

# Social and Personal Notes

By Mollie Runcorn

**MISS ELENE PAWK** is in the Dallas, where she is being entertained by her sister, Mrs. Claude Knight. Together they will entertain with a large affair tomorrow afternoon, Mrs. Knight also having planned several complimentary events for Miss Pawk during her stay, which will cover a fortnight.

Mrs. Henry Pawk returned yesterday from Corvallis, where she went to attend the marriage of her niece, Miss Elma Richards, to Clifford Rader, a prominent young business man of that place, which took place Wednesday. Mrs. Rader has many friends in Salem, where she attended school several years ago, making her home with the Pawks. She is a very attractive girl and her marriage is also of much interest to former O. A. C. students here, both she and Mr. Rader being attendants at that institution.

Hon. Allen Eaton, of Eugene, representative at the state legislature, will have charge of the art room in the Oregon building at the Panama exposition. Mr. Eaton, although prominent in state politics, is also an enthusiastic art patron, conducting an attractive and up-to-date art store in Eugene, also supervising an art class at the University of Oregon. Specimens of his own work were displayed in the art department at the state fair this year in the pottery section.

Mr. Eaton is already having prepared materials to be used in constructing the art room at the 1915 fair. The wooden mills of Eugene are manufacturing the material to be used as wall covering. It is being developed in a pastel shade of gray, woven in a coarse basket weave and made from the finest quality of Oregon wool. It will have a valuable advertising value, besides being decidedly artistic, as well as all of the furnishings of the room. Originally designed furniture and fixtures are now being made at Marshfield of the handsomest wood obtainable. Leading artists and art craftsmen of the state will be asked to contribute their canvases and best specimens of their work, the result of Mr. Eaton's endeavors undoubtedly furnishing visitors to this department a very happy surprise in the possibilities of Oregon's resources in an artistic way.

Plans were made for the coming winter's work. Mrs. Davies' aunt, Mrs. J. J. Tingle, of Gladstone, Ore.; Mrs. J. W. Cox and Mrs. Covey were guests of the society. Refreshments were served, the hostess being assisted by Mesdames Schneider, Blodgett, Adair and Shipp.

The Elite Embroidery club met for the first time this season yesterday afternoon with Mrs. Fred Barker on Market street, Mrs. A. P. Stewart assisting in entertaining. The club meets every two weeks, Mrs. A. N. Clough being the next hostess.

The members are Mrs. N. P. Stewart, Mrs. A. M. Clough, Mrs. P. L. Frazier, Mrs. Edridge Ryder, Mrs. E. G. Green, Mrs. Ray Clark, Mrs. Maudie Lucas, Mrs. W. W. Hill, Mrs. O. G. Shellberg, Mrs. Fred Prince, Mrs. J. A. Barnard, Mrs. Mary Rodgers, Mrs. Fred Barker, Mrs. H. St. J. J. J.

Miss Marie R. Hafer, of Chicago, who has been the guest of the Colonel E. Horvath, is now in Eastern Oregon, attending the various teachers' institutes being held there. Miss Hafer is a foremost lecturer and writer on playground and physical culture work for children, and is scheduled as a special feature on the programs being given for the benefit of Oregon educators.

## ONE OF THE FIRST BORN IN OREGON

Well known in Salem, Mrs. E. A. Mellon, a daughter of the late Hon. Stephen Statts and one of the first white children born in Oregon, died late Wednesday night in Oregon. She was born in Portland, January 21, 1839, her parents having come to Oregon and later moving to Independence, Polk county. At an early age she married W. A. K. Mellon, of Salem.

She is survived by one daughter, Mrs. M. McDonald, of Oregon, and two brothers and two sisters, W. K. Statts of Bend, Or.; C. S. Statts of Toppensish, Wash.; Mrs. J. E. Hubbard of Independence, and Mrs. Balf Johnson of San Francisco. The funeral services will be held in the First Congregational church at Salem on Saturday, October 10, at 2 p. m. Interment will be in the L. O. O. F. cemetery.

**BORN.**  
NELSON—To Mr. and Mrs. Martin Nelson, of Hubbard, September 3, 1914, a son.

MILLER—To Mr. and Mrs. Enos S. Miller, of Hubbard, August 10, 1914, a son.

COLE—To Mr. and Mrs. Nathan Cole, of Aurora, August 18, 1914, a son.

FRYE—To Mr. and Mrs. George I. Frys, of Butteville, September 16, 1914, a son.

## RUTH FUGATE STILL LEADS IN CONTEST

### Interest Is Unabated—But Slight Changes in Position of Contestants

When the votes were counted today in the Capital Journal's exposition trip contest, Ruth Fugate still retained her hold on first place, with Pearl Zinn second. Jean McInturff was third and Mrs. Hibbler fourth. There had been a fairly heavy vote cast but few changes in relative positions resulted. There was accumulating evidence that many vote coupons issued to the candidates and their friends are being held out to be deposited later in the ballot box.

The trip to the great exposition with its wealth of world-wide wonders, will be the event of a lifetime for the fortunate winner, and the Capital Journal guarantees that no expense will be spared in making it a pleasant one. First class railroad fare, the best of hotel accommodations, and facilities for seeing the great fair at its best will be provided free of all charge by this paper. It will be a prize well worth working for.

The plan adopted by this paper for giving the trip does not require the contestant to sell anything. The only thing necessary to secure votes being to patronize some of Salem's most popular stores. The advertisements of these firms is run in each Friday's Capital Journal. These firms have agreed to give a sales check or receipt to every purchaser for cash or for monthly bills paid until January 1, 1915. The sales checks or receipts from these firms may be exchanged for votes at this office—one vote for every 5 cents of your purchase.

The names and standing of the candidates follow:

Ruth Fugate	55,852
Pearl Zinn	52,983
Jean McInturff	49,816
Mrs. Grace Eoff Hibbler	46,500
Mildred Atherton	32,067
Margaret White	28,870
Beryl Keechman	18,925
Hensha Swart	9,265
Marie Bolinger	5,621
Violet M. Barker	5,250
Arlene Ohm	4,773
Violet Cory	4,195
Celia Wilson	1,647
Marguerite Ostrander	1,644
Beth Ryan	1,560
Luanna Brown	1,425
Myrtle Herellein	1,350
Eustis Davis	1,315
Lola De Long	1,090
Grace Craig	1,080
Hazel Johnson	1,075
Beatrice Crawford	1,065
Mable Brassfield	1,047
Marge Schwab	1,016
Vera George	1,009
Hazel Cooley	1,000
Mildred Cooper	1,000
Maudie McLaughlin	1,000
Bernice Sauter	1,000
Vivian Jargrove	1,000
Grace Taylor	1,000
Genevieve Fraser	990
Magdalena Fuffill	967
Mary Croyer	809
Alma Hall	750
Vera Martin	750
Lotta Penn	750
Silvia Miller	750
Gladys Gray	750
Marie Evans	750

The following is a list of the firms whose sales checks or receipts may be exchanged for votes at the Capital Journal office:

Stockton's  
The Toggery  
Salem Electric Co.  
Salem Cigar Factory  
Imperial Furniture Company  
Salem Laundry Co.  
Wiley B. Allen Co.  
The Globe Theatre  
The Royal Bakery (bread wrappers)  
A. C. Devoe Shoes  
The Spa  
Hauer Bros.  
Trover & Welgel, Photographers  
Yokohama Crockery & Tea Co.  
Vick Bros, Garage  
Salem Fish and Poultry Market  
Independent Meat Market  
C. M. Roberts Grocery  
Poland and Shaw Grocery  
C. M. Eppley Grocery  
The Highland Grocery  
Beddaway's Cash Grocery  
J. L. Busch & Son Grocery  
Dr. Mark Skiff Dental Office  
J. E. Hockett, Piano Tuner  
Salem Ice Co.

**INVESTIGATION PUT OFF.**  
Washington, Oct. 9.—The senate elections committee decided to postpone until after the November elections its investigation into senatorial primary expenditures in Illinois and Pennsylvania.

## DARKEN GRAY HAIR, LOOK YOUNG, PRETTY

Grandma's Recipe of Sage Tea and Sulphur Darkens So Naturally that Nobody Can Tell.

Almost everyone knows that Sage and Sulphur, properly compounded, brings back the natural color and lustre to the hair when faded, streaked or gray; also ends dandruff, itching scalp and stops falling hair. Years ago the only way to get this mixture was to make it at home, which is messy and troublesome. Nowadays, by asking at any drug store for "Wyeth's Sage and Sulphur Compound," you will get a large bottle of this famous old recipe for about 50 cents.

Sale Starts Saturday Morning at 9 a. m.

# Slaughter Sale

## OF THE Thompson High-Grade Jewelry Stock

Never in the history of Salem have the people had the opportunity of buying fine Watches, Diamonds, Clocks, Cut Glass, Solid Silver and high-grade Silver-Plated Ware, Solid Gold and Gold Filled Jewelry at such low prices

## The Well Known Excellence

of the goods always carried by the Thompson Jewelry Co., and their reputation for fair and honorable dealing is a guarantee of the rich bargains to be had in this great Slaughter Sale.

We appreciate the fact that in order to close out this high-grade stock quickly—which is the object of this sale—we have cut and slashed the price of every article in the store to such ridiculously low prices as will certainly insure instant sale. Come and be convinced of this fact. Sale starts Saturday morning at 9 o'clock.

P. S.—I wish to state that every article in this store and to be sold at this sale consists of the original Thompson stock.

J. G. SMITH, Proprietor. 372 State Street.

## Special for Saturday

ATTENTION, BOYS AND GIRLS. BRING US YOUR GROCERY ORDERS SATURDAY. FOR EVERY DOLLAR YOU SPEND, WE WILL GIVE YOU TWO HUNDRED VOTES. REMEMBER—SATURDAY ONLY.

One dollar cash money will get you two hundred votes instead of one hundred.

SPECIAL PREPARATION is made to have the finest assortment of Fresh Vegetables and Fruits shown by any store in the city.

HERE ARE A FEW: Extra fancy Cauliflower, extra large Celery, Green Spinach, tender Sweet Corn, solid heads of Cabbage, fresh Green Peas, Green String Beans, eight pounds Sweets for 25c, Squashes, Green Peppers, Egg Plant, Summer Squash, etc., etc.

## SPECIAL FOR SATURDAY ONLY

C. & H. BERRY SUGAR, THE VERY BEST, \$7.10 CASH.

## New Canned Goods

- New Mission Asparagus, two cans for . . . . . 25c
  - New Del Monte Asparagus Tips, 25c each, 6 for \$1.30
  - New Large White Asparagus, 25c each, 6 for \$1.30
  - New Del Monte Peas (very nice), 15c per doz. \$1.65
  - New Sugar Peas, fine quality, 2 for 25c, doz., \$1.35
- BRING YOUR ORDERS
- Eggs . . . . . 35c and 40c per dozen

## Roth Grocery Co.

Phone 1885-1886 410-416 State St.

## Recipe Department

By BETSY WADE



**Peach and Rice Meringue.**—Cook a cupful of rice, blanched and salted, in three cupfuls of milk until tender and dry; add three egg yolks, a quarter of a cupful each of butter, sugar, whipped cream and candied orange peel, shredded fine. Make a border of this on a serving dish that will stand the heat of the oven. Surround this with halves of fresh peaches, pared; inside the border place sliced peaches and rice in layers, sprinkling the peaches with sugar and giving the whole a dome shape. Cover with meringue, dust with sugar and set in a slow oven about ten minutes.

**Grape Jelly.**—Select grapes that are not over-ripe; place them in a kettle, cover tightly and set the kettle in a vessel of boiling water; cook slowly on the side of the stove, or over a low gas burner, three hours without stirring; then pour the grapes into a sieve, drain off all the juice without disturbing the grapes, measure the juice, strain it through flannel, put the liquid with one pound of sugar for each pint in a preserving kettle, stir till sugar is dissolved, place it over the fire to cook. Remove all scum that rises and boil, stirring frequently till a drop put on a plate will retain the shape of a bead

**Peach Shortcake.**—Mix a plain layer cake, but instead of cooking it in round or deep pans, bake it in a long, rectangular pan, so that it will rise to a thickness of only 2 or 3 inches. Split the cake in half and spread a thick layer of well-sifted sliced peaches on the lower section. Replace the upper part of the cake and cover the top with more sugared peaches. Cover these with plenty of delicious whipped cream and the shortcake is ready to serve. A meringue may be substituted for the whipped cream, in which case serve the shortcake with plain cream.

**Pickled Onions.**—Peel the onions—cut too large—white onions preferred. Let them stand in strong brine four days, changing it twice. Heat more brine to a boil, throw in the onions and cook three minutes. Throw them at once into cold water, and leave them four hours. Pack in jars, mixed with whole ones, peppercorns and cloves. Fill up with sealing vinegar in which you have put a cupful of sugar for every gallon. Cook while hot. They will be ready for use in a month, but will be better later.

**Unfermented Grape Juice.**—Use only ripe grapes. Press them from their stems and crush them in a wooden bowl with a potato masher; then put them in a cloth bag, a small portion at a time, and press out all the juice; strain the liquid through flannel. A good plan is to put a piece of flannel in a sieve and place the sieve over a bowl; pour in the juice and let it run through. Fill the clear grape juice in small bottles, preferably of the champagne bottle type; put in the cork, drive them in with a mallet, then tie the corks firmly with a cord. Set the bottles a little apart in an upright position in a boiler or kettle with cloths and cover around them, and then add sufficient cold water to reach 1 inch below the corks, place the kettle over the fire, heat gradually and boil twenty minutes,

without spreading. Remove from the fire and pour in small jars or glasses and cover when cold. This is a very old and good recipe that has stood the test of a hundred years and was considered by the famous chef and author, to be the best for grape jelly.

Sold by all Grocers

**CRESCENT BAKING POWDER**

## Daddy's Bedtime Story

How the Brown Children Enjoy Life.

**I**TOLD you the other evening about the little black children down in Africa," said daddy, "and before that I told you about the little Eskimo children and their snow houses. But I have never told you about the little brown children, have I?"

"No, daddy, tell us about them now!" cried Evelyn, while Jack asked, "Daddy, why do they call them brown? Aren't they black, just like the children in Africa?"

"Some of the African tribes are really almost brown, too, like the brown tribes. But the brown tribes live in Australia and upon the islands of the Pacific ocean, and, like the black tribes of Africa, they have a great many children to provide for. It is not nearly so much work for the brown daddies as it is for the white daddies, for much of the food they eat grows on trees and can be picked off, and the brown children wear very few clothes, just like the black children in Africa.

"Well, I must tell you about these children, but I can't give them names, as I did little Sambo and Phoebe Snow in Africa, because their names are so awfully long, and I can't pronounce them. They look as if you had taken a lot of words right out of the great big dictionary and thrown them on the paper, letting them land as they liked. But the children know their names, just as you and Evelyn do, Jack, so I suppose their parents get used to pronouncing them.

"These little brown children, or many of them, live not far from the ocean, and the Pacific is the most beautiful ocean in the world except the Indian ocean. It is always summer where the brown children live, and they enjoy themselves from morning till night.

"Living by the ocean, as so many of them do, they are great swimmers. They can swim like little fishes almost when they are babies, and you will see tiny little bits of tots swimming out into the surf just like grown people, and they enjoy it very much. The boys learn to dive from their daddies and to stay under the water for a long time, for their daddies make a living— or many of them do—by diving for pearls, which you know are found in oyster shells, and the little boys watch them, so that when they grow up they can make a living that way too.

"The little girls learn to make wonderful mats of grasses and beadswork and many other pretty things from their mamma's, which later they sell to white traders for gay colored cloth and other things which the brown people love, and, like the white family and the red family and the rest, I guess that most every brown family you will see is a happy family."