrs. Pruitt, Mrs. Davidson, Mrs. Lewis, Mrs. John Nond, Mrs. Calvert, Mrs. H. H. Meiring, Mrs. E. A. Finney, Mrs. A. Kufner, Mrs. Brantz, Mrs. Lebold, Miss Lebold, Mrs. Mary Schoettle, Mrs. Albert O'Brian, Mrs. Thompson, Mrs. F. Domogalla, Mrs. John Gantenbein, Mrs. Frank Berndorfer and Miss Louise Berndorfer.

Miss Annabelle Rupert left for Sioux City, Iowa, and other eastern points last night, expecting to be away until the first of October.

PERSONALS

Miss Leonie Morse, secretary to State Game Warden Evans, has returned from Seattle, where she spent her vacation visiting friends.

H. E. Kaubrick, employed in the state game and fish department, left today to spend a two weeks' vacation in Newport.

F. J. Davies and daughter, Ethel, of Oregon City, are guests of Mr. Davies' daughter, Mrs. J. E. Snover, on Twelfth street, for a few weeks. They came up to attend the Wisconsin picnic.

Mr. and Mrs. John Darby auted over from Shaw today and are the guests of Mr. Darby's father, W. H. Darby.

Mr. and Mrs. Levi Heron, whose home was destroyed by fire yesterday morning about 9:30. The home was situated about four miles from the city on the Silverton road, was of two

stories and was valued, with the furniture destroyed, at \$1,400, covered by insurance for \$1,200. Only a few pieces of the furniture were saved. The fire is thought to have caught from the kitchen stove, but how is not known. Mrs. Heron was at home when the fire started but her husband was at a neighbor's a quarter of a mile away. She ran to this point to get help, but when her husband and neighbors reached the house it was so far gone that efforts to save it were useless.

Excitement and exhaustion from her efforts caused Mrs. Heron to collapse after the slanger was all over and Dr. Robertson was summoned.

This country uses about 45,000,000, 000 feet of lumber every year, and the record will be something to be proud of when we grow as much timber annually as we cut down.

THE DAILY HINT FROM PARIS



Gown of banana green moire, embroidered with large roses; corsage of lace with pearl embroideries.

Mrs. S. T. Davis and Mrs. G. Millard of Wilbur, Nebraska, are making an extended visit at the home of their sister, Mrs. Thomas Shelley, on North High street.

R. Yeast of the O. E. railroad of Portland is registered at the Bligh.

Miss Ruth Swoboda of Chemawa, who has been attending the Capital Business college, accepted a position Wednesday with the Oregon Nursery company at Oreoc.

Fred R. Meyer, acting manager of The Toggery, is in Portland today for a brief visit.

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Recipe Department

By BETSY WADE.



Water-Proofing Matches.—Dip matches in hot, melted paraffin if you wish to make them water-proof.

Graham Cakes.—Two cupful brown flour, one cup white flour, three cupful sour buttermilk, one teaspoonful of soda, dissolved in hot water; one teaspoonful of salt, one heaping teaspoonful of lard, three eggs, beaten very light. Bake thoroughly, both sides; serve hot.

Old-Style Flannel Cakes.—One quart of milk, three tablespoonful of yeast; one tablespoonful of melted butter, two eggs, well beaten; one tablespoonful of salt; flour to make a good batter. Set all above ingredients, except the butter and eggs, as a sponge over night. Add the butter and eggs before using in the morning. Put the cakes when taken off the griddle on a heated plate for the table.

Eggs a la Martin.—Rub together two level tablespoonful of butter and two of flour; add a cupful of cold milk; stir until boiling; add a half-teaspoonful of salt and a dash of pepper. Pour half this sauce in the bottom of the platter. Break over it six fresh eggs and cover with the remaining sauce, spread over this a quarter of a pound of grated cheese and bake ten to fifteen minutes until the eggs are set. Serve in the same dish.

Weish Rarebit.—Slice down some good rich cheese rather thinly into a very clean stewpan with a quarter of its weight of butter and two or three spoonful of porter, good ale or new milk, as you please, and according to the quantity of the cheese; flavor to taste with freshly ground black pepper and dry English mustard. Stir over the fire until all is thoroughly melted and of a thick, creamy consistency; pour it over hot buttered toast which has been placed in a hot tin or fireproof dish; brown the surface in the oven or not, as you like, but make very hot, and serve at once.

Turkish Nougat.—One pound of almonds, one of seeded raisins, half of figs, a fourth of candied cherries, a fourth of candied pineapple, a fourth of hickory nuts, a fourth of English walnuts, two of extra C sugar, half a cupful of water and a cupful of heavy cream. Blanch the almonds and toast almonds, hickory nuts and walnuts in

the oven until a delicate brown; cut figs into strips, cherries into halves and pineapple into dice. Dissolve sugar in the water, add cream and boil without stirring, after boiling commences, until a soft ball is formed when tested in cold water. Remove from fire, let stand until luke warm, then beat to a cream. Melt the cream by standing it in boiling water, stirring constantly. When melted, add the fruit and nuts and flavor with vanilla.

Orange Fritters.—An excellent orange fritter suitable either for luncheon or for a dessert for dinner may be made by adding to the plain fritter batter an extra egg and extra sugar, the grated peel of one orange and half a cupful of candied orange peel. This should be served with a hot orange sauce made from the juice and peel of another orange, two tablespoonful of butter, one cupful of sugar and one tablespoonful of cornstarch. The sugar, butter and cornstarch should be thoroughly blended, the grated peel added with one cupful of boiling water. Cook until it is clear and then turn in the strained juice of the orange. When this is slightly cold add to it a cupful of thick, rich cream, which has been whipped dry, and serve with the fritters.

Liver Timbales.—Place 1 1/2 pounds of liver in a saucepan, add one slice of onion, one-half of a bay leaf, one teaspoonful of salt and half a dozen peppercorns, pour over sufficient boiling water to cover and simmer slowly till tender. Let stand until cold, then take out the meat, discard tubs and gristle and put through the food chopper. Measure and to two solid cupfuls add one cupful of fresh bread crumbs soaked in milk or chicken stock, a high seasoning of salt and pepper, ten drops of onion juice, two tablespoonful of finely chopped parsley. Fill well-buttered timbale molds. Stand in a pan of hot water and cook in a moderate oven until firm in the center. Serve with a good brown sauce, to which may be chopped olives.

Picnic Cake Is Baked in a Box.—If you would like your picnic cake to arrive unbroken, try baking it in one of the 5 1/2 inch by 8 1/2 inch tin wafer boxes. If the box is filled half full of cake dough, it will rise nearly even with the top, leaving just enough room for icing. The cover can then be put on, and the cake will arrive in perfect condition.

Experts Agree

The Referee Board of Consulting Scientific Experts of the U. S. Department of Agriculture agree as to the wholesomeness of aluminum compounds such as used in

Worth Knowing. Before using a new comb wash it in soapy water, and when dry, rub with a little olive oil. It will then last twice as long.

To make jam or marmalade look clear without skimming it add a piece of butter the size of an egg before removing the fruit from the fire.

To remove rust from a knife, plunge

the blade into an onion and leave it for an hour. Then polish in the usual way.

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BAKING POWDER

Write us for copy of U. S. Bulletin No. 103, Dept. of Agriculture.

One Price 25c a pound

CRESCENT MANUFACTURING COMPANY Seattle, Washington

the blade into an onion and leave it for an hour. Then polish in the usual way.

Cream that is too thin to whip may be made to do so by adding the unbeaten white of an egg before beginning.

French fried potatoes dipped in cornmeal before frying are fine.

Add the grated rind of an orange and a few tablespoonful of juice to a sponge cake. It gives it the right flavor and prevents quick drying out.

Jacquesville Gazette.

Crescent Picnic Biscuits.—1 pint flour; 1/2 teaspoon salt; 1 teaspoon Crescent baking powder; 1 tablespoon shortening. Sift flour, salt and baking powder together and rub in shortening. Then mix to a soft dough with milk. Roll out three-eighths of an inch thick. Cut into rounds. On half the rounds spread a little butter and a thick layer of finely chopped seasoned meat. Cover with the remaining round and press together. Brush tops with milk. Place an inch apart in greased pans and bake in a moderate oven.