HOME NOTES AND SOCIAL GOSSIP

Visitors Entertained

Popular visitors are responsible for several interesting plans for next week.

Miss Margaret Brown of St. Louis, who is the guest of Miss Louise Deuing, has been the honored guest at numerous entertainments of an informal nature this week. Sunday evening she will be the guest of honor at an informal supper which Miss Dorothy Stevens gives. Monday evening a box party at the Hippodrome performance will include Miss Brown, Miss Deuing, Miss Stevens, Mr. Cedric Potter, Mr. Denise Tyson, Mr. Ben Wood.

Miss Lalk, who is visiting Mrs. Clarke Powell, will be the guest of honor at a bridge party to be given by her hostess Wednesday afternoon. Invitations were issued this morning by Mrs. Claire Baird and Mrs. Earl Kiplinger for a bridge party Thursday afternoon, to be given at the home of Mrs. Baird, in honor of Miss Lalk.

Mrs. Hudson of the City of Mexico, who has entertained many Omaha people at her home, will arrive Monday for a visit to the home of Mrs. Arthur Keelin. Some of the events planned for her are: Tuesday, a luncheon at the Omaha club, given by Mrs. Keelin; Mrs. Frank Haller, a matinee party at the Hippodrome, Wednesday afternoon; Mr. and Mrs. C. N. Diets, a dinner Wednesday evening; Mrs. L. D. Nelson, an afternoon of bridge, Thursday; Mrs. A. J. Beaton, luncheon at the Omaha club Saturday.

Miss Hanscom and Miss France of New York, who went from Omaha to Denver for a visit, returned this morning and are the house guests of Miss Hanscom's niece, Mrs. John L. Kennedy. Saturday, January 4, Mrs. Kennedy will give an afternoon tea in their honor.

Pleasures Past

A pretty color scheme of green and white was used at the luncheon given today by Mrs. J. De Forrest Richards at the Hotel Loyal in honor of Mrs. De Forrest Richards, sr., of Denver. Covers were placed for:

Mesdames—	Mesdames—
De Forrest Richards of Denver,	J. L. Webster,
W. A. Redick,	George Prinz,
Samuel Burns,	J. E. Baum,
Ward Burgess,	Clement Chase,
W. Burgess,	N. P. Dodge, jr.,
	C. T. Kountze,

Mrs. W. H. Hancock entertained the leaders of the art department of the Omaha Woman's club at a pleasant kensington Wednesday afternoon. Those present were:

Mesdames—	Mesdames—
G. R. Darr,	G. C. Swingley,
J. C. Hammond,	J. B. Palmer,
C. J. Roberts,	A. B. Somers,
C. Z. Gould,	Hancock,
G. C. Bonner,	
Miss Mary E. Sumner.	

The Swastika club was entertained yesterday afternoon by Mrs. C. O. Warren at her home. Those present were:

Mesdames—	Mesdames—
M. Prichard,	A. Foote,
T. Foley,	J. C. Reeder,
F. Swearinger,	G. F. Jones,
Roy Hinman,	E. P. Horrigan,
A. Remillard,	C. F. Welch,
C. Webber,	C. O. Warner.

Mrs. Henry Aabel entertained the members of the Comis club Thursday afternoon at her home. Those present were:

Mesdames—	Mesdames—
William S. Rowe,	Fred G. Etter,
A. L. Hoover,	G. C. Kuenne,
J. B. Bone,	E. B. Farris,
G. W. Mickey,	J. F. Dimmick,
W. K. Swisher,	Henry Aabel.
C. F. Martl,	

Mrs. R. E. Rogers was hostess at a prettily appointed bridge luncheon Thursday at her home in compliment to her daughter, Mrs. Charles E. Olson of Grand Island. The guests were:

Mesdames—	Mesdames—
P. T. McGrath,	L. H. Korty,
E. F. Smith,	Marriott,
H. O. Frederick,	Henry Hamilton,
H. O. Edwards,	Frank Blish,
John E. Spencer,	Ingwersen,
E. H. Howland,	May Auld,
W. Campbell,	H. H. Fish,
W. A. Shropshire,	Osborne,
Walter Spain,	McCallum,
J. L. Criss,	Woolverton,
W. L. Unsicker,	Ralph Moody,
Ed T. Boyer,	John McDonald,
Frank Engler,	Arthur Rogers,
Hal Roberts,	Will Manchester,
Montgomery,	Guy Baker,
Arthur Fetters,	Charles Olson of
Charles Heimer,	Grand Island.
Guy Franch,	
Misses—	Misses—
Cora Holmes,	Fannie Howland.

Mrs. Thomas Stoddard entertained the G. O. T. O. club at her home Wednesday afternoon. The following officers were elected: President, Mrs. Birch; vice president, Mrs. Woolf; secretary, Mrs. Holt; corresponding secretary, Mrs. Weyermann; treasurer, Mrs. Hewitt. The visitors were Mrs. John McAllister, Mrs. Ezra Miller, Miss Gladys Woolf, Miss Ruth Geunner, Miss Aileen Stoddard. These members were present:

Mesdames—	Mesdames—
Jack Holt,	Tom Stuart,
Silas Woolf,	Ed Birch,
Emil Weyermann,	Joseph Koester,
Henry Knodell,	O. Geuinner,
Henry Good,	Mary Hewitt,
Thomas Bie,	Minnie Smith,
Mark Barlow,	Nellie Timme,
Thomas Stoddard.	

A New Year party was given Monday evening by Mr. and Mrs. F. W. Stubbendorf at their home, 1226 South Tenth street. The rooms were decorated with red carnations, ferns and Japanese lanterns, and those present were:

Messrs. and Mesdames—	
H. G. Schoniau,	Herbert Stephens,
W. Slangerup,	Herbert Stubbendorf.
Misses—	
Ivy Stubbendorf,	Stephens.
Etta Stubbendorf,	
Messrs.—	
Andy Frick,	Alfred Stephens,
Victor Wiles,	Norman Stephens,
Ford Wiles,	Henry Baker,
H. L. Lomax,	Stanley Stephens,
Colorado Springs;	Sidney Wiles.

The Imogene Study club of Florence was entertained yesterday at an all-day session at the home of Mr. A. C. Griffen. The morning was spent studying Shakespeare, Act I and part of Act II of "The Merchant of Venice." At noon a luncheon was served and the place cards were especially attractive and unique. At each place were original verses, the first letters of the lines spelling the name of the guest, as on Mrs. C. D. Richardson's card were the following lines:

Ring out the old, ring in the new,
Imogenes there are but few,
Calling new ones into action,
Harken, bells that ring for you.
All are asked to join the study,
Resting not at halfway's door;
Drinking deep of Shakespeare's knowledge,
Seeking, finding ancient lore.
Onward let our watchword be,
Nothing daunted you will see.

The members of the club include Mesdames Charles Cottrell, W. H. Thompson, A. B. Hunt, C. P. Richardson, R. H. Olmsted, W. A. Yoder, George Hert, M. C. Coe, H. C. Fowler, A. C. Griffen, A. W. Riemer, C. A. Grigg, Paul Haskell, R. A. Gelding.

For the Future

Mrs. J. B. Good will entertain at three tables of whist Saturday evening at her home.

Mrs. T. J. Beats will entertain the young people of the First Baptist church at her home, 811 South Thirty-fourth street, Saturday evening.

The Swastika club will be entertained January 19 at the home of Mrs. I. Foley.

Mrs. J. F. Dimick will entertain the members of the Comis club January 19.

Fruit Salads

THERE are two varieties of fruit salad—one prepared like the ordinary green salad, with a dressing of oil and vinegar; the other a sweet macedoine or a medley of fruits, dressed with sugar or a sweet sauce. the first salad is more or less of an anomaly, as a sweet fruit does not naturally harmonize with oil and vinegar, while an acid fruit hardly needs vinegar to make it more acid, but, rather some sugar to make it agreeable eating. As a rule, the best fruits to serve in this way are those that are neither very sour nor very sweet—for example, the apple, as served in the familiar Waldorf salad, or bananas, which are delicious with nuts and white grapes, spread with mayonnaise and served on celery tips or lettuce. The aristocrat among salad fruits in this order, is the avocado pear, which is neither sour nor sweet, but delightfully mellow. Grapefruit and oranges, though often used in this way, are really better with a sugary sweet dressing, and as for pineapples and strawberries, they are atrocities in salad form, although some people must like them, since receipes for such salads have found their way into magazines and cookbooks.

White grapes and nuts are often used together as garnishes to salads or used by themselves as a salad, served on a bed of lettuce. The nuts may be stuffed into the grapes after the seeds have been removed from the latter.

A housewife whose sweet salads are much appreciated by her guests gives the following recipe: For five or six people have ready two medium sized tart apples, two large peeled oranges, a quarter of a pound of Malaga grapes, one banana, half a cupful of English walnuts, half a cupful of sugar, the juice of a lemon, one tablespoonful of Jamaica rum and a pinch of salt. Cut the apples, after peeling, into chunks and sprinkle them with the lemon juice. Divide the lobes of the two oranges with small pieces, rejecting all white inner skin. Cut the bananas into slices. Seed the grapes, and after mixing the fruit stir in the salt and sugar. Let them stand on ice until the walnuts are shelled and the meats cut into small pieces. Let the "salad" stand about half an hour so that the fruits will become thoroughly mixed. The fruits may vary in quantity at different times, one kind of flavor predominating. A small pineapple, when easy to obtain, can be shredded and mixed with the other fruits. A few canned cherries add to the flavor and give a pink tint to the whole.

The combination of fruits that may be used in a sweet fruit mixture of this kind is almost endless. As a foundation the banana is without a rival. Its flavor is neutral and it does not turn dark with standing so quickly as the apple. Sliced bananas and apricots, with a small quantity of shredded pineapple, make a combination that is considered delicious. The banana and the white grape harmonize perfectly. Tangerines and grapefruit or peaches and pears may be added to bananas with most satisfactory results, and in fact one's fancy can run riot with concocting combinations of this sort, with little harm done.

Wedding Bells

The wedding of Miss Cora Rothschild, daughter of Mr. and Mrs. Lee Rothschild, to Mr. Morris Joseph of Des Moines was celebrated last evening at 6 o'clock in the parlors of the Metropolitan club. The ceremony was performed by Rabbi Frederick Cohn of Temple Israel.

The bride was attractively gowned in white satin, with trimming of pearl and crystal passementerie. The bridal bouquet was a shower of white violets. The bride worn a beautiful diamond lavalier, the gift of the groom.

Mrs. Lou Verveer of Des Moines, sister of the bride, was matron of honor, and wore an exquisite white chantilly lace gown over yellow satin and carried yellow roses.

Mr. J. Joseph of Chicago, brother of the groom, was best man. The ushers were Ralph Rothschild of Chicago and Mr. Burton Joseph of Des Moines.

A large number of out-of-town guests were present.

The parlors of the club, where the ceremony was performed, had an elaborate decoration of yellow roses, smilax and ferns. The dining room, where supper was served, had an effective trimming of pink roses, ferns and pink shaded candles.

Mr. and Mrs. Joseph will reside in Des Moines, Ia.

Neatness Encouraged.

There is a movement in Belgium organized for the encouragement of neatness and thift among working women. It is called the Concours de Proprete and is active to three principal cities. A writer says of it: "In order to encourage neatness, cleanliness and those qualities which go to make a comfortable, and therefore happy home, the bureau offers annual prizes for the best-kept menage in the town. Those women who wish to take part in the competition give in their names in January and in the following December, just before Christmas, the awards are made, the ceremony taking place in the presence of the burgomaster and the members of the city fatherhood. And quaint sight it is, too, this prize-giving of household articles, while the procession of barrows to cart them away afterward is no less quaint an interesting.

"The awards distributed are in kind only, no money being given, the object being to help to make the home comfortable. They consist of first and second prizes, to which diplomas are attached, the latter being handsome engravings drawn by good artists, which are framed by the bureau. As to the prizes, the recipients may choose any household article of which they are in need to the value of the prize gained, a first being reckoned at 80 francs ($10), the second at 75 francs ($5), the amount at disposal being too limited to allow prizes of higher value being warded.

"In 1909 there were 224 competitors, of whom seventy-one gained a first prize and diploma, while 113 gained a second prize and diploma. This year there are 450 entries, more than double those of last year, the moral of which is obvious."

Personal Gossip

Mrs. A. J. Vierling left recently for California, where she will spend the remainder of the winter.

Mr. A. B. Hunt has gone to Miami, Fla., and will spend a month visiting points of interest in the south.

Mrs. William Scudamore of Casey, Ill., arrived yesterday to be the guest of Mrs. Edwin E. Wilcox for a couple of weeks.

Mrs. John R. Dumont has gone to Hannibal, Mo., to be with her parents, Mr. and Mrs. Charles Northam, as Mr. Northam is quite ill.

Mr. Francis Brogan, who spent the holidays with his sons, Morris and Albert, who are in school in the east, will return home today.

Miss Hanscom and Miss France of New York, who have been visiting Mr. and Mrs. John L. Kennedy, spent New Year's in Colorado, but will return Friday to again be the guests of Mr. and Mrs. Kennedy.

Mrs. Charles E. Olson, who is the guest of her parents, Mr and Mrs. R. E. Rogers, will leave Friday for a brief visit in Grand Island, returning on Monday, Mr. and Mrs. Olson expect to go to housekeeping in the near future in Grand Island.

Mr. and Mrs. Daniel Baum, jr., who spent New Year's in Boston, are now in Easton, visiting Mrs. Baum's parents, Mr. and Mrs. Hackett. Little Miss Cornelia Baum has been ill with an attack of chickenpox. Mr and Mrs. Baum plan to return next week.

Mrs. Herman E. Olesen, formerly of Ord, Neb., and her small daughter, Miss Catherine Olesen, are the guests of Mrs. Olesen's mother, Mrs. David Crowell. They are en route to Kansas City, where they will join Mr. Olesen and make their future home.

Feather Slippers.

The craze for feathers has spread from the head to the neck, from the neck to the hand, and now from the hand to the foot. The latest thing in feathers are feather slippers. They are made of the plain garden goose and are pasted down to lie flat. They are tinted in the iridescent colors and shaded to harmonize with the frock. This feather fancy is the latest novelty in footgear.

How rich and prominent people are a hundred miles from home!

Frosts in Southern States Lift Prices of Green Stuff

Sunday Dinner Menu.

Cream of Celery Soup.
Roast Beef. Yorkshire Pudding.
Browned Potatoes. Green Peppers.
Fruit Salad.
Apple Pie.
Coffee.

Celery Soup—Cook two teacupfuls of chopped celery in a quart of water until tender, add one pint of scalded milk and two tablespoonfuls of flour moistened with a little cold milk. Cook for five minutes, then season with two tablespoonfuls of butter, one teaspoonful of salt and one-fourth of a teaspoonful of white pepper; serve with a tablespoonful of whipped cream.

Frosts in Louisiana and Florida mean increased price in the winter luxuries—southern vegetables. Effects of the recent severe frost in these states are not yet felt here because the holiday supply, which was large, holds over and there is still plenty of the carrots, beets, cabbages, lettuce and other fresh stuff in the market, and the increase as yet is slight. By next week, however, prices are likely to lift because the supply will fall. Considerable garden stuff was blighted by the cold.

Tomatoes are among the scarcities this week and will be for some time. They sell at 40 cents a pound. Celery is higher because the California supply is so low. It sells at 10 cents a stalk. There has been a slight raise in the price of carrots, beets and turnips and they are now 15 cents for two bunches. Leaf lettuce is home grown and the supply of that is steady and good and the price pleasing, 5 cents a head. Wax beans are 25 cents a quart, cucumbers, 15, 20 and 25 cents each; cauliflower, 15 cents a pound; cabbage, 5 cents a head.

Speaking of luxuries, now and then in Chicago they are eating strawberries. But Chicago is about the only city in this part of the country which cares to indulge in the fruit, as the wholesale price is 50 and 75 cents a quart.

Fruits in the local market remain about the same. There are still a few of the foreign grapes, the Malagas. Oranges are a little cheaper, $2.75 and $3 a box wholesale, or from 30 to 40 cents a dozen, which means from 30 to 50 cents a dozen retail. Grapefruit remains the same in price, as it is still a little early in their season. Those now in the market come from Florida. Pineapples are 25 cents each.

Potatoes often have a frosty, bitter journey when they travel from their home land to the market—from Michigan, Minnesota and Wisconsin to Omaha—they are often chilled by the cold, sometimes nipped by the frost. These potatoes, officially designated "chilled potatoes," are plentiful at this time of the year and sell to those who want them for much less than other potatoes, that is, wholesale for from 25 to 50 cents a bushel. The potatoes thus affected by their travels are not the same in flavor, however, but taste a bit sweet and are in demand only by economists. Firm, good potatoes still wholesale for 75 cents. Colorado potatoes retail for $1.25 a bushel; Wyoming potatoes and Minnesota Burbanks are $1.10 a bushel.

There has been a slight raise in the wholesale price of beef and pork, but it has not yet affected the retail price. Turkeys are higher than last week, 28 cents a pound; chickens, 15 cents; squabs, 40 and 50 cents each.

Wholesale prices for dressed poultry are: Broilers, $5 a dozen; spring chickens, 14½ cents a pound; hens, 14½ cents; ducks, 18 cents; geese, 15 cents; roosters, 11 cents; squabs, $3 and $4 a dozen.

Eggs are 32, 35 and 40 cents a dozen. Butter is 32, 35 and 38 cents a pound.

CULP-LANGWORTHY CLOTHES SHOP

In the City National Bank Building THE CORNER STORE

VALUE is a fine old word; much used by all of us in business—because it represents, in a word, the exact thing you are looking for in buying clothes—you buy what seems good value to you—you go where you think you'll get greatest value for the price.

Our stock of clothing is so new now, having been in our shop less than 30 days, that we practically have a complete line of the very latest up to-date high grade suits and overcoats manufactured in the United States.

You'll find this to be the Clothes Shop par excellence—so acknowledged by the best judges.

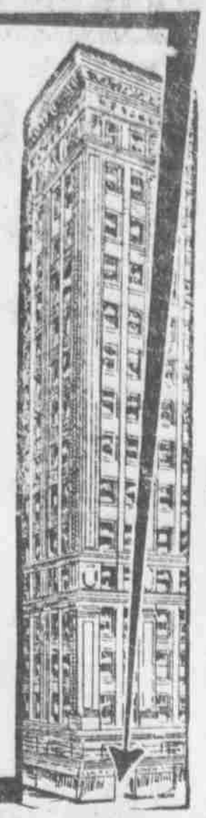
Reliability in merchandise, careful service, values that make the prices very inexpensive; and an unlimited guarantee of good faith, in promising full satisfaction.

Owing to the delay in the opening of our Clothes Shop we are offering on sale our entire stock of men's and

Young Men's Suits and Overcoats at One-Third Off Regular Prices

Regular prices on suits and overcoats from $20.00 and upwards—you deduct one-third of the marked price.

"Authority on Men's Wear." See our show windows.



Woman's Work.

Activities of Various Organized Bodies Along the Lines of Undertaking of Concern to Women.

Expert information in regard to the different cuts of meat is to be given at the Young Women's Christian association Thursday evening. Fred Bonness, who is the association's purveyor of meats, has contracted to give a demonstration of the different cuts of the fore-quarter and hind-quarter of a beef, and of lamb, illustrating by cutting up these, and explaining the value of each cut.

Economists frequently exclaim against the waste of the American housewife who neglects some of the less expensive cuts of beef and demands always the expensive cuts. When true, this is because housewives do not know the different cuts. The demonstration next Thursday is for all housewives interested, as well as the members of the different classes in the domestic science department. The demonstration is to be held at 7:15 o'clock in the domestic science kitchen.

Next week is "open week" for the department and all the classes are open to visitors, and the department hopes that many will take advantage of the opportunity to visit the classes, see what is being done, particularly in the cooking laboratory, when cooking is being illustrated. The classes meet as follows:

Monday, 3 p. m.—Invalid Coopery.
Tuesday, 10 a. m.—Course III. 7:15 p. m., Course III.
Thursday, 10 a. m.—Course II. 4:30 p. m., Experimental Cookery.
Friday, 3 p. m.—Invalid Cookery. 7:15 p. m., Course I.
Saturday, 10 a. m.—Course I. 5:30 p. m., Business Women's Dinner Class.

The annual meeting of the Creche, which was to have been held Wednesday, was postponed until Wednesday, January 11. The meeting will be held at the home of the president, Mrs. T. L. Kimball. Mrs. Eastman, the new matron of the Creche, assumed her duties the first of the year.

Conservationists are enlisting the interest of womankind in the advancement of their cause, and in the new magazine shortly to be issued have provision for a liberal "woman's section." This new publication, of which Gifford Pinchot is one of the promoters, is not, however, to be the only method taken by the conservationists to interest the women in the cause. The campaign will likewise be conducted through enlisting all associations of women. Miss Alice Bennett, a member of the Women's National Rivers and Harbors association, has charge of the propaganda in New York. She has already pledged the Women's Trade Union league and has presented the cause before the Women's Republican club. The president of this latter club is Mrs. William Cumming Story, one of the candidates for election as president-general of the National Society of Daughters of the American Revolution.

Thomas R. Shipp, secretary of the National Conservation association, says that since womankind's next great emancipation is going to be from kitchen drudgery through the use of electric invention, the need to be on guard against monopolistic overcharges for electric current is peculiarly her own.

A display of electric appliances which can be made of use in the household with cheap current will be maintained in Washington as part of the conservationist program.

How They Sleep.

The Japanese lies on a rush mat on the floor, with a square block of wood under his neck.

The Chinaman has an exquisitely carved low bed of ebony or other precious wood, which is strewn again, with rush mats.

Many African tribes curl themselves up in one end of a hammock and sleep in this inverted position.

The Russian peasant loves to sleep on top of his big soapstone stove. Every morning it is blistering hot, and so he takes a cold plunge in a nearby stream, even breaking through the ice to do so.

The German sleeps both on and underneath a feather bed—sometimes two or three of them. But it covers his shoulders at the expense of his feet, which sometimes almost freeze.

The Bluebird of Happiness.

The bluebird of happiness is the mascot of greatest present popularity. The bird brooches, enameled in blue, with a shimmer of silver showing on the wings.

Pendant bluebirds in gold or silver are worn on light chains around the neck. Hatpins of them rival the chantecler ones, and are not half so common.

Her Johnny No Rose.

A youngster who was attending a public school in one of the large cities was sent home by the teacher for being untidy. The teacher wrote a note to the boy's mother requesting that Johnnie be given a bath. The boy returned to school the next day as untidy as before with a note from his mother to the teacher. The note read as follows:

"My Johnnie is no rose, don't smell him, learn him."—Norman E. Mack's National Monthly.

FASHION HINTS

The short coats so popular this season are very becoming to slender figures.

The deep braided bands used as trimming tend to emphasize the shortness of coats and narrowness of skirts.

Our model also shows the new broad shawl collar.

WHERE SCARF PINS SHINE

Changes in the Mode of Wearing Them Due to New Styles in Ties.

"Originally," said the men's furnishing goods dealer, "men always wore their scarf pin stuck in the knot of their tie, between the ends of the collar up under their chin. I suppose that the original purpose of the pin was to hold the tie together, to secure the knot.

"When at that time the scarf pin was worn as an ornament it was placed in the knot under the chin because then, as up to within say fifteen or twenty years ago, the tie commonly worn was a string tie tied across in a bow knot in front, and that was the only place to put it.

"Later when there came to be commonly worn that style of scarf tie that filled the V in the waistcoat the pin was dropped to a new position to hold together the folds of that scarf in front. Here the pin served a useful purpose and placed as it was now at about the center of the triangle formed by the V it became more and more appropriately ornamental.

"Then when the narrow, the four-in-hand tie extending down over the shirt bosom, came into common use, the pin was retained in its lower position, half way down the tie, in the middle of the V, because there it could be seen to advantage. Here it may serve to pin the two parts of the tie together and also it breaks the monotony of the length of the tie in its exposed section, thus serving an artistic purpose, but now it is rarely placed there as an ornament. And scarf pins are made in a practically limitless variety of styles, and to be sure there are many that are beautiful.

"While it is thus now commonly worn half way down the four-in-hand tie, there are various ways of sticking the scarf pin. The most common way is to stick the pin with the whole length concealed in the material of the tie, leaving only the head in view. Then you may see man who run the pin through the material in and out leaving sections of the pin exposed.

"Some young men have a way of running the point of the pin through only a narrow fold or ridge of the silk and then drawing the pin through for almost its entire length outside. This brings the little section of the silk through which the pin is run up out of sight under the covering head of the pin, giving the pin the appearance of lying unsecured wholly outside of the tie.

"So scarfpins, while now commonly worn in the middle of the exposed length of the tie and frankly as an ornament, may be worn there in various ways, and now there are made, as you doubtless know, stickpin guards that are worn attached to the pin so that it cannot be pulled out."—New York Sun.

Out of the Dim Past.

The workmen were building the tower of Babel.

"What is the object of this, may I ask?" said the distinguished stranger who had happened along.

"The object," said the architect, "is to make the Eiffel tower look like a small cap 'Y' upside down."

Then came the confusion of tongues, and for centuries the thing looked like the unfinished palace of a New York millionaire.—Chicago Tribune.

A Sick Headache results from chronic constipation. Dr. King's New Life Pills cure headache, stomach, liver and bowel trouble. 25c. For sale by Beaton Drug Co

A "Standardized" purer grade of groceries—to say nothing of prices that pull the most orders

Welch Pure Foods

Saturday's Price Budget

SUGAR—Granulated, Saturday, 20 lbs. for $1.00
SYRUP—Fancy Table Syrup, for Saturday, at per gallon 45c
BUCKWHEAT FLOUR—Fresh ground, 10 lbs. for 50c
QUAKER ROLLED OATS—Saturday, 3 pkgs. for 25c
RAISINS—Fancy seeded raisins, Saturday, 3 pkgs. for 25c
CORN, PEAS OR TOMATOES—Saturday, per dozen cans $1.10
SOAP—Good laundry soap, Saturday, 10 bars for 25c
MACARONI—Saturday, three 10c packages go for 25c
SPAGHETTI—Saturday, three 10c packages go for 25c
RICE—Finest quality Japan Rice, Saturday, per lb. 6c
BEANS—New Navy Beans, Saturday, at per lb. 5c
POTATOES—Choice Colorado, Saturday, at per bushel 85c
FLOUR—The "No. 1" grade, Saturday, 48-lb. sack for $1.45
FLOUR—The "No. 1" grade, Saturday, 24-lb. sack, for 75c
GRAPE NUTS—Saturday the price is, per pkg. 10c
PEARLINE—Saturday the 5c packages are 3c
HAMS—"No. 1" grade sugar-cured—Saturday, at per lb. 15c
BACON—"No. 1" grade, sugar-cured, Saturday, per lb. 22½c
LARD—"No. 1" grade Leaf Lard, Saturday, at per lb. 12½c
CORN BEEF—The "No. 1" grade, Saturday, at per lb. 8c
STEAKS—"No. 1" grade Porterhouse, at per lb. 15c
STEAKS—The "No. 1" grade Sirloin, at per lb. 15c
OYSTERS—Famous "Sealshipt," Saturday, at per qt. 50c
PROMPT DELIVERY all over the city. 'Phone you order now.

R. E. Welch, Grocer

Phone Doug. 1544 or Ind. A-2511 — 2235 2237 Farnam St.

DEPOSITS made on or before January 10th in the **SAVINGS DEPARTMENT** of the **UNITED STATES NATIONAL BANK** will draw interest from January 1st.

THREE PER CENT interest is paid on savings deposits and **COMPOUNDED SEMI-ANNUALLY.** Funds may be withdrawn at any time without notice.

The combined capital and surplus is $1,350,000.
It is the oldest bank in Nebraska.
Established in 1856.

United States National Bank of Omaha, Nebraska

M. T. Barlow, President.
G. W. Wattles, Vice-Pres. — G. E. Haverstick, Asst. Cash.
V. B. Caldwell, Vice-Pres. — E. P. Morsman, Asst. Cash.
W. E. Rhoades, Cashier. — J. C. McClure, Asst. Cash.

Open on Saturdays Until 9:00 P. M.

"Wavenlock" protects you against contagious or infectious hair and scalp diseases. It keeps the scalp clean and healthy, makes hair soft, fluffy and full of life.

At druggists barbers hairdressers

BEATON DRUG CO., 15th and Farnam OMAHA AGENTS.