



HOME NOTES AND SOCIAL GOSSIP

Numerous Entertainments for Visiting Young Women

Numerous attractive visitors in Omaha are sharing honors with the brides and the sweet girl graduates as honor guests at the scores of social entertainments being given. At the formal opening of the Country club tomorrow evening the largest dinner party will be given in honor of Miss Henderson of Philadelphia by Mr. and Mrs. H. H. Baldrige. One of the largest social affairs today was the afternoon bridge given by Miss Curtis for her house guest, Mrs. Whitehead of Denver, who will also be honor guest at a dinner at the Country club Saturday evening and at a supper Sunday evening. Monday, Mrs. H. H. Baldrige will entertain for Miss Yates and for Mrs. Whitehead.

This evening, Miss Clarkson of New York, guest of Miss Miriam Patterson, will be the honor guest at the dinner party given by Mrs. W. B. Millard and tomorrow evening they will attend the opening of the Country club. Two other visitors who are being entertained at some social affair each day during their visit include Miss Bradford and Miss Sims of Pontiac, Ill., guests of Mrs. W. J. Burgess. Besides the larger affairs there are informal dinner parties and motor parties each day for these popular visitors.

Pleasures Past

Social Events of Note at Which Congregial People Meet and Enjoy Themselves to the Utmost.

Complimentary to Mrs. Charles Whitehead of Denver, who is her house guest, Miss Lynn Curtis entertained at bridge this afternoon at her home. Those present were Mesdames Whitehead, Charles Stewart, George Doane, H. H. Baldrige, W. E. Martin, Charles Kountze, Ward Burgess, W. T. Burns, W. J. Foye, E. H. Sprague, O. T. Eastman, George Fring, Ben Cotton, C. Y. Smith, Clarke Powell, Wilson Low, F. S. Cowgill, E. M. Fairfield, Misses Henderson of Philadelphia, Daisy Doane, Genevieve Baldwin, Stella Hamilton and Lynn Curtis.

Mrs. W. O. Perry and Mrs. F. E. Rudolph gave a bridge whist afternoon and a blue and white granite shower today at the home of the former in honor of Miss Edith Carson, who will be one of the brides. The decorations were blue and white and the guest list included Misses Mary Sprague, Edith Rogers, Elvora Sprague, Mabel Huntley, Olive Huntley, Grace Jardine, Bertha Osho of Council Bluffs, Jessie Pierson, Florence Lancaster, Grace Pierson, Edith Kinnear, Jessie Lancaster, Mary Bourke, Winifred Rowe, Mary Cooke, Virginia McMullen, Mesdames W. B. Carson, H. T. Guter, Edward Slater, J. W. McCulley, Connelin, F. E. Rudolph and W. O. Perry.

Mrs. J. H. Johnson entertained the Sermo club Wednesday afternoon at her home when Sweden was the subject for the afternoon program. Mrs. C. W. Bergen and Miss Lillian Gwin contributed to the literary program and Mrs. E. E. Hosman was a guest. The members present were E. H.

Barnes, C. W. Miller, L. Nelson, H. T. Wellers, J. H. Johnson, W. Nieman, George T. Lindley, J. E. Goodrich, Fred C. Jorgensen, Miss Lillian Gwin.

Mrs. A. J. Knight was hostess Wednesday at the meeting of the Fortnightly Card club. Prizes for the game were won by Mrs. A. J. Knight and Mrs. W. N. Dorward and the guests of the club were Mrs. R. L. Howe and Mrs. M. A. Cahan. The members present were Mesdames W. N. Dorward, G. J. Kite, O. L. Hart, J. C. Kinnard, J. P. Redman, E. A. Maher, E. W. Cahan, O. L. Purdy, Theodore Tillotson, A. J. Knight.

Mr. and Mrs. W. H. Karis of 1828 North Twenty-second street entertained Monday evening in honor of their daughter, Vernice's sixteenth birthday. Music and games were the features of the evening entertainment. Those present were:

Misses—May Brock, Bess Wylie, John Verice, Elsie Wylie, Ruth Slacy, Mesdames—Nordine, Will Pahl, Neil Robb, Roy Karis, Don Munro, Karl Waaga, Mrs. E. L. How.

Mrs. E. L. How entertained pleasantly at bridge Thursday afternoon. Red and white carnations and roses were used in the decorations of the rooms. Her guests included Mrs. W. T. Bourke, Mrs. J. C. Bishop, Mrs. J. Burster, Mrs. Henry Hesslein, Mrs. Edward Chapman, Mrs. R. V. Cole, Mrs. J. P. Davis, Mrs. A. E. Griffin, Mrs. G. W. Greene, Mrs. H. Helfrich, Mrs. A. D. Hoag, Mrs. E. L. Heft, Mrs. J. B. Jobst, Mrs. G. C. Kuehne, Mrs. Van B. Lady, Mrs. H. F. McDonald, Mrs. W. T. Misener, Mrs. J. A. McIntyre, Mrs. O. Manger, Mrs. W. A. Piel, Mrs. F. E. Rudolph, Mrs. H. J. Smith, Mrs. A. B. Somers, Mrs. B. F. Thomas, Mrs. H. G. Windheim, Mrs. W. H. Wigan, Mrs. A. L. Undeland, Mrs. R. L. Young.

Mrs. Elizabeth Ritter entertained the members of the Coffee club at an afternoon of games Thursday. The prizes for a unique contest were won by Mrs. Max Fitchow and Mrs. D. C. Schaeffer. Twenty members were present. Mrs. John Richard will entertain the club in two weeks.

Mrs. Arthur Curtis entertained the Z. Z. club Tuesday evening at a novelty shower for Miss Gertrude Duke whose marriage to Mr. William Haynes takes place June 8. Those present were Misses Ella Crosby, Edith Rogers, Martha Moses, Frances Brooks, Esther Henriksen, Mabel Henriksen, Burdette Summers, Beatrice Urquhart, Regina Andreesen, Marie Duke, Pearl Roberts, Grace Shearer Fay Carter, Ora Ogle, Lulu Cummins, Gertrude Coff, Effie Coe, Edith Duke, Mesdames William Traub, Hodge, J. W. McCulley and Arthur Curtis.

Rev. W. Lathrop Meeker has resigned the pastorate of the First Unitarian church of Levee, Mass., as preliminary to going into politics and running for congress. He disapproves of the existing political parties, social conditions, economic conditions. He would do away, for instance, with private ownership of natural resources and public utilities.

A Few Salads

THIS is the season when the salad comes into its own. The season when it supplants the heavier foods and even, with success, the sweet course.

The following are a few recipes and hints on the preparations of salads and salad dressings.

The simplest salad is, of course, lettuce with vinegar, oil and seasoning to taste. To the lettuce may be added chives or any other herb. A good recipe for salad dressing consists of six tablespoons of olive oil, eight tablespoons of vinegar, two tablespoons of tarragon vinegar and a little red pepper. Another dressing consists of the yolks of three raw eggs beaten up with one teaspoonful of mustard and one teaspoonful of salt. To this mixture add three table spoonfuls of olive oil and one tablespoonful of vinegar.

To make French dressing mix half a teaspoonful of salt, a quarter of a teaspoonful of pepper, with three table spoonfuls of salad oil. Drop in gradually one table spoonful of vinegar, beating continuously with a fork and it will become thickened and creamy, like an emulsion dressing. Mix lightly together, serve on a bed of chilled lettuce leaves. Garnish with small stuffed olives.

Combination Salad—Celery, cucumbers, tomato, apple, green pepper, radish, young onions, water cress, French dressing. Chop a sufficient quantity of the vegetables to make half a cupful each of celery, cucumber, tomato and apple, and a teaspoonful each of green pepper, radish and onion. Mix all thoroughly with the French dressing and serve on a bed of watercress. Lettuce may be substituted if the latter is not obtainable.

Tomato Salad—Pare six or eight small tomatoes and chop on a small quantity of the pulp from each; sprinkle the insides with salt, invert and chill. Fill the cavities with the following mixture: One table spoonful of finely chopped parsley, three table spoonfuls of cream cheese, one table spoonful of mushroom catsup, a dash of white pepper, one table spoonful of salt, eight stoned and chopped olives, and sufficient French dressing to moisten. Arrange on a bed of fresh watercress and top each with a teaspoonful of bar-le-duc jelly.

A "saucy piquante" can be made in many forms. One is: Take one heaping table spoonful of sugar, add one table spoonful of mustard, mix them together with a little olive oil, add one table spoonful of catsup, two table spoonfuls of sauce and one table spoonful of tarragon vinegar.

Belled Dressing—Beat two eggs without separating, add one cupful of vinegar, one table spoonful of salt, dash of red pepper, half cupful of sugar and a quarter of a cupful of melted butter. Mix well and cook in double boiler. Stir constantly until the dressing has thickened. Then cool and serve. This dressing may be thinned with either cream or oil.

Mayonnaise Dressing—Mix a quarter of a teaspoonful of salt, dash of paprika and add yolk of one raw egg, which should be perfectly fresh. Beat with wooden spoon, until well mixed and the yolk is thickened. Add half a teaspoonful of powdered sugar and a table spoonful of lemon juice or vinegar, and when well blended with the other ingredients, and half a pint of good olive oil, drop by drop, beating constantly. When several table spoonfuls of oil have been added, a small egg whisk may be substituted for the wooden spoon and the oil may be added faster. When the mixture becomes too thick to beat easily, add a little of the lemon juice or vinegar, then some oil and so on, alternating until all the ingredients are used. Add more seasoning if needed.

Swiss Salad—Cut one medium sized cucumber in dice, and one cupful of cold cooked lamb, cut into cubes about a cupful of shredded lettuce, half a cupful of cooked green peas, one table spoonful of mint juice, and one cupful of mayonnaise dressing. Mix lightly together, serve on a bed of chilled lettuce leaves. Garnish with small stuffed olives.

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Personal Gossip

Where the People Are, When They Are Going and When They Expect to Return Home.

Mrs. Guy H. Pratt has as her guest Mrs. A. J. Cone of Toledo, O.

Mrs. Edward A. Hatfield has returned from a three weeks' visit with friends in Chicago and Peoria.

Mrs. William Sidney who has been at Excelsior Springs for four weeks has returned much improved in health.

Mr. Henry F. Coleman of Cornell College, Iowa's representative at the oratorical contest is being entertained at the home of his uncle, I. W. Freeman, 231 Nicholas St.

Postal has been received from Mr. and Mrs. A. L. Meyer, who have reached Berne on their European trip. They have been visiting with Mr. George Helmrod, American consul there, formerly of Omaha.

Miss Ethel Tukey left yesterday for Iowa City and next week will attend the meeting of the officers of the Delta Gamma sorority at Akron, O. Miss Tukey will spend most of the summer in the east.

Dr. and Mrs. F. C. Henry have gone east for a visit that will extend into July stopping at Camp Point, Illinois, for a short recreation, and then to Baltimore where the doctor will put in his time at Johns Hopkins hospital.

Miss Harriet Bradford and Miss Gladys Sims, who have been the guests of Mr. and Mrs. W. J. Burgess for a fortnight, will leave Sunday evening for Chicago. During their stay they have been honor guests at numerous social affairs.

Members of Company C of the Omaha High school cadets will be entertained this evening at a luncheon given by Miss Nellie Elguter, sponsor of the company. They will meet at half after seven o'clock and ride out West Dodge returning to the Delft tea rooms for refreshments. Milton Weeks is captain of Company C and about ten young women have been invited by the ladies to accompany the party.

Mrs. E. H. Sprague will entertain at supper Sunday evening in honor of Mrs. Charles Whitehead of Denver, guest of Miss Lynn Curtis.

The Collegiate alumnae will be entertained Saturday afternoon at Happy Hollow.

WORLD'S Y. W. C. A. IS IN SESSION AT BERLIN

Mrs. A. M. Reynolds Presides and Miss Florence Simms Reads Report.

BERLIN, May 20.—The World's Young Women's Christian association, which is holding its fourth conference here, had for its general subject of discussion today: "The Place of the Young Women's Christian Association in the Social and Industrial Awakening." Miss A. M. Reynolds, a delegate from the United States, presided during the discussion.

A summary of the subject, compiled from reports made by representatives in various countries, was presented by Miss Florence Simms, also an American delegate.

Chamberlain's Cough Remedy cures the worst colds. Try it.

M. C. A. ELECTS OFFICERS

George F. Gilmore is Re-elected President and Paul M. Kubas Treasurer.

George F. Gilmore was re-elected president of the Young Men's Christian association at the annual meeting of the board of directors, held last evening. David was elected vice president and Paul M. Kubas was re-elected treasurer and F. H. Garvin recording secretary.

Joseph Barker was elected a member of the board of directors to succeed W. O. Henry, resigned.

Micromania.

Micromania is the name given to the mental twist with which most of us at present are affected, and it comes from living in flats, says a New York paper. Such, at least, is the dictum of modern life tend to produce an inordinate interest in small things. "Women who used to make pets of Newfoundland dogs and bulldogs have taken to toy terriers and mid-set spaniels in their place, because they are the only kind of dog for which the typical flat can pretend to offer accommodation."

In the argument this critic puts forward, "The smallest dog, the pigmy pony, the tiniest miniature—all these fill their possessors with joyful pride and their friends with envy. When people lived in roomy houses the collected furniture for the pure pleasure of possessing it. Great mirrors and heavy, carved woods were sought after, but now the rage is all for fans, snuff boxes or any kind of small bric-a-brac. Miniatures and ivories are more popular than oil paintings and armor. Tiny metal ornaments, the more grotesque the better, are preferred to porcelain vases and statuary. In place of the splendid old hallrooms former generations have handed down to us, our contributions to those who come after will be nothing except absurd collections of tiny "trunk."

New potatoes, have shed some of their hauteur, though none of the prized spring time flavor and now come at the bidding of smaller sizes. The market quotations are 25 and 40 cents a peck. They are about the only vegetables which give any indication, in their prices, of the approach of June. However, asparagus, the vegetable which has been so affected by the erratic weather, is showing some improvement in quality. The price varies from 5 cents a bunch to four bunches for 25 cents. Cauliflower is scarce and sells at from 10 to 25 cents. Celery is likewise not

plentiful and demands 15 cents a stalk. Other prices in the vegetable world are: spinach, 10¢20 cents a bunch; cauliflower, 3 for 5 cents; radishes, 3 for 5 cents; carrots and turnips, 5 cents; and green beans, 10 cents a quart; peas, 15 cents a quart; head lettuce, 10¢15 cents; California lettuce, 15¢25 cents; tomatoes, 10¢15 cents a pound; cucumbers, 5¢10 cents; spinach, 10¢15 cents a peck; green peppers, 5 cents each.

In the fruit market, pineapples are becoming more plentiful, but selling still at 25 cents; grape fruit is scarce, 15 cents; strawberries are two boxes for 25 cents or 15 cents a quart; pie plant, 5 cents a bunch.

Eggs wholesale for 20 cents a dozen, retail price is 25 cents. Butter also tells the story of the late season, prices continuing 20¢25¢30 for country butter, 23 for creamery.

Spring chickens are becoming more plentiful, retailing at 50 cents. Hens are 20 cents. The wholesale poultry prices are: hens, 17¢; roasters, 12¢; geese, 15¢; ducks, 30¢; turkeys, 25¢; frozen springs, 15¢; broilers, 1 pound, 40 a dozen; 14 to 15 pounds, 25¢50 a dozen; 1 1/2 to 2 pounds, 20 a dozen. For the salad enthusiast new ingredients are constantly being prepared to lend va-

1510 DOUGLAS STREET ORKIN BROS. 1510 DOUGLAS STREET

Extraordinary Sale Saturday Women's Skirts

Actual \$7.50, \$10.00 and \$12.50 Values... \$4.98

Saturday at our Douglas Street Store we place on sale over 300 Women's Cloth Skirts at half and, in many instances less than half price.

The assortment of styles, materials, colors and sizes is so large and the bargains are so great that we have no hesitancy in saying that this is the most extraordinary Skirt Sale we ever had. Don't delay, but be here at 8:30 Saturday Morning.

175 skirts are from our own regular stock and 150 skirts are samples from a prominent New York maker—making a grand total of over 300 new 1910 spring skirts for your choosing. There are scores of pretty new styles in all sizes—the materials are fine SERGE, CHIFFON, PANAMA, FRENCH VOILE, TAFFETA and FANCY NOVELTIES; ACTUALLY WORTH \$7.50, \$10.00 and \$12.50—ON SALE SATURDAY AT OUR DOUGLAS STREET STORE. \$4.98

Orkin Brothers 318-320 South 16th St.

THE WESTERN UNION TELEGRAPH COMPANY. 25,000 OFFICES IN AMERICA. CABLE SERVICE TO ALL THE WORLD.

RECEIVED at 212 South 13th Street, Omaha, Neb. 21 ch a 118 Collect X Night Letter 1266a New York, May 16th, 1910

Have just closed three deals of highest class imported coats, capes, suits, gowns. Have taken everything there was at a price—one of a style. Everything from famous designers abroad, to be put on sale in new store. This will enable us to sell for less than actual duty. Models are from Drecoll, Bernard, Panen, Shervey, Collie Bishop, Duxeson Joel, Paul Porea, Constanietious and others. Honestly believe this sale, without question or doubt, never was equaled anywhere west of Chicago. In many instances paid cash in order to obtain them. Get up some "AD" giving merchandise prominence it deserves. J. B. Orkin

All the imported models mentioned in the above telegram will be placed on sale Monday. Some are now on display in our windows. Watch for our announcement in the Sunday papers.

New Potatoes Plentiful and the Price is Lower

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MONHEIT'S Exclusive Hair Store. SATURDAY HAIR BARGAINS at. 25-INCH Coronet Braid, worth \$4.50; no greater value ever offered than our price for Saturday only, \$2. 36-INCH Coronet Braid, full 3 1/2 ounces, finest in the store, regular price \$8. This is an awfully good bargain—\$5.00 Saturday only for \$3.00. For manicuring, chiropody, hairdressing, beauty massage, phone us for appointment. 1411 Farnam St., Doug's 1383

Protect Yourself! At Soda Fountains or Elsewhere "Just Say" HORLICK'S It means the Original and Genuine MALTED MILK "Others are Imitations" The Food-Drink for all Ages. Rich milk, malted grain, in powder form. For infants, invalids and growing children. Pure nutrition, upbuilding the whole body. Invigorates nursing mothers and the aged. Sample sent free. Address HORLICK'S, Racine, Wis. Take no substitute. Ask for HORLICK'S. In no Combine or Trust

ELEVATOR TANGLE IN COURT. The Transmississippi Grain Company Demands Accounting from Manager of Elevators. The Transmississippi Grain company has brought suit in district court against Marshal L. Parker, asking a judgment of \$1,500 and an accounting. The Transmississippi company sets out that it gave Parker \$1,500 to build elevators at Brule and Ogallala, which were to be ostensibly conducted for the Parker Grain company, but in reality by Parker for the plaintiff. Parker was to have half the net profits. The agreement was in the case of the two elevators. Among other charges against Parker, the plaintiff avers that he has not returned the grain company its full share of the profits, and judgment in the sum named is asked besides an accounting. The plaintiff also prays for a temporary injunction to prevent defendant from transferring assets. A FIFTEEN ATECK of malaria, liver derangement and kidney trouble, is easily cured by Chamberlain's guaranteed remedy. See advertisement by Beaton Drug Co.