

Adelaide Kennerly  
EDITOR

WOMAN'S SECTION OF THE BEE

Ella Fleishman  
ASST. EDITOR

Society

By MELLIFICIA—Feb. 12

Have You Had Them?

If you haven't had "Liberty" measles you are simply not in it, that's all. Everybody in our best circles has had them. There seems to be no trouble about it, one contracts them Saturday night and Monday morning they are out. Red Crossing as well as ever. Saturday at the Fontenelle an interesting conversation took place between Miss Menie Davis and Miss Harriet Smith. They were comparing notes on the measles subject.

After confiding with each other on how really miserable they looked—and felt—Miss Davis said:

"Well, never mind, Harriet, we're in style, anyway."

And there you have it, thought Mellificia, you're in style anyway, whether it's measles or a new hat or what not.

If you will allow us to jump from this entrancing subject to clothes we would like to chat a minute about some of the hats and dresses seen at the hotel Saturday.

The new spring hats are beginning to blossom out here and there. Miss Elizabeth Davis wore a very becoming model in red and blue straw, cunning little knobs of the straw were placed around the brim, and it was altogether very smart and "springy" looking. Gray seemed to predominate in the new hats. Several little poke bonnets with coquettish pink rosebuds placed here and there were worn by two of the prettiest girls. The winter suit still holds its own. Mrs. Walter Roberts wears a very becoming brown model with brown furs and a brown toque which suit this pretty young matron very well. The cinnamon shade predominated in a number of the suits and, with the smart seal collars and little muffs the girls looked very "voguesy."

**Burras-Nath Wedding.**  
The wedding of Miss Helen S. Nath and Private William R. Burras, Company K, 41st infantry, took place Monday evening at the home of the bride's mother, Mrs. Byron McGuire. Rev. Charles Holler read the marriage lines.

Miss Rose Marek attended the bride and Mr. Charles Merad was best man. The bride will make her home with her mother for the present, the future plans of the young couple being indefinite.

**Afternoon Tea.**  
Mrs. Clyde Roeder entertained at an afternoon tea at her home today in honor of her guests, Mrs. E. J. Walbach and Mrs. S. W. Ashton. Spring flowers were used through the rooms and on the tea table and 35 guests attended the affair. A number of informal affairs have been planned for Mrs. Roeder's guests during their stay.

**Style Show.**  
The Tailors' and Dressmakers' association is laying plans for an elaborate style show to be given in the near future. The newest and smartest of the spring models will be worn by attractive mannikins. At a dinner given at the Paxton hotel Monday evening the matter was discussed at length and the officers of the association will be able to announce the time and place of the show some time next week.

**Mrs. Parrott Entertains.**  
The members of Chapter B. P. of the P. E. O. sisterhood celebrated their second anniversary today at a luncheon given by Mrs. R. E. Parrott at her home. Mrs. F. D. Wilson of Chicago, Mrs. C. J. Seymour, Mrs. Taylor and Mrs. Wright were the invited guests of the chapter. Small American flags decorated the table and covers were laid for 24 guests.

**Woman's Club Visitors.**  
Club women from other cities present at Monday's meeting of the Omaha Woman's club were Mrs. Tucker Cornell of Boston, Mrs. W. P. Plumervelt of Los Angeles and Mrs. Carol Smith of Hot Springs, Ark., and Mrs. Richard Wilkinson of Lincoln, Neb.

Mrs. Cornell is a student at the agricultural farm in Lincoln, where she is learning all about tractors and other farm machinery in order to personally superintend the development of some virgin soil in Box Butte county, Nebraska.

Mrs. Cornell believes no soil should remain unproductive, especially in war times, and she has taken up this work as her "bit" of war service.

**Dancing Party.**  
Miss Madeline Adams and Dr. A. B. Adams will entertain at an informal dancing party at the Prettiest Mile club, Tuesday evening, February 12, for 25 members of the medical officers' reserve of the United States army.

**Miss Fraser's Lecture.**  
Miss Helen Fraser will speak under the auspices of the Vassar club at the Fontenelle February 25 at 4 o'clock. The proceeds from the lecture will be given to the Duryea war relief fund.

**Bridge Party.**  
Mr. and Mrs. W. W. Buchanan will entertain at a bridge party this evening at their home in honor of Dr. and Mrs. Clyde C. Moore. Dr. Moore, who is connected with the Nebraska base hospital, expects to leave soon for military duty. Red, white and blue were used in the decorations.

**Luncheon Postponed.**  
Owing to the fact that Mrs. Virgil Lewis was called out of town, the luncheon which was to have been given in her honor today by the Misses Menie and Elizabeth Davis has been postponed until next week.

**For the Future.**  
Miss Mabel Allen will entertain at tea Friday in honor of her guest, Miss Alice Pelzer of Montgomery, Ala., and Miss Nan Barrett, a February bride.

**Dancing Party.**  
The B'nai Ami club, Omaha chapter, will give an informal dancing party this evening at the Hotel Rome.

**Y. W. H. A. Meets Tonight.**  
The Young Women's Hebrew association will hold its regular meeting tonight at 8 o'clock in the club rooms, Paxton block.

Soliloquy of Modern

Eve

Women! See the folly of your way! Be a success with people and life!

By ADELAIDE KENNERLY.

FROM out of a boiling pot of civilization, seasoned with unrest and emotion, comes the woman of today.

Not the so-called "new woman," for women are as old as time. Their maternal instincts have come down with woman from Mother Eve and cannot be changed. But their attitude toward men and methods, and education and life, have been refined and distilled by long submission in this boiling pot of civilization.

The fire of resentment is still hot and there is yet much refining to be done, but from the top comes the leaders of modern women.

Whether the modern woman wishes to be a housekeeper, a business or professional person, there is the same goal before every one—SUCCESS. Failure is a disgrace. Whether you fail as a wife or a commercialite, or literaryite—Success is the aim.

The walled-in-ness of the average wife and mother has a tendency to create morbidity—the dark side of things make the deepest impressions and these memories are the most fertile germs of failure.

A successful wife must open her eyes each morning to a clean page. She must be elastic, responsive to things of today and be able to erase the blots of yesterday from her memory.

The hang-overs are the stones around the neck of success. Tiny hang-overs from minute to minute—a little larger from hour to hour—day by day they grow into griefs and from year to year these hang-over memories become tragedies.

Women! See the folly of your way! Be a success with people and life! Awaken each morning to a clean, new day with every memory of a worm-eaten past erased.

Such is the price of success.

The Heart

Cupid wants to shoot this dart

Through a well-made little heart.

So all around this chubby Dan

Draw the very best heart you can.



Snappy Young Officer Allows No Daylight Sleepers in Company

To make the civilian public acquainted with army life in its every phase is the supreme thought in the minds of the Fort Crook officers who are planning "A Day of Military Life," which will be given at the Auditorium, February 20.

"Soldiers must do things over and over," said Colonel Douglas Settle, "they must do even simple drills until they do them automatically. When real dangers confront them then these many things that they have been learning will have become such a habit that they will act subconsciously."

"Many people do not understand the different insignias of rank," the colonel went on, "and this, too, we will endeavor to show at our exhibition. Do you know a major or a general when you see one?" he asked. But he hastily changed the subject.

**Snappy Young Officer.**  
Captain Randolph, who will have charge of the machine gun drill, is an especially "snappy" young officer.

There is no sleeping in his company and as you watch the men manipulate these deadly weapons of modern warfare you can understand why they say that one machine gun is worth more than a whole company of men.

The prisoners, too, will be in evidence and the work that they have to do will be shown. These poor fellows are not allowed to salute an officer as a mark of degradation and when you see how they are treated you will not be surprised that the men are very anxious to keep out of the guard house.

There are a number of interesting stories told about some of the men at the fort. "See that chap over there?" said one of the officers pointing to a brown skinned chap in one of the lines. "Well, he was a snake charmer in Ringling's circus before he enlisted. Used to bite the heads right off of the snakes." His mother was an Aztec Indian. And so it goes as they come from far and near and from every walk of life, but all are brothers for the common cause.

**Elaborate Plans.**  
Elaborate plans are being made for the "Day of Military Life," and the soldiers are taking keen interest in making it a great success. Colonel Settle, Major Sieversen, Major Hamilton and a large number of the younger officers are working diligently to help the cause along. The Fort Crook band will play its very jazziest music and aside from this there will be added attractions that we will write of later.

**PERSONALS**  
Mr. A. N. Eaton has gone to Cleveland, O., for a few days.

B. L. Brown, C. D. Dobson, Sol Park and Alex. Fonlayson recently visited Los Angeles, Cal., and while there, made the Hotel Clark their headquarters.

Mr. Robert S. Caldwell, who underwent an operation at the Swedish hospital, is recovering, and was removed to his home Monday.

Mr. Walter R. Johnson left Wednesday for Berkeley, Cal., where he will enter the officers' reserve training camp of the aviation section.

Mrs. D. J. Howard of Logan, Ia., Mrs. Nellie Coors of Carleton, Miss Mary Roberts of Tecumseh, and Mrs. C. H. Vanden of Crookston, Neb., are among the out-of-town women now taking a course of instruction in surgical dressings under Mrs. J. O. Goodwin, state chairman. The work-room has been moved from the Haubens to the Wead building for the present.

**Nebraska Pioneers.**  
The Douglas County Association of Nebraska Pioneers will meet Thursday at 2:30 in the county commissioners' room at the court room.

Home Economics

Edited by IENA H. GROSS  
HOUSEHOLD ARTS DEPT. CENTRAL HIGH SCHOOL

Kidney Bean Stew

1 1/2 c. dried kidney or 2 T. flour, either beans 1 onion.  
2 c. canned tomatoes 1 T. salt.  
1/4 c. rice.

Wash the beans, put in covered kettle, and soak over night in two quarts of cold water. Cook the beans slowly in the water in which they were soaked. If necessary, add more water to cover and continue the cooking until they are nearly tender, usually about two hours. Wash the rice, cut up the onion and add with the tomatoes to the beans. Cook until rice is tender—about 30 minutes. Mix the flour with a little cold water and stir in carefully to thicken. A small piece of salt pork cut up in cubes and added to the beans at the beginning of the cooking gives a pleasant flavor to the dish.

This stew will make a whole meal in itself, with bread and butter and fruit for dessert, to serve five or six people.

Pea Souffle

4 T. flour 2 eggs  
1/2 c. skim milk 1 T. salt  
1 c. mashed cooked peas (any kind) 1/4 t. pepper  
Few drops of onion juice

Make a white sauce from flour, fat and milk, as in preceding recipe. Mash the cooked peas to a pulp. Beat white and yolks of eggs separately. Mix vegetable pulp, seasonings, sauce and well beaten yolks. Fold in stiffly beaten whites, put in greased baking dish and bake in slow oven until firm. Lima beans, split peas, cowpeas or fresh or canned green peas may be used.

Potato Cornmeal Muffins

2 tablespoons fat 1 cup corn meal  
1 tablespoon sugar 4 teaspoons baking  
1 egg, well beaten 1 powder.  
1 cup milk rice 1 teaspoon salt  
1 cup mashed potato

Mix in order given. Bake 40 minutes in hot oven. This makes 12 muffins. They are delicious.

Creamed Peanuts and Rice

1 cup rice (uncooked) 2 teaspoons salt  
2 cups chopped pea- 3 tablespoons fat,  
nuts. 2 cups milk (whole or  
1/4 teaspoon paprika, skim.)

Boil rice. Make white sauce by mixing flour in-melted fat and mixing with milk. Stir over fire until it thickens. Mix rice, peanuts and seasoning with sauce, place in greased baking dish and bake for 20 minutes.

Calcutta Rice

2 cups rice 1/4 pound cheese  
2 cups tomatoes 1 tablespoon salt.  
Peppers and celery or onions may be added, if desired.

Boil rice. Mix it with tomatoes, grated cheese and seasonings, and pour into baking dish. Bake half an hour. If peppers or celery are used, cut up and boil with the rice.

All of these four dishes except the pea souffle have as much building material, protein, as a pound and a quarter of solid meat. The pea souffle furnishes only about half as much protein, but is very good instead of meat at a lighter meal.

Cheese is Fine Meat Saver

There is a great deal of food in a little piece of it. Don't eat it at the end of a meal when you have already had enough. You would not eat a piece of meat then. An inch cube of American cheese contains a third more protein than the same size piece of lean meat. Cheese is excellent food if eaten at the right time.

Get the Farmers' Bulletin on cheese, No. 487, to learn how to use it in many ways.

Potato Sausages

1 cup mashed potato- 1/2 teaspoon salt, 1 egg, well beaten.

Mix the mashed potatoes and seasonings with the ground nuts, fish or meat. Add beaten egg. Form into little cakes or sausages, roll in flour and place in greased pan with a small piece of fat or salt pork on each sausage. Bake in a fairly hot oven until brown.



St. Valentine  
--Flowers  
Say it with Flowers

The Way She Will Appreciate Most

We have some beautiful suggestions in Cut Flowers, Corsage Bouquets, Potted Plants, Ferns, Etc.

Member of Florist Telegraph Delivery Ass'n.

HESS & SWOBODA, Florists

1415 Farnam St.

Bee Want Ads Are Business Boosters For Business

Just What you want for Wheatless Days!

For soups, salads and luncheon On Wheatless Days try—

Sunshine Oats-a Crackers

Made largely from Oats

Sunshine Oats-a Crackers conform to the requirements of the U. S. Food Administration.

Their flavor good will appeal to you and, in addition, they are highly nourishing.

Combining the three features of Government Approval, Appetizing Goodness and Highly Nourishing Elements, Sunshine Oats-a Crackers merit a permanent place on your table.

Ask your Grocer

LOOSE-WILES BISCUIT COMPANY  
Bakers of Sunshine Biscuits Branches in over 100 Cities  
OMAHA

Hours— 9 to 6. Hours— 9 to 6.

Thorne's

Big 'xpress Boxes--Arriving Daily

What thrills of interest and pleasure to take off their covers, push aside the layers of tissue paper, and see the pretty new things each box contains.

Here is a box of frocks—rustling taffetas and crepe de chine—the kind that will be worn first this season.

Another box holds smart suits—another some clever coats.

Still another is filled with soft satin and silk suits.

Another contains lustrous petticoats with the rustle and swish.

VALUES VALUES VALUES

Values will be the keynote again this season at this

Cash and Carry Store

Every suit, coat and dress, every blouse and skirt bears a special cash price and when convenient we ask you to carry your own boxes.

Come with big expectations—buy with confidence.

AT WELCOME ARCH

F. W. Thorne Co.  
1212 FARNAM STREET

Flowers for your Valentine

Nature's Valentine IS FLOWERS

SUGGESTIONS  
Sweet Peas, Spring Flowers, Roses, Violets, Potted Plants—all selected stock. Carefulness is Paramount.

JOHN H. BATH  
The Careful Florist  
1804 Farnam St.  
Member of Florists' Telegraph Delivery Ass'n.

This is Oleomargarine Year

Armour's Veribest

TRADE MARK  
Oleomargarine

The Food Problem Will Be With Us Every Day for Many Months to Come

Veribest is one solution of the problem. Food specialists say fats should be added to vegetables to make them a properly balanced diet. In Veribest Oleomargarine you get the same nutrient fats as in butter—the same food value, the same heat-energy—at a saving of several cents a pound. Try it as a spread for bread, hot rolls, waffles, and pancakes. Serve it on a big baked potato.

Veribest Oleomargarine is pure, wholesome, appetizing. It bears the stamp of Uncle Sam's approval and the quality guarantee of the Oval Label, Armour's mark of top grade. Your own dealer can supply you—in one-pound cartons.

Call our branch house manager and ask for names of Oval Label dealers in your neighborhood.

ARMOUR COMPANY  
ROBT. BUDATZ, Mgr., 12th & Jones Sts. Omaha, Neb., Douglas 1685.  
H. P. LEFFERTS, 20th and O Sts., South 1740.

Try These Oval Label Products  
Stockinet Star Ham  
Star Bacon  
Armour's Grape Juice  
Vegetable (Shortening)  
Devonshire Farm Sausage  
Veribest Package Sausage  
Veribest Dry Sausage  
Veribest Mince Meat

2120