

Club Women's New Headquarters to Be Opened Soon

The new national clubhouse of the General Federation of Women's Clubs in Washington is nearly ready for its first house guests. Rooms will be opened there as soon as the elevator is installed, according to Mrs. Thomas J. Winter, president. A tea house will also be opened in the fall.

"When I go out of office," said Mrs. Winter recently, "I want every cent toward the headquarters to be paid with no bonds to pay interest and no more money needed for initial cost. All the funds are to come voluntarily from clubs and individuals."

The Democratic Woman's Club meets Monday. The Democratic Douglas County Woman's club will meet at the Fontenelle hotel Monday evening at 8 o'clock.

Members are requested to have copies of the democratic platform and be prepared to participate in the discussions. The club aims to promote principles of the democratic party from an educational standpoint.

Fontenelle Kensington. Fontenelle Kensington club, Order of Eastern Star, will meet for luncheon Tuesday, 1 o'clock, at the Fontenelle hotel.

Omaha W. C. T. U. The regular meeting of Omaha W. C. T. U. scheduled for Tuesday will be omitted on account of the lawn social to be held at the home of Dr. Jennie Callfax that evening.

Frances Willard. Frances Willard W. C. T. U. will meet Wednesday, 2 p. m., at the Y. W. C. A. parlors. An election of officers will be held.

Benson W. C. T. U. Benson W. C. T. U. will meet Thursday, 2:30 p. m., with Mrs. Clark Thompson, 2311 North Sixty-fifth street. An election of officers will be held.

Ladies of Vikings Meet. The Ladies of Vikings Sewing society will be entertained at the home of Mrs. Jack Rostovet, 2638 Binney, Thursday, August 24.

Omaha Spanish Club. The Omaha Spanish club will meet Tuesday, 8 p. m., with Miss Alma Peters, 526 South Twenty-sixth avenue.

Legion Auxiliary. The American Legion auxiliary will meet Tuesday, 8 p. m., in Memorial hall, court house.

About the House. You have heard of the saying, "There is nothing new under the sun," but there is—here it is!

A glass rolling pin can be recommended because it requires but little care to keep it clean. Glass rolling pins usually have wooden handles with wooden rod running through the center of the rolling pin.

Wash brushes with the bristles down in a solution of one quart of water to one tablespoon of borax. Do not cover the backs with water. Let brushes stand a few minutes, then move up and down and wash bristles with the hands until clean.

Silver brushes may be washed in ammonia or borax without injury to the silver. Water should be tepid for washing brushes as heat tends to loosen the glue that fastens the bristles to the back.

Wash combs in borax or ammonia water, or soap solution. Rinse in cold water and wipe dry. Combs should not be left to soak but a few minutes, else they become water soaked and may become tender or lose their shape.

Newcomer to Omaha



Mrs. Sydney Meyer, on coming to Omaha, after her marriage July 9 in New York and a honeymoon spent in the Thousand Islands, Canada, found she was a most welcome young matron.

Mrs. Meyer visited in Omaha when she was Miss Xenia Wolfson of Miami, Fla.

Mr. and Mrs. Meyer are at home at the Blackstone.

Cretone Beach Frocks a Feature of Resort Wear



By CORINNE LOWE. New York—(Special Correspondence)—Too many hooks spoil the cloth. It was some time ago that the designers made this profound discovery, and since then we have applied the theory so boldly that there are today few frocks which have any sort of fastening at all.

The simple bag frock certainly sways all modes during this present season, and in this era of simplicity nothing can be more simple than the beach frock. It's sometimes short waisted, and it's sometimes long waisted; its skirt may be full or it may be slender. But always it is so innocent of ornamentation that we wonder if there ever could have been a day when clothes were fitted and lined and guarded by row after row of hooks.

The most popular beach frock of the day is the cretone one. This, cut on the simple lines just celebrated here, is usually trimmed with bands of dark ribbon around neck line and short sleeves, and sometimes the hem. A sash of the same ribbon completes the garment. Today we show one of these cretone frocks bound with black gros-grain ribbon and sashed in wide ribbon of the same hue.

Speaks on Passion Play. Dr. Jennie Callfax will speak on the Passion Play, which she witnessed recently at Oberammergau, Sunday evening, 6:30 o'clock, at the Old People's home on Fontenelle boulevard.

Sanitary Wet Wash. 8c per lb. for air dry. Dehydrated wet wash, flat work ironed. HA 0784

Modern Menus Have Many Substitutes for Pickles

By JANE EDDINGTON. I am an enemy of pickles. I believe that vinegar soaked foods are slyly, slowly, insidiously, surely harmful. It stands to reason they are. Nevertheless I shall try here to give as long a list as I can of the sources of reliable pickle recipes for those who would like such information and then present some reasons why we can easily get on without them.

Cleanliness First Need. As an absolute requisite in all pickle making, I would place first cleanliness. When pickles spoil, in 99 cases in 100 some form of bacteria has got in its work, while that bacteria would have been destroyed if all the ways of making the materials clean had been employed.

Often the spices used in making pickles are dirty. They are as dirty as possible in certain humble markets where they are most in demand, being sold on the street in open bags holding a bushel or two with hideously coarse paper covering the sides.

Anything that Mrs. Janet M. Hill puts out can be depended upon to "work," but she makes no pretense to being a modern dietitian—I think in her book on "Canning, Preserving and Jelly Making," there are over 30 pages devoted to pickles.

There is a chapter on "Every Step in Brining" in Grace Viell Gray's book, "Every Step in Canning." The government has a number of valuable bulletins devoted to the bringing of different food materials.

What Vinegar Is. Vinegar is not a food but is a great preservative, although dirty vinegar can do a number of things besides preserve. Vinegar is one of the strongest of flavoring agents or condiments, but dirty vinegar can ruin the flavor of oil or anything else.

German Pickles. The Germans make no end of pickles and undoubtedly the rather coarse dill pickle is of German origin. In "The Settlement Cook Book," which was prepared in Milwaukee and contains many German recipes and some American, there are many, and I believe wholly reliable, pickle recipes.

Hands of the Wind. The hands of the wind are slim hands. Exquisite in their grace, like hands that taper softly from frills of filmy lace.

The hands of the wind are skilled hands; they touch bushy tines of trees and waiken rigid branches. To elin melodies.

The hands of the wind are gay hands; they wait bright butterflies. Or toss white feathery cloudlets. Across blue summer skies.

The hands of the wind are kind hands. For when I'm lonely there they reach across the garden and stroke my loosened hair. —Violet Alleylin Storey.

ADVERTISING. Don't Hide Them With a Veil! Remove Them With Othine—Double strength.

FRECKLES. 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.

Used by experts and housewives everywhere. Get a bottle from your grocer with free Recipe Book.

Pedin Sales Co., Inc. 360 East Avenue, Rochester, N. Y.

Mother Nature's year-round jelly maker

When celery is not in full season we have the radishes, and the year through we have all the green salads. The green leaves when dressed with oil and vinegar, and the seasonings, give a fresher, brighter piquancy of taste than any pickle ever made.

The wider and wider use of sweet, green and red peppers is another one of the agencies which is "putting the pickle out of business" as it were. The creoles, like the French, have only a few sorts of pickles and those mostly horrowed, but they use the combination of green pepper, onion and tomato endlessly for a similar appetizing effect.

And are they grown? Every home garden is likely to have a few pepper plants now, and in the Country Gentleman for July 8 there is an article headed: "Six Thousand Acres of Peppers. Georgia seems to be introducing a New and Staple Food Crop." These are of infinite variety, "which of recent years have come into much favor for blending with cheese, for salad, and for dozens of other culinary purposes."

Red Cabbage Relish. Cabbage can be so deliciously cooked, though it usually is not, that it has relish value enough without the addition of spices and vinegar, but the following quick cabbage pickle, which I tested out from a French recipe, has a color value that makes for interest, and it can be cooked to get another color effect.

Uncooked Chili Sauce. For a hot hors d'oeuvre put two or three tablespoons of bacon fat in the frying pan, and two cups of the red cabbage relish—more or less—and for each cup use one-half cup of cold water. Cook or gently simmer after the water is hot until the cabbage is tender.

When a mixture like chili sauce is wanted for seasoning mayonnaise or combining with it for Thousand Island dressing, the following is much safer than those chili sauces in bottles, which stand around in open bottles in doubtful eating places, catching and holding germs, but without activating: Twelve ripe tomatoes, six onions, six small green sweet peppers, one-third of a cup of salt or less if the sauce is to be used up promptly, and the less the safer the sauce is dietetically, one cup of sugar, and two cups of the best genuine cider vinegar. Peel and chop fine the tomatoes, onions and peppers, and add to them the seasonings, mixed well.

Sterilize sauce bottles and when cold fill them with the sauce. If the filled bottles are tightly stoppered and kept in a cold place, this will keep well but look out for mold after a time, especially if paraffin has not been over the corks. This makes an agreeable sauce or may be used in tiny quantities as a relish.

Mrs. Mettlen Appoints Hospital Committees.

Mrs. William Mettlen, who has been appointed chairman of the local unit's hospitalization and welfare committee for the American Legion auxiliary, will personally take charge of the auxiliary's work at St. Joseph, St. Catherine's and Presbyterian hospitals, and has assigned other members of the unit to the following hospitals: Swedish Mission, Mrs. H. M. Conklin, Clarkson, Mrs. John Kilmartin; Fenzer, Mrs. Sam Reynolds; Methodist, Mrs. F. A. Wheeler; University, Mrs. Leo Bozell and Mrs. Carl Kraus; Wise, Mrs. Adrian Mayer; Paxton Memorial, Mrs. Nellie Talbot.

Christ Child Society.

The Christ Child society has arranged two swimming parties for Riverside park, next week, one on Tuesday morning for the girls, and the following morning for the boys. Mrs. F. C. Thomas is temporarily filling the position of resident worker. Unusual interest is being shown by the Americanization class in filling their application blanks for citizenship. Attorney Helen Talbot is in charge of the class.

Birthday parties are very popular these days at the center. On Wednesday, two little boys held a joint celebration. After an impromptu program of songs, recitations and dances refreshments were served. Louise Carnace has issued invitation for Sunday afternoon at 4 o'clock in honor of her 15th birthday.

Our Ninth August Fur Sale offers: incomparable fur values. Our 9th August Fur Sale extends every advantage sought by the fur purchaser—advantages which exceed the anticipations of both the fastidious and the prudent purchaser. In short, here are the advantages in buying your furs from Aulabaugh—advantages which, to our knowledge, cannot be enjoyed elsewhere in the entire country. You get the best skins and pelts trapped in the greatest fur region—rich, luxurious full-furred skins and pelts in prime condition. By receiving these furs DIRECT from the Aulabaugh Trading Posts several profits, which open market buying entails, are eliminated—making the Aulabaugh Finished Garment practically the same in price as the raw skins and pelts on the open market. Aulabaugh Garments possess a touch of individuality. The skins are skillfully matched, and artistically fashioned by expert designers here in our shop. Come in and inspect these charming fur garments. Your selection will be held in our vaults until fall without additional charge. Special August Fur Sale Prices. Fine Quality Sealene Coat, 40 inches long, chin collar, mandarin sleeves \$135. Jap Mink Coat, 40 inches long, silk girdle, good garment for young lady \$325. Perlan Lamb Coat, 40 inches long, skunk collar and cuffs \$385. Russian Kolinsky Cape, shawl collar, tail and paw trim \$275. Dark Fitch Cape, trimmed with Hudson Seal \$250. Slip Searf of Scotch Mole \$30. Hudson Seal Coat, 45 inches long, exceptionally long, fine quality \$450. One skin Stonemartin Choker, unusually long, fine skin \$60. S. E. Corner 19th and Farnam Sts. Aulabaugh FURS.

