

# HOME NOTES AND SOCIAL GOSSIP

## NOTES ON OMAHA SOCIETY

Omaha Luncheon Party Entertained by South Omaha Hostess.

## LADIES' DAY LIGHT AT THE CLUBS

Only a Few Luncheons Given at Country and Field Clubs, with Invariable Game of Bridge Following.

rose luncheons were given at the Country club Wednesday, a scant attendance for ladies' day, but a delightful enough gathering for those who participated. The attendance was somewhat better at the Field club, where bridge and even bowling followed. Chief among the luncheons given at the Country club was that of Mrs. Joseph R. Lehman, given in honor of her niece, Miss Caroline Congdon. The table had a charming centerpiece of garlands and the plate cards were designed in fancy figures. Covers were laid for Miss Caroline Congdon, Miss Dorothy Morgan, Elizabeth Pickens, Miss Ruth Sayles, Miss Lucretia Patterson, Miss Elizabeth Sweet, Miss Elizabeth Davis, Miss Grammer of Denver, Miss Margaret Wood, Miss Mildred Butler, Miss Ruth Hammer, Miss Gladys Parke of Council Bluffs, Miss Esther Byrne, Miss Bass Baum, Miss Jean Cudahy, Miss Helen Cudahy, Miss Margaret Lee, Miss Caroline Harding, Miss Alice Carey McGraw, Miss Mildred Rogers, Miss Mary Richardson, Miss Adele McHugh, Miss Anne Brown, Miss Elizabeth Congdon and Miss Heth Vall.

In honor of Mrs. Edwin Morrison of Kansas City, Miss Jeannie Wakefield entertained Mrs. Morrison, Miss Ethel Tukey, Miss Edith Allan of Kansas City, Miss Jessie Brady, Miss Ella Mae Brown, Mrs. Pryor Markell of Kansas City and Mrs. John L. Kennedy.

Mrs. S. N. Flack entertained in honor of Mrs. J. M. Ross of Riverside, Cal. The table had a beautiful center piece of red roses. The plate cards were white, bearing the hostess' monogram in gold and marked the places of her eight guests.

### At the Field Club.

One of the largest luncheons at the Field club was given by Mrs. B. T. White in honor of the members of the Harmony club. Her table had for a center piece a loose bouquet of marguerites. Covers were laid for fifteen.

Mrs. R. W. Bailey was hostess at one of the other charming luncheons. Her table was brightened with white Shasta daisies. Covers were laid for Mrs. Herbert Allée, Mrs. Z. T. Lindsey, Mrs. Frank Colpetzer, Mrs. Charles Clapp, Mrs. Thomas Creigh, Mrs. E. H. Martin, Mrs. Charles A. Sweet, Mrs. Ellison, Mrs. George Prichett, Mrs. Arthur Pinto, Mrs. Gannett, Mrs. C. H. Coutant, Mrs. Oscar Williams, Mrs. R. C. Moore, Mrs. W. E. Gutherie, Mrs. Charles Martin, Mrs. W. C. Sunderland, Mrs. J. G. DuBois, Mrs. Philip Potter, Mrs. John Baldwin and Mrs. Bailey.

In honor of Miss Munson of Chicago, who is the guest of Mrs. Julius Kessler, Mrs. J. A. Shahan had as her guests Miss Munson, Miss Mona Kloke, Mrs. E. V. Lewis, Mrs. R. F. Kloke and Mrs. Julius Kessler.

With Mrs. J. H. Conrad were Mrs. G. C. Roswater, Mrs. H. R. Penny and Mrs. John R. McDonald.

Mrs. Arthur English had as her guests Mrs. M. E. Lee of Des Moines, Mrs. George Payne, Mrs. Herbert F. Benedict, Mrs. Isaac Carpenter and Mrs. H. D. Neely.

Complimentary to her guest, Miss Hilda Barnes, of New York, Mrs. J. A. C. Kennedy entertained Miss Barnes, Miss Elsie McCaffrey, Miss Nan Murphy and Miss May Murphy.

Mrs. E. B. Carrigan entertained eight guests.

### South Omaha Party.

Mrs. J. H. Van Doren of South Omaha entertained a pretty luncheon Wednesday at her home in honor of Mrs. Alvin Johnson of Omaha. The table was attractively decorated with Virginia crepepers. The guests present were Mrs. Alvin Johnson, Mrs. W.H. Holter, Mrs. John Battin, Mrs. Joseph Polcar, Mrs. Jones, Mrs. Holmes of Shelton, Conn., Mrs. Warren Glazebough and Mrs. Lou Hunt.

### Smith-Stone.

A very quiet home wedding was solemnized Wednesday morning at 10 o'clock, when Miss Sara Stone and Mr. Herman V. Smith were married at the residence of Dr. S. J. Quincy, 561 South Twenty-sixth avenue, Rev. Newton Mann officiated. The house was decorated in sweetpeas and asparagus ferns. There were no attendants. The bride wore a pretty gown of white French organdie trimmed with baby Irish lace. She carried a shower bouquet of marguerites. About six of the intimate friends and relatives were present. Mr. and Mrs. Smith have gone on a wedding trip to Portland, Seattle, Glenwood Springs and Spokane, and will be home to their friends after November 1.

### Prospective Events.

Mr. and Mrs. W. O. Gilbert will entertain at dinner at the Field club Wednesday at 6 p.m.

## ANNOUNCEMENT

On account of increasing demand and superior quality of the goods, we have bought a full line of E. Burnham's toilet requisites, and can supply people of Omaha with anything they want in these goods.

E. Burnham of Chicago is noted all over the world for his celebrated toilet articles. His products are the largest and best equipped in the world, employing over 200 people.

E. Burnham employs the most skilled chemists that money can procure at his wholesale establishment, 67 and 68 E. Washington Street, where his personally selected staff of experts are the best in the world.

That E. Burnham's name is on your toilet articles, and you will have the best money can buy.

You are respectfully requested to send for our catalog "How to Be Beautiful," telling you how to care for your hair and complexion; how to cure dandruff, pimples, blackheads, etc., how to make coarse and fine wigs, how to make and cure other diseases of the skin and complexion. Free samples of E. Burnham's Hair and Scalp Tonic, or Gray Hair Restorer or Counter-cream free upon request. Our Booklet, "How to Be Beautiful," mailed free.

### E. BURNHAM CHICAGO, ILL.

For Sale

Sherman & McConnell Drug Co.  
AND THE OWL DRUG CO.

day evening, when their guests will be Miss Ella Mae Brown, Miss Ethel Morrison, Miss Flora Webster, Miss Joanne Wakeman, Mr. Earl Gannett, Mr. Arthur Cooley, Mr. Stockton Heath and Mr. A. B. Warren.

Mrs. J. N. H. Patrick will give a bunchon of twelve covers at the Country club Thursday and Mrs. George A. Joslyn will entertain forty guests.

Mrs. W. B. Meikle and Miss Julia Higginson expect to sail from New York, August 8, on the Minneapoila for a trip of several months in Europe.

Mrs. William Metzger and children will arrive Saturday from a visit in Indiana, to be guests of her parents, Mr. and Mrs. John R. Manchester. They are enroute to their home in Denver.

Mrs. W. H. Sherraden, who has been spending the winter in California, is expected home Friday or Saturday of this week. Mr. Sherraden left Sunday for Colorado Springs, where he will join his wife and they will return home together.

Mr. and Mrs. Ralph Breckenridge and Mr. and Mrs. J. H. Sherwood will leave

Indianapolis, Ind., Miss Earla Bowers, chairman; Quincy Country club, Quincy, Ill.; Mrs. E. L. Walcott, chairman; San Francisco Golf and Country club, San Francisco, Cal., Miss F. Ives, chairman.

## SUMMER ATHLETIC COSTUMES

Dressing Becoming Chief Rule Followed by Golf and Tennis Girl.

Silk rubber in its new and attractive guise has been put to uses other than that of the rain coat and in the bathing suit departments of the better shops are to be seen gay little silk rubber cape arrangements to be slipped on after one comes out of the water with clinging garments and bedraggled hair. Bright tarten plaids and other brilliant plaids and checkers seem to be the first choice for the bathing capes and hood, but plain colors are also used, noticeable a lovely shade of scarlet and a deep blue vivid blue.

The cape will, of course, be chosen with reference to the bathing suit that is to be worn with it and if the costume is plain the cape will be plain, while with a plain suit a plaid cape will be effective.

Of the pretty silk rubber capes that add pliancy to the season's bathing costume we have spoken in another place and in the bathing suit itself there is little that is actually new, save in the increasing liking for the silks, taffeta, liberty satin, duchesse, surah and pongee, all being pressed into service. The silk suit keeps its shape well and sheds water readily, and many women find it preferable to the woolen suit, quite apart from all considerations of cost or pretentiousness.

There are, however, more bathing suits of mohair or silkcreme sold today than of any other one material, though some women, for health's sake, are still faithful to flannel and serge.

For tennis, golf and other sports which demand only ease and comfort of costume there is no established rule of dress. The tennis girl or golf girl wears whatever is most becoming, provided it is short of skirt and permits free play of arms and shoulders.

The tailored shirt waist in connection with short plaited skirt of material to match or of worsted still has its devotees and is always shipshape, but softer blouse and skirt frocks are often called into service and delightful little costumes of embroidered linen, pongee, white serge, etc., are worn on the courts and the links.

A short sleeve and a throat finish slightly low are desirable things on the tennis or golf blouse, and the little French tennis frock sketched here contains some excellent suggestions, without being like many of the French sporting costumes, ornate for their purpose.

## TWO FRESH BERRY CUSTARDS

Easily Prepared and Delicious Desserts for the Warm Weather.

Make a rich boiled custard with six beaten eggs (omitting the whites of two), one small cupful of granulated sugar, a pinch of salt, one quart of rich milk and half a cupful of chopped blanched almonds. When done remove at once from the fire and flavor with one teaspoonful of lemon extract. Put a layer of fine ripe strawberries or other berries in a deep glass dish, sprinkle liberally with sugar and pour over a layer of the custard; add more berries and sugar and pour over the remainder of the custard. Whip the whites of the eggs to a very stiff snow, beat in two tablespoonsful of powdered sugar and beat over the custard. Garnish with chrysanthemums, made with fine large berries as the center and blanched almonds placed around them for petals. Serve with any light, delicate cake.

Lime a deep pie dish with good paste, fill it with uncooked rice or pieces of stale bread and put on a top cover of the paste, but do not press the edges down. Bake it in a hot oven, and when done let it get perfectly cold. Lift off the top carefully, pour out the rice and fill the pastry shell with fine ripe berries, sprinkled with powdered sugar, then pour gently over the berries a large cupful of very cold, rich, boiled custard. Put on the pastry top, dust it with powdered sugar and serve. Do not put the berries and the custard in the pie until time to serve.

**Pineapple Salad.**  
Materials—One pineapple, one cup sugar, one cup strawberries, half cup sherry, two oranges, half cup orange juice, parsley.  
**Way of Preparing—**Select a handsome pineapple with a straight, nice green top. Strip off all the top leaves, leaving the bud in the center. Reserve a dozen of the nicest leaves. With a sharp knife cut off straight the top of the pineapple two inches down, leaving the center bud intact. Lay aside the top. Then with a fork pick out all the pulp, leaving the outer wall intact. When finished you have prepared a nice pineapple bowl. Place it on ice.

Hull the strawberries and cut them in halves, reserving eighteen of the largest and nicest. Peel the oranges and cut them into one-half-inch cubes. Pick the pineapple pulp into shreds and sprinkle with sugar.

Place all the materials on ice before serving.

When ready to serve place the twelve pineapple top leaves in an even circle on a flat, round platter points outward.

Set the pineapple bowl in the center. Fill it with alternate layers of pineapple, orange and strawberries. Mix the sherry, orange juice and half the sugar and pour over the fruit in your pineapple bowl.

Place a row of halved strawberries, flat side down, around the edge of the top of your pineapple bowl, and then place on these the top of the pineapple with the bud.

Around the bottom make a wreath with the reserved whole strawberries and your parsley.

Have lime juice on ice before serving.

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