

HOME NOTES AND SOCIAL GOSSIP

NOTES ON OMAHA SOCIETY

Two Large Fires Dispel the Gloom of Weather at Country Club

DECORATION DAY DINNERS NUMEROUS

Field Club Devotees Put in a Less Busy Day of Entertainment, Though Some Parties Are Held.

Two large grate fires were burning at the Country club the greater part of Thursday and dispelling all suggestion of gloomy weather that was prevalent outside. It being Decoration day and also a holiday, the fashionable set took advantage of this opportunity to drive out to the club early in the afternoon and remain for the special table d'hôte dinner that had been arranged for the evening. One of the largest parties was given by Mr. and Mrs. A. L. Reed, whose guests were Mr. and Mrs. J. E. Baum, Mr. and Mrs. F. P. Kirkendall, Mr. and Mrs. J. W. Scobie, Mr. and Mrs. G. W. Wattles and Mr. W. Redick. In addition to their guests they had the children's table. Those present were Miss Anna Reed, Miss Peggy Reed, Miss Katherine Baum, Miss Elizabeth Reed, Miss Burdett Kirkendall and Miss Helen Scobie.

Miss Lena Frickie of Plattsmouth is the guest of Mr. and Mrs. Arthur Draper Smith. Miss Claire Punke of Lincoln spent a few days of this week in Omaha. Mr. and Mrs. Rodney Bliss, who returned Saturday from their wedding journey, have taken a house at Fortieth and Hamilton streets and will be at home to their friends after June 1.

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To keep on low shoes or pumps save a three-fourths-inch wide elastic from two inches from heel seam on one side to the same distance on the other, using enough elastic to go high over the heel and tight.

To remove paint from glass wet the window with either cold or warm water and rub a coin over it. A dollar piece is best and will remove paint without scratching glass.

To remove old putty from window frames pass a red hot poker slowly over it and it will come off easily.

China, as soon as bought, should be placed in a vessel of cold water, each piece being separated from another by a little hay or torn up newspaper. Gradually heat the water until it becomes nearly boiling, let it then become cold. Remove the china from the water and wipe. This treatment will render the china much less liable to crack than if used before being boiled.

If you wish to find out just how much a piece of wash goods is good to shrink and do not want to wash it before making up, cut off a piece, a small sample, and lay it upon a white surface, mark around it with pen or pencil, then, after a thorough washing with soap, lay it in the same place on the surface marked. You will then have a definite knowledge of amount of shrinkage.

The crack on window frames where the catch is located always allows much cold to enter in the winter and dust in the summer time. While weather strips do not seem to help any, I have found the proper solution in the form of long, thin bags made like an umbrella cover, only a little wider. Make them from some light black cloth and fill half full of clean sand before sewing shut. Place on the crack they will keep out all cold and dust. They can be instantly removed or allowed to remain on the top of window when airing rooms.

A sewing rug is a necessity when the spring or autumn darning is in progress. Sew together sixteen yards of light-colored denim into a four-yard square and on the machine stitch all round a two-inch hem. To the back of this hem attach here and there small lead weights, such as frequently are used in bicycle skirts. This will give the rug weight enough to keep it in place. Before sewing and ripping spread the rug over the carpet, under the machine, and cutting table. It may be gathered up every night when the day's work is done, taken outdoors and shaken free of all the loose threads and lint which makes such a litter when scattered about the house. It also protects fine, delicate-colored fabrics from the dust of the carpet.

American Women in Hotels. Mr. Henry James is still attacking in Harper's Bazar the manners of American women. In the June number he has this to say of the types of women and children found in their hotels: "On the scene itself women in due course, especially in the hotels and trains, that patience and reflection were imputable to the feminine type or two that most surrounded me. What conception of the 'tone of homes' as a measure of their keeping did I imagine? My fellow travelers capable of the hotel above all, the innumerable women, after dinner, as the plot thickened again, were being wined by the terrific bedizened hotel-bred little girls, whom one somehow felt so destined, while thus imbibing the rudiments of queenship, to put a rod in the wheels for domestic use a few years later. To what vision of feminine sweetness were these small unfortunate creatures being trained, and what example of that grace was given for the most part, in the hard faces and harsh accents of the mothers? Fresh from the frequent statistic and accessible, all round, to the voices of the air, I couldn't, as a restless analyst, rid myself of the conviction that the majority of the mothers and wives thus met and noted were of divorced and divorcing condition and intention—to which presumption their so frequently quite unhusbanded appearance much contributed."

And the mention of gray and white stripes recalls to mind a little frock seen at Sherry's one day last week—a frock of marquisette in smoke gray and white quarter-inch stripes. The skirt was plaited in the waistband in fine, pressed plaits and

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WE SELL GOODS ON CREDIT AT CASH STORE PRICES

LOW PRICES OUR CHIEF ATTRACTION

THE PEOPLES STORE

LEADERS OF LOW PRICES

16th & FARNAM STREETS, OMAHA.

THE PEOPLES FURNITURE AND CARPET COMPANY, ESTAB. 1887

WE SOLICIT CHARGE ACCOUNTS AND WOULD BE PLEASED TO HAVE YOUR NAME ON OUR BOOKS

When You Mark Goods in Plain Figures--There's No Argument

WHEN you are buying an article in any store, it's safe to say that you have more confidence in the firm with whom you are trading if the goods are marked in plain figures than you would have if they were marked in characters. In the first instance, you know that you are buying the article as cheap as it can be bought, but not so the other way--because, if you happen to look easy to the salesperson, the price may go up. You can't tell, and in fact would not know if the price was raised. Now, would you? OUR ONE PRICE SYSTEM has been one of the biggest factors of our success. WE MARK EVERYTHING IN PLAIN FIGURES. We believe in treating everybody alike and showing no preference whatsoever. ONE PRICE TO ALL AND THAT THE LOWEST then there can be no argument. A child can buy at this store as cheap as a man. Think it over and then call and see for yourself.

FIGURE IT OUT YOURSELF

1/3 Off Ladies Suits and Spring Jackets

EVERYTHING PRICED PLAINLY

Ladies' \$60 Suits, for	40.00
Ladies' \$45 Suits, for	30.00
Ladies' \$30 Suits, for	20.00
Ladies' \$22.50 Suits, for	15.00
Ladies' \$15 Suits, for	10.00
LADIES' JACKETS	
Ladies' \$15 Jackets, for	10.00
Ladies' \$12 Jackets, for	9.00
Ladies' \$9 Jackets, for	6.00
Ladies' \$6 Jackets, for	4.00
Ladies' \$3 Jackets, for	2.00
Etc., Etc.	

Men's Tailored Suits

A new shipment just received for midsummer selling. These garments were purchased at one half regular price on account of backward season. The manufacturer wanted to dispose of his surplus. We are showing beautiful garments at—

\$18 - \$15 - \$12.50 - \$10

Men's Shoes

In new lasts and leathers for summer wear. Shoes that do not tire the feet. Prices range \$4, \$3.50 and

2.75

Men's Hats

In soft and stiff shapes. All the latest styles are shown in large assortments. Prices range \$2.50, \$2 and

1.50



Sunday DINNER Bargains




S. Rae & Co.'s Finest Sublime Lucca Oil

Has stood the test since 1856.

A product of the First Pressing from the Tuscan Olive

Sold in Bottles and Cans by

S. H. BUFFETT & SON, Grocers

Telephone Doug. 912. 315 So. 14th St.

Our Specialty: Fresh Fruits and Vegetables.

THE LANGE GROCERY CO.

The Grocers, Butchers and Bakers—the Low Price Makers

Everything is going up, but we are the last to raise prices.

GROCERY DEPARTMENT

Granulated Sugar, 20 lbs. \$1.00	Fresh Eggs, per doz. .15c
Grape-Nuts, per pkg. .10c	Fancy Country Roll, per lb. 20c
Shredded Wheat, per pkg. .10c	Large Fancy Missouri Berries, first of season, per box. .10c
Fancy Oil Sardines, per can 2 1/2c	Pure Olive Oil, in bulk, per qt. 40c
Fancy Corn, per can. .50c	Pure Olive Oil, in bulk, per gallon \$1.50
Fancy Peas, per can. .50c	

MEAT DEPARTMENT

Pork Loins, per lb. .94c	Fancy roasts and steaks at the lowest prices.
Skinned Hams, per lb. .13 1/2c	
Bacon, nice strips, per lb. .13 1/2c	

BAKERY DEPARTMENT

We are still selling fresh bread per loaf 3c

Fresh Pies, each 8c

Fancy 2-layer cakes, each. .16c

Fancy 3-layer Cakes, each. .24c

THE LANGE GROCERY CO.

PHONE DOUGLAS 1530 24th AND CUMING STS.

OLIVE, ITS ORIGIN AND OIL

Fruit Originally Produced in Asia Minor or Northern Africa.

FIVE HUNDRED BEFORE CHRIST IN ITALY

Product and Oil Now Come Extensively from Italy, France and California, Entering All Countries.

The olive is said to have been introduced into Italy about the year 550 B. C.; Lucca and Populonia, in Tuscany, being the first localities where it was cultivated. Its original habitat was Asia Minor, although some authorities say the north coast of Africa.

At present olive oil is extensively produced in Italy, France and California, the average annual importation from Italy alone exceeding 800,000 gallons and from France 20,000 gallons. There is no means of ascertaining the amount produced in California, but, as the California oil is scarcely known in the eastern markets, its volume probably is a great deal less than the amount imported.

In Italy alone there are more than 20 varieties of the olive, although hardly more than five or six are cultivated to any extent. In the best district in Italy is found but one variety, the *Luca* olive, from which is produced the Lucca oil.

Olive groves are divided into three classes. The first class consists of trees of stunted growth, whose foliage is very small and scanty and fruit small, very pointed and carrying little flesh and yielding an oil distinguished by its bitter taste.

The second class is composed of varieties that attain great size, with abundant foliage. The fruit of this class is large and fleshy and used for pickling purposes, but yields oil of thick and of unpleasant flavor.

The third class comprises those varieties whose good points of both the other varieties without their disadvantages. These trees attain a good size and carry abundant foliage. The fruit is of medium size and yields oil of a delicate flavor. The *Rizzo* olive of Tuscany belongs to this class.

Nature of Olive Harvest.

The olive harvest begins in December and is at its height during the months of January and February. During storms of wind and rain large quantities of fruit are sometimes thrown down and, therefore, have to remain on the ground several days before it can be gathered. Such fruit becomes mouldy and produces oil that, although pure, is of inferior quality. Occasionally a snap of snow or frost does infinite damage, the fruit becoming withered and blackened and yields but little oil, which is dark and has a bad taste.

The finest oil is obtained from fruit which has hung on the branches until matured, then plucked by hand or shaken from the trees and allowed to fall on large sheets which are suspended from the lower branches.

The method of extracting the oil from the fruit is simple. The olives are first crushed in a stone mill. The pulp as it leaves the mill is placed in bags made from vegetable fibre and these are placed in the press, one above the other. When pressure is applied the oil flows down and is collected in a reservoir beneath the press. The first pressing yields the finest oil, often termed "virgin oil." The second pressing yields an inferior grade. Newly made oil contains much solid matter, fine particles of the substance of the olives, and is therefore allowed to settle before being drawn off into tanks or casks. By passing afterward through purified cotton wool several times it becomes perfectly bright and limpid. No refining or chemical process is needed to produce fine olive oil, as it is entirely a natural product.

Test of Pure Freedom.

To judge olive oil it should be tasted by itself and not when other condiments, such as vinegar and mustard, are added to it. The strong flavors of these disguise the natural taste of the oil. One good way is to take the plain oil and dress plain boiled potatoes with it, instead of butter, seasoning only with salt. If the oil is of fine quality nothing can be more palatable.

Good oil has a sweet, pleasant nutty flavor and may, at first, to the beginner taste a trifle oily, but one will overcome this by cultivating a taste for it, which can be done by simply taking a teaspoonful two or three times a day.

It may be said that the medical profession in general fully recognizes the wholesome nature of pure olive oil—which as an oil is a class by itself, as it is strictly a fruit oil.

Olive oil is more easily digested and assimilated than any other fatty or oily food. Olive oil serves the system in the same way that lubricating oil serves the locomotive—it keeps the organs working in an easy, regular way.

The fresher the oil the better it is, as it deteriorates very fast after it is two years old and becomes rancid. It should be kept in a dark cool place, perfectly air tight.

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