# Society Notes: Personal Gossip: Woman's Work: Household Topics 7 **BRIDES HOLD THE** CENTER OF STAGE

Several Affairs Planned for the Notes of Interest. Brides or Brides-to-Be for This Week.

#### FALL WEDDINGS NUMEROUS

By MELLIFICIA-August 31.

Honor guests at the opening uncheon of the Omaha Woman's reas club at the Hotel Fontenelle oday were the quartet of Russian ancers who are at the Orpheum this week, Mile. Vlasta Maslova, Mile, fera Fredova, Mile. Alice Maisonwa and Mile. Ila de Wolfe. Other quests at the luncheon, for which was thirty covers were placed were

place in October. The cen-was a basket of Russell roses buds were used at each place ce-cards of cupids. Those

lay evening at their home for na Neilson of Coulter, Ia

Condon entertained twelve luncheon today at the sector prettily appointed affairs eld club, yesterday and toguests have been largely physicians. Yesterday Mrs. od, who is a recent arrival, was the guest of honor, any was seated at one long it a rich centerpiece of yelurple asters, and place-cards with yellow asters. The was spent in kensington

at the Field club today. Covers were laid for sixty-five.

Mrs. Ed Slater entertained at luncheon at the club today.

Mrs. Jay D. Foster had twenty-two guests at luncheon at the club today.

Mrs. John Simmons of Des Moines is visiting for a few days at the home of her father, Rev. L. Groh.

Miss Rita Biggan of Cork, Ireland, arrived Monday to spend a month as the guest of Miss Elizabeth Craig.

Miss Marjory Kimand of Lincoln, who has been the guest of Mrs. Chester Nieman for a work will leave to Mrs.

By MELLIFICIA—August 31.

Brides are once more the center of social attention. The month of roses is no longer exclusively devoted to weddings, for many a bride is setting the late summer and fall months for the auspicious date.

Today three brides or brides-to-be who has been the guest of Alra, Chester ter Nieman for a week, will leave this evening for a visit in Plattsmouth before returning to her home.

Mrs. W. M. Jeffers went to Grand this morning to meet her uncle and aunt. Mr. and Mrs. Albert Fisher of Salt Lake City, who will arrive here this evening for a short visit.

### Timely Fashion Hint



But we are improving in this re-spect also. Women—even intellectual women—are not nearly so badly dressed as they were ten or fifteen years ago. We are beginning to real-ize that a nice taste in science or phil-osophy is quite compatible with ele-gance—that it is possible to love gance—that it is possible to love tooks and chiffons at one and the same time.

The wonder is, that with so many

The wonder is, that with so many women who have to dress on a small allowance, there are so few who can even turn out a blouse with their own hands. Many women tram as typists and teachers and inspectors, but few make any effort to qualify themselves to be wives of poor men. A knowledge of dressmaking and cooking are the main essentials. The woman who knows how to make her frocks can injulge in her love of chiffons with an asy conscience. asy conscience.

# DIAMOND

open a Charge Accou With Loftis Bres. & Co. A WEEK MAKES

THESE YOURS BROOCHES, LAVALLIERES, WATCHES, What Watobes, EMBLEM GOODS, Etc.



# Cry for Workers Will Solve After-War Problem

turned, among the rich farms of the Mohawk valley and its bordering hills,

of labor, but because they can get no "help."

Productive fields are being abandoned or left uncultivated, splendid herds of milch cows are being sold and sent to slaughter, some of them worth several hundred dollars apiece, because not enough hands can be found to care for them, even when the labor is reduced to a minimum by such devices as ranks of milking machines, driven by engine power an invention surely as notable and as admirable as any submarine mechanical monster or any explosive shell that will destroy a fort or knock a peaceful village into ruins.

In my opinion the machines that the modern American farmer employs are as interesting to work with, as easy to manage and as inspiring to the imagination of the operators as anything that the machine shops and factories possess, besides being incomparably more healthful and stimulating, and yet it is almost imsulating, and yet it is almost imsulating, and yet it is almost imsulating, and yet it is almost imsulating and

BY GARETT P. SERVISS.

A trip, from white I have just restaught Europe once more the forgotten art and science of agriculture.

Our immense advances in the mechanicants will not, and cannot, save us from the operation of the same

Mohawk valley and its bordering hills, furnishes, to my mind at least, a solution to the problem of what the workers at the present "war industries" can find to do when the war is over.

I found farmers' families taking breakfast at 5, and even 3 or 4 o'clock in the morning, and working as long as there was light enough to see by, not because the nature of their occupation demands such endless hours of labor, but because they can get no "help."

Decoductive fields are being aban-

is not perpetually growling against "luck" and eroding itself with envy. Let your discontent be directed in-

Buttered Rice With Peppers. cupful rice 2 awest green peppe quarts boiling 2 tablespoonfuls of salted water butter

Cook the rice in the boiling salted Cook the rice in the boiling salted water twenty minutes, or until tender but not broken. Drain in a colander and set in an open over for five minutes to dry off. Seed the peppers and chop fine. Put butter in a frying-pan over the fire and when it hisses add the minced peppers; toss and stir until smoking hot all the way through. Put the rice into a dish and pour the peppers all over it, loosening the mass with a fork to allow the sauce to penetrate it.



SCHOOLS AND COLLEGES.

### Tested Recipes

(All measurements are full unless otherwise specified.)

Ham Mousse.

tablespoonful l teaspoonful mised mustard, cupful cold water. Few grains cayenne-cupful chopped cold by cupful heavy creat boiled ham.

Soak gelatin in cold water and dissolve in hot water; add to the chopper or ground ham; when cold add mustard, cayenne, and the cream beater until stiff. Turn into a mold, previously dipped. Chill; remove from mold to serving dish and garnish with parsley.

Timbale Cases.

copful flour 1 tempoonful olive cupful sweet milk oli egg tempoonful sugar

Mix flour and egg; add oil and milk. Let stand about three hours before cooking. Have 2 deep pot well filled with hot fat. Put the timbale irons in the fat until they are very hot, then dip them into the bar, and then right back into the bot fat. They will brown in a few seconds and will slip off the irons easily. This recipe will make about forty cases. The cases are nice for serving ovsters, mushrooms. nice for serving oysters, mushrooms creamed chicken, peas, etc.

#### An Unfailing Way To Banish Hairs

(Beauty Notes)

Ugly hairy growths can be removed in the Let your discontent be directed inward, toward your own neglect to
cultivate such talent as you have because it differs from another's.

There is, and will be, no lack of
work in this country as long as the
harvest fields are ready to yield their
harvests. They could cheapen the
cost of life tomorrow if only there
were workers enough to till them.

Into a paste enough of the powder and
water to cover the bairy surface. This
should be left on the skin about 2 minutes.
then removed and the skin washed and
every trace of hair will have vanished. No
harm or inconvenience can result from this
treatment, but be sure you buy real delatona.—Advertisement.

SCHOOLS AND COLLEGES.



## **LORETTO COLLEGE**

WEBSTER GROVES, ST. LOUIS, MO. Boarding and Day School for girls soung ladies. Under direction of rs of Loretto of Kentucky. Regu-



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AT MARYVILLE, MISSOURI.

The standard State Teachers' College of Northwest Missouri.
Usual courses for training of teachers, with customary diplomas and degrees. Training in Agriculture, Home Economics and Manual Training. Opens September 12, 1916. Write for bulletins.

IRA RICHARDSON, President.



# Securely Entrenched!

THE manufacturer whose product is entrenched by newspaper advertising is not worrying about what will happen when the war is over.

Great industrial changes are coming, of course, not hard times, but a shifting in industrial centers.

The man with his home market under his thumb, his good will established by newspaper advertising, is not worrying. He knows he will go right on selling more goods than ever.

Wise manufacturers are reaching out today to secure this home market through aggressive newspaper campaigns. These campaigns are backed up in such a way as to gain the dealer's enthusiasm.

The manufacturers who are doing this are not only making immediate profits, but entrenching themselves for the future beyond per-

fanufacturers anxious to get a better grip on the home market are invited to get in touch with the Bureau of Advertising, American Newspaper Publishers Association, World Building, New York.





# A New Summer Drink

By CONSTANCE CLARKE.

D. Berteisen.

Merce.

O. Besteisen.

With chipped ice. A few stoned and halved cherries can be put into each glass as a garnish.

Cherry Syrup—Put in a stew pan one pound of raw, ripe cherries, two tablespoontuis of red currant jelly, the peel of one lemon (tied up with one sugar, boil until the liquor is reduced to half the quantity, then remove the thim slices from the center of each lemons and put aside; press the lemons and extract the juice and some of the sugar, boil until the liquor is reduced to half the quantity, then remove the lavoring from the skin. Put the spent in kensington a colling water, and leave it to stand in a cool place. When it is cold strain, half fill the glasses with cherry syrup.

Cooling drinks are just-as necessary with chipped ice. A few stoned and halved cherries can be put into each glass as a garnish.

Cherry Syrup—Put in a stew pan one pound of raw, ripe cherries, two tablespoontuits of red currant jelly, the peel of one lemon (tied up with one sugar, boil until the liquor is reduced to half the quantity, then remove the time of one cuntil wanted. Should preserved the lavor half apound of the preserved where the peel and cinnamon and set aside on the peel and cinnamon and set aside