

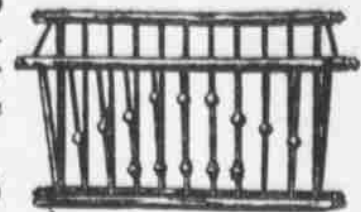
# HOME ARTS AND SOCIAL GOSSIP

## Orchard & Wilhelm 414-16-18 SOUTH SIXTEENTH STREET SATURDAY SPECIALS



Pillow Covers—Made from imported silk embroidered India goods, with back and front ready for pillow, regular \$1.50 to \$1.95; special Saturday only, each . . . . . 95c

Ruffled Swiss Curtains—2 1/2 yards long, 40 inches wide, hemstitched ruffle, four patterns; new, fresh and washable; regular \$1.25 curtains; special Saturday, pair . . . 95c



### Ingrain Carpets

(BASEMENT)  
Short lengths of the best all wool Ingrain, made up into room size carpets and originally priced at a very low figure. These are now still further reduced for Saturday's selling. A glance at the sizes and prices will show you that they are unusual bargains:

- \$6.00 Ingrain Carpets, 6x11, reduced to . . . . . \$4.25
- \$6.15 Ingrain Carpets, 9x9, reduced to . . . . . \$5.00
- \$8.25 Ingrain Carpets, 9x11, reduced to . . . . . \$6.05
- \$8.50 Ingrain Carpets, 9x10-6, reduced to . . . . . \$6.20
- \$8.95 Ingrain Carpets, 9x11-6, reduced to . . . . . \$6.58
- \$11.50 Ingrain Carpets, 9x12, reduced to . . . . . \$9.00
- \$12.00 Ingrain Carpets, 12x12, reduced to . . . . . \$10.50
- \$13.00 Ingrain Carpets, 12x14, reduced to . . . . . \$11.00

INGRAIN SAMPLES—1,000 of them; all colors and patterns. Goods that sell regularly at 82c yard. These are one yard square and on sale Saturday in the basement, each . . . . . 15c

LAWN FOLDING SETTEE—In 4, 5 and 6 ft. lengths. Substantially made of hard wood, back and base finished with the best natural hickory finish. This is a high grade folding settee. Price, 4 ft., \$1.50; 5 ft., \$1.75; 6 ft., \$2.00

KITCHEN CABINETS—The Hoosier is the best cabinet in construction and finish, the best in convenient appointments. It is a sanitary kitchen cabinet, contains features that are not found in any other make of cabinets. Price up from . . . . . \$21.00

Couch—(Like cut), 31 inches wide, 6 feet 8 inches long, high grade spring construction, covered in excellent quality imitation leather, special, each . . . . . \$13.75

### NOTES ON OMAHA SOCIETY

Still More Affairs Announced for the Visiting Women.

### PROGRAM AT FIELD CLUB DRAWS

Musical and Table d'Hote Dinner  
Bring Out One of Largest Gatherings of Year—Little Dining at Country Club.

The musical at the Field club this evening promises to bring out one of the big gatherings of the season. There will be a special table d'hote dinner and the reservations are numerous. The program as announced, follows:

- Violin solo—Schubert—Widmung  
(a) Ava Maria, (b) Schubert—Widmung  
(c) Amzonjak (Hungarian Rhapsody)  
(d) Hobay  
Soprano solo—"The Return"—Cara Roma  
Whistling solo—"Vera Lucia"  
Whistling solo—"Vera Lucia"  
Dr. Myrta Wells.  
Imitations—  
Mr. Dr. Myrta Wells  
Piano solo—  
(a) Gavotti  
(b) March—Miles  
(c) Mr. Stanislaw Letowski.  
Stories, (Five Minutes Intermittence)  
Mezzo-soprano solo—Selected  
Mrs. Elizabeth Hambling.  
Recitations—  
Suprano solo—"Oh, Lovely Night"—Ronald  
Piano solo—"Rubenstein"  
Mrs. L. O. Reynolds, accompanist.  
Among the largest dinner parties planned is that to be given by Mr. and Mrs. A. B. Hunt for those taking part in the program. Mr. Will Good and Mr. Mark Coad will entertain a party of fourteen for Mrs. Russell Smith of Kansas City. Others entertaining parties are: Mr. and Mrs. William Yetter, ten; Mr. and Mrs. W. H. Bucholz, six; Mr. Roberts, six; Mr. Ed Smith, six; Mr. Frank Boyd, four; Mr. H. F. Preston, four; Mr. and Mrs. G. G. Garratt, four; Mr. and Mrs. Ben T. White.

**Luncheon Parties.**  
Mrs. Z. T. Lindsay is entertaining two guests at her home, Highbridge, in Benson, the Misses Edith Snyder of Fairfield, Ia., and Ruth Evans of Chicago. Friday Mrs. Lindsay was hostess of a luncheon at the Country club, when her guests were Miss Evans, Miss Snyder, Miss Alice Kennedy, Miss Margaret Guthrie and Miss Alice Carpenter.

Mrs. Edson Rich entertained at luncheon Thursday for Mrs. Herbert D. Allee of Detroit, guest of Mrs. Clarke Cott. The table was attractive with cellophane and the guests included Mrs. Herbert Allee, Mrs. Clarke Cott, Mrs. Charles Dundee, Mrs. John W. Griffith and Mrs. Walter Preston.

**Field Club Suppers.**  
Mr. Arthur T. Cooley gave a dinner at the Field club Thursday evening, his guests being Mr. and Mrs. George Palmer, Mrs. Mrs. William Poppleton, Mrs. Lydia Morrison, Miss Congdon and Mr. Arthur Rogers. Others having guests at dinner Thursday evening were Mr. McMahon, four; Arthur Metz, four; R. E. Rogers, six; Frank Barrett, four.

Mr. George D. Trout was hostess at a luncheon Thursday for Mrs. Homer Miller of Minnook. The guests included Mrs. Miller, Mrs. C. W. Ogle, Mrs. A. W. Allen, and Mrs. Euelid Martin. The table was attractive with a decoration of calliopsis.

The Original Bridge club met with Mrs. Samuel Burns, Jr., Friday afternoon.

Mrs. Louis Charles Nash was hostess Thursday at a bridge party for her guest, Mrs. Pryor Markel. Miss Wakefield making the high score and Miss Markel the second. Those present were: Mrs. Markel, Mrs. Edwin T. Swobe, Mrs. Allen Robinson, Mrs. Frank Smith of Evanston, Mrs. Herbert Wheeler, Mrs. W. J. Foye, Mrs. Samuel Burns, Jr., Mrs. John L. Kennedy, Mrs. Frank Kennedy, Mrs. Samuel Caldwell, Mrs. Harry Wilkins, Mrs. Fred Nash, Miss Jeanne Wakefield, Miss Ella Mae Brown, Miss Bess Brady, Miss Mildred Lomax, Miss Claire Helene Woodard, Miss Mary Lee McShane, Miss Hortense Clarke and Miss Carita Curtis.

**For Mrs. Russell Smith.**  
Mrs. Russell Smith, guest of Miss Coad, is one of the popular visiting women. Mrs. Smith leaves Saturday evening for her home in Kansas City, and until then her calendar is well filled with informal affairs planned in her honor. Thursday Mrs. H. P. Jensen gave a luncheon of six covers, which was followed by an automobile ride; the party later stopping at Mrs. J. C. Kinsler's for an informal tea. Friday she was the guest of Miss Thomas at the Country club for luncheon, the party including Mrs. Smith, Miss Coad, Mrs. Mark Coad, Mrs. H. P. Jensen and Miss Thomas. Friday evening Mr. Will and Mr. Mark Coad gave a dinner at the Field club, and Saturday Miss Anna Coad a picnic at Lake Manawa.

**Happy Hollow Opening.**  
The formal opening Saturday of the Happy Hollow club will be one of the large events of the season. About 200 persons will take dinner at the club. Those giving dinners are: Edwin Updike, four; J. C. George, eight; L. A. Medlar, three; Ernest Young, five; John J. Ross, five; E. D. Van Court, six; L. T. Sunderland, four; S. S. Curtis, five; J. T. Deight, four; A. J. Cooley, four; A. T. Austin, three; W. E. Mafer, three; Q. W. Sumner, four; H. K. Burkett, five; W. F. Milroy, four; E. A. Searle, six; Robert Dempster, three; C. J. McLaughlin, four; Euelid Martin, three; Thomas A. Creigh, four; F. H. Chickering, four; W. L. Selby, three; E. A. Benson, four; W. L. Wright, four; R. A. Evans, three; D. D. Miller, four; A. G. Edwards,

four; J. H. Parrott, five; H. E. Milliken, four; T. C. Havena, four; Alfred Darlow, three; J. L. Webster, four; Rome Miller, four; L. R. Stewart, three; T. C. Callahan, three; G. H. Payne, four; C. N. Gates, four; H. G. Meyer, three; H. S. Lynde, four; Charles Marsh, four; H. C. Peters, four; T. J. E. Fonda, four; A. W. Nason, four; W. C. Bullard, eight; T. H. Matters, five; J. C. Chadwick, four; H. C. Freeman, four; M. Shirley, three; E. W. Gunther, five; Joseph Hayden, five; A. C. Koenig, three; C. C. George, eight; Charles E. Johnson, two; T. J. Hughes, two; E. A. Nordstrom, two; H. R. Leavitt, two; John O. Yetter, two; C. S. Hayward, two; W. L. Curtis, two; Arthur Crossman, two; A. O. Peterson, two; C. E. Herring, two; C. O. Talmage, two; B. N. Robertson, two; W. W. Carmichael, two; T. J. Nolan, two; M. F. Finkhauser, two; A. A. McClure, two; T. W. Austen, two; G. W. Marshall, two; Samuel Ross, two; Andrew B. Sommers, two; H. M. Rogers, two; W. J. Bradbury, two; Dr. Palmer Findlay, two; Harry E. Burnam, two; D. E. McCullie, two; Dr. W. O. Henry, two; L. M. Talmage, two; J. A. Sunderland, two; A. H. Hipple, two; H. D. Reed, two; R. A. Finley, two; C. L. Alteman, two; W. J. Cresswell, two; W. M. Saunders, two; H. H. Neale, two; T. Silbersson, two; F. D. Wad, two; M. D. Cameron, two; J. M. McKittick, two; T. E. Stevens, one; H. C. Brown, two; J. F. Flack, two; C. G. Trimble, two; Dr. E. C. Henry, two; E. V. Heaford, two; Howard Kennedy, two.

### CHEMISE PASSING AT LAST

Beauty of Garment Cannot Compensate for Bulk at the Waist.

The chemise is not so popular as it was a few seasons ago because its extra fullness is at variance with the prevailing desire for smooth and clinging lines. It is, however, too pretty and becoming a garment to be given up altogether, and many women are given to extreme dislike of the chemise. The French models are so cut with seam down the middle of the back that they really have little extra fullness save in front and the material used is so sheer and soft that even the extra fullness is hardly perceptible under a gown or blouse. The separate corset cover is usually softly fulled into a line of beading at the waist line, and below that there is merely a flat, fitted skirt of a few inches in depth. Drawers are fitted smoothly around the hips by darts and must by no means be bunched up on drawers. The same rule applies to petticoats.



EMUIRE CHEMISE.

**Young-White.**  
Mr. Lynn M. Young and Miss Gertrude White were married at the bride's home, 332 Parker street, Wednesday evening by the Rev. Curry of Calvary Baptist church. The bride was attended by her sister, Miss Leonard White, and Mr. Charles Reynolds was best man. Mr. and Mrs. Young have gone to Denver for a two weeks' trip.

Mrs. C. N. Dietz gave a family party Thursday evening in honor of Mr. Dietz's birthday.

**Personal Gossip.**  
Miss Hazel Ralph has returned from a visit to Iowa, where she spent several weeks.

Mr. George W. Johnston has gone to Chicago, where she will be met next week by Mr. Johnston, and they will then proceed with a party of friends from Chicago to Buffalo by boat, and from there they will go to some Canadian points and spend the month of August.

Miss Nell Carey entertained her wedding party at dinner Friday evening, when Mr. Gorton both and children have gone for a visit to Exira, Ia., where Mrs. Roth formerly lived.

Misses Marie and Ethelwynne Hodge return from a two weeks' visit in Chicago on Saturday morning. They will be accompanied by Miss Margriet Matheson, who has been their guest for a short time before leaving for a month's vacation in the mountains of Colorado.

Mr. and Mrs. Hoxie Clarke sailed Thursday from New York for Germany for the summer.

Mrs. C. M. Power, Miss Florence Power and Miss Margaret Matheson have gone for a three weeks' outing at Lake Okoboji.

Mr. and Mrs. C. Will Hamilton and family left Thursday for a trip to Europe. They will probably remain abroad a year, living most of the time in France and Italy.

Mrs. H. L. Jones and daughter have gone from Lake City to spend a month or six weeks. Mr. Jones will join them some time in August.

### THE ETIQUET OF BOWING

Rules Regarding When and Where Not to Bow or Raise

There are distinct rules in regard to the etiquette of bowing—rules as to when to bow and when not to bow, and also as to the manner of bowing. One of the first rules is that a man must wait for a woman to recognize him, although between friends the act of bowing is almost simultaneous. When returning a bow a man takes the hand and replaces it quickly. When meeting or leaving a woman, or when he passes her on a stairway or in the corridor of a theater, or when he offers any small courtesy in a public conveyance, he raises his hat. He removes his hat in the elevator when a woman enters. In the elevators of large business buildings this rule does not seem to hold.

A man raises his hat when passing a friend who is accompanying a woman, although she may not be known to him. When he is with a woman who bows to an acquaintance he must raise his hat. When a woman is not customary to mention the name of the person one is recognizing. When passing formal acquaintances several times when driving it is not necessary to bow more than once.

When a woman receives some trifling civility from a man who she does not know she thanks him with a bow and smile at the moment, and he raises his hat but in acknowledgment; but if she meets him subsequently and he never has been introduced it would be incorrect for her to bow to him. Knowing a person by sight does not constitute an acquaintance and does not give any one the right to bow.

When one is described as friendly or cordial, ceremonious or deferential, distant or reluctant, according to the manner in which we wish to greet acquaintances, but a bow must be polite always. No doubt there are some persons who seem to bow coldly when they have no intention of doing so. Near-sighted persons must have allowances made for them on this score. Others may be absent minded, diffident, or awkward; but when we meet a friend who bows cordially, graciously and gracefully, the action shows us that there is an art in bowing, and it is well worth while to practice it.

**Cream Puffs.**  
One cup boiling water, one-half cup butter, boil water and butter together. While boiling, stir in rapidly one cup of dry flour, until all ingredients are of a smooth paste. Take from the fire and when lukewarm stir into the mixture, one at a time, three eggs, not beaten. Stir all this together until a smooth paste is formed. Take at least ten minutes to mix properly. Butter a large pan, heated hot, drop in tablespoonfuls, leaving room between each one. Bake twenty-five or thirty minutes in a hot oven as rapidly as possible without burning. Avoid opening the oven door. When cool make a slit in the sides, with a pair of scissors, and fill with nicely flavored custard or whipped cream.

**Old Embroidery Revived.**  
A revival of the old-fashioned cross-stitch embroidery has begun, and lovely decorative effects may be evolved by any one with the artistic sense. A graceful design is the first requisite, and material not too stiff for the background. With one or two soft colored cottons, wools or silks, it is so great piece of work to turn out a charming curtain, table cover, tableboard scarf,

or other bit of household linen. An effective combination is in dull green with pale blue flower motives, but everything depends upon the blended shade and the simple lines of the pattern. Any child can do the stitches; and apart from rather careful counting to balance the corner and motifs, cross stitch is among the easiest kinds of embroidery. A recent exhibition in Boston surprised people by the antiquity and beauty of samples of this artistic work.

### MANAGING THE BABY AT NIGHT

Teach the baby to sleep at night. The child's habits will be in a great part what the mother or person in charge makes them. For the first three months the infant should sleep eighteen to twenty hours out of twenty-four. Have a crib, and do not take him to bed with the mother, where he cannot breathe air that has not been deprived of its oxygen.

If the infant sleeps alone he will sleep cool, grow rapidly, his food digests better, and there will be little danger of tuberculosis. If the child is restless at night, instead of pulling the sheet in at the side, where he cannot breathe air that has not been deprived of its oxygen.

The best method of managing the baby at night is to make a large bag with a drawing at the top. Undress the little fellow, slip him into the bag and draw the string comfortably about his neck, leaving no air to draft in his face. Use light weight of gingham in the summer; in winter a heavy outing cloth.

**Dressing the Neck.**  
Now that collars are being universally worn, it gives a chance to use the old lawn ties that have worn out in the middle, leaving only the ends good. If they are not too worn cut them long enough to go around the neck, under the collar, and make a bow in front, joining the ends you have built up the collar. If the middle of the tie is entirely gone just cut the two ends, join them, and make a button-hole in the center, on which you attach them to the collar button. These collars are always pretty, and with a tulle bow instead of a linen one are particularly dainty. The girl who has a brother who has outgrown Eton collars is extremely lucky, as there is nothing nicer for tennis or golf than a linen waist with one of these collars finished off with a colored bow of some kind.

**Fruit Juices.**  
When putting up small fruits always bottle some of the abundant juice, particularly if the fruit in question happens to be berries. It should be tightly corked and securely sealed, and placed in a cool cellar. This juice, diluted with cold or hot water, forms a very pleasant and palatable beverage for invalids. It was a sort of a pudding sauce, however, that it developed a surprising feature. Dividing some left-over cake portions, place it in a dish, pour into the dish a quantity of berry juice, cover it to prevent drying and place it in the oven. The juice is drawn up into the cake, coloring it a deep pink and faintly tinging the whipped cream covering the top. If cream is not abundant, the beaten whites of two eggs will answer the same purpose.

**Speed Blackberries.**  
Mix together in a preserving kettle four quarts of large, ripe blackberries and two pounds of brown sugar, adding one-half pint of Tarragon vinegar and a muslin bag of dried currants. Cook for two hours, following spices all of the whole variety: Cloves, stick cinnamon and allspice. Place the kettle over a slow fire, heating gradually and cook exactly three minutes after it begins to bubble. Remove the berries with a skimmer, laying them on a sieve to drain. Strain the syrup through a cloth into a wide-mouthed bottle. Boil this until very rich and thick. Arrange the berries in a wide-mouthed stone crock and pour over the boiling hot syrup, being sure that it entirely covers the fruit. Cover well and keep in a cool place.

**Folding Men's Coats.**  
A useful thing for wives to know when they are packing up for the summer holiday is how to fold a man's coat. There is a knack in it, that will add domestic respect to the man's wardrobe. The coat is put perfectly flat, right side up. Spread the sleeves out smoothly, then fold them back to the elbow until the bottom of the cuffs are even with the collar. Fold the reverse back, and double the coat over, folding it on the center seam. Smooth out all wrinkles and lay it on a level surface in the trunk.

**PEACHES NOW HAVE THE STAGE**  
Dealers Warn Housewives that the Elbertas Are Not Going to Last Forever.

Housewives who consider the quality as well as the price of the fruit they preserve will do well to look into the peach situation at once. Arkansas has begun shipping Elberta peaches, and according to the commission men these are the cheapest of the choice peaches that will be shipped to the Omaha market this summer. They are free stone peaches and the supply will last only ten days longer. They are selling from \$1 to \$1.10 a crate, of four baskets each and each basket holds about twenty peaches. Of course Colorado, Utah and California will ship here as usual, but the commission men say that the supply from those sources will sell for from \$1.50 to \$1.75 a crate.

**Cherries are about gone.** The home crop is nearly exhausted and a few cases only of the later ones may be expected after this week. They sold at 15 cents a basket Friday morning, but the baskets were not full and the fruit was not choice. Raspberries need not be expected much longer. They are scarce and high and it will be well for purchasers to look at the bottom of the boxes. The red berries sold for 20 cents a basket and the black raspberries for 15 and 20 cents a quart. Blackberries are not plentiful and sell for 15 and 20 cents a box.

The first of the blue berries came in this week and sell for 30 cents a quart box. They are not full by the way, and the berries not as nice as they will be later. Watermelons are more plentiful and decidedly cheaper, selling from 35 to 50 cents for the best.

After having been scarce for a week tomatoes are in market again and are very nice. They sell from 30 to 40 cents a bushel.

Nothing but the home grown cauliflower is to be had now and this is scarce and not a nice just now as it has been. It sells for 15 cents a pound. Sweet corn is 35 cents a dozen ears, but the ears are small and not very full.

Eggs range from 15 to 20 cents a dozen and butter from 35 to 40 cents for the best grades. Spring chicken is 25 cents a pound and other chickens 25 cents.

### FIRELESS COOKER AT HOME

Mrs. Provident Uses One to Get Her Sunday Dinner.

Apparatus Prepared of Box and Waste Paper Brings Comfort and Well Cooked Food in Hot Weather.

"I am going to cook a Sunday dinner entirely in the fireless cooker," said Mrs. Provident, as she filled her basket. "The whole family have united in the manufacture and use of a fireless cooker; the boys have built it; the girls and I have experimented, and tomorrow we shall have a full demonstration of our joint efforts in a Sunday dinner which will require but an hour to prepare and no time to watch. We are all going to church and coming home with everything ready to take out and put on the table."

"We did not wish to purchase one of the fine ones on the market until assured of their practicability, so the boys, who have been taking manual training, made a box of wood that could be nicely finished; it was about three quart, kettle with twenty inches wide and perhaps two feet high, with a tight-fitting cover, was stained and finished in weathered oak and when placed in the cooking laboratory had the appearance of a nice seat and chest combined. Then they tacked blue denim round the edges at the bottom inside and up the corners and stuffed the box with finely shredded paper which they got at some job printing office, making the cushioned sides about four inches thick, well stuffed in the corners, then tacked at the top. The shredded paper was also put in the bottom about six inches thick and a strap of the denim laid smoothly over it and tucked in under the side cushions. In the meantime the girls had been making some pillows of the denim, three two feet wide by a foot long, and two a foot wide by two feet long, which were filled with the shredded paper. I had been selecting three quart kettles with tight lids, a mould or two with tight covers, some brown bread moulds, and several granite pans with covers that would fit inside the kettles. Then we were equipped for experiments."

"Now, I am going to have a rolled roast of beef, some potatoes, a bunch of romaine, some of those golden string beans, some eggs and a pound of English walnuts. "Our menu will be this!"

**Roast Beef.** Stewed Potatoes. Golden Beans with Tomato Sauce. Romaine and Nut Salad. Caramel Custard. Sponge Cake. Coffee.

**Take Out the Hibs.**  
"I do not generally have the ribs removed and a roast rolled, but in the fireless cooker I find the best way. Tomorrow morning after breakfast I shall heat a small dripping pan very hot and put the roast in it, turning and searing it on every side; then I shall put it in the oven for a few minutes to sear and give a little more of the roasted flavor, although that is not absolutely necessary if one does not wish to heat up the oven. Then I shall set it in a granite bowl that will be of a size that the roast will not go quite to the bottom, set the bowl in a kettle and pour boiling water around the bowl in the kettle almost to the top. Before putting the roast in the bowl I will salt and pepper it and sprinkle on each side a teaspoon of flour. Then I will set the kettle over the fire and after the water begins to boil shall let it boil loosely covered, about fifteen minutes to a four-pound roast. I will then wrap a newspaper around the kettle and quickly set it in the cooker, put a pillow at the side of it and heat up the boiling water and my roast will go on cooking until done. While I am doing this Margery will be scraping the potatoes and straining the beans, the latter will have enough boiling water poured over to cover, let stand a moment, this water poured off and covered again with freshly boiling water and boiled ten minutes. These are put in a granite basin that will set in a kettle in which boiling water is poured to come half way up the inside basin. On top of the basin a perforated cover is placed and the potatoes are put on that; the whole is set over the fire and brought to the boiling point and my roast will go on cooking until done. 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