

Society Notes August 21

Women Attend Horse Races. King Horse comes into his own today and will hold the boards at the Benson track for the rest of the week.

While society women will accompany their husbands, who are more interested in horses, to the races, only those women who own their own horses or are particularly interested in sports are among those to make up parties for the races.

Eastern women, too, evince a greater interest in the races. Mrs. Raymond Caldwell of Mansfield, O., who is here with her husband on a business trip, entertained a party of women at luncheon at the Fontenelle, preceding the opening races.

Both Mrs. Smith and Miss Peterson will entertain parties of women in their box every day of the races. Mrs. Charles E. Reese also is to make up a party for the races later in the week.

SOCIAL WORKER TAKES UP NEW WORK.



Mrs. Elizabeth Lewis, formerly head resident at the South Side Social Settlement, corrects the statement said to be given out by local board members that her resignation from the Omaha settlement was caused by ill-health.

"I merely want it known that it was not ill-health which severed my connection with the settlement," she said.

Mrs. Lewis is spending a few days with her sister, Mrs. Ernest Stenger, before taking up new work in the east. She spent the summer taking special courses in war relief work and at the Chicago School of Civics and Philanthropy.

Mrs. Marie A. Leff of Cleveland comes on October 1 to take charge of the local settlement.

turned Sunday evening from a motor trip to Davenport, Ia. Mrs. R. E. Bosworth and daughter, Margaret, of Fremont, are house guests of Mrs. E. H. Pickard.

Miss Jessie Nason left today for Fort Des Moines to spend a week with Captain and Mrs. L. R. James. Mrs. James was formerly Miss Sarah Bourke of Omaha.

Dr. and Mrs. J. B. Klausner and family will return to Omaha about September 1 after a three months' stay in southern California.

Birth Announcement. A daughter, Dorothy Eloise, was born to Mr. and Mrs. V. B. Elseffer. Mrs. Elseffer was formerly Miss Emmy Sievers.

Land Bank Boys Are Given a Good Sendoff. Kenneth A. McRae and John H. Hopkins of the staff of the Federal Land bank were guests of honor at a farewell dinner given for them in the Woodmen building.

Mr. McRae has been connected with the bookkeeping part of the work, while Mr. Hopkins was with the legal department.

"When the boys return," said Secretary Odell, "their old jobs will be waiting for them, with a promotion."

Mr. Odell was the toastmaster of the occasion and President D. P. Hogan, M. L. Corey, E. D. Morcom and Mrs. Mary E. Howe gave short talks.

At the conclusion of the speeches each of the young men was presented with a wrist watch inscribed with "From the staff and officers to the Federal Land bank, August 20, 1917."

Bring All Your Own Dishes To Master Bakers' Picnic. "Bring your own cups for lemonade and coffee. Also dishes and spoons for ice cream, which will be served free," reads the invitation of Charles W. Ortman, Fred B. Martin and Charles Frenzer, committee on arrangements for the Omaha Master Bakers' club annual picnic, which will be held on Thursday at Elmwood park.

The program, which will be started at 2 p. m., follows: Married women's balloon race, girls' novelty race, fat men's race, boys' circus race, single women's race, men's free-for-all hundred-yard dash, women's hit-the-pan contest, women's find-your-hubby contest.

Prizes will be offered. A base ball game will be played between the master bakers and salesmen.

The master bakers of Council Bluffs will join the Omaha bread mixers.

Captain Finn of British Army Talks to Concoorders. Captain Ivan Finn addressed the Concoorder club at a patriotic luncheon at the Henshaw hotel at noon.

He spoke of the need of closer collaboration between England and the United States, and the benefits to be derived from mutual trust and confidence.

SOUTH SIDE OPENS MUNY DRYING PLANT

Second Place for Conserving Fruits and Vegetables is Opened in South Side High School.

The second food drying plant in the city of Omaha was opened Monday evening in the South Side High school gymnasium. Mayor Dahlgren turned on the switch.

Prof. C. W. Pugsley of the extension department of the state agricultural college was in charge of the slicing machine and Principal Edward Huwaldt of South Side High school pushed the trays, taking the second step in the nation-wide food conservation plan.

An interested crowd of seventy-five men and women gave close attention to the different numbers of the program and contributed food and vegetables to keep the new machine in operation.

Prof. Pugsley contrasted the different methods of drying food, the sun method, the artificial heat method and the air current method. He explained how the latter method was the most economical and sanitary.

When he concluded his talk samples of dried and soaked vegetables and fruits were passed around for the inspection of the audience.

Mayor Dahlgren gave a short talk on the necessity and means of "doing our bit" for the nation.

Mrs. Mary E. Howe gave a short but interesting address. Mrs. Harriet MacMurphy, food expert, spoke on the preservation of fruits. Mrs. William Berry explained the plans of the new plant.

Mrs. A. C. Anderson, through whose industry all the material and funds for the construction of both the drying plants were solicited, also made a brief speech. Mrs. F. J. Birss was chairman of the evening.

It is announced that the drying plant will be open from 7 to 11 o'clock in the morning, from 2 to 5 o'clock in the afternoon and from 7 to 9 o'clock in the evening.

Victor Jorgenson will have charge of the drying and preparation of fruits and vegetables and will explain the process. Three cents a tray, or 12 cents a bushel, will be the charge for use of the plant.

Bids Opened for Paving Strip on West Dodge

Bids opened by the county board for approximately 500 feet of brick paving in West Dodge street show that John H. Beebe submitted the lowest figure—\$5.42 per lineal foot.

All bids were referred to the county engineer. The paving will be put in by special arrangement between the county and property owners.

The county is to pay for sixteen feet of the paving in the middle of the road and the property owners the rest. It is in a fashionable part of town.

Cottage Cheese From Waste Milk

Cottage cheese, a delicious and nourishing food, can be made from skim milk which might otherwise go to waste, say the dairy specialists of the United States department of Agriculture.

After removing the cream for coffee, the skim milk that is not needed for puddings, gravies, etc., can easily be made into cottage cheese. If the milk is sweet it should be placed in a pan and allowed to remain in a clean, warm place at a temperature of about seventy-five degrees until it clabbers.

The clabbered milk should have a clean, sour flavor. Ordinarily this will take about forty-eight hours, but when it is desirable to hasten the process a small quantity of clean-flavored soured milk may be mixed with the sweet milk.

As soon as the milk has thickened to the consistency of thin jelly, it should be cut into pieces the size of a walnut, after which the curd should be stirred thoroughly with a spoon.

Place the pan of broken curd in a kettle of hot water so as to raise the temperature to one hundred degrees Fahrenheit. Cook at that temperature for about twenty minutes, during which time stir vigorously with a spoon for one minute at five-minute intervals.

At the conclusion of the heating, pour the curd and whey into a small chees-cloth bag (a clean salt bag will do nicely), and hang the bag on a fruit-strainer rack to drain.

After five or ten minutes, work the curd toward the center with a spoon. Raising and lowering the ends of the bag helps to make the whey drain faster.

To complete the draining, tie the ends of the bag together and hang it up. Since there is some danger that the curd will become too dry, draining should stop when the whey ceases to flow in a steady stream.

The curd is then emptied from the bag and worked with spoon or butter paddle until it becomes fine in grain, smooth, and of the consistency of mashed potatoes. Sour or sweet cream may be added also, to increase the smoothness, palatability and flavor.

Then it is salted according to taste, about one-quarter ounce to a pound of curd. Don't waste any skim milk; make it into cottage cheese.—Government Thrift Series, 1917.

A Matter of Lines



Reducing the Meat Bill

With the price of meat and all other foods soaring skyward, housekeepers are endeavoring in all possible ways to reduce the amount expended for meat and still supply their families with sufficient nourishment.

They are being compelled to purchase the less expensive cuts of meat, for none can be called actually cheap, or those from which the greatest amount of nutriment in proportion to the price may be obtained, and are seeking the most economical methods of preparation.

There are a number of ways by which the expense for meat in the home may be reduced. In some households the serving of smaller portions of meat and using it less often is practicable. In many families meat is served two or three times a day, which is too much—from the standpoint of health as well as cost.

Once a day is sufficient. A small amount of meat may be combined with some other food, furnishing a heartier dish, the whole of which is flavored with the meat, as in meat pies, stews, etc. In combining meat with some preparation of rice, flour, potato, hominy or some other starchy food, we obtain a dish that comes nearer than meat alone to being a perfectly balanced ration.

A great deal can be saved by using bone, trimming, fat and scraps usually thrown away. Make the butcher give you the trimmings from the piece you buy. You may pay for them, and hence they belong to you.

The bone and trimmings may be used for soup or stews. The fat can be rendered and used for cooking purposes. Save all bones and left-over scraps from your cooked meats. Almost any meat bones and trimmings may be used for soups. Drippings may be used instead of butter in the crust of meat pie, etc.

Practically all left-over meat can be prepared and served in some appetizing manner.

Just as much nourishment is obtained from the less expensive cuts of meat—the shank, brisket, shoulder, chuck, flank and plate of beef—as from the more expensive steaks and roasts. Properly prepared, these cuts are most appetizing. However, no matter what the cost of the meat—whether it is the cheapest variety or the choicest steak—it cannot be used to its best advantage unless it is properly cooked, poorly prepared meat is a waste.

The chief difficulties met with in cooking the cheaper meats are their toughness and lack of flavor. Pounding, scoring and chopping breaks the tough muscle fibers and long cooking just below the boiling point (after the first ten minutes) will make even the toughest of meats tender.

Boiling water or intense heat, as in roasting or pan-broiling, hardens the albumen near the outer surface of the meat, thus keeping in the juices and natural flavor of the meat. Hence the meat should be cooked rapidly for the first ten minutes, after which the heat should be reduced and the meat allowed to just simmer until tender.

Fireless cookers and casseroles are ideal for this long cooking at low temperature. The flavor of the meat

may be improved and additional flavors given it by cooking with vegetable and seasonings.

Following are recipes for preparing inexpensive meat dishes:

- MUTTON RAGOUT WITH FARINA BALLS. 1 1/2 pounds neck of mutton. 1 tablespoonful butter or dripping. 1 tablespoonful flour. 1 onion, chopped. 1 carrot, sliced. 2 cupsful hot water. Salt and pepper to taste. 1 bay leaf. Sprig of parsley.

Remove bone and gristle and cut meat into small pieces. Put fat in frying pan; when melted add flour and brown. Add carrot and onion and when browned add meat and seasonings, put in a kettle, cover and simmer for two hours. Add peas ten minutes before serving. Dish up on a platter and surround with farina balls, made as follows:

- FARINA BALLS. 1/2 cupful farina. 1 egg yolk. 1 cupful milk. 1/4 teaspoonful salt. 1/4 teaspoonful pepper. Fat for frying. Few drops onion juice.

Cook farina, milk and salt in double boiler one hour. Add pepper, onion juice and well-beaten egg-yolk, stir well and set aside to cool. When cold roll into little balls. Dip in slightly beaten egg, roll in crumbs and fry in deep fat. Rice may be used the same way.

- MOLDED VEAL. 1/2 lb. knuckle of veal. Grating of nutmeg. 1 small onion, sliced. 1 T. chopped parsley. Salt and pepper. 1 egg. Fat for frying.

Wipe the meat, put it in a kettle with onion and salt, cover with boiling water and cook gently until the meat is tender. Remove the meat from the liquid and put it through a food chupful. Reduce liquor to one cupful, add it to the meat, add seasonings and press into a round mold. Chill.

- STUFFED FLANK STEAK. 1 thick flank steak. Salt. 1 lb. bread soaked in water. Pepper. 1 egg. 1/4 T. flour. 1 small onion, chopped. 1 c. dripping. 3 c. boiling water.

Score or pound the steak. Make a dressing of soaked bread, egg, onion and seasonings. Spread this dressing on the steak, roll up and tie with a cord. Sprinkle with salt and pepper and dredge with flour. Heat drippings in a frying pan and brown the meat roll in the hot fat. Remove meat, add hot water and let boil two minutes. Pour this gravy over meat roll and cook slowly until tender in casserole, steamer or fireless cooker. If steamed or cooked in fireless cooker, the roll should be browned in the oven before serving.

- MEXICAN HASH. 2 lb. bracket of beef. 1 onion, chopped. 2 T. butter or dripping. 1 sweet red pepper, sliced. 1/2 c. tomato catsup. 1 pint dried lima beans. Flour.

Cut meat in small pieces and brown in butter or drippings. Soak beans in cold water overnight. Drain, cover with fresh water; heat slowly, keeping water just below boiling point. Add salt, meat, onion and red pepper and cook slowly until meat and beans are tender, renewing the water if necessary. Thicken the sauce with flour.—Mother's Magazine.

War-Time Economy Cakes

Good cake is a very useful medium of nourishment, and should not be eliminated from the menu. Here are some suggestions to housewives, inexpensive kinds:

Family Fruit Cake—In this cake appears neither eggs, butter nor milk. To make it sift together one coffee cup wheat flour and one of whole wheat flour, also a teaspoon of baking powder. Mix together a cup of cold water, a cup of brown sugar, half a cup butter substitute, half a cup seed and chopped raisins, a pinch of salt, a quarter teaspoon each nutmeg and mace, half teaspoon cloves and a teaspoon of cinnamon, and boil for three minutes, counting from the time boiling begins.

Cool and when lukewarm add to the dry ingredients. Stir in a teaspoon of warm water, and a three tablespoons of warm water, and a half cup of chopped nut meats. Stir hard for five minutes, then turn into a pan lined with paraffin paper and bake for one hour in a slow oven.

Spice Cookies—Boil together three-quarters of a cup clarified drippings or butter substitute, two cups molasses and a tablespoon each of ginger, cloves and cinnamon. Cook for three minutes, cool and when lukewarm stir in enough whole wheat flour to stiffen sufficiently to roll out.

Last of all stir in a level tablespoon of baking soda dissolved in two tablespoons warm water. Roll out, cut and bake in a medium oven for fifteen minutes.

Nut Rolls—Scald half cup fresh milk, add half cup boiling water and when it is lukewarm add three-quarters of an yeast cake which has been crumbled and softened in three tablespoons warm water. Add half tablespoon each lard and butter, two tablespoons each molasses and brown sugar, a cup of chopped English walnuts, half cup white flour and enough whole wheat flour to make a dough that can be kneaded. Knead for five minutes, cover and let rise for an hour, then knead for two minutes, pull off pieces the size of an egg, shape into oblong rolls, and bake for an hour in a moderate oven, brushing the tops when nearly done with sweet milk.

Chocolate Cake—Cream half cup butter substitute with two cups brown sugar. Melt two ounces of grated chocolate in a cup of boiling water and add. Sift two and three-quarters cups of whole wheat flour with a teaspoon of salt and one of baking powder, add to the rest. Beat two eggs well, and add them stir in half cup each of chopped raisins and chopped nuts. Last add a teaspoon of baking soda dissolved in two tablespoons of buttermilk.

Turn into a pan lined with paraffin paper and bake slowly for three-quarters of an hour.—Woman's World.

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Omaha Boy a Producer.

The dramatic Mirror carries news of the rise of an Omaha lad, Edward B. Perkins, from press agent for the Shuberts to a producer. Mr. Perkins was formerly on The Bee editorial staff.

Edward B. Perkins, once a newspaper man, but hitherto unknown in the show business, announces the production of a musical comedy, as yet unnamed, by Val Crawford, a protégé of the late C. M. S. McLellen.

The lyrics are by Schuyler Greene and Silvio Hein has composed the music. Klaw & Erlanger have already arranged an out-of-town opening in September, with a New York engagement to follow.

The production is to be most elaborate and it is stated that it is almost ready for presentation. Mr. Perkins has opened offices in the Fitzgerald building, according to the theatrical paper.

Women Pass Auto Exams.

Eight members of Mrs. E. S. Westbrook's motor mechanics class of the National League for Woman Service passed their examinations with very good grades. Mrs. Westbrook announces, and have received a diploma for their course.

"The women are now qualified to serve the government as motor drivers should their services be required," said Mrs. Westbrook.

Mrs. Harry Montgomery, Mrs. Ernest T. Manning, Mrs. O. S. Goodrich, Miss Ruth Arntstein, Mrs. Harry Jordan, Mrs. Samuel Burns, Mrs. J. F. Murphy and Mrs. Westbrook made up the class.

Mr. Morley of the Nebraska Automobile school gave the tests.

For Serbian Relief Workers.

In honor of Mr. and Mrs. Paul Yefich, who are here to raise funds for a Franco-Serbian hospital in Macedonia, a luncheon is planned for Thursday at 12:30 o'clock in the south dining room of the Commercial club. Dr. Olga Stastny will take reservations and Dr. Edwin Hart Jenks will preside at the luncheon.

Mrs. Yefich, who is an English woman, told something of the work in a talk at the First Presbyterian church Sunday. A flag day is planned for Saturday in order to raise funds. Dr. Stastny will call out a number of the Bohemian Turner girls to assist in the sale of flags.

Wedding Announcement.

The marriage of Miss Marguerite Wager daughter of Mr. and Mrs. J. E. Wager, and Mrs. George O'Leary, son of Mr. and Mrs. T. J. O'Leary, took place Saturday morning at St. John's church. Rev. Father S. Ryan officiated.

Notes of Interest.

Miss Lydia McCague is expected home in a few days from Colorado, where she spent part of the summer. Mrs. Edward Peterson is ill at Lord Lister hospital.

Mr. and Mrs. W. B. T. Belt and daughter, Dorothy, returned Monday afternoon from Prior lake, making the trip by auto. Mrs. C. L. Mitchell and Miss Elizabeth Mitchell have gone to Colorado Springs for a two weeks' stay. Mr. and Mrs. H. J. Thomas of Spokane, Wash., are expected tomorrow to visit Mr. and Mrs. J. F. Anson for several days. The Ansons will entertain at the mid-week dinner dance at the Field club in honor of their guests. Mr. and Mrs. Frank Walker, jr., re-

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