

Personal Gossip : Society Notes : Woman's Work : Household Topics

Society Notes by Mellificia

November 30, 1916.

"Simple Simon met a plemian, chanted Dr. J. P. Lord: 'I'm a little Dutch boy,' replied Dr. Rudolph Rix; then 'Uncle Billie' Kierstead spoke a sailor boy's piece, and so the fun went at the 'kid' party given Monday evening at the home of Mr. and Mrs. T. F. Stroud by Mr. and Mrs. Stroud and Dr. and Mrs. Paul Ellis. Dr. Lord was dressed as Simple Simon and 'Uncle Billie' as a sailor boy. Dr. Rudolph Rix and Mrs. J. C. Bishop wore the costumes of a little Dutch boy and girl with starched caps and wooden shoes. Their stunts were a little song and dance. Mrs. Arthur Draper Smith was a little girl with half hose, baby doll slippers and a big pink sunbonnet. Mr. George H. Payne was a little boy in knee pants. Mr. W. D. Elwood was a veritable Buster Brown with innocent eyes and golden curls. Mr. S. S. Montgomery wore one of the sensational costumes of the party. He came dressed as a 3-year-old child rompers and bib. Mrs. Rudolph Rix was a little old-fashioned girl with pantaloons. The two hostesses were charming little girls, Mrs. Ellis in a red and white middie suit with big red bows on her hair and half hose with baby doll slippers, and Mrs. Stroud in a little white frock with broad pink sash and fluffy pink hair ribbons.

Mrs. Charles Martin, who is a perfect blonde, appeared in a wig of black curls, which created a great sensation. Dr. Ellis wore a little Dutch blue suit with straight knee trousers and plain white waist. All these little boys, and girls romped and had a joyous party. Not one of them failed to dress or act his part. They played old-fashioned games, clap in and clap out, perhaps even postoffice. They spoke their pieces and sang their songs with gusto. Then at the close of the evening each was given a bag of candy—gum drops, stick candy, and all the other childhood favorites, inside of which were Mother Goose rhymes to match supper partners. The happy youngsters who took part in the frolic were: Messrs. and Madams—George H. Payne, W. I. Kierstead, Charles W. Martin, J. M. Courtes, E. L. Hendrickson, R. S. Montgomery, Arthur Draper Smith, J. W. Elwood, Edward Hayden, William McKay, William Holmes, D. J. Seannell, Drs. and Madams—J. C. Bishop, Arthur Van Horn, Arthur Plin, J. P. Lord, Mrs. G. H. Swoboda. Misses—Gretchen Swoboda, Montgomery.

Thanksgiving Weddings. This Thanksgiving day has been a popular marriage day. Among the Omaha unions which are being solemnized today is that of Miss Grace Marie Dudley, daughter of Mr. and Mrs. J. W. Dudley to Mr. George Milton Scott. At 9:30 this morning the ceremony was performed by the Rev. Edwin Hart Jenks of the First Presbyterian church at the home of the bride's parents. The immediate families of the young people and a few intimate friends were present and at the Thanksgiving dinner which followed. Palm and ferns with white chrysanthemums decorated the house. Miss Irene Sadelay played the wedding march. The bride wore a gown of white taffeta and carried a shower bouquet of bride's roses. Mr. and Mrs. Scott left this afternoon for an eastern trip and will be at home after January 1 in the Hudson apartments.

At 1 o'clock this afternoon occurred the marriage of Miss Mabel Lois Stenberg, daughter of the late Judge and Mrs. E. M. Stenberg, to Mr. O. L. Olsen, the Rev. C. J. Ringer of Council Bluffs performing the ceremony. Pink and white in roses, carnations and button chrysanthemums were used throughout the house. Miss Edna Rudd played the Lohengrin wedding march, accompanied by Miss Grace Stenberg, a sister of the bride, on the violin. Mr. Albert L. Stenberg, brother of the bride, gave her in marriage. The bride wore her going away suit of brown broadcloth trimmed with seal, a large hat to match and a corsage bouquet of violets and lilies of the valley. Mr. and Mrs. Olsen left at 6 o'clock for a three weeks' visit in Iowa. They will be at home after January 1 at 2122 North Fifty-sixth street. A large Thanksgiving dinner for the relatives of the young people followed the ceremony.

Elect Officers. At their annual meeting at the Sacred Heart academy Tuesday, the alumnae of that school elected the following officers: Mrs. Charles C. Allison, president; Mrs. Arthur Keeline, first vice president; Mrs. Nancy Otis Condon of Humphrey, Neb., second vice president; Mrs. Louis Nash, recording secretary; Mrs. George Laier, corresponding secretary, and Mrs. Margaret McShane, treasurer. The term of office was extended to two years and a resolution adopted to accept the invitation to join the recently founded Federation of Alumnae of Catholic Schools, which meets in Baltimore every two years. The local association will send a delegate to the next meeting. A little playlet, "Red Riding Hood," was presented in French by little girls from 8 to 10 years old, who attend the academy. Miss Dorothy Hussie playing Red Riding Hood, Miss Exilona Hamilton the part of the wolf and the Misses Betty and Ellen Virginia Nash, Emma Nash, Ruth Parmelee and Jean McGrath playing the other parts.

Birthdays. A birthday surprise was given in honor of Mrs. C. E. Stubbs at her home yesterday afternoon by her sisters, Mrs. R. T. Ferry, and Mrs. A. F. Blue. Chrysanthemums formed the decorations. Covers were laid for: Madams—A. J. Rubin, G. Rubin, W. Baker, J. H. Williams, U. J. Cockrell. Misses—Helen Biddle, Gertrude Moss, Elvora Cockrell, Master Harold Williams.

At the University Club. Dr. Yutaka Minakuchi of Japan will be the guest of the University club at noon Friday. He is a graduate of Yale and is in the United States mak-

ing a special study of the relation of the white and yellow races. The subject of his talk will be "The Yellow Peril."

Parents Guest at Hall. Parents of Brownell students will be among the guests at Thanksgiving dinner at the hall tonight. Brownell girls get only one day off from classes, so boarding school students did not go home for the day.

Included in this evening's guest list will be Mr. and Mrs. C. E. Carey of Red Oak, Ia.; Mrs. L. E. Cooper of St. Joseph, Mo.; Mrs. H. Burt and Miss Elizabeth Thompson, both of the Crow Greek government agency, South Dakota. Miss Euphemia Johnson, principal of Brownell Hall, will entertain tomorrow afternoon for Mrs. Burt, who is making a visit of some days to Omaha. Mrs. Burt is continuing the work formerly carried on by her husband, who was for many years missionary to the Indians on the government reservation.

Thanksgiving Dinners. Mr. and Mrs. E. P. Boyer entertained at a family Thanksgiving dinner at the Blackstone today. Covers were laid for: Messrs. and Madams—W. R. Wood, E. H. Howland, Miss Marjorie Howland.

For Western Guests. Mr. and Mrs. Frank Gallagher of Salt Lake City, formerly of Omaha, who are visiting Mrs. Gallagher's sister, Mrs. E. H. Barrett and Mr. Barrett, are being much entertained. Mrs. Barrett entertained at luncheon at the Blackstone for her sister yesterday, followed by bridge at her home.

Mr. and Mrs. M. S. Shirley will entertain at dinner for these guests Saturday evening. Monday evening Mr. and Mrs. T. B. Coleman will give a dinner for them and Tuesday evening Dr. and Mrs. Despecher will entertain in their honor.

Stork Special. A daughter was born this morning to Mr. and Mrs. Fred B. Grousel at Birch Knoll sanitarium. Mrs. Grousel was formerly Miss Calista Reynolds.

On the Calendar. The Novelty Dancing club will give an informal dancing party at the Blackstone the evening of December 20.

Mr. and Mrs. Joseph Barker will entertain at a dancing party at the Blackstone ball room on December 23 for their daughter, Miss Elizabeth Barker, who comes home from school at Los Angeles December 18 for the Christmas holidays.

Notes of Interest. Registering at the Hotel McAlpin from Omaha during the last week have been: Mr. H. R. Miller and Mr. and Mrs. J. A. Medlar. Mr. R. L. Robison and family have moved into their new home in the Happy Hollow district at 108 North Fifty-third avenue. T. J. Foley, E. F. Riley, F. G. Kellogg, Mr. and Mrs. Abe Herzberg, E. Riggs, Mrs. George A. Roberts, Mrs. Edward Hayden, Miss S. L. Hayden of Omaha, and their guest, Miss Coffee of Sydney, Australia, are at the Elms Hotel, Excelsior Springs, Mo. Mr. and Mrs. Edward Holyoke, jr., of Madrid, Neb., will arrive Monday to be the house guests of Dr. and Mrs. Robert Hollister. Affairs are now being planned in their honor.

Advice to Lovelorn By Beatrice Fairfax

Go to Night School. Dear Miss Fairfax: Do you think that a girl of 22 should start an education any more? I was taken out of school at the age of 12 on account of sickness of my mother, and had to look after the younger children. I have been working since I was 14, both in the mill and service as nurse girl. At present I am a ribbon weaver and get \$13 a week. I want to go to a private school and pay with my money. I get nothing to spend, as I always give my mother my pay. TRILLA K.

Indeed you are not too old to start educating yourself. One always learns and studies if one is worth while. You would do well to go to the nearest Young Women's Christian Association (find the address in the telephone book) and find out about free evening classes. There is no need of your spending your salary for private lessons.

A Christmas Gift. Dear Miss Fairfax: I am a stenographer in a law office. My employer's wife is a lovely woman and I have grown very fond of her. She comes the office a few times during each week and is always very kind to me. Christmas is not a long way off, and as I have already begun making my gifts, would it be entirely proper for me to make something for her? If so, could you offer some suggestions? A CONSTANT READER.

It is a very happy thought for you to make a Christmas gift for your employer's wife. Monogrammed handkerchiefs are pretty and inexpensive. There are all sorts of dainty novelties to be made from ribbon—well cases, handkerchief cases, boudoir slippers, hangers, sachets, etc. Go into any department store with your eyes open and you will see attractive things which you can copy.

Stunning Parisian Gowns



Very stunning indeed is this tailleur of gun metal cloth, which relies on its line and on some gun-metal bone buttons for its air of distinction.

This dress is of taupe satin, while the girdle is taupe cloth embroidered in salmon and brown silks. A fold of salmon chiffon finishes the neck.

New Traits After Marriage

By JANE M'LEAN. A tired business man to me always means a jaded type of individual who goes to the lightest of musical comedies and is amused for a brief space of time, and who wears a perpetually weary expression. I never knew that Clyde was that kind of a man until he married. It's strange how men develop these undesirable traits as soon as they feel that they can be natural. It's like the reversion to the primitive that we read about in sociology. Even I, and I am rather hard to deceive, never suspected Clyde of stodgy qualities. Father used to say: "Yes, I like Clyde; he's a good fellow. Of course, I don't think he'll ever amount to a great deal."

apartment up on the Palisades somewhere. The nice girl thinks it is the sum and substance of her life to cook three meals a day for Clyde, and every night she darns stockings on one side of the table and he sits in his slippers with his coat off and reads the paper. They never go anywhere. Clyde is always too tired. They will always have enough to live on comfortably, for Clyde is one of those who makes money and saves it. Some girls don't require anything more. I really believe that this girl is happy. Perhaps she should be. "Well, Clyde is married, and has a nice girl," father said the other evening at dinner. "Yes, she makes him a good wife," mother agreed. "Yes, it must be thrilling to live with Clyde," I observed loftily. "Of all the stagnant kinds of existence, commend me to a life of three meals a day with Clyde." "Why, Anne," observed father, slyly, "you're not jealous, are you?" And I just kept still. How was he supposed to know that I might have married Clyde?

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Economical Ham Dishes

No matter what the vegetarians may say, and no matter how earnestly we may be assured that meat is unnecessary and that it is one of the most expensive forms of food, we all keep on eating it and, incidentally, grovelling about the price, so maybe we may find some consolation and some profit in the consideration of the capabilities of a ham.

It is a good plan to leave a ham steeping in cold water for a few hours before boiling, so as to make it more delicate in flavor by removing some of the brine. Then put it down in cold water and bring slowly to the boil, keeping it simmering gently until cooked; but be sure not to let it cook too quickly, or it will be tough and hard. If the cabbage is to be cooked with the ham, the meat should be put on thirty minutes earlier than otherwise and taken up before the vegetable is added to the water, because the water must be boiling rapidly for the vegetable, and that would spoil the ham. Keep it boiling until the cabbage is cooked, then draw to one side and put in the meat again to get quite hot.

A two and one-half inch thick slice, which is to be broiled or baked, should be treated as follows, and served with caramel sauce: Trim and wipe the slice of ham with a damp cloth and put in a pan with enough cold water to barely cover it. Boil very gently for forty minutes, then take out and stick five or six cloves into the fat. Put into a baking tin and dust very lightly with pepper, and cover with two tablespoonsful of flour mixed with one-half a cup of brown sugar. Bake in a very hot oven for thirty minutes, adding a cup of cold water as soon as it begins to brown and basting once or twice. When quite tender, take out, put in a border of mashed potatoes and keep hot while making the caramel sauce.

Caramel Sauce. To the contents of the baking pan add a cup of cold water, 1 tablespoonful of vinegar, 1 tablespoonful of flour blended with a little cold water and 1 tablespoonful of caramel. Boil all this together for about three minutes and serve in a separate

sauce boat or pour over the ham.

With the shank end of the ham you can serve braised ham and sausages, and with the other slice creamed ham and hominy.

Braised Ham. Put the ham in lukewarm water and soak over night. Then remove the bone carefully and put in a saucepan with enough cold water to cover it, together with one carrot and one onion, clean and chopped, and six peppercorns and one teaspoonful of mixed herbs, tied together in a bit of cheesecloth. Simmer gently for two and a half hours, when the ham should be quite tender. Chop up one shallot and fry in one-half ounce of butter, not allowing it to get brown. Pour this over the ham and cook for another twenty-five minutes, then take up, cut into fairly thick slices and arrange around a dish, each slice overlapping the other, and put in the oven to keep hot while preparing the sausages to go with this dish.

Creamed Ham and Hominy. Fry the slice of ham and cut into small neat dice. Leave the grease in the pan and pour into it one tablespoonful of cream and a little gravy stock, stir and boil up, draw to one side and add the ham, leaving it simmering gently until quite hot prepared. Serve in a border of hominy through by the following recipe.

Soak the hominy for twenty-four hours in cold water and cook either in a double boiler, or preferably in a fireless cooker, for twelve hours, then when quite cooked, pile in a neat, high rampart round the dish and dust with cayenne pepper before pouring in your creamed ham.

Ham Pastry. Mince six ounces of cooked ham and mix with one-half cup bread-crumbs and seasoning. Add enough milk to make a stiff paste. Line a greased dish with short pastry or with mashed potatoes, put in the ham mixture and bake in a hot oven. Boil two eggs hard, separate the yolks and whites, chop separately, and then sprinkle the pie with them, putting the yolks in the center and the whites around the edge. Cover with a well-ground paper and put back in the oven just to heat through and serve. —Philadelphia Ledger.

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