Still More Affairs Announced for the Visiting Women.

PROGRAM AT FIELD CLUB DRAWS

Bring Out One of Largest Gatherings of Year-Little Doing at Country Club.

The musical at the Field agib this evening promises to bring out one of the big gatherings of the season. There will be a special table d'hote dinner and the reservations are numerous. The program as announced, follows:

Miss Emily Cleves. Cara Roma

Imitations Mr. Warren Workman.

Recftations Mrs. George W Shields.

Mrs. George W Shields.

Soprano solo—Oh, Lovely Night... Ronald Miss Allen.

Plano solo—Staccato Etude.....Rubenstein Mr. Letovsky.

Mrs. Harold Reynolds, accompanist. Among the largest dinner parties planned is that to be given by Mr. and Mrs. A. B. Hunt for those taking part in the program. Mr. Will Coad and Mr. Mark Coad will entertain a party of fourteen for Mrs. Russell Smith of Kansas City. Others entertaining parties are: Mr. and Mrs. William Yetter, ten; Mr. and Mrs. W. H Bucholz, six; Mr. Roberts, six; Mr. Ed Smith, six; Mr. Frank Boyd, four; Mr. H. F. Preston, four; Mr. and Mrs. W. H. Garratt, four; Mr. and Mrs. Ben T. White.

Luncheon Parties. Mrs. Z. T. Lindsay is entertaining two bleces at her home, Highbridge, in Bensus, Lindsey was hostess of a luncheon at the the month of August. Country club, when her guests were Miss Evans, Miss Snyder, Miss Alice Kennard, Miss Margaret Guthrie and Miss Alice Car-

Mrs. Edson Rich entertained at luncheon Thursday for Mrs. Herbert D. Allee of Detroit, guest of Mrs. Clarke Coit. The

Field Club Suppers.

Mr. Arthur T. Cooley gave a dinner at day from New York for Germany for the the Field club Thursday evening, his guests summer. being Mr. and Mrs. George Palmer, Mr. and Mrs. William Poppleton, Mrs. Lydia Mor-Others having guests at dinner Thursday

Miller, Mrs. C. W. Ogle, Mrs. A. W. Allen, time in August. and Mrs. Euclid Martin. The table was attractive with a decoration of galliolias. The Original Bridge club met with Mrs. Samuel Burns, fr., Friday afternoon,

Afternoon Bridge. Mrs. Louis Charles Nash was hostess Thursday at a bridge party for her guest, Mrs. Pryor Markel, Miss Wakefield maktense Clarke and Miss Carita Curtis.

For Mrs. Russell Smith. Mrs. Russell Smith, guest of Miss Coad. is one of the popular visiting women. Mrs. Smith leaves Saturday evening for her calendar is well filled with informal affairs planned in her honor. Thursday Mrs. H. P. Jensen gave a luncheon of six covers, which was followed by an automobile ride, the party later stopping at Mrs. J. C. Kinsler's for an informal tea. Friday she was the guest of Miss Thomas at the Country club for luncheon, the party including Mrs. Smith, Misss Coad, Mrs. Mark Coad, Mrs. H. P. Jensen and Miss Thomas. Friday evening Mr. Will and Mr. Mark Coad give a dinner at the Field club, and Saturday Miss Anna Coad a picnic at Lake Manawa.

Happy Hollow Opening. The formal opening Saturday of the Eappy Hollow club will be one of the large e ents of the season. About 320 persons will take dinner at the club. Those giving dinners are: Edwin Updike, five; J. E. Glorge, eight; L. A. Mediar, three; Erastus Young, five; John Jo Ross, five; E. D. Van Court, six; L. T. Sunderland, four; S. S. Curtis, five; J. J. Deright, four; A. J. Cooley, four; A. T Austin, three; W. E. Shafer, three; G. W. Sumner, four; H. K. Burket, five; W. F. Milroy, four; S. A. Searle, six; Robert Dempater, three; C. D. McLaughlin, four; Euclid Martin, three; Thomas A. Creigh, four; F. H. Chickering, four; W. L. Selby, three; E. A. Benson, four; W. L. Wright, four; R. R. Evans. three; D. D. Miller, four; A. G. Edwards,

As a rule it is a safe practice not to put into the stomach anything that is not nourishing and easy of digestion.

DR PRICE'S FOOD

is easily converted by the digestive organs and supplies the nutritive wants of all parts of the

> 10 cents a package. For sale by all Grecore

han, three; G. H. Payne, four; C. N.

H. C. Freeman, four; M. Shirley, three; and beauty of samples of this artistic Musicale and Table d'Hote Dinner E. W. Gunther, five; Joseph Hayden, five; work. A. C. Koenig, three; C. C. George, eight; Charles E. Johannes, ten; T. J. Hughes, two; E. A. Nordstrom, two; H. R. Leavitt two; John O. Yeiser, two; C. S. Hayward. two; W. L. Curtis, two; Arthur Crossman two; A. O. Peterson, two; C. E. Herring two; C. O. Talmage, two; B. N. Robertson two; F. W. Carmichael, two; T. J. Nolan, two; M. F. Funkhauser, two; A. A. Mc-Clure, two; T. W. Austen, two; G. W. Marshall, two; Samuel Rees, two; Andrew B. Sommers, two; H. M. Rogers, two; W. J. Bradbury, two; Dr. Palmer Findley, two; Harry E. Burnam, two; D. E. Mc-Culley, two; Dr. W. O. Henry, two; L. M. Talmage, two; J. A. Sunderland, two; A. H. Hipple, two; H. D. Reed, two; R. A. Finley, two; C. L. Alleman, two; W. J. Creedon, two; W. A. Saunders, two; H. H. Neale, two; T. Sibbernsen, two; F. D. Wead, two; M. D. Cameron, two; J. M. McKitrick, two; T. E. Stevens, one; H. C. Brown, two; J. F. Flack, two; C. G. Trimble, two; Dr. E. C. Henry, two; E. V. Hea-

> ford, two; Howard Kennedy, two. Young-White.

Mr. Lynn M. Young and Miss Gertrude White were married at the bride's home, 3332 Parker street, Wednesday evening by the Rev. Curry of Calvary Baptist church. The bride was attended by her sister, Miss Leonora White, and Mr. Charles Reynolds was best man. Mr. and Mrs. Young have gone to Denver for a two weeks' trip. Mrs. C. N. Dietz gave a family party Thursday evening in honor of Mr. Dietz's Personal Gossip.

Miss Hazel Ralph has returned from a visit to lowa, where she spent several

Mrs. George W. Johnston has gone to Chicago, where she will be met next week by Mr. Johnston, and they will then proceed with a party of friends from Chicago the Misses Edith Snyder of Fairfield, la., to Buffalo by boat, and from there they and Ruth Evans of Chicago. Friday Mrs. will go to some Canadian points and spend

party at dinner Friday evening. Mrs. Gorton Roth and children have gone

for a visit to Extra, Ia., where Mrs. Roth perceptible under a gown or blouse. formerly lived. Misses Marie and Ethelwynne Hodge re-

able was attractive with callyoptis and Saturday morning. They will be accompa- fitted skirt of a few inches in depth. the guests included Mrs. Herbert D. Allee, nied by Miss Isabel Ross, who will be Mrs. Clarke Colt, Mrs. Charles Dundey, their guest for a short time before leav-Mrs. John W. Griffith and Mrs. Walter ing for a month's vacation in the mountains of Colorado. Mr. and Mrs. Hoxie Clarke sailed Thurs-

Mrs. C. M. Power, Miss Florence Power rison, Miss Congdon and Mr. Arthur Rogers. for a three weeks' outing at Lake Okoboji, they are bought. Drawers are very wide vening were Mr. McMahon, four; Arthur left Thursday for a trip to Europe. They width and fullness will not be clumsy under Metz, four; R. E. Rogers, six: Frank Bar- will probably remain abroad a year, liv- a petticoat and frock. Mrs. George D. Trout was hostess at a Mrs. H. L. Jones and daughter have gone suspender garters attached to the corset uncheon Thursday for Mrs. Homer Miller to Salt Lake City to spend a month or may be worn over the drawers and atof Minonk, Ill. The guests included Mrs. six weeks. Mr. Jones will join them some

THE ETIQUET OF BOWING Rules Regarding When and Where Not to Bow or Raise

the Hat. There are distinct rules in regard to the etiquette of bowing-rules as to when to ing the high score and Miss Markel the bow and when not to bow, and also as to recond. Those present were: Mrs. Mar- the manner of bowing. One of the first liel, Mrs. Edwin T. Swobe, Mrs. Allen rules is that a man must wait for a woman Robinson, Mrs. Frank Smith of Evanston, to recognize him, although between friends III.; Mrs. Herbert Wheeler, Mrs. W. J. the act of bowing is almost simultaneous. Foye, Mrs. Samuel Burns, jr., Mrs. John When returning a bow a man takes off his L. Kennedy, Mrs. Frank Kennedy, Mrs. hat and replaces it quickly. When meet-Samuel Caldwell, Mrs. Harry Wilkins, Mrs. ing or leaving a woman, or when he passes Fred Nash, Miss Jeanne Wakefield, Miss her on a stairway or in the corridor of a Ella Mae Brown, Miss Bess Brady, Miss theater, or when he offers any small cour-Mildred Lomax, Miss Claire Helene Wood- tesy in a public conveyance, he raises his ard, Miss Mary Lee McShane, Miss Hor- hat. He removes his hat in a hotel elevator when a woman enters. In the elevators of large business buildings this rule does

not seem to hold. A man raises his hat when passing friend who is accompanying a woman, alhome in Kansas City, and until then her though she may not be known to him. When he is with a woman who bows to an acquaintance he must raise his hat. When bowing it is not customary to mention the name of the person one is recognizing. the luncheon so popular with the American When passing formal acquaintances several times when driving it is not necessary to bow more than once.

> When a woman receives some trifling civility from a man who she does not know she thanks him with a bow and smile at the moment, and he raises his hat in acknowledgement; but if she meets him subsequently and he never has been introduced it would be incorrect of her to bow to him. Knowing a person by sight does not constitute an acquaintance and does not give any one the right to bow.

Bows may be described as friendly or cordial, ceremonious or deferential, distant or reluctant, according to the manner in which we wish to greet acquaintances, but a bow must be polite always. No doubt there are some persons who seem to bow coldly when they have no intention of doing so. Near-sighted persons must have allowances made for them on this score. Others may be absent minded, diffident, or awkward; but when we meet a friend who bows cordially, graciously and gracefully, the action shows us that there is an art in bowing, and it is well worth while to practice it.

Cream Puffs.

One cup boiling water, one-half cup butter, boll water and butter together. While boiling, stir in rapidly one cup of dry flour, until all ingredients are of a smooth paste. Take from the stove and when lukewarm atir into the mixture, one at a time, three eggs, not beaten. Stir all this together until s smooth paste is formed. Take at least ten minutes to mix properly. Butter a arge pan, heated hot, drop in tablespoonfuls, leaving room between each one. Hake wenty-five or thirty minutes in a hot oven as rapidly as possible without burning. Avoid opening the oven door. When cool make a slit in the sides, with a pair of and trim. scissors, and fill with nicely flavored custard or whipped cream.

Old Embroidery Revived. A revival of the old-fash oned cross-stitch embroidery has begun, and lovely decorative effects may be evolved by any one half the price they charge when you buy 35 cents a dozen ears, but the ears are with the artistic sense. A graceful design them ready made. A girl who is not yet is the first requisite, and material not too out should not wear face veils with dots. stiff for the background. With one or two but just the simple mesh, which keeps the soft colored cottons, wools or silks, it is hair from blowing and is most becomingno great piece of work to turn out a charm- Brown is the fashion now and looks a table grades. Spring chicken is 25 cents a ing curtain, table cover, sideboard scarf, great deal more youthful than black. It is pound and other chicken is cents.

R. C. Peters, four; T. J. E. Fonda, four; motifs, cross witch is among the easiest A. W. Nason, four; W. C. Bullard, eight; kinds of embroidery. A recent exhibition T. H. Matters, five; J. C. Chadwick, four: in Boston surprised people by the antiquity

CHEMISE PASSING AT LAST

sate for Bulk at the Wnist.

is at variance with the prevailing desire for smooth and clinging lines. It is, however, If the in ant sleeps alone he will sleep too pretty and becoming a garment to be given up altogether, and many women not and there will be little danger of tubercugiven to extremes, still wear the chemise. The French models are so cut with a



EMUIRE CHEMISE.

Miss Nell Carey entertained her wedding they really have little extra fullness save in front and the material used is so sheer and soft that even the extra fulness is hardly separate corset cover is usually softly fulled into a line of beading at the waist turn from a two weeks' visit in Chicago on line and below that there is merely a flat, Drawers are fitted smoothly around the

rule applies to petticoats. Ready made garments are made with these strings and fullness in order that they may adapt themselves to many figures. but the garments should be carefully fitted and Miss Margaret McPherson have gone and all waisthand fullness eliminated after Mr. and Mrs. C. Will Hamilton and family, and full, but must be so soft that this

ing most of the time in France and Italy. Garter drawers, made so short that the tached to the hose tops when the corset is worn outside the drawers are much liked. Wearing the drawers beneath the corset does away with the slight superfluous fulnesss outside the corset at the waist and hips, and incidentally the garters are more comfortable outside the drawers than when

worn next to the skin. Shirt waist ruffles which are offered in very fine and dainty forms as well as in coarse lawn and lace are the best bust padding for hot weather, and shield covers of lingerie stuff and lace are now

made for use in thin summer frocks. Separate corset covers designed as bust supporters for women who need such support are made of rather firm and stout lawn or English nainsook, fit closely and which cross in the back and come back to the waistline in front. These hold the and when prettily trimmed are not unattractive corset covers.

LUNCHEONS ARE NOT POPULAR

English Writer Deprecates Institution So General with Ameriean Women. According to an English writer, a woman

woman has not taken well across the water. She has this to say of it:

even, low be it spoken, the iniquities of a crate. maids and chauffeurs. The whole thing is too often simply a procession of unnecessary dishes, accompanied by a dress personal charm is at a discount. The ladies' lunch, in short, is an innovation; which should be sternly discountenanced. It serves no purpose, and is a waste of time, nerves and money."

How to Wenr the Auto Veil. The best kind of a vell to wear with the sailor hat is a large square chiffon one, which can be bought ready made, but is really much less expensive when you make

it yourself. Buy as much chiffon as it (the chiffen) is wide; say it is a yard wide, buy a yard, thus making a square, then featherstitch the ends, and you have a very smart veil at small cost.

ends that hang down in front and tie them around the back of the neck; then take for the best. the two back ends and bring them around tying them in front under the chin. This. besides keeping the hat securely, looks neat There is nothing easier than to make a

regular automobile veil. Buy about a yard and a quarter of veiling, hem it at one end, through this run half a yard of hat wire, then shape it round and join the ends and

NOTES ON OMAHA SOCIETY four; J. H. Parrotte, five; H. E. Milliken, for other bit of household linen. An ef- hard to put a veil over the large hats that fective combination is in dull green with are being worn today, but a good way of hree; J. R. Webster, four; Rome Miller, pale blue flower motives, but everything doing is to join the center of the veil to four; L. L. E. Stewart, three; T. C. Calla- depends upon the blended shade and the the center of the hat in front, then take simple lines of the pattern. Any child can two invisible hairpins and pin the sides of Gates, four; H. G. Meyer, three; H. do the stitches; and apart, from rather the veil to the hair low down behind the S. Byrne, four; Charles Marsh, four; careful counting to balance the corner and ears, then gather the ends that are left and pin in a knot at the back of the bat This prevents pulling the vell in at the side, which is always so ugly. A yard and a quarter is plenty for the largest hat is you put your veil on this way.

Managing Baby at Night. Teach the buby to sleep at night.

child's habits will be in a great part what Beauty of Garment Cannot Compen- the mother or person in charge makes them. For the first three months the infant should sleep eighteen to twenty hours out of twenty-four. Have a crib, and do not The chemise is not so popular as it was a take him to bed with one or two others, fow seasons ago because its extra fullness where he cannot breathe air that has not been deprived of its oxygen.

cool, grow rapidly, his food digests better, losis. If the child is restless at night, improper food may very likely be the cause seam down the middle of the back that of it. Again, it may be his clothing. One of the best methods of managing the baby at night is to make a large bag with drawstring at the top. Undress the little fellow, slip him into the bag and draw the string comfortably about his neck, leaving no ends to dangle in his face. Use light weight of gingham in the summer; in winter a heavy outing cloth.

Dressing the Neck.

Now that collars are being universally worn, it gives a chance to use the old lawn ties that have worn out in the middle leaving only the ends good. If they are not too worn cut them long enough to go around the neck, under the collar, and make a bow in front, joining the ends you have cut with a French seam. If the middle of the tie is entirely gone just cut the two ends, join them, and make a buttonhole in the center, on which you attach them to the collar button. These collars are always pretty, and with a tulle bow instead of a linen one are particularly dressy. The girl who has a brother who has outgrown Eton collars is extremely lucky, as there is nothing nicer for tennis of golf than a linen waist with one of these collars finished off with a colored bow of some

Fruit Juices.

When putting up small fruits always bottle some of the abundant juice, particularly if the fruit in question happens to be borries. It should be tightly corked and securely sealed, and placed in a cool cellar This juice, diluted with cold or hot water, forms a very pleasant and palatable beverage for invalids. It was a sort of a pudding sauce, however, that it developed a surprising feature. Dividing some 1-ftver cake portions, place it in a dish, pour into the dish a quantity of berry juice, hips by darts and must by no means be covere it to prevent drying and place it bunched up on drawstrings. The same in the over. The juice is drawn up into the cake, coloring it a deep pink and faintly tinging the whipped cream covering the top. If cream is not abundant, the same purpose.

Spiced Blackberries.

Mix together in a preserving kettle four quarts of large, ripe blackberries and two containing one-half ounce of each of the following spices (all of the whole vareity): Cloves, stick cinnamon and alispice. Placy the kettle over a slow fire, heating gradit begins to bubble. Remove the berries them back into the kettle. Boll this until very rich and thick. Arrange the berries in a wide-mouthed stone crock and pour over the boiling hot syrup, being sure that it entirely covers the fruit. Cover well and

Folding Men's Conts.

A useful thing for wives to know when they are packing up for the summer holtday is how to fold a man's coat. There is a knack in it, that it will aid domestic smoothly in front, with the seams joined happiness for her to master. Lay the coat by reining, and have long, tapering ends out perfectly flat, right side up. Spread the sleeves out smothly, then fold them back to the elbow until the bottom of the bust firmly, yet are not uncomfortable cuffs are even with the collar. Fold the revers back, and double the cost over, folding it on the center seam. Smooth out all wrinkles and lay it on a level surface

PEACHES NOW HAVE THE STAGE

Dealers Warn Housewives that the Elbertas Are Not Going to Last Forever.

Housewives who consider the quality as "To the mere man the spectacle of well as the price of the fruit they preserve twenty beauties, peacocking in their best will do well to look into the peach frills without a single specimen of the situation at once. Arkunsas has begun other sex, and pretending to enjoy a long shipping Elberta peaches, and according to and costly meal, is simply amazing. I am the commission men these are the cheapest far from denying that a woman's party of the choice peaches that will be shipped can be one of the most sociable and divert- to the Omaha market this summer. They ing of festivities, but-it all depends on the are free stone peaches and the supply will women. Unfortunately, the kind of hostess last only ten days longer. They are sellwho has to fall back on the 'ladies' lunch' lng from \$1 to \$1.10 a crate, of four baskets as an entertainment has not generally the each and each baskets holds about twenty art to draw around her the intellect and peaches. Of course Colorado, Utah and wit of the day. At these women's parties California will ship here as usual, but the the conversation is apt to turn on chiffons, commission men say that the supply from small scandal-without any sauce-and those sources will sell for from \$1.50 to \$1.75

Cherries are about gone. The home crop is nearly exhausted and a few cases only parade, where the banking book scores and of the later ones may be expected after this week. They sold at 15 cents a basket Friday morning, but the baskets were not full and the fruit was not choice. Raspberries need not be expected much longer-They are scarce and high and it will be well for purchasers to look at the bottom of the boxes. The red berries sold for 2) cents a pint Friday morning and the black raspberries for 15 and 10 cents a quart. Black berries are not plentiful and sell for 15 and 20 cents a box.

The first of the blue berries came in this week and sell for 20 cents a quart box. The boxes are not full by the way and the berries not as nice as they will be inter. Put is right over the hat, take the two | Watermelons are more plentiful and decidedly cheaper, selling from 35 to 50 cents

> After having been scarce for a week tomatoes are in market again and are very nice. They sell from 30 to 40 cents

Nothing but the home grown cauliflower not as nice just now as it has been. It you have the automobile vell for just about sells for 15 cents a pound. Sweet corn is small and not very full.

Eggs range from 15 to 20 cents a dozen and butter from 20 to 25 cents for the best

Orchard & Wilhelm

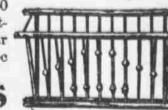
414-16-18 SOUTH SIXTEENTH STREET

SATURDAY SPECIALS



Pillow Covers-Made from imported silk embroidered India goods, with back and front ready for pillow, regular \$1.50 to \$1.95; special

Ruffled Swiss Curtains-21/2 yards long, 40 terns; new, fresh and washable; regular \$1.25 curtains; special Setural \$1.25 curtains; special Saturday, pair.. 95e



TABORET (like cut), made

Ingrain Carpets Short lengths of the best all wool Ingrain, made up into room size carpets and originally of solid oak, also mahogany finish, priced at a very low figure. These are now still 12 inches deep, 17 inches wide further reduced for Saturday's selling. A glance sell regularly at 750. Special at the sizes and prices will show you that they Saturday, each370 are unusual bargains:

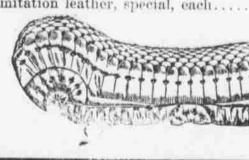
WALL FOURET (like cut), made

\$6.00 Ingrain Carpets, 6x11, reduced to\$4.25, \$8.85 Ingrain Carpets, 9x11-6, reduced to\$6.58 \$6.15 Ingrain Carpets, 9x9, reduced to \$5.00 \$11.50 Ingrain Carpets, 9x12, reduced to \$9.00 \$8.25 Ingrain Carpets, 9x11, reduced to \$6.05 \$13.00 Ingrain Carpets, 12x13, reduced to \$10.80 \$8.50 Ingrain Carpets, 9x10-6, reduced to \$6.20 \$13.00 Ingrain Carpets, 12x14, reduced to \$11.00 INGRAIN SAMPLES-1,000 of them; all colors and patterns. Goods that sells regularly at 82c yard. These

Substantially made of hard wood, back and base fin- inet in construction and finish, the best in convenient ished red, the seat natural hickory finish. This is a high grade folding settee. Price, 4 ft., \$1.50; 5 ft.,

LAWN FOLDING SETTEE-In 4, 5 and 6 ft. lengths. KITCHEN CABINETS-The Hoosier is the best cabappointments. It is a sanitary kitchen cabinet, contains features that are not found in any other make \$1.75; 6 ft...... \$2.00 of cabinets. Price up from \$21.00

Couch—(Like cut), 31 inches wide, 6 feet 8 inches long, high grade spring construction, covered in excellent quality imitation leather, special, each............\$18.75



FIRELESS COOKER AT HOME

Mrs. Providem Uses One to Get Her Sunday Dinner.

ROAST MEAT AND VEGETABLES

Apparatus Prepared of Box and Waste Paper Brings Comfort and Well Cooked Food in Hot Weather.

"I am going to cook a Sunday dinner entirely in the fireless cooker," said Mrs. beaten whites of two eggs will answer the Providum, as she filled her basket. "The whole family have united in the manufacture and use of a fireless cooker; the boys have built it; the girls and I have experimented, and tomorrow we shall have a full demonstration of our joint efforts in a pounds of brown sugar, adding one-half Sunday dinner which will require but an pint of Tarragon vinegar and a muslin bag nour to prepare and no time to watch. We are all going to church and coming home to find everything ready to take out and be put beside the vegetable kettle in the

put on the table. "We did not wish to purchase one of the ually and cook exactly three minutes after fine ones on the market until assured of their practibility, so the boys, who have ids, a mould or two with tight covers, some all rapidly boiling when put in. brown bread moulds, and several granite pans with covers that would fit inside the kettles. Then we were equipped for experi- in a doubled piece of cheese cloth,

"Now, I am going to have a rolled roast of beef, some potatoes, a bunch of romnine, some of those golden string beans, some eggs and a pound of English walunts. Our menu will be this:

Roast Beef. Steamed Potatoes.
Golden Beans with Cream Sauce.
Romaine and Nut Salad.
Caramel Custard. Sponge Cake. Coffee.

Take Out the Hibs.

"I do not generally have the ribs removed and a roast rolled, but in the fireless cooker I find it the best way. Tomorrow norning after breakfast I shall heat a roast in it, turning and searing it on little more of the roasted flavor, although shall set it in a granite bowl that will bowl in the kettle almost to the top. Benewspaper around the kettle and quickly until done. While I am doing this Margery will be scraping the potatoes and table. stringing the beans, the latter will have enough boiling water poured over to cover, let stand a moment, this water poured off and covered again with freshly boiling water, salted slightly. These are put in granite basin that will set in a kettle in which boiling water is poured to come half way up the inside basin. On top of the basin a perforated cover is placed and the is to be had now and this is scarce and potatoes are put on that; the whole is set over the fire and brought to the boiling point and belied ten minutes, then the kettle wrapped in a new paper and put in and congratulations that our cooker was the cooker beside the meat kettle, but a great success." being careful not to displace the pillows that were around the meat kettle and getting the second dish in as quickly as posting the second dish in as quickly as pes-sible. In the meantime Mildred will be pollshes and gives a patent leather finish preparing a caramel custard, which will and is water-proof. Ask your dealer for it. All druggists sell it. Full size bottle 55c.

The Grocers, Butchers and Bakers-the Low Price Makers Purity Flour, warranted, per sack, | 10c bottle Lemon Extract....5¢ Fancy oil Sardines, per can. . . 2¢

\$1.25 Soda Crackers, per lb...... 5¢ 10c bottle Pickles on sale at.. 5¢ Ginger Snaps, per lb..... 5¢ New Potatoes, per peck.... 25¢

5e Regular 40c Melons on sale 25e New Beets, per bunch 1¢ MEAT DEPARTMENT Rib Roast, rolled, per lb. . . . 10¢ , Fresh lamb legs, per lb. 11¢ Shoulder Roast, per lb. from 7c Fresh Leaf Lard, per lb. . . . 9c to 5¢ Nice medium Pienie Hams, per Sirloin Steak, per lb 11c Nice lean Bacon, per lb . . . 14 2 C

BAKERY DEPARTMENT Fresh Bread, per loaf.....3¢ | Fancy 2-layer cakes, each.. 16¢ | Pies, 10c size, all kinds, each S¢ | Fancy 3-layer Cakes, each.. 24¢

The Lange Grocery Co.

Mrs. Providem's Monday report:

with a skimmer, laying them on a sleve to been taking manual training, made a box drain, and pour the syrup which runs from of wood that could be nicely finished; it in a frying pan, set it over the fire and "Caramel Custard-She put a cup of sugar was about three feet long by twenty inches stirred with the tip of a spoon until it was wide, and perhaps two feet high, with a almost melted, then lifted it from the fire tight-fitting cover; was stained and finished and continued stirring until it was quite in weathered oak and when placed in the melted. She then set it back on the fire cooking laboratory had the appearance of and poured slowly into it four cups of milk, a nice seat and chest combined. Then they stirring, and let it cook slowly until the tacked blue denim round the edges at the caramel was all dissolved. She then beat bottom, inside and up the corners and stuf- four eggs until light, poured the mixture fed this pecket full with finely shredded slowly over them, added a rounding tablepaper which they got at some job printing spoon of sugar and ha'f a table or teaspoon office, making the cushioned sides about of vanilla; put this mixture in the upper our inches thick, well stuffed in the cor- part of a double boller, set it over bolling ners, then tacked at the top. The shredded water in the lower part, let it come again paper was also put in the bottom about six to a boiling condition, covered it closely, nches thick and a strap of the dealm laid and when we put the vegetables in it was smoothly over it and tucked in under the ready to be set in beside them. Each side cushions. In the meantime the girls boiling kettle was closely surrounded with and been making some pillows of the denim, pillows that came to the top of the box three two feet wide by a foot long, and two and were pressed corely down on the ketfoot wide by two feet long, which were the when the cover was closed. Not more filled with the shredded paper. I had been than two minutes were spent in putting selecting three granite kettles with tight each kettle in the cooker, and they were

> "Then we all washed and picked over the romaine," said Mrs. Providem, "put it set it on a plate on the ice, cracked and picked over the nuts, put four tablespoons of olive oil and one or two of lemon juice in a wide-mouthed bottle, with a bit of pepper and some salt, and set it in the refrigerator to be made when ready to serve into a French dressing by a little vigorous shaking.

Cooked While at Church.

"Then we went to church, and after com ing home and resting a while, we all went out into the laboratory, opened up the cooker and took out the three kettles. I took the meat out of the bowl, set it on a small dripping pan very hot and put the hot platter where it would keep warm, set the granite bowl over the fire and added every side; then I shall put it in the oven a tablespoon of flour, wet up with cold for a few minutes to sear and give a water and cooked until thickened, as we are all old-fashioned enough to like a thought, may decide Omaha is an "unfair" that is not absolutely necessary if one cooked gravy. This was put in the gravy town. The city authorities who are vested does not wish to heat up the oven. Then boat and the meat dish was ready to with the duty of collecting licenses are inbe of a size that the reast will not go vegetable kettle and, taking out the pota- They have notified all who advertise in quite to the bottom, set the bowl in a toes, scattered a little salt over them in any manner that it is customary for perkettle and pour boiling water around the a hot dish and set them in the hot oven a sons doing business in this city to pay moment, while she poured off the water for the privilege and they propose to enfore putting the roast in the bowl I will from the beans, poured over them a little force this regulation in the case of the ocsalt and pepper it and sprinkle on each hot cream, let them stand over hot water cuit scientist hereafter. side a teaspoon of flour. Then I will set a few minutes, added a tablespoon of butthe kettle over the fire and after the ter, sait and pepper, and they were ready dlers who took out city licenses last year water begins to boll shall let it boll, for the table. Mildred took her caramel have taken out licenses for the current loosely covered, about fifteen minutes to custard and set it on the ice to get cold year, although but about two weeks of a four-pound roast. I will then wrap a enough to serve, and then put the romaine the year have expired. This proportion is on chilled plates, poured over them a little unusually large and the license inspector set it in the cooker, put a pillow at the of the French dressing well shaken, mixed thinks receipts from this source will be side of it and one on top, put the cover it with a fork, sprinkled over some of the larger than last year. So far in July the down and my roast will go on cooking muts, added a little more of the French total collections of the office have been dessing, and her saind was ready for the somewhat in excess of \$3,000.

"Our salads were always placed on the table on Sunday that all work possible might be saved, but the plates were removed, and it was eaten as a second course. with a triscuit finger sprinkled with cheese

"When ready for the custard it was deftly slipped from the dish it was cooked in and to a dainty glass dish, set on the table with the pretty yellow sponge cakes. the coffee was brought in and the Sunday dinner happily finished, with social chat

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