

# HOME NOTES AND SOCIAL GOSSIP

## For Count Vannutelli

Numerous dinner parties and other social affairs have been given this week in honor of Count Vannutelli, who arrived Tuesday to spend the week at the home of his hostess, Mrs. E. W. Nash, who has been recently in Omaha with his uncle, Cardinal Vannutelli of Rome. Instead of returning to Rome with the cardinal's party, the count is spending several weeks visiting friends in the states.

Tuesday evening Mrs. E. W. Nash entertained at dinner at her home in honor of Count Vannutelli. A large fruit centerpiece was used for the table and chrysanthemums and roses decorated the room. Covers were placed for Misses Jean Cudahy, Helen Cudahy, Claire Heine, Woodard, Mary Leda Proulx, Frances Nash, Mrs. E. W. Nash, Count Vannutelli, Rev. Gleason, Edward Cudahy, Jr., and Mr. and Mrs. L. C. Nash.

Wednesday evening Right Rev. Bishop Scannell entertained a few friends at dinner.

Thursday evening Mr. and Mrs. Edward A. Cudahy gave a beautifully appointed dinner party at their home in compliment to the count. Those present were Misses Stella Hamilton, Miss Louise Hamilton, Frances Nash, Brownie Bass Baum, Anna Bourke, Jean Cudahy, Helen Cudahy, Count Vannutelli, Rev. Gleason, Lieutenant Smith, Jack Baldwin, Jack Baum, Robert Burns, Edward Cudahy, Jr., and Mr. and Mrs. Cudahy.

## For Charity Study

Miss Stella Hamilton, one of Omaha's prominent society women, who has been identified and active in the work of the Christ Child society here, and has also given practical expression of her interest in philanthropy in other organizations, plans to continue her study of charity work. She will leave Saturday for Washington, D. C., where she will spend five months in study of methods at the capital.

## Pleasures Past

Mrs. E. W. Arthur entertained the C. T. Knobs club at her home yesterday. Mrs. Fred Krug, Mrs. Charles Guyer and Miss Comfort were the guests of the club. The members present were:

Messdames: W. E. Palmer, Robert Young, Eugene Duval, P. T. McFarland, R. E. Rahn, P. J. McFarland, R. E. Rahn, P. J. McFarland.

Mrs. E. C. Morgan of Prairie Park addition entertained in honor of Mrs. M. T. Haxall of St. Louis Tuesday afternoon. Appropriate fern was used in decorating, and those present were:

Messdames: Anna Atwood, M. T. Haxall of St. Louis, J. L. Kent, J. H. Harris, Theresa Urey, J. C. Morgan, Miss Gertrude Harris.

Complimentary to Mrs. Cope of Chicago, who is the guest of her son, Mr. Elmer Cope, Mrs. E. S. Westbrook entertained at bridge this afternoon at her home. Five tables of players were present.

Mr. and Mrs. J. Kendis, 205 Davenport street, gave a large dinner party Sunday in honor of Mrs. E. C. Kendis of Albuquerque, N. M. Fifty guests were present.

The R. B. Card club entertained Thursday afternoon at the home of Mrs. H. Fox. Prizes were won by Mrs. W. J. Cusick and Miss Galvin of Iowa City. The next meeting will be on November 22, with Mrs. Brown. Those present at the last meeting were:

Messdames: J. G. Brandt, L. G. Brandt, E. Paulsen, J. R. Vahlsing, C. Mayer, P. J. Cusick, H. C. Timms, P. Timms, F. Holmes, W. J. Cusick.

Mrs. R. W. Helson entertained informally Thursday afternoon in compliment to Mrs. A. A. Deering of Boone, Ia.

Miss Frances Nash entertained at an informal afternoon tea at her home today from 4 to 6 o'clock. The room was attractive with American Beauty roses and about twenty members of the younger set were present.

Miss Carolyn Barklow was the hostess for the meeting of the Amateur Bridge club this afternoon at her home. Miss Chase of Poughkeepsie, N. Y., was the guest of the club. Most of the guests attended the tea given by Miss Nash following the afternoon of bridge. Three tables of players were present at Miss Barklow's home.

The members of the Friday club were entertained delightfully this afternoon at the home of Mrs. John Byler.

Miss Fannie Howard was the hostess for the meeting of the Charmante club today at her home.

## Vegetable Luncheon

It is quite possible to have both a novel and a savoury luncheon. The decorations may carry out the vegetable idea and the menu be composed of vegetable substitutes for the more usual meat courses. The menu could include:

Mock oyster soup, mock fish in scallop shells, nut loaf, mock chicken sandwiches, salad, vegetarian plum pudding, poached apricots, cream cheese sandwiches, candy.

The recipes are: Mock oyster soup is a velvety cream made with a stock of white beans which resembles oyster soup in flavor. The oyster crackers heighten the illusion.

The mock fish in scallop shells. Scrape well some oyster plant and cover with cold water for half an hour. Then boil until it is tender and drain. Beat into a smooth paste, free of fiber. Moisten with milk. To each cup of the paste add a teaspoonful of butter and one egg well beaten. Fill the mixture into shells, cover with bread crumbs that have been mixed with melted butter and cook in a moderate oven until the top is appetizingly brown.

There are several recipes for making nut loaf. The following is a popular formula: Mix together two teaspoonfuls of one pint of star bread crumbs, one cup of chopped pecan nuts and two dozen of the whole or broken meats, one level teaspoonful of sage, sifted fine (or of thyme), and a half teaspoonful of salt. Mix thoroughly with a spoon and add sufficient hot water to moisten well throughout. After allowing it to stand a few moments until the first water is thoroughly absorbed, add a cup or more of hot

water, put in a pan and bake in a moderate oven for thirty minutes. It should be extremely light and rather moist when done. It may be served with tomato sauce, or simply with lemon and parsley garnishing.

Mock chicken sandwiches are made by putting half a cup of nut meat through the chapter (fine knife), and moistening the result with a little mayonnaise, or French dressing. Cut and trim slices of a sandwich loaf in the usual way, spread with the nut mixture and roll.

Make the vegetarian plum pudding this way: Mix together a pound of flour, a pound of bread crumbs, a pound of raisins, one-quarter pound of mixed peels, one-half pound sugar, one-half pound butter of prepared nut meal, one-half pound chopped pine kernels. Add a little nutmeg if it is liked and five or six well beaten eggs. Boil twelve hours in a mold, and serve with the usual wine or lemon sauce. (The twelve hours boiling may be divided, six hours the day it is made and six hours the day it is to be used.)

To make poached apricots cut square or round slices of slightly dry sponge cake (or any cake not too sweet), and put one piece on each plate. Moisten slightly with the apricot juice. If canned fruit is used the juice should be reheated, sweetened, etc., into a nice thick syrup. Place half an apricot on each slice of cake, round side upmost and surround with a circle of nicely flavored whipped cream to look exactly like a poached egg. Or use a white of egg with powdered sugar if handier, forming a meringue and set in the oven for just a moment to brown nicely.

## COLLEGE GIRL A CHAUFFEUR

Young Woman Uses Her Skill at the Wheel to Turn a Profitable Penny.

"Campus, miss? Campus, sir? Right this way—all aboard for any place on the college grounds!"

It isn't the raucous voice of a typical cabbie that greets the visitor alighting at the Wellesley station, these days—it's a soft, winning voice, an irresistible bidding, accompanied by a winning smile.

"College hill? Yes, sir—only two minutes' distant—right this way." And in less than the tolling takes the visitor is seated in Miss Stella Ream's big automobile, with Miss Stella at the wheel—still smiling—and going like the wind in the direction of the campus.

There's a story behind Miss Stella Ream and her enterprise. She is an athlete, energetic, exceptionally good looking girl, with ideas about things—and she comes from Ohio. She is a sophomore at Wellesley and has a chauffeur's license. When she came to start back to college, she didn't fancy the long ride by train, so she motored all the way from the west.

All the way over in the big car Miss Stella had many things to think about. One of her chief cares was that thought that the students' building fund at college wasn't being boosted as much as it might. Yet she couldn't see any way how she could aid extensively.

As the big car glided into Wellesley and past the station a crowd of waiting students and visitors were on the platform. They were all bound for the college grounds—but the waiters were many and the cars were few. An idea flashed to Miss Stella—why not use the big car for carrying passengers with herself as chauffeur?

Miss Stella is a woman of action. She began business at once. She charges the same fares as the cabbies—5 cents, and her daily haul is considerable. Of course she has to study and Ream's college auto service operates only between and after classes. Even at that, though, the students' building fund has already felt a powerful uplift, for many are the visitors attracted by the bidding.

"Campus, miss? Campus, madame? Right this way; only two minutes' distant in a nice big car, and all at the same price! Right this way, please!"—Boston Herald.

Old-Fashioned Doughnuts. Cream together two cups of sugar and a half cup of butter, beat three eggs light and add these and a cupful and a half of milk to the sugar and butter. Sift three cups of baking powder twice with five cups of flour and put this with the other ingredients. When you have a dough which can be rolled out, stop adding flour, let your doughnuts be too stiff and tough. Roll out the dough, cut it into rounds, cut smaller rounds from the center of each circle and fry in boiling fat to a golden brown. Lay on soft paper in a colander and sprinkle with powdered sugar.—The Delineator for November.

PET THEORY BRACED UP

Home-made Demonstration of the Innate Depravity of Inanimate Things.

George Githy was a firm believer in what is known as the innate depravity of inanimate things.

For example, he believed that when a collar button fell out of his hands it invariably rolled under the bureau, and not in the open, where it might just as easily roll, to be more handsily picked up.

He believed that the last peanut in the bag invariably was a punk one, the involuntary partaking of which left an acrid taste in the mouth.

He believed that it was impossible for him to pick up a robe de nuit right side foremost so that he could pull it over his head that way without turning it around.

He believed that the book he wanted always was at the bottom of the stack if the books were piled up.

He believed that it would be impossible for a human being to reach his corner to take a car and find the car just coming along instead of just going away.

And so on and so on. These ideas, which are grouped under the phrase known as the innate depravity of inanimate things, were so firmly grounded in the mind of George Githy that they amounted to almost an obsession with him.

One morning George Githy's collar button rolled out of his hand as he was attempting to insert it in the front button-hole of his shirt. The collar button rolled under the dresser, and George Githy had to kneel down on the rug and grope around in the darkness for the collar button, inhaling a great deal of dust and lint and feathers and things, and finally he had to

## For the Future

Mr. and Mrs. Charles T. Kountze will entertain at dinner this evening at their home in honor of Miss Mildred Rogers, who is a debutante. Covers will be placed for:

Messdames: Mildred Rogers, Frances Nash, Jean Cudahy, Helen Cudahy, Messdames: Robert Burns, Edward Cudahy, Jr., Frank Wilhelm, Jack Baldwin, Walter Roberts, Mr. and Mrs. Kountze.

A dinner party will be given by Mr. and Mrs. Victor B. Caldwell at their home this evening when covers will be placed for: Mrs. Baker of Miss Grace Gassette New York, Mrs. Dudley Wolf of Mrs. John Bourke, Pomfret, Conn., Mr. Benjamin Smith of New York, Mrs. Carroll of Pasadena, Cal., Mr. W. Farnam Smith Dr. Bridges, Mr. and Mrs. Clement Chase, Mr. and Mrs. Caldwell.

Mrs. Harry Felthamer will entertain at two bridge parties next week at her home on Wednesday and Thursday afternoons.

Mrs. J. H. Dumont will entertain at luncheon Monday, when her guests will be the membership committee of the Social Settlement.

## LUCKY SWISS HOUSEWIFE

Obliging Refuse Help Women in Household Tasks—Village Brook is the Laundry.

Swiss methods of laundering are original, practical and labor-saving. The women there have learned well how to make the best use of their opportunities with the least exertion. How they use the tourist, every one who has traveled in the country of the Alps knows. They also know how to make nature do their housework.

In most of the towns, everything that is washed or cleaned is washed or cleaned in one of the big watering troughs that stand at regular intervals along the main thoroughfares. Into it goes everything from potatoes to human beings, and the only sanitary regulation existing is that it must be cleaned out with a large broom made of brush or twigs, after the potatoes have had their bath. But when it rains, then everything else gives way to the family wash—no matter if it is Thursday, or Sunday, or Saturday, or Wednesday—for in Switzerland they seek the rainy days for wash days, instead of deploring a cloudy Monday.

The steady downpour provides running water in the village wash tub. Into the sweeping current the family linen goes, and there it is whirled and twisted about until every speck of dirt is thoroughly rinsed away. The scrubbing board is not put into commission at all. Occasionally the good housewife, protected under the family umbrella, hold over her head by one of her youngsters, who is allowed to enjoy the drips from that same umbrella, takes a look at her wash and encourages it with a gentle poke with her husband's best cane. But the rest of the day she enjoys to the full in her snug chair, while the elements do her work. In fact, with her conscience at rest that her day's tasks will be done, she can spend her time gossiping with her neighbors, whose conscience is also at peace.

On the next day the wash goes through a process of bluing and starching—all in that same basin—and finally, when the sun shines, it is laid out on the wonderful green grass of the Swiss meadow, and in there bleached to a snowy whiteness. If the gladders and the landslides were to accommodate her by rolling down over her wash and ironing it out without soiling the Swiss housewife would not be at all surprised. In fact, it is not to be doubted that she now regards as an oversight the failure of Dame Nature to provide an ironing board.—New York Evening Post.

## Wedding Bells

Cards have been received in Omaha from Mrs. Leslie Bird Gearhart announcing the marriage of her daughter, Miss Minnie Hinckley, to Mr. Arthur Eiling Mead, Tuesday, October 4, at York, Neb. Mr. and Mrs. Mead will be at home after November 15 in Lincoln, Neb. Mr. Mead is a member of the Phi Kappa Psi fraternity at the University of Nebraska.

## Personal Gossip

Mrs. A. A. Deering of Boone, Ia., is visiting her son, Mr. Charles Deering, in Omaha. A daughter was born to Mr. and Mrs. H. W. Lund of Tacoma, Wash., formerly of Omaha, November 4. Mrs. Lund was formerly Miss Genevieve Glover.

Theater Parties. Several theater parties were given last evening. An Orpheum party included Dr. and Mrs. J. J. McMullen, Mrs. T. J. Mahoney, Mr. and Mrs. Francis Gaines. Another Orpheum party included Mrs. William Browne of Salt Lake City, Miss Juliette McCune and Mr. and Mrs. Myron Learned.

This evening Miss Eugene Whitmore will give an Orpheum party in honor of Miss Carolyn Barklow and her guest, Miss Chase of Poughkeepsie, N. Y. Those present will be Misses Barklow, Chase,

## Eggs Advance in Price; Winter Fruits in Market

Sunday Dinner Menu.

Clear Soup. Veal Cutlets. Creamed Potatoes. Pimento Salad. Caramel Pie. Coffee.

Pimento Salad—One small head cabbage, one-half can pimento macaroni. Chop both and add mayonnaise dressing.

Caramel Pie—Take one pie pan with a rich crust and bake. Fill with one quart sweet milk, one cup brown sugar, five eggs, one-half cup cream, one-half cup flour, one teaspoonful vanilla, small piece butter. Beat the milk and sugar together, add the beaten yolks of the eggs mixed with the flour and enough cold milk to make a smooth paste. Bake in a moderate oven for one hour and add butter and vanilla. Beat the whites of eggs and add a little sugar and vanilla and spread over pie and brown.

It is quite true that eggs are climbing in price. They are now 35 cents a dozen for fresh country eggs and quite certain to be higher at Thanksgiving time. Butter, however, has refrained, as yet, from following the example of the eggs and remains 30, 32 and 34 cents a pound for country butter and 36 cents for creamery butter.

Journeying from the dairy to the fruit department we find the same indication that winter continues a luxury.

There are plenty of tempting fruits and vegetables in the market, but it needs money to buy them. Hothouse cucumbers are 30 and 35 cents each. But then celery is only 4 cents a bunch. Wax beans are 15 cents a quart, turnips and carrots are only 10 cents a pound. Mushrooms are 15 cents a pound, sweet potatoes 15 cents a pound, quash 10 and 15 cents each, pumpkins 10 and 15 cents each, cotton 10 cents each, virginian 40 cents a basket, potatoes 15

a bushel, tomatoes 15 cents a pound, two pounds for 35 cents; chanterrel 15 cents a pound; Brussels sprouts 30 cents a box, artichokes 25 cents each, parsnips 15 cents a pound.

In about a week the domestic grapes will leave the markets, so it behooves the grape devotee to eat his fill now. Blue grapes are 40 cents a basket; Tokay grapes, 15 cents a pound; Malaga grapes, 10 cents a basket. Pineapples are 15 cents each; grapefruit, 15 cents each; pears, 25 cents a dozen; quinces, 15 cents each. Apples of all varieties, the rosy cheeked, the golden green—are all in the market, and prices vary in the different varieties from 60 to 90 cents a peck. The winter banana apples, which are a new variety, are from 15 to 30 cents a peck. Oranges remain 40 and 50 cents a dozen; lemons, 30 and 35 cents. Luscious figs for 25 cents a pound, dates at 25 cents a pound and the nut filled dates, which vary in price, are delicacies in the market.

In the meat department the same in price—60 cents for veal, 50 cents for standard. Spring chickens are 15 cents a pound; ducks, 35 cents a pound; broilers, 30 cents each; hens, 15 cents a pound; turkeys, 30 cents a pound; geese, 35 cents a pound. The wholesale prices are: Roast beef, 100 cents a pound; goose, 15 cents a pound; ducks, 15 cents a pound; turkeys, 25 cents a pound; hens, 15 and 15 cents a pound; springs, 15 cents a pound; broilers, 15 cents a dozen; squabs, 150 cents a dozen; homers, 15 cents a dozen; fancy, 150 and No. 1 150 cents a dozen.



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move the bureau from the wall in order to find the lost collar button.

George Githy was in considerable of a foam by the time he had found the lost collar button, and he made so much of a common grinding his teeth and giving utterance to sundry and diverse impolite phrases that his wife entered the room to see what the matter could be.

"You know," he said to her, endeavoring to repress his extreme wrath, "it ought to be just a plain every-day, even-money shot that a collar button, rolling out of a man's hands, would fall in such a way as to roll away from a bureau, and thence out into the middle of the floor, instead of toward the bureau and thence under the bureau. An even-money shot is the mathematics of that game. But does it ever work that way? It does not! It never has worked out that way for me in the course of the forty years during which I have been using collar buttons and dropping 'em."

"Oh, nonsense!" said his wife, soothingly. "You exaggerate. You must not give way to these foolish notions. Now, just for instance, you stand right where you are in front of your bureau and drop a collar button in just the way you do when you do it accidentally and see where it rolls."

George Githy foolishly put his pet notion to the hazard at his wife's suggestion.

He made as if to insert the collar button in the buttonhole of his shirt, and then he permitted the button to roll out of his fingers.

It came out the same old way. The collar button rolled under the bureau.—New York World.

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