

Friendship and Love--How to Win Them

By Beatrice Fairfax.
Love and friendship are the most important things in the world. The friendly sun warms the soil and the farmer's friendly care cultivates it—and the friendly soil gives back the crops. And happiness also depends on it.

If you put enough energy and intelligence—and fertilizer—and seeds into the soil you get good crops. And you don't try to fool yourself about that—or to fool the soil. If you put enough energy into any kind of work you get good results—what you have earned.

The same theory holds good in human friendships. Stevenson said "To have a friend you must first be one."

"That's true isn't it?" To have a beautiful garden you must first cultivate it. You don't sulk or indulge in fits of pride when your roses are visited by a blight. You try to undo the effects. Why not apply the principle to friendship?

We work to fit ourselves into our jobs. We struggle to reconcile ourselves to the best means of making a living we can find. But we don't work at our "social relations." And then we wonder why we aren't happy.

Happiness is the thing for which we are looking. Three meals a day and a place to eat them are not enough. A roof over our heads and clothes to wear under it are not enough.

We need contentment and peace of mind and the blue bird of happiness right by our own heads.

The best way to secure happiness is to put plenty into your relations and so deserve the plenty which is bound to come back.

Friendship has been called "love without flowers or well." So once we know how to be good friends all we need to add in order to make of love a successful thing is to add romance and emotion without taking away a jot of sanity.

Lovers—like friends—have to be loyal and honest and devoted and understanding. They have to get away from notions of pride and "what is due me" and to believe in the warming influence of sunshine, which when translated into human relationship, means the cheering and ennobling effect of square, honest affection.

If you need a good deal of heart of celery for the best, you can use the "second best" pieces for creamed celery, and then use the remainder for the soup kettles. It is never too tough for giving a good flavor to soup.

Some of the outer, ranker leaves may be too strong in flavor for the soup kettles, but these few overgrown leaves are the only part of the stalk that must be thrown away. Here are two good celery soups:

Be sure to wipe off the bottoms of the platters and dishes that have been warmed in the oven before putting them on the clean table cloth. It means a smaller laundry bill.

Line your bureau drawers with left-over wall paper.

Friday Speaker



Dr. Ross L. Finney, professor of educational sociology in the University of Minnesota, will speak in Omaha Friday night, March 16, 8 p. m., at the Unitarian church under auspices of the Unitarian Laymen's league. Dr. Finney made a very favorable impression here last summer when he lectured in the summer school of the University of Omaha. He is author of "Causes and Cures for the Social Unrest," one of the latest publications in the field of sociology. His subject Friday night will be "The New Rights of the People."

Celery Makes Delicous Soup.

Celery is surely one of the best soup greens there is.

When you buy a bunch of celery there is always some that is suitable for soup—the coarse outside stalks, the leaves, and the tougher, more fibrous sections of the root. The tender sections of the root are delicious in salads, the white leaves, too, are sometimes used for garnishing. But whatever you do with most of the celery there is still some that goes into the soup kettle.

Don't let this celery for the soup kettle get stale and wilted before using it. Keep it fresh in a little water until you are ready to prepare it for soup.

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Development in the Home

By JEAN TRUE.

Have you a standard for spending the family income in regard to family improvement? Have you provided for each child and adult in regard to the health program? Have you a margin for sickness?

What are your plans for travel? Each family should have something for development in travel; recreation is another consideration that demands much careful thought, do you believe in philanthropy, have you figured your budget in definite figures for this item? You should set a margin for education, culture, social life, vacation and gifts.

The money for development should not be spent for small purchases that the family can do without or for values in the home—something should be spent in developing the minds of the family.

Does each child have some chores or definite work to do each week? Do you provide plenty of sleep for your family? How many hours are planned for sleep; for play; for culture?

Teach your children to serve others; to give to charity; be friendly and generous to the aged; help those in need. Are you spending the correct margin on social life. Is this expenditure consistent with other expenditures?

If you are spending more for luxuries than you are saving, change your standard of development. Luxuries should come from a special fund for the purpose, but should never be taken from the regular savings.

You owe yourself and family a reasonable amount of health, happiness and comfort. Development for these should be set apart from family income. It is part of the development fund. Your family needs a certain amount of recreation to work happily.

Are you training them for efficient citizens by setting up good standards for development?

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Cocunut Cones.

One-half cup molasses, one-half cup brown sugar, one and one-half cups fresh-keeping cocconut.

Bring molasses and brown sugar slowly to the boiling point. Add cocconut and cook until cocconut has absorbed almost all of the syrup, which will require about five minutes.

Care must be taken to do this over a low fire, as the mixture will burn easily. Drop from a spoon on greased pans and shape into cones with a fork. Set aside until hard.

Two cups brown sugar, one-half cup water, one egg white, beaten, one-half package fresh-keeping cocconut, one pinch salt, one-half vanilla extract, one-half package dates, stoned and chopped.

Cook sugar and water together until, when tested in cold water, it forms a soft ball. Beat whites of egg and salt until stiff, add boiling mixture and beat vigorously all the time. Continue to beat until nearly cold, then add dates, cocconut and vanilla. Drop by spoonfuls on a greased platter.

Calendar for the Week

SUNDAY.

Old People's Home, Fontenelle boulevard—Sunday, 3:30 p. m. N. H. Hawkins, pastor of Hillside Congregational church, speaker.

House of Hops, 7915 North Thirtieth Street—Sunday, 3 p. m., musical program by Christian Endeavor society of Third Presbyterian church.

Get Acquainted Club—Sunday, 1:30 p. m., at the Unitarian church. Program followed by harney street. Program followed and harney street. Open to all strangers and lonely folk.

Omaha Walking Club—Sunday, 3:30 p. m., Roosevelt avenue on the North Eighteenth car line, Council Bluffs. The walk will be through the hills and into Fairmont park. Ethel Butterfield, leader.

MONDAY.

Tennyson Chautauqua Circle—Monday, 2 p. m. Y. W. C. A. Mrs. William Burton, leader.

Roosevelt Chautauqua Circle—Monday, 2:30 p. m. with Mrs. F. A. Cressy, 4204 South Twenty-second street.

Chio Club—Monday, 2 p. m. with Mrs. E. McEachron, 1222 Emmett street. Miss Helen Anderson, returned missionary from Korea, speaker.

Omaha Woman's Club, Political and Social Science Department—Monday, 2:30 p. m. Y. W. C. A. Dr. Irving S. Cutler, speaker.

TUESDAY.

White Shrine Whist Club—Tuesday, 2 p. m. Masonic temple.

Loomis Chautauqua Circle—Tuesday, 2 p. m. Y. W. C. A. Mrs. R. B. Wilson, leader.

Miss Luza Chautauqua Circle—Tuesday, 2 p. m. with Mrs. F. J. Johnson, 4450 Bedford avenue.

George A. Custer, W. R. C.—Tuesday, 2 p. m. Memorial hall, court house. Old Guard post invited.

Omaha College Club Chorus—Tuesday, 2 p. m. with Mrs. E. B. Protzman, 517 South Forty-first street.

Omaha Chapter, D. A. R.—Tuesday, 2 p. m. with Mrs. E. J. Muel, 119 South Forty-first street. Miss Mona Corwell, speaker.

Omaha Mothers Club—Tuesday, 1 o'clock luncheon at University club followed by orchestra party. Reservations may be made with Mesdames Fred Martin, G. R. Gilbert or H. R. Holt.

Delphian Study Chapter—Tuesday, 2 p. m. Burgess-Nash auditorium. Mrs. Charles M. Janneck, leader. Subject: "The English Dramatists of the Restoration and the Eighteenth Century."

Omaha Woman's Club, Speech Education Department—Tuesday, 2 p. m. Y. W. C. A. Burgess-Nash auditorium. Mrs. H. J. Holmes, leader. Prof. Edwin Pule, instructor. Lesson: extemporaneous talks.

South Omaha Woman's Club—Tuesday, 2 p. m. Library hall, Twenty-third and M streets. Annual election of officers followed by Americanization program, under direction of Mrs. J. B. Watkins.

Omaha Business Woman's Club—Tuesday, 6:15 p. m. dinner followed by program. Mrs. O. C. Edey will give address, sets of talks on "Books, How to Read and Enjoy Them." Elizabeth Van Sant, leader.

Monday Lecture—Tuesday, 12:30 p. m. Burgess-Nash auditorium. Mark Letting will speak on "Architecture Throughout the Ages," under the auspices of the "Children's School of the Theater, Miss Margaret Beckman, director.

Omaha Woman's Club, Current Topics Department—Tuesday, 2 p. m. Y. W. C. A. Mrs. Pearl Wehman, assistant leader, in charge. Bible lesson, "Differences," from First Corinthians. Current events, "Recent Egyptian Discoveries" and "Passing of the 67th Congress." Readings, Mrs. O. W. Malstrom.

WEDNESDAY.

Omaha Woman's Club Orchestra—Wednesday, 2 p. m. Y. W. C. A., Robert Caspadden, director.

Lee Forby Auxiliary to Spanish War Veterans—Wednesday, 4 p. m. Memorial hall, courthouse.

Boulevard Bridge Club—Wednesday, 1:30 p. m. with Mrs. Charles M. Barrie, 1521 Laird street.

West Omaha Mothers Club—Wednesday, 2 p. m. with Mrs. James Carr, 2144 North Forty-fifth avenue.

Omaha College Club, Drama Section—Wednesday, 4 p. m. with Mrs. H. A. Butler, 1322 South Thirty-fifth street.

Dundee Woman's Club—Wednesday, 2 p. m. with Mrs. W. Marshall, 4914 Cass street. Subject "The Cathedral," by Hugh Walpole.

Frances Willard W. C. T. U.—Wednesday afternoon with Mrs. H. N. Craig, 3214 North Eighteenth street. A special program will be given.

Mu Sigma—Wednesday, 9:30 a. m. with Mrs. George Platner, 110 North Fifty-fourth street. Subject, "English Traits," Mrs. Frank Boyd, leader.

Omaha Woman's Club, Music Department—Wednesday, 10 a. m., Y. W. C. A. auditorium. Mrs. Willis Redfield, leader; Robert Caspadden, director.

Omaha College Club, Domestic Education Section—Wednesday, 1:30 p. m. Orchard and Wilhelm streets. Fifth floor, preceded by 1 o'clock luncheon at Brandeis tearoom.

Omaha Woman's Club Musical—Wednesday, 2 p. m. Schmoeller & Mueller piano auditorium. Program under auspices of music department. Mrs. Geil White MeMonies in charge.

Drama League—Wednesday, 4 p. m. Burgess-Nash auditorium. Miss Kate McHugh will speak on "King Lear." This will be the last of the Shakespearean classes for the year. No evening class. Members are requested to attend afternoon meeting.

THURSDAY.

Story Tellers League—Thursday, 4:15 p. m. Y. W. C. A.

Liberty Kensington Club, O. E. S.—Thursday, 2 p. m. Masonic temple.

Alice K. Howard Chautauqua Circle—Thursday, 7:30 p. m. Y. W. C. A. Mrs. M. A. Phillips, leader.

Dundee Chautauqua Circle—Thursday, 1:30 p. m. with Mrs. A. B. Tobbia, 5922 Davenport street. Mrs. Allen White, leader.

Adah Kensington O. E. S.—Thursday, 1 o'clock luncheon, Masonic hall; Twenty-fifth and N streets. Mrs. E. G. Smith, chairman.

George Crook W. R. C.—Thursday, 10 a. m. with Mrs. Stauffer, 3419 North Sixteenth street. Members are requested to bring thimbles.

Omaha Woman's Club, Parliamentary Law Department—Thursday, 2:30 p. m. Y. W. C. A. Mrs. A. L. Fernald, leader. Lesson followed by debate.

Miller Park Presbyterian Women's Society—Thursday, 1 o'clock with Mrs. W. D. Benedict, 2428 Ida street. Miss Esther Johnson, probation office, speaker.

FRIDAY.

Train School Mothers Club—Friday afternoon with Mrs. Louis Rasmussen, 2214 South Sixth street. Mrs. Charles Babron, assisting.

Lowie Avenue Presbyterian Women's Missionary Society—Friday, 2:30 p. m. with Mrs. C. O. Doolley, 2509 Charles street. Topic, "Japan."

SATURDAY.

P. E. O. Sisterhood, Chapter M—Saturday, 1 o'clock luncheon at home of Mrs. E. A. Broadwell, 2429 F street. Mrs. C. F. Oliver will have charge of program.

Chautauqua Lecture—Saturday, 2 p. m. Brandeis tea room. Dr. Frederick Fling of the University of Nebraska will speak on "World Politics of Japan." Lecture preceded by 1 o'clock luncheon. Reservations may be made with Mrs. G. F. Fisher, Harney 5655. Chautauqua members and friends invited.



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Can All the Laundry Work of Omaha be Crowded Into Monday, Tuesday and Wednesday ?

We are enlarging our plant, installing more up-to-date machinery in an effort to better serve you. Many of our new customers and old ones as well are allowing us to call for their laundry Thursday or Friday.

Why don't you try this plan? We can give you more attention and please you better.



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New Spring Apparel

In Most Complete Showing

The drabness of winter fades before the many frocks fashioned of bright colored printed fabrics that have gone to India, Egypt and Persia for the exotic motifs of their patterns.

Garniture Runs Almost Rampant

—makes a favorite of soutache braid and winds it in a scroll design around the shawl collar of a suit jacquette, or perhaps reveals itself in embroidered bandings that run cross-wise in the Egyptian manner.

While importance attends the exposition of the modes that the world's master minds have created in the realm of Fashion, emphasis is given also to special selling events arranged for Opening Days.

Three-Piece Suits
Poiret twill combined with gay printed crepe blouses are priced
\$49.50 and Up

Sports Coats
Soft warm camel's hair has fashioned the cleverest models in plain and plaided effects.
\$25 and Up

Coats: Wraps
Straight-line and bloused back styles fashioned of the season's favorite materials: Gerona, Marvella, Percosia, Veldina and Cut Bolivia. They are priced—
\$39.50 and Up

Spring Capes
Slim, straight lines, fine silken linings and collars of summer fur. Could anything be lovelier?
\$49.50 and Up

Burgess-Nash—Apparel Shop—Third Floor

The New in Hosiery and Footwear

All the most charming of spring's favorites are awaiting your selection—from those of sheerest chiffon texture to the hosiery of a more substantial sort, which is chosen for constant, strenuous service. Perhaps those most in vogue are embroidered or clocked in newest design to lend a charm to smart street and sports attire. We can't recall when hosiery so lovely has been obtainable at such low pricing, pair \$1 to \$5.



By her shoes you may know her—the smartly costumed woman of today. Perhaps more than any article of apparel, footwear must be discriminately chosen, for it should combine distinctive styling with the best of leathers and absolute comfort.

Our spring lines are many and varied, offering almost unlimited selection of oxfords and pumps for the occasions of street and dress.

Shoe Shop—Main Floor

BURGESS-NASH COMPANY.



It's Made of the Same Things That Mother Uses in Her Kitchen

Hard Roll Bread is Mother's favorite, because she knows that every article used in making it is a world standard food quality; the same flour, salt, sugar and other ingredients that she knows and uses herself every day in her kitchen.

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HARD ROLL BREAD

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And Here Is Our Pledge
There will never be the slightest change in our policy of using only the finest of each ingredient. Our every effort has been and always will be to put the standards higher, knowing, as we do, that there is no substitute for quality.
—P. F. PETERSEN