

Society

By MELLIFICIA. Thursday, June 11, 1914.

AN INTERESTING pair of travelers are expected to land in Omaha within a few weeks from an extended journey half way round the world. The strange pair are two young kangaroos which are to be added to the Gould Dietz zoo adjoining their home on Thirtieth street, near the Field club. The kangaroos were sent directly from Australia.

Just whether the llamas from South America which now inhabit the Dietz park will make friends with their Australian neighbors is a question. I notice that the keepers or guards at the circuses keep the animals in separate enclosures, but on the Dietz place there is quite a large park, so there may be some combats.

Mr. and Mrs. Dietz, who have been taking a trip around the world, sailed Sunday from France and are expected to arrive Saturday or Sunday in New York City, and will probably come directly home.

Mr. and Mrs. Dietz usually give a house party for the Fourth of July at their cottage at Lake Manawa for several guests from Lincoln and Omaha, and invited some of their friends for this annual event before starting on their trip to Australia.

Auction Bridge at Hillside.

Mrs. Henry W. Yates was hostess at an enjoyable auction bridge party Wednesday afternoon at her attractive home, Hillside, for her daughter, Mrs. Charles C. Allen of Fort Seward. The rooms were bright with roses and other garden flowers and six tables were placed for the bridge game.

For Mrs. Estabrook.

Mrs. Joseph Barker was hostess at a beautifully appointed luncheon today at her home in honor of Mrs. Henry D. Estabrook of New York City, guest of Mrs. Charles E. Squires. Garden flowers were used for the centerpiece for the table and covers were placed for twelve.

Carter Lake Club.

Many reservations were made for the Wednesday evening dinner at Carter Lake club. Mrs. Wallace entertained twelve guests: T. H. Ward, five; Frank L. Weaver, five; Frank Taylor, five; Clayton Leich, seven; A. F. Ritchie, four; John Malen, three; Oscar Drenfeld, two; F. B. Myers, two; M. B. Rohrer, two; H. E. Smith, two; George A. Stevens, two; George W. Tierney, two; T. B. Jaycox, two; A. Jeter, three; A. L. Lierk, two; P. L. Meyers, two; A. L. Myers, two; Loyse Anderson, two; J. E. Barstol, two; Dr. J. B. Pickett, two; L. T. Fowler, two; C. Frandsen, two; Arthur J. Jackson, two; Dr. E. Holovitcher, two. Dining together were Messrs. Grant Peters, W. H. Huston, C. J. Nahl and William Wallace.

Will Entertain at Country Home.

Mrs. Henry Wyman will entertain at luncheon Friday at her country home near Florence in honor of Mrs. Charles C. Allen of Fort Seward, Alaska, who is visiting her parents, Mr. and Mrs. Henry W. Yates.

Nieman-Sanford Wedding.

Tuesday evening at 8:30 at the home of the bride's parents in Lincoln, Mr. and Mrs. Charles W. Sanford, took place the marriage of their daughter, Frances, to Chester C. Nieman of Omaha, Rev. F. L. Wharton officiating.

The bride wore white crepe with bodice of Chantilly lace and long court train falling from the shoulders. White roses and lilies of the valley were on the waist and train and her veil was fastened in cap effect with spray of the flowers. Her bouquet was of maidenhair fern, from which fell streamers of lilies of the valley and bride's roses tied with white tulle. The matron of honor, Mrs. Lynn Lucius Lloyd, wore her own wedding gown and carried deep pink roses. The bridesmaids were the groom's sister, Miss Frances Nieman, and the bride's two younger sisters, the Misses Dorothy and Genevieve Sanford. The dresses of the three bridesmaids shaded from light to dark green. They were made of chiffon and tulle and were trimmed with garlands of little pink rosebuds. They each wore a large green

Bibberson. Mr. and Mrs. William Neve, Jr.; Dr. and Mrs. Mach, Miss Luella Peterson, Miss Beatie Neve, Miss Anna Granbeck, Mr. L. P. Nelson, Dr. H. A. Nelson, Misses Anna and Alice Nelson, Mrs. John Louis Nebe and son, Mrs. C. Has muasen, Mr. and Mrs. Stuart Gould and Miss Ruth Gould.

Mr. and Mrs. Nieman will go to Pitkin, Neb., for their honeymoon. They will return to Nebraska June 21 and will be at home to friends at the New Hamilton, Omaha, after July 15.

Staats-Kelly Wedding.

The wedding of Miss Blanche M. Kelly to Mr. J. Graham Staats of Chicago took place at the home of the bride's brother, Mr. W. P. Kelly, Wednesday evening, Rev. J. B. Butler, a former pastor of the family, officiating.

The Lohengrin wedding march was played on the piano and violin by the Misses Book, nieces of the bride. Miss Beattie Waterman sang "I Love You Truly." Master John Book carried the ring. Miss Roby McClure attended the bride. The bride wore a white crepe de meteor trimmed with point d'esprit lace draped with roses and lilies of the valley. She carried a shower bouquet of the same flowers. The only jewel worn was a necklace of pearls, the gift of the groom. Following the ceremony a wedding supper was served.

Mr. and Mrs. Staats took an early train for the east. They will be at home after September 1 at their country home in Hamlet, Ind.

Whitney-Elet Wedding.

Mr. Irvin Whitney and Miss Melissa Hazel Elet were united in marriage by Rev. C. N. Dawson at the home of the bride's parents, 704 North Thirtieth street, Tuesday evening, June 9. Only the families of the contracting parties and a few immediate friends were present. Their home will be in Omaha.

Clarke-Robins Wedding.

The wedding of Miss Elizabeth M. Robins, daughter of Mrs. Emma Robins, and Mr. William Clarke of Benson took place Tuesday noon at the home of the bride's mother in Benson. Dr. Maxwell of the Calvary Baptist church performed the ceremony. It was a quiet home wedding with no attendants.

Mr. and Mrs. Clarke left for an automobile trip to western points and will be at home after July 15 at their residence, 261 North Fifty-eighth avenue, Benson.

For June Bride.

Mrs. Edward S. Dyball entertained twelve guests at her home Wednesday afternoon in honor of Miss Vera Biddick, whose wedding to Mr. Ben Taylor of St. Paul, Minn., will be celebrated June 24.

Presbyterian Church Social.

The Lowe Avenue Presbyterian church will give an ice cream social Friday evening for the benefit of the church. Serving will begin at 7:30 o'clock. Mrs. R. A. Stevens and Mrs. Landale are in charge of the affair.

Nebraskans to Marry.
CHICAGO, June 10.—(Special Telegram)—George W. Williams, Albion, Neb., and Miss Florence Kramer, Columbus, Neb., were licensed to wed here today.

Armour's GRAPE JUICE
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The Drink That Links Health With Sociability

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SKINNER'S MACARONI WITH MUSHROOMS

"How did you prepare it?"—Here's how: "Boil the desired quantity of macaroni fifteen minutes, drain and blanch; cover the bottom of a baking dish with a tablespoonful of melted butter; then a layer of boiled macaroni alternated with a layer of sliced mushrooms until the dish is full, having the last layer macaroni. Sprinkle each layer lightly with salt and pepper and bits of butter. Pour over one pint of cream; cover with a lid, bake one hour; remove the lid and brown quickly."

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The most desirable furnished rooms are advertised in The Bee. Get a nice cool room for the summer.

"Food Fads"

The Government has issued a timely warning against the food faddists who are offering to cure all sorts of ailments with strangely concocted food preparations that are supposed to supply the needed elements for restoring wasted tissue and energy.

Shredded Wheat

is not a "food fad". It is the one universal, staple breakfast cereal that has survived all the ups and downs of public fancy. It will not cure disease, but its continued use will keep the stomach sweet and clean and the bowels healthy and active. It will correct many digestive disorders and thus restore health and strength through proper nutrition—a food for invalids and athletes, for outdoor men and indoor men. Ask your grocer.

Always heat the Biscuit in oven to restore crispness. Two Shredded Wheat Biscuits with hot milk or cream will supply all the energy needed for a half day's work. Deliciously nourishing when eaten in combination with baked apples, stewed prunes, sliced bananas or canned or preserved fruits. Try toasted Triscuit, the Shredded Wheat wafer, for luncheon with butter, cheese or marmalade.

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As rich in food value—
Cheaper in price—
Delicious in flavor—
Easy to serve—

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Almost a complete food is supplied to you in its most nutritive form with a perfect sauce blended with a special cheese. It's cooked ready to serve on an instant's notice.

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57 Varieties

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