

Society Notes : Personal Gossip : Woman's Work : Household Topics

CHANGE FOR THREE AT MODERN WEDDING

Bride's Bouquet Now Divided Into Three or Four Parts to Be Thrown.

MORE SHARE IN HONORS

By MELLIFICIA—September 5.

For the maid unwedded, but willing, fashion has devised a new wrinkle in the pretty, ancient custom of throwing the bridal bouquet. In many a bridal company there have been long eyes cast on the fateful bouquet as the bride dropped it over the banister into the out-stretched arms of a favored one.

Now there need not be half so many disappointed looks in the upturned faces, for the new bridal bouquet provides a favorable omen for three young women instead of one. It is made in four parts, that is, four corsage bouquets are combined into one large shower bouquet, which the departing bride unties and flings daintily into the hands of four expectant friends. Or she may retain one for her going-away corsage, and share three with her chums.

Miss Fannie Livingston, who is to be married tomorrow evening to Mr. Julius Weils of Lincoln, will carry one of these bouquets formed of orchids and lilies-of-the-valley.

At Happy Hollow Club.

Mr. Albert Edholm and Mr. D. T. Quigley will be hosts to parties of six at the club this evening. Mr. Victor White and Mr. E. T. Rector will have parties of five and four guests.

Mr. and Mrs. S. S. Montgomery will have sixteen guests at dinner at Happy Hollow club this evening. Mr. and Mrs. A. G. Edwards will have a foursome dinner.

At the Field Club.

At the Tuesday bridge-luncheon at the Field club, Mrs. J. O. Sford and Mrs. B. S. Baker each had four guests. Mrs. G. W. Shields had three and Mrs. C. B. Liver had two guests.

Mrs. E. F. Riley entertained at luncheon at the club today for the Misses Helen and Zeda Dingley of Algona, Ia., who are visiting Miss Florence Russell for a few days and who were schoolmates of Miss Florence Riley at St. Mary's, Notre Dame, Ind. Decorations were in blue and white, the school colors.

Mr. and Mrs. G. L. E. Klingbeil will have a dinner party of six at the club this evening, the guests being the members of the Young-Klingbeil wedding party.

Field Club Golf Tournament.

Eight women qualified Monday for the finals of the women's golf tournament at the Field club. Mrs. W. G. Silver made lowest score, followed by Mrs. Allen Farmer with one score more; Mrs. Tillson and Mrs. Harry Arnold were one and two scores higher. The other four ranked in the following order: Mrs. Blaine Young, Mrs. Shields, Mrs. Tillson, Miss McKenzie, Mrs. Arnold and Mrs. Sweet. A number of these enthusiastic golfers will play a stiff game at the club this afternoon in order to put themselves in shape for the matches of tomorrow and Thursday.

At the Country Club.

The Omaha Country club will close its summer season September 30. Mrs. Ben Gallagher will entertain tonight at luncheon Wednesday, Wednesday evening H. W. Yates will have a party of six at the dinner-luncheon.

Dining at the Country club last evening with parties were John Madison, six; J. T. French, six; W. J. Oye, six; T. Stewart, five; S. Burns, five; W. A. Redick, four; L. Drake, three, and R. B. Towle.

Notes of Interest.

Miss Frances Cases, cousin of Mrs. Robert Bushman, arrived the last of the week from her home in Pittsburg, to be the guest of Mr. and Mrs. Bushman.

Dr. and Mrs. Charles E. Smith and daughters returned Monday from Glacier Park, Mont.

Miss Pauline Kobas of Crawford topped enroute to resume her school work at Iowa Wesleyan university. Mr. Pleasant, Ia., to spend the week-end with Mrs. Frank Dunnigan. Miss Ollie, returned from spending several months on the Pacific coast Saturday morning.

Mr. and Mrs. W. M. Jeffers had their guests for the week-end Mrs. Jeffers' cousins, Mr. and Mrs. Schotts of San Francisco, who were on their way home from an eastern trip.

Progressive Club Party.

The South Side Progressive club will give a party Wednesday evening at its hall on Fourteenth and Caster streets. The hostesses will be: Mesdames—Harrington, M. Kottman, J. Kemmy, T. Kelly, Miss E. Kenasty, J. Klinsacker.

Columbian Club.

The Columbian club will give its first fall party Thursday evening at 8 o'clock at its hall. The entire party is invited.

Social Gossip.

Miss Florence Riley was the guest of Miss Elsie Granger of Lincoln on labor day.

SOME TIPS ON FASHIONS.

From present indications two kinds of fur will be combined in many of the coats of winter. So if you have an old fur coat in poor condition, or a collar or muff, save them and see what your furrier can do in using the good parts of the old garments or trimming a new fur coat.

Quite amusing but smart and new are separate collars of the stock variety, closing collars with very outstanding flaps or necklines, some with frilly tabs, some with strap bows and others with graceful piping the finish.

Some fashion authorities say high collars, either set low collars, but the far-seeing shops have both styles in abundance, and the wise woman will buy the type that is most becoming, knowing that by this method she is always well dressed.

Small collars on gowns and separate ones of a high, upstanding section that covers the back of the neck only. Sometimes there is also a tiny neckband of ribbon or velvet, which encircles the entire neck, either directly under the chin or at the base of the stock, adding a pleasing touch of color to the collar finish.

The Conquering Smile

By ADA PATTERSON.

Last evening I needed postage stamps and post cards, and the branch mail station in the neighborhood being closed, went into a drug store to buy them. The tired cashier behind the railing that is so like a bird cage, sold me all the aids to correspondence left in the stamp box.

Just then a sweet thread of a voice coming from somewhere about the ground at our feet, said: "My mamma wants two postal cards, please."

"Haven't any. Just sold the last ones." The cashier was tired. A long, weary business day takes the sweetness out of a woman's voice. It had put the steel trap quality into hers. A crowded, waiting desk called me and I was hurrying to it as a mother to a crying child. But we both noticed something.

It untied the tired muscles in the cashier's face. She looked ten years younger and far prettier. It held me to the spot as though I had grown there. The call of the desk was forgotten.

That something was the child's smile. She was a little creature. "Seven and a half," she said with evident pride in the extra six months, that when she is older, she will be glad to forget. She lived just around the corner. Mamma wanted the post cards so that she might write the laundress to call a day earlier for the clothes, and the woman who cleaned the house to change her day to Tuesday. Mamma would be disappointed.

While she was telling the little household story, she looked up first at the cashier, then at me. Her eyes were wide and trusting. They were brown. Brown eyes that are well trained can do a great deal with a glance. They are linguists. They speak the everyday language of commonplace things, but they speak also the language of sentiment. The brown eyes that I have known best ask for love and always receive it.

When that child goes to school her smile will win her teacher and fellow pupils. When she grows into the sweet, short estate of maidenhood it will win for her a man's heart. If she concludes to walk life's way with him the smile will be his beacon. If children come to them her smile will heal their childish hurts. When the brown hair, with its red ribbon bow, has turned silver and is worn in a stately crown on her head, her smile will reassure those who fear, encourage those who are dispirited. When she has gone into the shadows, that finally encompass us all, the smile will be remembered. It will have smoothed the difficulties from her way and that of others. Who knows how many others? All, indeed, who saw it. It was the conquering smile.

The child smiled on. The cashier's face looked less and less tired. I had thought her face a little hard. I saw now that it was tender.

I watched the child's smile. Analyzed, as a chemist analyzes a liquid in his laboratory. It was made up of one part trust, one part sunshine of nature, one part interest in all persons and things that crossed its line of vision. With those eyes upon me and that conquering smile curving the child's lips, I opened the package and handed her two of the postal cards.

What if I needed them to forward addresses? What did much weightier things matter if that child would only keep on smiling?

She accepted the postcards, insisted upon paying the two pennies for them, and thanked me. We watched the little figure trot around the cor-

Smart Hats for Winter Wear



A PARTICULARLY smart hat of the new season is this model of gray felt, with guinea hen feathers to form a crescent across the top and a close bandeau across the brow.

A MODEL of lobelia velvet in the new plaited fan or halo shape, which is too full for utterance and must depend on the sketch for description.

THE flaze taken out of skirts seeks reincarnation in hats like this brown velvet model. On the pink felt model Mary is quite contently watering her embroidered flowers.

Why the Earth's Speed Does Not Cool It Off

By GARRETT P. SERVISS.

"If the earth stood still, would the sun burn it up? This question is suggested by the following fact: A man standing still in a hot sun becomes very warm, and perhaps will be sunstruck; while if he jumps into a fast automobile and ride swiftly through the rays of the sun, he will not get hot and will feel the effects of the sun much less."—R. S. G., Philadelphia.

The amount of heat received upon the earth from the sun is not sensibly affected by the movement of the earth around the sun. The sun's rays are sent out in all directions around it, and if you imagine a shell surrounding the sun at the distance of the earth, every part of that shell would receive an equal quantity of solar heat per unit of area. Consequently the earth, no matter at what point it may be situated, gets continually the same amount of heat, except so far as the amount may be varied by changes in the earth's distance from the sun or by fluctuations in the intensity of the solar radiation.

The forward movement of the earth through a field of space which is everywhere equally filled with the solar rays does not affect the number or intensity of rays that encounter it. No account is here taken of the motion of the earth with that of the rays, which we need not consider.

Now, take a man standing in the broiling sunshine, and threatened with sunstroke, but who, on jumping into a speeding automobile enjoys instantly a delightful lowering of the temperature. He is not escaping from any of the smiting solar rays, for they fall upon him as numerous as before and possess just as great intensity, but the motion of the automobile has introduced an important new element—wind. Strictly speaking, wind means air, in swift motion, but a virtual wind, just as good for many purposes as the real article, may be produced by the motion of a body through still air.

The effect of the wind in lowering the temperature is due to the rapid carrying off of heat from the body. A heated body surrounded by still air soon heats the air about it, and thus, in a manner, chokes up the exit for the escape of its own thermal radiation.

The heated air acts like a blanket through which the short waves of the solar radiation easily penetrate, while the longer waves of obscure heat from the body are entrapped. Thus the body becomes hotter through thermal accumulation. But when fresh, cool air is continually brought

into contact with the heated body, the escape of the heat is no longer obstructed as it was before, and the temperature ceases to rise, although the influx of heat from the sun may be as great as before.

But the earth, rushing through space, which, as far as any sensible resistance is concerned, may be regarded as empty, experiences neither a real nor a virtual wind. In order to do that it would have to move through some resisting medium, like the air. But the ether of space offers no resistance to the atmosphere, that is a part of the earth and is carried along with it.

Many persons seem to find great difficulty in understanding the relations of the air to the solid earth, on whose surface it rests like a transparent spherical shell. The air is retained upon the earth by the force of the earth's attraction, and this fact is in no manner altered by the fluidity of the air, which permits its particles to move freely among one another as the particles of a solid cannot do.

The air decreases in density the higher you go above the earth, and at a height of 100 miles it becomes so rare that no artificial vacuum can be compared to it, and yet, even at that height, the ether allows it to whirl with the whirling earth without resistance. A very slight resistance by the ether would result in the sweeping off of the atmosphere, but no effect of that kind can be detected.

If the ether did offer resistance to the earth speeding through it, as the air resists an automobile, the effect would not be to cool the earth, but to set it afire. It would be a wind of flame. The speed of the earth in its revolution around the sun, is, on the average, about 18 1/2 miles per second.

A body moving at that speed through a resisting atmosphere would be heated up to thousands of degrees. If the earth should plunge into a comical bubble of air in space we should feel, during the instant that we could feel at all, that we had been shot into a furnace. The oceans would boil and flash into steam, and the flying globe, viewed from with-

out, would resemble a meteor shooting through the sky with a train of fire behind it.

An automobile going at that speed would be burned up, for it is not the size or mass of the moving body that determines the intensity of the heat developed, but it is the velocity. So the man who on a hot day wishes to cool himself off by taking an automobile ride must beware of trying to attain the speed of astronomical bodies at the peril of burning himself up and disappearing in a puff of smoke.

Tested Recipes

Macedoine Pudding.

1/2 tablespoonful gelatin
1/2 cupful cold water
2 tablespoonfuls boiling water
1/4 cupful candied cherries

1 pound marshmallows, cut in pieces
1 cupful heavy cream
2 tablespoonfuls powdered sugar
1/4 teaspoonful vanilla
1/4 cupful walnut meats, cut in pieces

Soak gelatin in cold water five minutes and dissolve in boiling water. Beat cream until stiff, add powdered sugar, vanilla, and dissolved gelatin. When mixture begins to stiffen add chopped cherries, nut meats, and marshmallows. Turn into a mold or a serving dish and chill. When ready to serve garnish with whipped cream and candied cherries.

Plum Butter.

The flavor of plum butter is so strong that only a small quantity is consumed during a meal, for this reason housewives ordinarily make it in small quantities. Select well ripened plums, wash them well, and remove the seeds with a sharp pointed knife. Place the pulp and skins in a kettle; add nearly enough water to cover the mass and boil it rapidly until all parts are very tender. Run the plums through a colander to remove the skins and make the pulp smooth; then sweeten the pulp to suit the taste. Continue the cooking slowly until the mass has the consistency of cider apple butter, either in a crock in the oven or by boiling with constant stirring to prevent scorching.—Woman's World.

TODAY'S DAINTIEST DISH

COOKERY IS BECOMING A NOBLE SCIENCE



Cantaloupe Fruit Salad

Not so many years ago we were contented to eat our melons as nature gave them to us. Twentieth century cooks, however, are distinctively inventive, and they have evolved a number of delectable made dishes with this melon.

The most delicious of fruit salads is one of cantaloupes combined with fruit. These should always be chosen for their odor. If this is spicy, they are sure to be ripe; but, lacking perfume, they are not good. Select large—Rocky Ford melons are best—ripe melons of rich flavor, and cut them

in halves; scoop out the contents carefully, remove the seed and pith, and cut the fruit into small pieces. Meanwhile stand the melon itself on ice. Cut small, rich-flavored peaches with chopped preserved ginger. Marinade or soak the fruit for an hour or so in a little lemon juice and sugar; then place it back in the melon with some whipped cream, again stand on ice till perfectly cold, and garnish the top with whipped cream and candied ginger. Then serve.

(Monday—Soft Shell Crabs)

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Please Don't Jiggle the Receiver Hook

It Hurts Your Telephone Service

When you lift the telephone receiver from the hook, a small electric light signal glows in front of the operator.

While the hook is up the light burns. If you press it down the light goes out. Move the hook up and down SLOWLY and the light flashes.

This little signal on the switchboard is the same as any other electric lamp, a trifle sluggish in lighting up. You can turn the switch on the electric light over your desk or in your home so fast it will not burn. Try it.

When you "jiggle" the telephone hook rapidly the result is the same, the tiny globe will not light up and consequently the operator does not get your signal.

If the operator fails to answer in a reasonable length of time on your first call, or if you wish to recall her to get another number, move the receiver hook up and down VERY SLOWLY.

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