

HOME NOTES AND SOCIAL GOSSIP

Society First Nights

"First night" is rapidly becoming an important element in social life in Omaha. Evening receptions and bridge parties are rarely allowed by the members of the inner circle to conflict with the dates of these opening engagements of especially popular or well known plays or lauded comic operas.

As on these occasions many handsome toilettes are worn the audience rivals in interest the spectators and bridge parties and at the after-theater supper given at the cafes the scene is decidedly smart because of the gowning of the guests, graceful theater hats, with nodding and wonderful head plumes and decorative theater gowns.

One of the box parties last evening at the Grandly theater to see "Seven Days" included Mr. and Mrs. Arthur English, Mr. and Mrs. J. H. Conrad and Mr. and Mrs. W. C. Sunderland. Mr. and Mrs. W. H. Murray entertained at a box party, their guests being Mrs. Kelley and Mr. and Mrs. H. J. Penfold. Another box party included Mrs. J. D. Foster, Mrs. W. J. Smith, Mr. and Mrs. F. E. Pearce, Mr. and Mrs. Frank W. Judson and Mr. and Mrs. W. J. Burgess.

A party in the body of the house included Mrs. Dudley Wolfe, Benjamin F. Smith and Mrs. Baker, all of New York; Mrs. Bourke, Mr. and Mrs. C. Y. Smith, Mr. Joseph Hadrige and Mr. W. Farnam Smith. Together were Mr. and Mrs. F. A. Nash and Mr. and Mrs. W. A. Johnson. Mr. and Mrs. William Hill Clarke and Mr. and Mrs. Daniel Baum, Jr., Mr. and Mrs. Glenn C. Wharton and Mr. and Mrs. Louis C. Nash, Miss Ethel Tukey, Lieutenant John Scott and Mr. and Mrs. Charles Rosewater. Among others present were Miss Helen Cudaby, Miss Frances Nash, Miss Helen Baum, Miss Helen Davis, Mr. Robert Burns, Mr. Edward Cudaby, Mr. Gerald Wharton and Mr. Walter Roberts.

Pleasures Past

Mrs. Alvin Johnson entertained at bridge this afternoon at her home in compliment to Miss Daisy Rogers, who will be a November bride. Pink chrysanthemums brightened the rooms and the guests present included:

- Misses—Jaisy Rogers, Ida Smith, Gertrude White, Edna Haglin, Alice Scuttler, Madeline—W. L. Unicker, A. J. Smith, Paul Werner, George Lauer, Judson Chapman, Miss Housh, C. W. W. Manchester, Robert Mauley, Theodor Joslyn.

A jolly Halloween party was given last evening by Mr. and Mrs. E. W. Cahow for their sons, Masters Norman, Fred, Edwin, Edwain, Pumpkin Jack O'Leary and other appropriate decorations were used. Those present were:

- Misses—Dorothy Chellis, Grace Mahaffy, Edith Mahaffy, Dorothy Salomon, Katherine Newbranch, Madeline—W. L. Unicker, A. J. Smith, Paul Werner, George Lauer, Judson Chapman, Miss Housh, C. W. W. Manchester, Robert Mauley, Theodor Joslyn.

A Halloween surprise party was given by Elinora Selander and Adella Whitney for Ernest Selander at 310 South Twenty-third street, Monday evening. The time was spent with games and music. Refreshments were served and the decorations were Jack O'Learys. Those present were:

- Misses—Elinora Selander, Jenny Selander, Elsie Selander, Effrieda Schaefer, Florence Cavender, Madeline—Edmund Swanson, Carl Swanson, Alvin Schaefer, Edwin Benjely, Charles Bentley, Madeline—Schaefer, Whitley.

For Madam A. M. Towl, who is nearing her 90th birthday, Mr. and Mrs. George D. Jones, 67 North Twenty-third street, South Omaha, gave a most interesting dinner Thursday afternoon. Their guests included, for the most part, friends of the guest of honor who had likewise passed the three-score year mark. The youngest member of the party was Miss Catherine Jones, who claims only 7 years. Red roses, ferns and autumn fruits decorated the table at which the dinner was served. Those present were Madam Towl, Mrs. R. K. Morrill, Mrs. Mary Francisco, Mrs. J. D. Jones, Mrs. E. F. Towl, Mrs. D. J. Campbell, Mrs. E. F. Grayson, Mrs. N. J. Hodgen, Mrs. E. F. Newberry, Mrs. R. E. Hysell, Mrs. M. H. Millpaugh, Mrs. A. G. Jacobs, Mrs. J. C. Hawkins, Mrs. O. K. Paddock, Mrs. J. N. Campbell, Mrs. Alice Menefee, Mrs. Mary Frost, Mrs. Edward Johnson, Mr. and Mrs. Jones and Miss Catherine Jones.

Mrs. Arthur Calneeb entertained at a large winter party at her home yesterday. The decorations were carried out in green and yellow and the guests were:

- Misses—Elizabeth Behrens, Frances Dennison, Edna Anderson, Frances Gould, Beulah Hoffeld, Anna Hansen, Mabel Huntley, Olive Huntley, Kathryn McManis, Ethel Helms, Russell McKelvey, Grace Owens, Katherine Roberts, Anne Roberts, Gertrude Branch, Louise Bell, Gertrude Cole, Charlotte Henderson, Helen Howard, Mabel Lindgren, Lutz Hunt, Della Jacobsen, Ruth Melville, Beba McNamara, Norma Marshall, Hannah Magnus, Helen Ross, Julia Raffree, Chas. A. Troxell, Fay Thorne, Leola Vierling, Claire Vierling, Mary Taylor.

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An informal reception was given Wednesday evening by Mr. and Mrs. E. G. Jones, Mr. and Mrs. James H. Taylor and Mr. and Mrs. G. M. Southard at the home of the former, 602 Capitol avenue (Dundee). Over 50 guests were present. The house was beautifully decorated with red carnations, amilax and asparagus ferns. Dainty refreshments were served. Several plan selections were given by Mrs. P. M. Garrison and Miss Ramona Taylor. The event was a celebration of their wedding anniversary, all three of which occurred within thirty days of this date, and was in honor of Mrs. C. L. Fowler of Holloway, Mich., a sister of Mr. Southard.

The T. C. club met at the home of Mrs. Edward Nelson Thursday afternoon. Those present were Madames F. M. Harrison,

An Italian Dinner

NATIONALITY in entertaining is becoming more and more popular. The modern hostess is quick to see the opportunity which is afforded by the developing of the charm which exists for us all in the "foreign custom" and she not only serves the dish, strange to her guests' taste, but cleverly combines the nation's colors in her decorations.

The viands of Italy were found to be most toothsome by the guests of a young hostess recently, and the colors were most effective for decorations.

The table was decorated to suggest the flag of Italy. Two broad bands of silk, one green, one red, were placed across the cloth at the ends of the table. They hung over the edges of the board like scarfs. The centerpiece consisted of blue, red and white flowers arranged by a florist to represent the shield which occupies the central white field.

Tiny cotton flags in the appropriate colors floated from the various side dishes, and the breadsticks, etc., were tied together with knots of green, red and white bebe ribbon.

To insure appreciation of the foreign dishes, individual menus, giving the unusual names, were written on each guest card.

This menu included the following dishes:

Zuppa Regina di Riso—Or queen's rice soup, for which this is the recipe: A tablespoonful of rice flour is put into a saucpan and half a pint of milk is added gradually. Boil gently in a double boiler twelve minutes, stirring all the time in order to have it very smooth. Just before serving time add a tablespoon of butter, pass it through a sieve and mix with good fowl stock, which should be very hot when added.

Salmone alla Santa Fiorentina—Salmon—Steep a piece of boiled salmon in oil, lemon juice, salt and herbs for an hour. Remove the bone and cut the fish into fillets or individual portions. Wipe dry the fillets, dip them in beaten eggs and fry them a nice color. Arrange them in a ring on the dish; trim with fried parsley and serve with mayonnaise.

Anzelle Lardellate—Sweetbreads—For this entire two sweetbreads are blanched, larded and cooked very slowly in good stock. The stock is skimmed and reduced by boiling to a glaze to cover the meat. The latter is then cut into three or four pieces and arranged round a dish, but the larding must be well glazed over. In the center of the dish place a cup made of hollowed-out bread filled with macedonine of vegetables.

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Manzo alla Cerozina—Fillet of Beef—Select a tender rump steak or fillet of beef and put it in a stewing pan with two slices of fat bacon and three teaspoonfuls of the best olive oil. Season with salt and a teaspoon of nutmeg. Cook without a cover and turn the meat from time to time. When nicely browned add an anchovy, mixed with some herbs, all very finely chopped, and a small clove of garlic with one onion across it. Cover the whole with good stock, put the cover on the pan and when tender skim the grease off the gravy, put the latter through a sieve and pour over the meat. Do not let the garlic remain in the pot more than five minutes.

Carote alla Panna—Carrots with Parsnips—Half cook an equal amount of peas and tender young carrots, cutting the latter into little squares of handy size and cooking them rather longer. Now place them together in a stew pan with three or four tablespoonfuls of cream and cook till tender. Serve very hot.

Macaroni alla Livornese—Cook several nice mushrooms in milk, with a little pepper and salt. Boil in water four ounces of macaroni. Put a layer of the paste into a buttered fire-proof dish, then a layer of tomato sauce, then a layer of the mushrooms, and another layer of the macaroni. Dust lightly with grated Parmesan cheese and brown in the oven about half an hour.

Insalata alla Navarino (Salad)—Prepare a tablespoonful of chopped parsley, a teaspoonful of onion minced, a teaspoonful of tarragon and chopped chives, with half a gill of oil and the same of vinegar. Put this in a bowl with any sort of cold vegetables liked and mix thoroughly, but without breaking the greens. Add two or three anchovies, (in oil), and on the top place three or four ripe tomatoes cut in slices. A little cooked smoked ham may be added with advantage.

Crema Tartara alla Caramella (Caramel Cream)—Boil up a pint of cream and flavor it with any flavor liked. When cold add eight egg yolks, two tablespoonfuls granulated sugar. Stir the mixture well and put through a strainer. Boil and cook very slowly to form a caramel, line a smooth mold with it, and turn in the custard. Cook in a double boiler for half an hour and serve either hot or cold.

Pinapple Pie—Line a pie plate with pastry, mix lightly together the well beaten yolks of four eggs, one cupful of granulated sugar, one cupful of grated pineapple, and the stiffly beaten whites of two eggs. Bake till done in a moderate oven.

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ORKIN'S DOUGLAS STREET STORE

Rujena & Morton's Entire Stock

Our Mr. J. B. Orkin's Wonderful Purchase of

560 High Class Tailored Suits \$15.00

Made to sell from \$25.00 to \$35.00—on sale Saturday at

Rujena & Morton's (the foremost suit manufacturers of New York City) entire stock was offered at a great sacrifice. It was our good fortune that Mr. J. B. Orkin, our resident New York buyer, made a cash offer of 50 cents on the dollar, which was promptly accepted.

We consider this purchase as the most wonderful we have ever made. The entire purchase will be placed on sale Saturday. 560 beautiful new Suits for women and misses, perfectly tailored in the very newest styles and made of finest all-wool materials—CHIFFON BROADTHS, FANCY WORSTEDS, SERGES, MEN'S SUITINGS, FRENCH NOVELTY CLOTH, FANCY SCOTCH CLOTH AND ALL THE NEW HEAVY ROUGH MATERIALS. All colors and all sizes to choose from.

Tailored suits made to sell at \$25.00, \$27.50, \$29.75, \$32.50, \$35.00, on sale Saturday

SALE WILL START PROMPTLY AT 8 A. M.

Vegetables from the South Supply the Local Market

Sunday Dinner Menu. Tomato Bouillon. Bread Sticks. Roast Chicken. Sage Stuffing. Currant Jelly. Glazed Potatoes. Succotash. Pineapple Pie. Coffee.

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apples which Omahans will eat this winter were grown either in Kansas, Missouri or in the prize orchards of the west. These western apples, "box apples," are treated with much courtesy by their growers; each apple is carefully wrapped, even as the oranges are, to prevent bruising and belong to the "choice fruit" department.

The first of the California navel oranges arrived some time ago at the wholesale houses, but are a little green as yet for trade. They are earlier by at least two weeks than usual. By Thanksgiving the oranges will be quite ripe and ready to be part of the splendid group of fruit, the centerpiece of every festive dinner.

Chestnuts are in the market at 30 and 30 a pound, according to size. Cocoanuts are 8 and 10 cents each.

A few of the vegetable prices are: Cabbages, 5 and 10 cents each; celery, 5 cents a stalk; cauliflower, 15 cents a pound; parsnips, 15 cents a peck; sweet potatoes, 5 cents a pound; tomatoes, 20 cents a pound; Brussels sprouts, 30 cents a box.

Oysters remain about the same in price, 90 cents for select, 50 cents for standard; frog legs, 40 cents a dozen; black bass, 25 cents a pound; fillet de sole, 25 cents; Spring chickens are 15 cents a pound; ducks, 20 cents a pound; broilers, 50 cents each; hens, 15 cents a pound; turkeys, 30 cents a pound; geese, 20 cents a pound.

The wholesale prices are: Roasters, 100 cents a pound; geese, 15 cents a pound; ducks, 15 cents a pound; turkeys, 25 cents a pound; hens, 15 and 15 1/2 cents a pound; springs, 12 cents a pound; broilers, 45 a dozen; squabs, \$1.50 a dozen; homers, \$4 a dozen; fancy, \$1.50 and No. 1 \$3 a dozen.

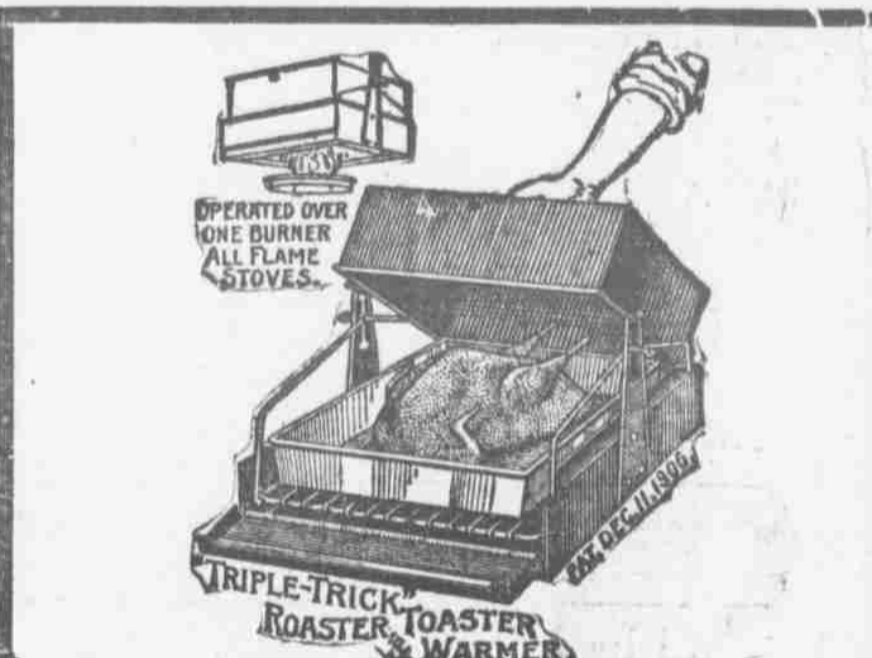
Butter is 27 cents a pound for the best creamery butter; 24, 32 and 30 cents for country butter. Eggs are 22 and 21 cents a dozen and not plentiful at these prices.

Apples are now all out of the orchards and in the market the ratings to get into the market. The supply from nearby orchards was not large and most of the sailors put ashore at Cherbourg says that he was ordered by his captain to take off his shoes and to give him a white shirt and life preserver. Is not this indication among a thousand that M. Semmes was resolved to leave his flag hoisted rather than to let himself be hoisted aboard the Kearsarge?

"We believe that we have omitted no detail we have been able to learn. "The story which the editor of the Pharo could not believe—that the Alabama had surrendered—was true. The account of the battle being essentially correct, other errors may well be passed over."

The Key to the Situation—See Want Ads. Advertising in The Bee will do for your business.

SOROSIS Is the Only Family Food Warmer on the Market. It absolutely solves this ever present and most vexing problem which daily confronts all housewives, and solves it Over One Top Burner—the smallest burner at that—with a minimum fuel consumption and without danger of burning. Saves Your Food, Your Fuel and Best of all YOURSELF. THE "TRIPLE-TRICK" Roaster IS The Bee's Newest Premium HOW TO GET ONE. Subscribe for The Evening and Sunday Bee, and pay 15c a week for six months. This pays for both the paper and the roaster. Call at Bee Office and leave your subscription, or phone Tyler 1000 and our representative will visit you. THE BEE LEADS ALL OTHERS In Matters Pertaining to Automobiles, as Well as Along All Other Legitimate Lines of Business. Sorosis Shoe Store 203 South 15th St. FRANK WILCOX, Mgr.



Is Your Husband Often Late for Meals?

Do Members of Your Household breakfast at different times—and do they want their toast, coffee cake or rolls crisp and hot? Is it easy for you to have them so?

DO YOU know many more annoying, unsuccessful and wearisome domestic experiences than trying to keep foods warm—especially on gas or other flame stoves?

DO YOU want to crisp corn or rice flakes, shredded wheat biscuits or crackers?

DO YOU not have foods left from dinner every day of the world, which you desire to render more palatable and appetizing for luncheon, by warming them over?

DO YOU want to burn the gas to heat your oven to do this work?

DO YOU find it a successful Food Warmer when you do heat it—or does it dry or burn your foods and does it not require your continued presence and attention in the kitchen?

THE "TRIPLE-TRICK" Is the Only Family Food Warmer on the Market. It absolutely solves this ever present and most vexing problem which daily confronts all housewives, and solves it Over One Top Burner—the smallest burner at that—with a minimum fuel consumption and without danger of burning. Saves Your Food, Your Fuel and Best of all YOURSELF.

THE "TRIPLE-TRICK" Roaster IS The Bee's Newest Premium HOW TO GET ONE. Subscribe for The Evening and Sunday Bee, and pay 15c a week for six months. This pays for both the paper and the roaster. Call at Bee Office and leave your subscription, or phone Tyler 1000 and our representative will visit you.

THE BEE LEADS ALL OTHERS In Matters Pertaining to Automobiles, as Well as Along All Other Legitimate Lines of Business.

What Women Are Doing

Mrs. Lowrie Childs, the new president of the Fine Arts club, presided Thursday morning at the meeting of the club for the first time, having returned very recently from an extended visit. Miss Laura Scott was leader of the morning and under her leadership a most interesting program was given. Mrs. Scott told of the life and work of Charles Francis Daubigny; Mrs. C. W. Russell of Jules Dupre and Mrs. Z. Lindsey of Narcisse Virgilio Dian de la Pen. The meeting was largely attended.

Pansy club is the name of an organization of junior members of the Young Women's Christian association, who meet every Saturday for Bible study and also for gymnasium play. The club is open to all junior members, is under the direction of Mrs. Clark McGrew, but elects its own officers. Those chosen at the first business meeting this season were: Miss Helen Swanson, president; Miss Margaret Roehrig, vice president; Miss Eileen Seaman, secretary; Miss Louise Ebert, treasurer; Miss Martha Ebert, librarian.

Those young people to whom the Social Settlement spells many of the pleasantest and most profitable elements in their life, are very busy just now getting back into the study provided by the classes, work theme, and also preparing for the entertainments which are to be given in the near future. All of the classes are being organized now and because of the settlement's enlarged quarters, are being organized under more advantageous conditions. Miss Clara Shafer, head president, is the general organizer.

BIGGEST OF OCEAN STEAMERS

With comparatively little ceremony the largest ship ever built by human hands was launched on October 20 at the yards of Harland & Wolff in Belfast, Ireland. The name of this monster is the Olympic. She will be unrivaled in size by anything afloat until her sister, the Titanic, is launched in the same yard, some time next January. The Olympic is nearly 100 feet longer than the huge racers of the Cunard line, the Mauretania and Lusitania; that is to say, she is 82 feet long from stern to bow. New Yorkers who do not think readily in figures, and who may never have seen the Lusitania or the Mauretania, may get an idea of the length of the Olympic by a comparison with the Metropolitan tower on Madison avenue. Could the ship be set on and beside the tower it would overtop that structure by very nearly 200 feet. The Olympic measures 6,000 tons.

Of course, the first question asked when a new sea giant is born is: Have we reached the limit? Doubtless that query made its appearance for the first time more years ago, when Henry VIII added the Great Harry to the infant navy of Britain. And the Great Harry was a considerable ship for those days, measuring all of 1,300 tons. Probably the people of Cadiz revive the problem in their minds a generation or two later, when they watched the shipwrights at work on "the mountain-like San Philip," which opposed her 1,600 tons and her three decks of artillery to Sir Richard Grenville's pigmy, Revenge, in the fight off the Azores. Certainly, it was a question often asked in the days of clipper building here and in England, and later, when the application of steam to ocean navigation began to revolutionize the commercial system of the world. Men still comparatively young remember when the Arizona, the ill-fated Oregon and the City of Rome were hailed as the ne plus ultra in the shipbuilding art. Yet beside the Olympic any one of these three would look like an East River ferryboat beside a Sound liner.—Brooklyn Eagle.

Carlosty Partially Gratified. "Uncle," said the traveler, who had stopped at the farmhouse to water his horse, "my wife on there in the buggy wants to know what that curious looking structure is." "That's a silo," answered the farmer. "I keep ensilage in it."

"He says," reported the traveler to his wife a few moments later, "it's an asylum and he keeps a fellow named N. C. Lage in it. I think he's crazy but I hope you're satisfied."—Chicago Tribune.

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