

Benson Society

Benson Correspondent—Call Walnut 5370

Benson Woman's Club. One of the best programs of the Benson Woman's club for the year 1921-22 is the art exhibit to be given Wednesday and Thursday November 9 and 10 in the gymnasium of the Rose Hill school.

Luncheon Guests. Miss Beddell, principal of Rose Hill school and Miss Hitchman, a grade teacher, were luncheon guests Friday of Mrs. C. E. Smith and children.

Personals. Mrs. Frank Pence is visiting in Kansas City.

Anthony Carroll was a guest Sunday at the home of Mrs. James Maney.

Gorton Roth made a business trip to Holdrege, Neb., the early part of the week.

Mr. and Mrs. Charles Martin left Tuesday evening for Florida, where they will spend the winter.

Mrs. Morgan, daughter of Mr. and Mrs. J. C. Campbell left Friday for her home in Pittsburgh, Pa.

Mrs. Elmer Thomas and son of Minneapolis were guests Wednesday at the home of Mr. and Mrs. I. G. Watson.

George A. Hallock of Long Pine, Neb., has been a guest at the home of his sister, Mrs. C. N. Wolfe, and Mr. Wolfe.

Mrs. Orin Stanfield of Tekamah was taken to the Methodist hospital Monday where she underwent a serious operation.

Hershel and Gladys Babcock, who are students in the state university, are spending the week-end with their parents.

Mr. and Mrs. F. G. Cunningham and daughter, who have been guests at the home of Mr. and Mrs. Wymon Woodard, left Monday for their home in Sheridan, Wyo.

William Zimmerman is spending the week end at his ranch near Spalding, Neb. Mrs. Zimmerman and son who have been at the ranch for the past six weeks will return to Omaha with Mr. Zimmerman.

Mr. and Mrs. J. W. Fitch have entertained the following out-of-town guests during the past week: Mr. and Mrs. A. C. Robinson of Newman Grove, Neb., and Miss Margaret Blue and Miss Arnett Works of Manchester, Ia.

Dream Cities

I can imagine Venice, Gold garlands in her hair, And pearls of gray and rose and blue Making her passing fair;

I can imagine London, Gray smoke tones deepening down To black that spells the final tale Of life in a mammoth town;

I can imagine Paris, Perfumed with siren call, Holding her own and strangers In woman's silken thrall;

And I can imagine a city, Tall, sapphire-crowned and bright, Decked with a million sparkling gems— New York on an autumn night. —M. E. W.

Infirmitates of age and increasing deafness has caused Dowager Queen Alexandra of Great Britain to forsake society.



She who can trim her own hats is robbed of former prestige in a day when one simply dresses a black Chantilly veil over a sable brown panne velvet, and features an enormous yet thin. Nor is home talent stimulated much more by the smart little shape of black velvet with large pendants of silver at the front. Indeed, even the Gainsborough hat of rose velvet above, with its uncured ostrich plumes of buff and rose, does little to restore the position of the gifted home milliner.

Do's and Don'ts When Maid's Away

Whenever possible a part time worker who does not pose as a permanent household servant but simply helps to prepare, serve and clear away the dinner, may be employed. In many college towns, where the wives of members of the faculty are called on to do much entertaining on a salary that has not risen with the soaring price of butter and beef, there are students working their way through college who gladly help with dinners. Of course they are not experienced waitresses; and the tactful and well bred hostess does not try to make them appear expert waitresses. She does not make excuses for their lack of experience, either, but simply does her best to make up for it. In other towns, too, it is often possible to get part time workers.

Autumn in the Garden

This is an off season in the garden. This year's garden is about done for. Next year's garden isn't yet in view. In October and November we can clear away the debris of this year; we can put in bulbs for next year. But there isn't much to do now. Not much. But we can plan. And it is a good time to plan. To begin with, take careful note now of the shade situation. Is there too much shade in one corner, not enough in another? You can't tell this in the spring. Unleafed shrubs never can be visualized as shade giving. And trees that are only a lace-

Home Made Goodies

By LORETTO C. LYNCH.

More than half the fun of any little party is gotten out of the actual planning. And every enthusiastic young housewife wants to know how to make goodies. Of course you can buy dainty little cakes. But with a good recipe a few appropriate utensils and a reliable oven, one can get no end of fun out of making them.

If you will commit to memory the recipe for what is termed "Standard Cake," you will be able, without the annoyance of referring to a cook book, to make many varieties of cake from this one recipe. A standard half-pint measuring cup must be used, and all measurements must be taken level. Flour and sugar, if the sugar is at all coarse, should each be sifted before measuring. Measure all the dry ingredients first, then the shortening and, lastly, the liquid. By this method only one measuring cup is needed.

First of all, grease the plate with a bit of soft paper dipped into melted fat or oil. Then flour the plate.

For the standard cake mix and sift together one and one-half cups of flour and three teaspoonsful of baking powder. In an empty bowl soften with a mixing spoon four tablespoonsful of butter or other desirable shortening. To this gradually add three-fourths of a cup of granulated sugar. A tablespoonful of hot water may be used if the sugar does not readily mix with the shortening. To this add one well beaten egg.

Add the flour mixture and milk or water a little at a time alternately until all the flour has been used and the mixture is a drop batter. The amount of milk to be used depends upon the flour. In the neighborhood of one cupful more or less will be required. Add half a teaspoonful of flavoring extract. Beat the batter well, pour into the dish and bake in a quick oven, if you are baking it in one sheet or in layers.

In an 8x10 pan this quantity will require about 15 minutes. Remove the cake into a folded towel and when cold cut into diamond shapes. These may be iced and gives occasion for one to display artistic talent.

A simple icing is made by beating sufficient confectioner's sugar in to the beaten white of an egg with a Dover egg beater. When stiff enough to hold its shape, divide the icing into several parts on small plates. Flavor one portion with a couple of drops of vanilla, use a little grated orange rind in another, to another add a little lemon rind, add a bit of red jelly to another, a drop of strong coffee to another, and a little grated chocolate to another. Spread the icing carefully on each tiny cake. Half cherries, chopped nuts, shredded coconut or grated chocolate may be used to further enhance these dainty little cakes.

This cake may be baked in two layers and put together with whipped cream which has been sweetened and flavored by the addition of a teaspoonful or so of very strong coffee. Cream and thinly sliced almonds may be spread over the top. This same recipe may easily be made into a birthday cake.

For variety's sake flavor baked custards with one-fourth teaspoon of powdered cinnamon.

Council Bluffs Society

Entertains Young Guests.

A very delightful afternoon party was given on Saturday by Mrs. Charles Test Stewart in honor of her granddaughter, Marie Stewart McFerron of Hoopstown, Ill., who is visiting in Council Bluffs.

The other guests included Barbara, Eleanor and Jean Van Brunt, Jess Ann Hannan, Elizabeth Ann Brainerd and Jeanne Peters of Omaha, George Hannan Van Brunt, Kelly and Charles Hannan, Frederick Mayne and Charles Brainerd.

Bridge Luncheon. A beautifully appointed luncheon of 16 covers, followed by bridge, was given Saturday by Mrs. W. J. Heiser and Mrs. Thomas Green at the home of the latter in the Shugart apartments.

The second in a series which Mrs. Heiser and Mrs. Green have planned, and at the first party held Saturday, October 29, Mrs. Elmer Shugart and Mrs. M. B. Grout were awarded prizes.

Book Lovers. Mrs. Carleton Woodward will entertain the booklovers at her home on Wednesday, at which time she will tell of the life and writings of Stephen Foster.

A review of Swinerton's "September" will also be given by Mrs. Louis Squire.

Dance. Mr. and Mrs. F. J. Schnorr, Mr. and Mrs. A. W. Tyler, Mr. and Mrs. Painter Knox and Mrs. W. E. Dawson entertained at a very enjoyable dancing party in the Masonic hall last Thursday evening.

About 60 couples attended.

D. A. R. Meeting. An interesting meeting of the D. A. R. was held Thursday at the home of Mrs. X. W. Kynett on Bluff street.

Mrs. Hornberger of Lincoln, who is in the Nebraska state welfare department, told some of her experiences in that line of work and Mrs. M. A. Finley described the American Legion convention, which was held in Kansas City the first three days of the week.

Mrs. Edward Schoentgen, who recently returned from Washington, D. C., gave in detail an account of the D. A. R. heard meeting, which she recently attended there, and at the close of the afternoon some business of the organization was transacted.

Hallowe'en Party. Twenty little boys and girls were entertained last Monday afternoon by Bobbie Annis at a Hallowe'en party.

Appropriate spooky decorations and the appearance of a ghost, made the children feel they were in a real witch's den.

On the center of the dining table, from which luncheon was served, a huge pumpkin holding masks for the guests, was drawn by black cats.

Bridge Club Meetings. The Klatter club held their regular semi-monthly meeting Friday at the home of Mrs. George Mayne on Turley avenue, and on that same day the Friday Bridge club met with Mrs. J. R. Day.

Mrs. Douglas Entertains. The members of the Monday Bridge club were invited by Mrs. W. L. Douglas to her home last

Visitor



Mrs. J. W. Squire.

Mrs. J. W. Squire recently returned from a stay of several months in the east, and will be in Council Bluffs with her son, Louis, and his wife until after Thanksgiving, when she plans to leave for California to remain until spring.

week in honor of Mrs. A. M. Jackson and Miss Mollie Rice, who left on Thursday to winter in California.

Following luncheon, the afternoon was devoted to bridge at which Mrs. George Mayne had high score.

Dinner Dance. Mrs. E. A. Wickham entertained at a dinner dance Saturday evening, the occasion being her husband's birthday.

About 30 guests attended.

Return from Kansas City. Most of the Council Bluffs people who attended the American Legion convention in Kansas City last week returned home Wednesday but Dr. Mrs. Macrae remained over until Thursday night.

Mrs. Macrae, who was a candidate for the national president of the auxiliary, immediately withdrew her name on learning that an Iowa man, Hanford McNider of Mason City, had been chosen as commander of the legion, but she was elected a national committee woman and will continue in her present capacity as president of the Iowa auxiliary.

Mr. McNider has many friends in Council Bluffs, having visited here on several occasions.

Personals. H. G. McGee is convalescing from a recent illness.

Miss Muriel Mann has returned from a month's stay in Davenport, Ia.

Miss Leah Irvine of Sioux City, Ia., is the guest of Mr. and Mrs. William Coppock.

Mrs. John M. Galvin returned last week from a visit in Great Falls, Mont., and was accompanied by her mother, Mrs. Armstrong, who will spend the winter in Council Bluffs.

Donald McFerron, who came from Hoopstown, Ill., to attend the Bohling-Davis wedding, at which his wife was one of the attendants, departed for his home Monday following, but Mrs. McFerron remained to visit her parents, Mr. and Mrs. Charles T. Stewart. She plans to leave this week for Hoopstown, but her small daughter who accompanied her here will remain in Council Bluffs until a later date when the McFerrons will come here to visit and spend the holidays.

Mrs. O'Brien of Los Angeles, Cal., who was a delegate to the national American Legion convention held in Kansas City last week, spent Friday and Saturday in this city with Dr. and Mrs. Donald Macrae.

Mrs. H. A. Quinn, who has been visiting in Ottumwa, Ia., motored home during the past week. With her came Miss Maude Packard of that city, who plans to spend some time at the Quinn home.

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Who Sets Standard for Good Manners

The old idea very frankly used to be that there was a distinct connection between courtesy and good manners and good breeding and leisureliness. The woman who lived in comparative idleness was the woman who set the standard of good breeding. She was genteel if for no other reason than simply because she was leisurely, and the rest of womankind in every stratum of society did their best to imitate her manners and her habits. In short, she was a lady, and to be a lady was the ambition of the majority of womankind.

It is only recently, comparatively, that we have changed our ideas as far as women are concerned, and, of course, there are some women who still feel that active work for wages in some way robs them of their claim to good breeding. Men, however, have been emancipated from this leisure life longer. But it has not always been so. Once it was accounted something of a disgrace for a man to know how to read and write. That was the work of poor monks and schoolmen—knights and gentlemen and noblemen busied themselves with fighting and such noble sports. If they wished to have something written they employed a scribe, and were therefore in a hurry. The idea that their manner was supposed to imply was that they were utterly indolent. And as a result the leisurely manner was considered the well bred manner, and any young woman, even though she did work for a living, if she wished to have the manners of a lady always managed somehow so that she need not walk rapidly when she went to and came from her work. Now, of course, the woman of leisure finds something to do. She likes to take with her a manner of being very busy, and so she often puts in hours a day of work in some pet charity.

All Her Fault.

Lawyer—So you want a divorce from your wife. Aren't your relations pleasant?

Client—Mine are, but hers are the most unpleasant lot I ever met.—Wilkes-Barre Record.

Muscovites are jellies whipped like snow pudding.



The Iron Food for Vitality



The Vim-ful Dish

—a luscious breakfast fruit that makes whole days go better for men.

Men need dash and vim in business—iron in the blood. And here's a luscious dish that supplies it in abundance. So delicious that they want it as their daily breakfast fruit, and so get the benefits that come with regularity of use. Raisins, rich in food-iron, supply rare nutrition—1560 calories of energizing nutriment per pound. Mere brains alone cannot long compete with those brains that are fortified by iron in the blood. "The Iron Men" are those who can work hard and stay well. You need but a small bit of iron daily, yet that need is vital. And you, madam, largely select the food. So it is up to you to replace the energy that "he" burns up each day. Men won't eat food regularly for nutrition only. It must have delicious flavor to entice them. See how stewed raisins do it, and then note the good they do.

SUN-MAID RAISINS

Use Sun-Maid Raisins, made from California's finest table grapes—American raisins, processed and packed immediately in a great modern California plant. Seeded (seeds removed); Seedless (groves without seeds); Clusters (on the stem). Also a fine, ever-ready dessert. Raisins are cheaper by 30 per cent than formerly—see that you get plenty in your foods.

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Cut This Out and Send It California Associated Raisin Co. Dept. P-47-28, Fresno, Cal. Please send me copy of your free book "Sun-Maid Recipes" and new book "Eating Raisins for Health and Beauty." Name _____ Street _____ City _____ State _____

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