

Social and Personal

By Mollie Runcorn

ERRY CHRISTMAS!

Although this message from the society reporter, which is usually extended early Christmas morn, will reach the Journal readers at an afternoon hour, the greeting will have added a further note of sincerity. A newspaper is something that recognizes no holidays: the pounding of typewriters, click of telegraph instruments, the roar and grind of presses and linotype machines going on every day just the same. A daily paper must be gotten out, and so while those who follow other occupations are gathering in reunions and merry Christmas festivals today, the newspaper fraternity works on very much the same as on other days; however, the day holds probably as great an amount of pleasure to us of that employment as to those who are celebrating in the prescribed way. Newspaper work has a peculiar fascination, and although it has its disappointments and unpleasant details, it is withal, to those who follow it, far more enjoyable than any other.

Probably in no other occupation is pleasure and disappointment so closely allied. A big "scoop" is invariably followed by a "pie'd" article. Items of larger importance intended for a "lead" somehow have a propensity for appearing at a time too late for a change, in a "final" position; the item intended to be "just right" is somehow always ornamented with a "was" for a "were," "decorations" for "donations," etc.; items intended to be done "justice" by are oftentimes, in the rush incidental to all newspaper work, a trifle "overdone," and so on down the line, mistakes too numerous to mention, and which are a far greater source of regret and grievance to the "society editor" than they can possibly be to anyone else.

These annoying little things are not especially the fault of anyone, but principally to the "rush" attending the getting up and making up of every evening newspaper. They are the result of a concatenation of circumstances, the total depravity of inanimate objects, to that joyousness of obituary, the same which steers the open door between your arms and guides it unerringly to your nose as you grope, arms extended, in the dark—that's what it is.

This little apology was purposely been delayed until Christmas day, when a feeling of "understanding" and good will prevails, and is made in the hope that those who continue to read this column will better understand the reason for the frequent mistakes and errors.

Mrs. Clyde Philiber, of Portland, is the house guest of her mother and sister, Mrs. Antony Klein, and Miss Emmeline Klein.

Mr. and Mrs. R. B. Goodin were made happy today by the presence of relatives and members of the family gathered in reunion. Miss Lena Goodin, a daughter, of Portland; Mr. and Mrs. S. C. Kennell and sons, Frank and Raymond, and Jack Heber, also of Portland, with Mr. and Mrs. Lewis Oldfield, of Los Angeles, are with them and will remain for several days. Mrs. Kennell is a sister of Mrs. Goodin; Mrs. Oldfield is a sister of Mr. Goodin, and Mr. Heber is Mrs. Goodin's nephew. They were also joined for the day by the A. M. Patriotic and their daughter, Miss Mahel, of Polk county.

MAY WILSON HELPS LITTLE ONE TODAY

The George P. Litchfields celebrated the festival of Christmas with a general family reunion and also observed two other events—their forty-eighth wedding anniversary and the eighth birthday of a grandson, Claude Litchfield.

Holiday guests at the P. J. Hibler home are Mr. and Mrs. F. Roy Davis and son, F. Riley, of Medford, and Dr. and Mrs. C. Hartley and son, Max, of Corvallis. Both Mrs. Davis and Mrs. Hartley are sisters of Mrs. Hibler. Mr. Davis has been court reporter in Judge Calkins' department of the circuit court for Jackson and Josephine

counties for the past four years.

Mr. and Mrs. A. J. Lennon and daughters, Margaret and Margery, of Portland, are Christmas guests of Mrs. Lennon's parents, Mr. and Mrs. W. A. Liston, who are celebrating with a family reunion, asking also Mr. and Mrs. D. C. Rush and daughter, Helen, to be their guests.

Guy Woods, of Portland, will pass the holidays with Mrs. Woods at a home of her mother, Mrs. Susan Pigler.

T. Young, of Portland, is spending the holidays with the H. S. Bells and his daughter, Miss Thelma Young, who makes her home with them.

Mrs. William Dawson has returned to her home in Hoquiam, Wash., after being in the bedside of Mrs. Frank Lovell, who is ill. Loving friends today showered Mrs. Lovell with beautiful floral remembrances, messages bearing Christmas cheer, and dozens of dainty gifts. Latest reports were that she was slightly improved, the announcement occasioning the most sincere pleasure among her hosts of friends.

Christmas for the young people of the First Congregational church was observed Wednesday evening in the Sunday school rooms with a tree and supper. Mrs. Colonel J. Olmsted and Mrs. Richmond were responsible for the entertainment, which proved thoroughly delightful in every detail to the young folk of the church. Beautiful decorations of evergreen ornamented the rooms, and small Christmas trees, gayly decked, appeared as a centerpiece on each of the long tables, lighted with pretty red candles. Miss Odla Chapman arranged the decorations and Miss Bertha Duncan and Miss Cora Talkington also lent their assistance. Following the supper an enjoyable entertainment program was given by the children, assisted by older talent.

HANDSOME FABRIC FUR COAT MADE ON NEW LINES



NEW COAT and COLLAR

It is surprising how the fabric fur is encroaching upon the domain of the animal pelt in the realm of fashion-land. The coat illustrated is of ermine, with a luxurious collar of real leopard skin. A unique style feature is the short rippling cape.

WHEAT CONTINUES TO DO AEROPLANE ACT

Prices Advanced Again Yesterday 2 Cents, Farmers Are "Bullish"

The wheat market had its customary advance yesterday, prices being up 2 cents on actual sales. January club sold at \$1.26, February Russian at \$1.23 and January five at \$1.23. Bid prices elsewhere in the list were from 1 to 2 cents higher than on Wednesday.

No bids were received for prompt delivery, but January delivery was substituted in its place. This was owing to the near approach of the end of the month and the holidays intervening.

IF HAIR IS TURNING GRAY, USE SAGE TEA

Don't Look Old! Try Grandmother's Recipe to Darken and Beautify Faded, Lifeless Hair.

That beautiful, even shade of dark, glossy hair can only be had by brewing a mixture of Sage Tea and Sulphur. Your hair is your charm. It makes or mars the face. When it fades, turns gray, strands look dry, wispy and scraggly, just an application or two of Sage and Sulphur enhances its appearance a hundredfold.

SOUTH AMERICAN PLANS CONSIDERED

Suggestions Concerning Neutrality Made by American Republics to be Discussed

Washington, Dec. 25.—Committees to consider the plans already presented by various South American countries for the maintenance of neutrality by the republics of the Western Hemisphere were named at yesterday's meeting of the special Commission of the governing board of the Pan-American Union.

The Commission decided to meet again January 7.

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SALEM SOCIAL SERVICE CENTER

Union of Fraternal, Religious, Civic, Industrial and Other Organizations and Citizens of Salem for Mutual Aid.

Relief for local families, women and children.—Food, clothing, fuel, medical treatment, etc.—Mrs. W. E. Anderson, chairman relief committee, 1491 Court street, phone 2394-34, 10 to 12 a. m.

Employment for Men.—Center's free employment bureau at the Men's club, 460 Ferry street, phone 3297. Free to employer and employee. Through it the entire city helps to find work for the unemployed.

Employment for Women.—Refer all applicants to Mrs. A. N. Bush, chairman industrial committee for women, Y. W. C. A., 257 North Liberty street. Phone 1615.

Clothing, shoes, foodstuffs, etc., are very much needed. All organizations and members requested to spread this word. Bring or send what you can spare to Room 1, City Hall, or phone 321. Hours 9 to 12 a. m. and 1 to 4 p. m.

Recipe Department

By BETSY WADE

A Quick Pudding.—People, especially cooks, are usually pressed for time and are glad to find palatable desserts that do not take long to make. This recipe for "minute pudding" calls for a half cupful of flour, half a cupful of sugar, two teaspoonfuls of baking powder, two eggs, a little jam and a pinch of salt.

Philadelphia Hot Pot.—Hot pot, as it is made in Philadelphia, is an elaborate and confusing misnomer, but it is good. The formula runs as follows: Put a tablespoonful of drippings into a saucepan with a couple of pounds of beef ribs, two onions chopped fine, half a dozen little green peppers, a tablespoonful of minced chives, a tablespoonful of vinegar, a handful of raisins,

Caramel Pudding.—4 cups milk; 5 eggs; 1 pinch salt; 1 1/2 cups granulated sugar; 1 1/2 teaspoonful Mapleine.

THE SECRET OF BETTER DESSERTS Is a change of flavor. MAPLEINE supplies this needed different taste. Use it like lemon or vanilla, to flavor desserts and candies, cakes and confections. It saves syrup money when used to flavor white sugar syrup.

Gingerbread.—One pound of flour, one pound of treacle, one-quarter pound of butter, one ounce of ginger, some candied peel, a few caraway seeds ground, a teaspoonful of soda. To be baked in a slow oven. Flour to be mixed in gradually, the butter and treacle to be milk warm. The soda to be put in last. Let it stand half an hour to rise.

Lemon Sauce.—One lemon, one tablespoon of cornstarch, one-half cup of sugar, one egg, one tablespoon of butter. Malt the cornstarch with a little cold water. Then beat two cups of water and pour over the cornstarch. Beat the egg thoroughly and add slowly, stirring all the time. Add the sugar, butter and the juice of the lemon. Put in a double boiler and boil until creamy. This is delicious for puddings or for rice.

PURITY—QUALITY—FLAVOR

Baker's Cocoa

Possesses All Three

It is absolutely pure, it is of high quality, and its flavor is delicious.

Guard against imitations—the genuine has the trade-mark on the package and is MADE ONLY BY

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