

### Clubdom

**Omaha Walking Club.**  
The Misses Emma Kneut, Bess Turynck, Ethel Cline and Mr. John Bath leave Saturday for the Omaha Walking club outing in the Rocky mountains.

Nell and James Baldwin are chaperoning the week-end outing at the Walking club shack.

Mrs. A. Hoeg will be hostess at the shack this afternoon and evening.

The walk next Saturday afternoon through Fontenelle Forest will be led by R. Timmler. The start will be made at 3 p. m. from the end of the Albright car line.

**War Mothers Kensington.**  
The American War Mothers' Kensington will meet Wednesday, 1:30 p. m., with Mrs. George Alquist, 3020 Meredith avenue, Mesdames A. Burr, William Berry, George Browning and Ida Baker will assist.

The regular meeting of Omaha chapter, American War Mothers, will be held Thursday, 8 p. m., in Memorial hall, court house.

**Sermo Club.**  
The Sermo club will meet for 1 o'clock luncheon Tuesday with Mrs. F. J. Martis, 2514 Fowler avenue.

Mrs. Victoria Fenner will have charge of the program. Mrs. J. J. Hess will review "My Antonia," by Willa Cather.

**Frances Willard Picnic.**  
Frances Willard W. C. T. U. will have a picnic and basket luncheon in Elmwood park, Wednesday, 10:30 a. m.

Mrs. W. F. Poff will have charge of the program.

**Woodmen Circle.**  
The Omaha Woodmen Circle federation will hold its regular meeting Monday evening, 8 o'clock, at the home of Mrs. Dora Alexander Talle, 611 South Thirty-sixth street.

**George Crook W. R. C.**  
George Crook Woman's Relief corps will meet in Memorial hall, courthouse, Friday at 2:30 p. m.

### Mrs. Mallory and Cynthia



Mrs. Richard Mallory and Cynthia. Mrs. Richard Henderson Mallory is devoting much of her time these days to little daughter, Cynthia Ann, who is nearly four months old. Before her marriage Mrs. Mallory was Miss Esther Smith. She and Mr. Mallory were honor guests at a party given last evening by Dudley Wolfe at the Athletic club.

### Y. W. C. A.

Sunday—Central building open from 10 a. m. to 8 p. m.

Vesper services at Camp Brewster, 5 o'clock. Miss Grace Shearer will be the speaker. The public is invited. Union Pacific girls are spending the week-end at Camp Brewster. The Busy Circle club of the Y. W. C. A. and the "Gleaners," of Dietz Memorial church, are among the groups spending the week-end at the camp.

Monday—Board and committee members of the Y. W. C. A. will meet for luncheon at Camp Brewster at 12:30. An important adjourned meeting of the board of directors will be held immediately following the luncheon.

All club girls meet at the central Y. W. C. A. at 5:30 p. m. for truck ride to Camp Brewster, where dinner will be served, followed by tennis, swimming, volley ball and baseball. Cups to be awarded to the individual and club winning most points in activities during the season, will be on exhibition Monday.

Evel Thompson, Ruth Erickson and Evelyn Handschub leave on the Monday morning train for Lake Okoboji to attend the industrial conference. Other Omaha delegates left last Thursday and Friday. The girl reserves of the Y. W. C. A. will hold their annual encampment at Camp Brewster the week of July 10. The Shenandoah girl reserves, chaperoned by Miss Dorothy Jackson, will hold their encampment at Camp Brewster at the same time as will also the girls of the Hi-Y chapter of Shenandoah, chaperoned by Miss Laura Haegler.

Several girls who plan to attend Central and Technical High schools in the fall, and who desire to find homes in which they can work for room and board after school hours have registered with the Y. W. C. A. employment secretary.

### Christ Child Society.

The Lightning Athletic club of the Christ Child center, at a special election last Thursday evening, elected Sam Morgan, president, to take the place of Conetto Cinco, who left for an extended visit in Italy.

The younger girls are enjoying folk dances this summer. A number of them have made crepe paper costumes for the dances.

The Eureka club made plans for a picnic to be held in the near future at their meeting on Wednesday evening.

A large number of children enjoyed the fireworks display which was held on the grounds Tuesday evening.

The playground at the center has been greatly improved by the leveling of the ground on the Williams street side.

### Youngster Has Had Many Travels



Gerald Leonard Marsh, Jr. is a traveled young person for his age. He is a son of the late Capt. Gerald L. Marsh and is in Omaha with his mother and his younger brother, Thomas Barrett Marsh, at the home of his grandparents, Mr. and Mrs. Charles M. Weir. "Jerry Jr." was born in Tientsin, China, two and a half years ago and he has lived in the Philippines, in Japan and in China since then. Last March he came to the states with his mother and brother by way of Manila and Honolulu and they have been in Los Angeles since. He speaks a combination of English, Chinese and pidgin English. The family will remain in Omaha until fall when they will leave for Los Angeles to make their home there.

White glazed china fruit dishes—not alabaster, but a lustrous white china—are one of the things that are taking the eye of the popular hostess just now. They are often in old patterns, and are made sometimes with fruit plates to match, sometimes with a group of small bonbon dishes, candlesticks or four composites to hold either fruit or sweetmeats.

### Saving on Laundry

By LORETTA C. LYNCH.

No one item of expense still seems so out of proportion as the laundry item. Many folks are doing light housekeeping and are not ready to establish the permanent home for some time to come. To these, and to girls who are living in a single room, I suggest a small investment in some laundry equipment.

You will need a large basin or dishpan, preferably of enameled ware. Tin rusts easily.

There is on the market a small washboard that fits on the hand like a glove. It may be carried by the traveler. Oh, there is the doll's or child's size washboard.

Soap jelly or soap solution is a good proposition for the tiny laundry. To prepare soap jelly, shake up half a cake of some pure, white, floating neutral soap, or use the equivalent amount of some flake soap. Add to it one quart of boiling water and boil until the soap is thoroughly dissolved. Cool and pour into a wide-mouthed crock or jar. When thoroughly cooled this will be jelly like in consistency.

A tablespoon of soap jelly to a basin of hot or cold water will give instantaneous suds.

Only a small ironing board will be needed. Buy a pastry board, such as housewives use to roll out pie crust, etc. Buy half a yard of silence cloth material, such as is used on dining room tables. Roll it carefully about the board and pin it securely on the underside with strong safety pins. It may be tacked.

For the outside cover select a double thickness of unbleached muslin. Pin this on the under side with safety pins. It should be removed frequently and laundered.

This small ironing board when not in use may be stored between the mattress and the box spring at the foot of the bed.

Some things require starching. A small quantity of thin starch, suitable for a shirt waist or child's dress, is made as follows: Crush enough starch to make a teaspoonful. Stir it until smooth in a tablespoon of cold water. Add one-fourth teaspoon each of butter or other fat and borax. Add one-half pint (measuring cup) of boiling water. Boil three minutes, cover and cool.

A small size electric iron, such as is carried by travellers, is ideal. Next to that is the gas iron or the old-time flatiron.

You will save much money by laundering at home.

### Things You'll Love To Make

#### Scarf Hat-Trimming



Scarf hat-trimming makes a picturesque frame for a youthful face. It is particularly charming on a small hat. Use black lace about twelve inches wide. Drape it softly around the crown of your hat. Perch a jaunty little rosette of the lace at one side of the brim, a little toward the back. Let one end about eighteen inches long hang down over the shoulder. Make the other end long enough to bring forward under the chin and loosely over to the other shoulder. From under the brim of that side of the hat, have another end hang down just to the shoulder. Gather in the short edges of each of these two ends. Sew a lace rosette or ostrich pompon to the long end.

and one part of a snap-fastener to each end. After putting on the hat adjust the scarf hat-trimming and clasp it at the side.

From all fashionable quarters comes that beads are as much in evidence as ever, in spite of the prediction that they would soon pass out. From France comes the interesting information that while frocks exquisitely trimmed with beads are out of the running, frocks that are embroidered and beaded together are in high favor.

### ADVERTISEMENT. FRECKLES

Don't Hide Them With a Veil; Remove Them With Othine—Double Strength.

This preparation for the treatment of freckles is usually so successful in removing freckles and giving a clear, beautiful complexion that it is sold under guarantee to refund the money if it fails.

Don't hide your freckles under a veil; get an ounce of Othine and rub it on your face. Even the first few applications should show a wonderful improvement, some of the lighter freckles vanishing entirely.

Be sure to ask the druggist for the double strength Othine; it is this that is sold on the money-back guarantee.

### Every Housewife Must Be Resourceful in Summer

By JANE EDDINGTON.

More than in winter, summer efforts in cooking and buying and caring for food, and presenting it should be devoted to the keeping up of appetites. Endurance fades away when we do not eat enough and there is much to endure in summer, even if we eat with such care as to avoid all summer illnesses.

What have you got in the house or the icebox is a great question in summer time, and an equally great question is what use can you make of it. The supplies may be small, and the ingenuity great, or again we may revel in rather ample supplies and easy practices. Whether the center dish of our best meal is fried chicken or stewed kidney beans, or stuffed cabbage, there are ways of preparing and serving these that will stimulate the appetite 100 per cent more than some other ways. And with it all, we may strive for the smallest expenditure of time and effort, because it is hot.

**Avoiding Anxious Moments.**  
There are many days of discouraging marketing in summer on account of the heat, and that housewife is most fortunate who can do her marketing in the early morning. But that woman is also fortunate who out of held staples can present attractive meals, but perhaps slightly unconventional ones. She will not worry about having angel cake to go with her fruit cream—perhaps the best and most attractive accompaniment for them—or have to be anxious about having all the fixings with which to serve a fried chicken to perfection.

She will know that if she has not a frill of paper for the drumstick, she can remove the portion of the part off from which the skin has shrunk away. She will not worry about the conventional sprig of washed and dried parsley to place just so at the breast end of the chicken. Powdered parsley may be used effectively—it is far superior to paprika—but raw parsley is a valuable staple.

**Carrot Is a First Aid.**  
Powdered parsley is good with stewed beans as well as with meats and various potato dishes, and even on toast garnishment, and for seasoning soups and stews. The woman, in fact, who knows how to use parsley in a large number of ways can be counted as resourceful and at small expense. A bunch of parsley washed, shaken almost dry, and put in a cloth bag will keep for days in the icebox and the bag of washed carrots beside it will keep longer.

The carrot, too, is a first aid to the resourceful. We need it for the stew and not roast. Carrot soup has an interesting history. Ground carrot may be used to piece out a scanty supply of salad materials.

All well regulated households have onions on hand, and the boiling onion is always at your service when the supply of other vegetables is short. It is almost as indispensable as potatoes, and the combinations that we may make of these two vegetables alone are almost medicinally restful foods, and no icebox is required for them.

Neither is ice red fired for the dried celery leaves, which are superior to celery seed in almost everything in which that seasoning is used. There is no seasoning that makes for greater finish than that of celery, once its finer and more obscure service are learned. Celery seasoning as well as celery cooking is artful.

**The Bread Service.**  
The appetizing presentation of bread is something to practice on in teasing summer appetites. Long fingers of buttered bread or finger sandwiches, or fingers of toast may carry just that charm that makes eating a success instead of a mere necessity. A crust cut off, the bread cut with great evenness, or thinners or blocks—all these items change bread from hunks to handsomeness.

Suppose we have not much in the house, some set of circumstances having kept us from market, yet there is a bottle of sour cream, some fresh

### Accompaniments for Stewed Beans.

Plain leaves of romaine lettuce, young onions, plain cucumber peeled and cut in blocks, all give a flip to the appetite when served with beans, and are incomparably better for the health than pickles. Plain tomato, too, peeled and cut in eighths, makes a delicious appetizer with a dish of beans, or, if you want to get something like a chili sauce, chop the tomato, onion and some green pepper, pour a little French dressing over it, drain this off and save for salad, and use the mixture with the beans.

Or these three vegetables may be cooked together, with no seasoning except salt, strained and cooked down a bit, and you have a ketchup-like sauce for beans—which you will cook them in if briefly—which will not help to kill the appetite if often indulged in as vinegary ketchups will. It is not alone the things that hurt like an instantaneous blow, but the food accessories that hurt like the dropping of water which wears away the hardest stone, hurt also and rarely as slowly as that water hurts the stone. The bean and ketchup combination is not a thing to eat if you would maintain your health over long periods of time.

**Cream Cheese.**  
Add from half a teaspoon to a teaspoon of salt to a cup of sour cream, whisk it a little or a good deal with the egg beat, pour it into a strainer lined with double cheesecloth, fold over the cloth to keep out the dust, and let it drip and grow firm. You can hurry it up by twisting the cloth, but this is likely to be wasteful. Use on crackers, or manipulate and season in all the ways you would any cream cheese. It is fine with some fresh currant jelly. When the sour cream is whipped so much that the cheese is exceedingly spongy, it may be called Chantilly cream cheese.

**Cream Cheese Sandwich Filling.**  
Use the Chantilly cream cheese, wash it with some finely chopped sweet and red pepper and any other seasoning to taste, like onion juice. Spread on little rounds of bread to make open sandwiches, which may be garnished with tiny threads or dots of the egg beat, pepper. These are quite as appetizing as the cheese filling, made with such pickled stuff as "India relish," and fare more wholesome. Or you may use commercial cream cheese, softened a little with fresh cream and mixed with the pepper, or with a mixture of tomato, pepper and onion, which is more pungent yet, perhaps. The juice and seeds should be squeezed out of the tomato. A little stiff mayonnaise may be added to the mixture. All sorts of elegance may be effected with it. Cream cheese of the right consistency—learn what by practice—may be piped.

**Sour Cream and Brown Bread.**  
A loaf of brown bread is easy to make and bake, and this might be done just to utilize some sour cream in an easy way. Sweeten thick sour cream with sugar, and mix with it a little of brown bread. You will surely like it so and perhaps you will find other combinations, although this is one of the tastiest, according to the age and dryness of the beans. Put the beans in the cold water over the lowest of flames and without a cover. If it takes an hour or over for the water to reach the boiling point, the effect is the same as long soaking in cold water. The long soaking of this process softens the protein of the bean, which heat can stiffen so that it will never come soft.

**Cooking Kidney Beans.**  
The dry kidney bean is a great resource when its easy manipulations are learned. Any one with an artistic sense must love their wet beauty in the preparation, and if rightly cooked they are handsome as well, though the cooked bean has not the same chrysanthemum-like beauty as the dry bean. Pick over a cup of beans, wash and add to them 4 or 5 cups of cold water. If the lowest point to which you can turn a burner is not one for the quietest of cooking, use the five cups, but for fireless cooking less than four will do, according to the age and dryness of the beans. Put the beans in the cold water over the lowest of flames and without a cover. If it takes an hour or over for the water to reach the boiling point, the effect is the same as long soaking in cold water. The long soaking of this process softens the protein of the bean, which heat can stiffen so that it will never come soft.

After the water has come to the boiling point the beans will need from two to three more hours of gentle cooking. If the water should be almost cooked away when the beans are done, add plain cream to make them delicious. A piece of salt pork from one-eighth to one-quarter of a pound in size may be cooked with the beans to add the fat element and make them more completely meatlike, or add plain butter to finish. Prepare the pork and put it in when the water reaches boiling point.

## Orkin Bros

Conant Hotel Building

### All Light Summer Hats Must Be Sold

Included are beautiful Satins, Taffetas, Silk Crepes and large picture Leghorns in white, white and black, orchid, pink, navy and colors so much in vogue right now.

**Hats Formerly Marked to Sell to \$15.00**

**Monday \$5.00**

**Any Summer Hat Marked to Sell to \$6.50**

**Monday \$3**

Think what this means. Tomorrow beautiful Satins, Leghorns, White Felt, Taffetas and Crepes in white and light sport shades, as well as black and white.

**SPECIAL—WHILE THEY LAST**

**300 Light Hats at \$1.00**

SPORTS HATS. GARDEN HATS. DRESS HATS. TAILORED HATS.

# Butter-Nut Iced COFFEE

More than merely cooling!

Iced COFFEE is substantially refreshing. Delightfully cooling—but with a sustaining quality that revives lagging energies and lightens the dragging fatigue of hot days.

You will save much money by laundering at home.

**PAXTON & GALLAGHER CO**

## The Quick and Easy Way To Make Blackberry Jam

Makes Two-thirds More Jam from Same Amount of Fruit, and Never Fails

Uses Ripe Fruit, Takes Only One Minute's Boiling, and Saves All the Flavor and Color

Everyone who likes fresh blackberry pie will love good blackberry jam. Particularly when all the flavor of fresh ripe blackberries is preserved in the jam. Such blackberry jam is now possible in every home.

A new and never-failing method has now been discovered with which anyone can make the best quality quickly and very economically. With the Certo Process full-ripe blackberries are used—not unripe blackberries so necessary by the old method. The Certo Process retains all the rich flavor of this ripe fruit because it is cooked in only one minute's boiling—not the 30 or more minutes required by the old method. This long boiling-down destroys juice and flavor, and particularly kills the real blackberry taste. With Certo, therefore, the result is a far superior fruit jam, and two-thirds more jam from the same amount of fruit, because no juice is boiled away. It also banishes all guesswork or worry as perfect results are certain.

The new Certo process for making blackberry jam is very simple: Crush well in single layers about 2 quarts ripe berries, using wooden masher, crushing each berry and discarding all green parts. Add juice of 1 lemon. Measure 4 level cups (2 lbs.) crushed berries, including lemon juice, into large kettle. Add 7 1/2 leveled cups (3 1/2 lbs.) sugar and mix well. Stir hard and constantly and bring to a vigorous boil over the hottest fire. Boil hard for one full minute with continual stirring. Remove from fire and add 1/2 bottle (scant half cup) Certo, stirring it in well. From the time jam is taken off fire allow to stand 5 minutes only, by the clock, before pouring. In the meantime skim, and stir occasionally to cool slightly. Then pour quickly. Makes 10 half-pint glasses of jam. To make Certo blackberry jelly, see Certo Book of Recipes.

Certo is a pure fruit product—contains no gelatine or preservative. It positively saves time, fruit, flavor of ripe fruit, and guesswork. It makes all kinds of jams and jellies with fresh or canned fruit—some you have never made before. It is highly endorsed by all cooking experts who have used it. Every woman who tries it recommends it to her friends and says she'll never be without it. And Certo jams and jellies keep as well as any other made. Get a bottle of Certo and recipe book from your grocer or druggist at once. For extra free copies of Certo Book of Recipes, write Pectin Sales Co., Inc., 131 East Ave., Rochester, N. Y.

Start the new—the sure, quick, economical way of making jams and jellies. You'll never return to the old "hit or miss" method.

**CERTO**

MOTHER NATURE'S WAY ROUND THE MAKER