

### Teaching Young Omaha Is Popular Profession

With a whole wide world of occupations laid open to them, women for a time seem to be lured from the beaten path of teaching the budding mind how to sprout, but this season there is a quite general return to the school room.

Miss Marion Coad is to be in charge of mathematics and gymnasium at the School of Individual Instruction, where Miss Lillian Head and Miss Helen Nolan are also to teach. Miss Eleanor Carpenter, who was graduated from Wellesley a year ago and who has since been abroad, has chosen teaching for her career, and she, too, will be at the School of Individual Instruction. Geraldine Kusbaum, who took her college work at Smith and the University of Nebraska, and Miss Lucile Lathrop, Rockford graduate, plan to teach at the same school.

Miss Flora Buck, who, since her graduation from Vassar has alternated teaching with post graduate work at the University of Wisconsin, will teach at the Technical High school, and Miss Dorothy Ringwalt, who for the past three years has made advertising her profession, has deserted it to swell the ranks of teachers at the same high school.

Kindergarten has charmed many Omaha girls, and Miss Margaret Walker, Miss Mildred Rhoades and Miss Dorothy Weller, who worked with the beginners last year, are all planning to continue this winter. Miss Nan Hunter and Miss Freda Haas, both of whom began their teaching career last year, have been assigned to Cominas.

Among the girls who combined society and teaching last winter were Miss Mildred Weston and Miss Dorothy Hipple, who frequently substituted in the public schools when their services were called for.

**Crocker-Petersen.**  
The wedding of Miss Nell Petersen to George Crocker was solemnized August 24 at the home of the groom's brother, S. W. Crocker. The young couple are now at the home of the bride's mother, Mrs. James Wright.

**Comes Here as Bride.**  
The Rev. L. A. Brumbach, who has been recently called to the South Omaha Christian church, will bring his bride with him. Mrs. Brumbach was formerly Miss Edith E. Binson of Berthoud, Colo., and the wedding took place August 21 at the home of the bride. Mrs. Brumbach is a graduate of the University of Colorado at Boulder, and is a member of the Delta Phi sorority. Mr. Brumbach is a Nebraska man, who was graduated from Colner college at Lincoln and from the Yale Divinity school.

**For Bride to Be.**  
Mrs. Edgar Dunkin entertained at luncheon and the theater Saturday in honor of Miss Nell Meskimen, whose marriage to H. Howard Biggers will take place September 6. The other guests were the Misses Fannie Thomas and Elizabeth Stimmler.

**Luncheon for Bride.**  
Mrs. Katherine Kieffer entertained at the Brandeis tea room Saturday at a luncheon in honor of Mrs. Bissom's nephew, Mr. Allen, who is appearing at the Orpheum this week, and the members of his company, Ethel Parker and Joe Mann. Miss Parker's mother, Mrs. Sybil Bathel, was also present.

**For Orpheum Player.**  
Mr. and Mrs. G. E. Bissom entertained Thursday evening at Happy Hollow club in honor of Mrs. Bissom's nephew, Mr. Allen, who is appearing at the Orpheum this week, and the members of his company, Ethel Parker and Joe Mann. Miss Parker's mother, Mrs. Sybil Bathel, was also present.

### Miss Fairfield a Visitor



Miss Wynne Fairfield

Miss Wynne Fairfield of New York City, daughter of E. M. Fairfield of Omaha, arrived here yesterday for a visit with Miss Helen Rogers. The two girls are classmates at Vassar college. Miss Fairfield and her sister, Miss Betty Fairfield, spent July and August at Fish-creek, Wis., where both were counselors at a girls' summer camp. Miss Fairfield has many old friends in the city and a gay week is being planned for her.

### To Be Happy You Must Serve

By BEATRICE FAIRFAX.

Half a dozen letters lie before me from folk who are just "plain miserable." Here is a sample copy of their plaints:

"Nothing ever happens to me except just the routine of dull, uninteresting work. Life is as dull as dish water. There isn't anything to look forward to. I had the roughest pair of spectacles in the world. I'm not good looking. I have no charm. I have a very ordinary mind. I'm not looking for miracles, but isn't there something you can suggest to make the days a bit more endurable? Jane."

"Of course there is something to say—and there's something to do. The miracle of a Fairy Godmother or a Prince Charming isn't needed to bring joy to drab days. The solution lies in Jane's keeping. For her and for all those who write me from the misery of their own colorless, hopeless-seeming monotony, there is a possibility of working out to useful, generous and gracious manhood or womanhood."

The supreme tragedy of most weary, bored folk is that they wrap themselves up in the mantle of their own dissatisfaction and think of nothing but their failure to obtain all that makes life so gay and joyous for others. Of course, those who seem to be dashing around in a circle of festivity and enjoyment may be slaves to their own colorless, hopeless-seeming monotony, but it is a possibility of working out to useful, generous and gracious manhood or womanhood."

The round of society and excitement which looks so alluring to the outsider may be routine to the one who has nothing to do but keep up the illusion of "good times." But even if Jane believes me it won't do her much good to realize that Mrs. De Style isn't having very much fun, either.

Suppose, Jane, you forgot yourself some particularly dull and gray day and hunt around for a chance to make someone else forget the depressing color scheme of things. You're not alone in your heat. It's probably your heat is a bit more seaworthy than that of someone else you can discover if you'll take the trouble. Occupy yourself with trying to find someone who is having a worse time than yours. That will keep you busy to start with.

Then, having found your fellow-sufferer, try to do something to make things a bit brighter for her—or him. Not very exciting, you say? Well—try it. It may require ingenuity, patience, tact and great effort. Perhaps you won't get a "thank you." But you'll have the satisfaction of exercising a few new faculties. But the one effort and the joy of discovering your own powers will be interesting.

Suppose someone offers you his place in a crowded box office— isn't that enough to make you feel pleasant? You are grateful to the one who was courteous to you. You have a glowing feeling that you can command attention and kindness. And the one who gave you your little bit of joy is having his own satisfaction, too.

To see kindness or to do it brings satisfaction—over the beginnings of happiness. To feel that someone is happier because you were there at the psychological moment is an exhilarating sensation. There is nothing finer than a bit of service. To give it joyfully or accept it gratefully is to make life more worth while.

When you're in the depths, climb out far enough to give someone a hand up. So your own nature grows. So friendships are born. And so color and warmth come into cold gray days.

Doing someone a good turn is doing yourself the best turn of all.

### Benefit Recital



Miss Marie Mikova

Miss Marie Mikova, talented Omaha pianist who maintains a New York studio, will give a recital in the Brandeis theater, Thursday evening, September 14, for the benefit of the Tel Jed Sokol building fund.

Miss Mikova is the daughter of Joe Mik. She is a graduate of Central High school, completed her musical studies abroad and, during the war, was an assistant to Wager Swayne, who moved his Paris studio to New York. She returned recently from Berkeley, Cal., where she gave a series of recitals at the University of California School of Music.

Local Tel Jed Sokols have raised \$60,000 of a \$200,000 fund to erect a community house, which shall include club rooms, gymnasium and auditorium.

### Newer Methods of Canning Preferable to Old

By JANE EDDINGTON.  
One of the latest lists of the farmers' bulletins—for free distribution—has at its head the following: "Home Canning of Fruits and Vegetables, Pp. 50, Fig. 15, contribution from the office of home economics, states relation service. Revised, June, 1922 (Farmers' Bulletin 1211)."

Note that you have here for the asking 50 pages of the most reliable prepared directions for home canning. These bulletins have been read, corrected, read over again, revised, and it is reasonable to believe there is not an error of any slightest importance in them.

There are enormous losses of canned goods because every care is not taken to give the best rubber rings and covers are not tested, and then because thorough sterilizing is not done. The more I have watched all this the more cowardly I become about giving directions for fear I shall leave out some vital point, and for fear I shall be held responsible for losses which come from incomplete work. A poor housekeeper can learn to can by watching an expert, and then do the work perfectly, but she can never learn from directions.

**Cold Pack More Wholesome.**  
In spite of bulletins and books on the newer methods there are many housekeepers who will cling to certain old-fashioned methods. They pack canned or candied fruits, and will hand these recipes on. They are exceedingly valuable recipes in books, too, but in the embarrassment of turns we do not know which way to turn if we have not had experience with them.

The people who developed the one period cold pack method did not invent it. Perhaps it originated among the Pennsylvania Dutch. I think so, but I may be mistaken in this. At any rate, it is a thrifter and more wholesome way than putting up fruit in dense syrups. Because of the amount of sugar used these old-fashioned preserves were kept in cool places without being perfectly sterile, but they sometimes did collect mold if the storage place was not dry and clean as well as cool. A cap of mold was even thought to be protection, and was removed and the preserve put on the table. Such economies have their risks, and they do not promote nice eating which promotes the best health.

**Canned Peaches.**  
This recipe came from a Pennsylvania Dutch source. Note: It takes but three pounds of sugar with three quarts of water to put up a whole bushel of peaches well packed in the can. The sugar is well dissolved in the water—one pound of sugar to one quart of water is the general proportion—and the two cooked together for 15 minutes to get a thin syrup.

In cold pack canning by the new method we lower the can, which has in it hot sirup or hot water to make the operation safe, into boiling water. There is rarely an accident, but in this old recipe the jars are started in cold water and heated slowly.

Wash peaches or rub them with a clean cloth; drop them into boiling water; drain, peel and cut in half to take out pits. A few pits left in give a certain good flavor. Pack closely in sterile jars, fill up jars with sirup, put on rubbers and caps, turning the latter till they catch, and put on a

rack in the canner. We now have individual racks for each can which can be used. These keep the cans from touching and are far better than to keep them apart with paper as by the old method. Fill the canner with cold water, until it comes up around the necks of the can, heat slowly, and after the water once comes to the boiling point let it boil for 10 minutes. Then take out cans; screw them up tight. The old-fashioned way was to turn them upside down to cool.

Other fruits may be put up in the same way, but study the time tables for fruits in the cold pack manual and you will see how much longer the fruit must be on the stove than in the modern way. However, if you have nothing but a new wash boiler and a wooden rack, you can do quantity work in this way. This outfit is a good one in which to sterilize a quantity of cans, and as you have no fear from tepid temperatures in this way of doing, it has its advantages for quantity work.

**Seckle Pear Preserves.**  
The seckle pear has a certain fragile loveliness which is worth preserving, and, though it is sweet itself, it will take a great deal of sugar, or a heavy syrup made in the proportions of four parts sugar to one of water. Make a syrup and cook the peeled and whole pears in it gently until they are tender and nearly transparent, then pack into jars—they may be beautifully packed if one will take the pain—and pour the syrup over them. Both should be clear and white almost as water. If you want a red pear preserve, peel and core and cut the pears in small pieces—this is a good way to use imperfect pears—weigh and add the weight of the fruit in sugar; stir well and cook gently until it becomes thick and red. The whole pear, carefully preserved and gently cooked, so as not to be in the least mushy, lends itself to wonderful decorative effects in desserts. A wreath of these glazed and served around a thick cooked cream, with fancy pipings of whipped cream, may be so cloudlike in faintness and general perfection as to lead one to decide there is nothing more beyond.

**Ginger Pear.**  
The following is the sure enough popular old recipe for ginger pear. I have seen endless variations of this recipe, but I have always believed that the old lady (of family) who gave it to me knew what she was saying when she said it was the original patron recipe, the home of which was near Albany, N. Y.

Eight pounds of cooking pears, three pounds of sugar, two ounces of green ginger, the juice and rinds of six lemons, one measuring cup of water (she said tumbler, but the average tumbler holds a measuring cup of water). Peel the ginger root, cut it in small pieces, and leave it in the water while preparing the pears. Peel and chop the pears fine, cut the lemon rinds fine, add the sugar, water and ginger, and cook until clear.

It is easier to keep this clear and light of shade if it is cooked in about four portions, and gently. It can easily be cooked dark like the unhandsome marmalades, for it is a marmalade really. Cook slowly and at as low a temperature as possible. The lemon juice and rind give it jellifying quality, and it is best put up in glasses.

### Society Notes and Personals

Dr. Frank Jelen of Cincinnati is visiting his brother, Oldrich Jelen.

Miss Dorothy Weller has returned from a two months' trip to California.

Miss Margaret Faulkner left Saturday for Portland, Ore., and Seattle, Wash.

Mrs. William S. Dumont is spending the week end at Moberly and St. Louis, Mo.

Dr. J. B. Fickes and family have returned from an auto trip through Wyoming and Colorado.

Mr. and Mrs. Henry Cox returned Friday after visits with their parents in Iowa and Wisconsin.

Mr. and Mrs. F. C. Burthardt and family have returned after a month spent at Alexandria, Minn.

Mr. and Mrs. Earl D. Chevalier announce the birth of a son at the Stewart hospital, September 1.

Miss Ella M. Reynolds has returned from a six weeks vacation spent in Atlantic City and Washington.

Mrs. Harry Stern leaves today to spend several months in Sioux City with her parents, Mr. and Mrs. A. Koehler.

Mrs. C. H. Hopkins and daughter, Phyllis, returned Friday from a three months' motor trip in the New England states.

Mr. and Mrs. Edward Kunkle of Kansas City left Friday for their home after a visit with Mr. and Mrs. Will Royce.

R. M. Meyers left Friday to go to Chicago with his son, Milton, who is entering the Academy of Fine Arts at Chicago.

Leo Beveridge, who has been confined to St. Joseph hospital following an operation, will return to his office Tuesday.

Mrs. Phillip McMillan left Saturday for California, where she will spend a month at Los Angeles, Santa Barbara and San Francisco.

Miss Catharine Lacy will motor to Des Moines this week to visit her sister, Sister Mary Patricia, superior of St. Joseph academy, later going to Chicago, where she will visit another sister, Sister Mary Ernesta, a

### Country Clubs

**Country Club.**  
Ray Millard entertained 14 guests at the Country club dinner-dance Saturday evening, and Edward Crofoot had eight guests.

**At Happy Hollow.**  
Those holding reservations Saturday evening at Happy Hollow for dinner were: E. B. William, 2; H. K. Schafer, 12; Guy Liggett, 5; J. F. Flack 9; Harry Lawrie, 7; C. A. Woodland, 2, and Dr. J. F. Pruney, 6.

**At the Field Club.**  
Dining together at the Field club Saturday evening were the Messrs. and Mesdames Alfred Bloom, Bernard Johnston, Al W. Bloom and Charles Keller.

Others holding reservations were T. W. Allen, 16 and Fred Ellis, 4. At luncheon Saturday Mrs. J. O. Hiddleston entertained 20 guests and J. B. Harvey had 6.

**At Carter Lake.**  
Among those dining together at the Sunset dinner at Carter Lake Thursday evening were the Messrs. and Mesdames E. Emerson, Herbert Stubbendorf, A. Kinder, E. Delaplaine, W. J. Caesar, the Messrs R. Lake, A. Lake, Annalee Stubbendorf, and Messrs. A. Liebert, J. Mayfield, C. Kob and E. Baise.

Miss Lillian M. Wilson of Chicago, reports general for the National Society of the Daughters of American Revolution, was the guest Thursday and Friday of Mrs. B. E. Reynolds, Thursday evening Mr. and Mrs. Robert B. Johnston entertained at the Sunset dinner in honor of Mrs. Will, when Frank and Dorothy Broadfield of Glenwood, Ia., Mrs. Reynolds and Miss Anna Broadfield were also present.

**Sojourners' Kensington.**  
The Sojourners' Kensington club will meet Tuesday 2 p. m. at the home of Mrs. Fred J. Rudy, 1024 North Thirty-second street.

**Card Party.**  
Omaha Review No. 6 of the Macabees will give a card party to W. O. W. hall, Fifteenth and Capitol avenue, Tuesday afternoon at 2:30 o'clock.

The bags are big and capacious and yet good looking.

Striped waistcoats of muslin with half-inch stripes in a color on white are worn with street suits. The stripes run up and down, with sometimes trimming of crosswise stripes.

### Gingham Has Come Into Its Own

Gingham has found another household use in the "Peter Pan" bedspreads. It consists of diamonds and squares in fast ginghams, trimmed in lace in the form of applique, on a fine quality of white muslin. Is there anything more cooling or delightful for the summer? In combination with the gingham bedspreads, carrying out the motive idea, is the lamp shade, made of gingham in the handkerchief effect.

Gingham hats, parasols and knitting or sewing bags are made up to match. They are charming for the hats are in most becoming shapes, the parasols are of graceful line, and



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