

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

MYSTERY REIGNS IN KING AK'S REALM

All of Kingdom Trying to Guess as to Identity of the New King and Queen.

SECRET KEPT VERY DARK

By Mellicia—Sept. 11. The mystery of Ak-Sar-Ben is becoming positively enthralling. It is guarded jealously by the few fortunate ones who are on the inside. The identity of the king and queen of Quivera is a hidden and unutterable secret from the majority of us beings outside the magic circle.

The special maids who are wont to precede her majesty upon her entrance to the coronation hall are being asked one by one and day by day. As yet the number is not complete and in the tentative list changes were made even so late as yesterday. Uncommunicative keepers of such lists prevent our obtaining them, wary mothers and daughters in whom they have confided refuse to confirm our suspicions.

In the dead of night, however, when the board of governors and those into whose hands was given the task of choosing the twelve fair maidens were debating within themselves about their choices, my spirit was so in tune with theirs that I caught a few whispers of the secret. Thus I learned that among those maids will be Miss Marjorie Smith, Miss Josephine Condon, Miss Regina Connell, Miss Helen Eastman and probably Miss Grace Allison and Miss Naomi Towle. A few indistinct murmurings came to me which caution forbids me to repeat. Certainly this knowledge is enough to assure you that whoever the beautiful and meritorious queen of Ak-Sar-Ben may be those attending her majesty's person will be as gracious, intelligent and charming as befits the character of the sovereign.

At Happy Hollow Club.

Thursday evening another of the popular married people's dinner-dances will be given at Happy Hollow club. For this occasion reservations have been made by Mrs. Don T. Lee for twelve guests, by H. G. Traun for five, by J. M. Gilchrist for four and by J. F. Prentiss.

Mrs. J. T. Bertwell will give a luncheon party for twenty-one guests at the club Tuesday. At luncheon on Wednesday Mrs. E. T. Callahan will have ten guests and on Thursday Mrs. E. R. Perfect will have a luncheon party of twelve.

Those who entertained at the club Sunday were: W. L. Carey, six; H. G. Braun, four; C. V. Vinton, C. Liggett, three; G. W. Uppike, three; J. C. Core, C. G. McDonald, six; J. S. Taggart, six; C. H. Wolrath, four; W. H. Hildreth, three; W. E. Rhoades, three; E. S. Hayward, E. A. Benson, three; F. H. Garvin, six; W. C. Ross, four; F. H. Rhoades, three; W. C. F. Melroy.

At the Orpheum Theater.

Miss Lois Robbins gave a matinee party at the Orpheum theater today complimentary to Miss Maud Fitch of Savannah, Ga., guest of Mrs. Charles H. Johannes. Following the matinee, there was a tea at the Fontenelle. The party included:

- Misses—Grace Babbagh, Florence Montgomery, Florida Babbagh, Alice Cotter, Harriet Sherman, Eleanor Austin, Eleanor McMillan, Margaret Whiting.
- Mr. and Mrs. John Henderson of Cozad, Neb., will be out-of-town guests at a dinner at the Romet hotel this evening, to be followed by a box party at the Orpheum. Those in the party will be: Henry and Madeline—John Henderson, Edna Miller, Edward Henderson, W. I. Kierstead.

Miss Eugenia Whitmore will have seven guests in her box and B. Evans will have six.

Albert Krug, Norris Brown and R. Harris will give line parties of six and seven guests.

Wednesday evening the Sunbeam club will give a box party for eleven.

Stork Special.

A son was born on Sunday to Mr. and Mrs. Julius Rosenfeld of Council Bluffs.

Miss Carrie Ray Beaton, infant daughter of Mr. and Mrs. C. D. Beaton, is the newest Ak-Sar-Ben princess. She was born Saturday.

The same morning a son was born to Mr. and Mrs. Frank T. Hamilton. He is doing nicely, but has not yet been named.

At Carter Lake Club.

A Harvest Home dinner, featuring roast turkey, cranberry sauce, sweet potatoes, mince pie, and served from one huge table heaped with golden pumpkins, fruits, nuts and individual baskets of good things, is carded for Tuesday, September 19, at Carter Lake club. The club house will be decorated appropriately in goldenrod, cornstalks and cattails. For the purpose of tempting the "game" lovers of the club live turkeys will be kept in cages on the premises for a short time before the occasion.

To Honor Mrs. Rockhill.

Mrs. C. M. Wilhelm and Mrs. F. P. Kirkendall are giving a luncheon at the Country club Tuesday for Mrs. Clayton Rockhill, who is returning to her home in New York after a summer at Estes Park. Mrs. Rockhill is in Plattsmouth today with her son Jerome as the guests of Mrs. Livingstone, while a daughter, Miss Eleanor, is with Miss Carolyn Barkalow. Covers at tomorrow's luncheon will be placed for:

- Misses—Clara Rockhill, Lillian Stone, Patricia, W. A. C. Johnson, Arthur Remington, M. E. Barber, Henry Wynne.
- Madames—Charles Offutt, O. T. Eastman, Charles T. Keating, H. H. Baldrige, John A. McKibane, W. J. Foye, Ben Gallagher.

Temperance Club Meetings.

Frances Willard Women's Christian Temperance union meets with Mrs. W. E. Frazier Wednesday afternoon, when superintendent of departmental work will be named and delegates elected to the state convention which meets in Omaha next week. Frances Willard and the West Side unions are planning a street meeting for Tuesday evening, when Mrs.

Introducing the Autumn Blouse



A well-made, tastefully designed waist from Paris, of white French batiste, with corded seams and durable linen-covered buttons. To the right, a striped taffeta waist with collar and cuffs of white Georgette crepe.



Especially good workmanship in the corded seams and fine tucking of this white waist makes it excellent for sports wear. The material is a fine voile tucked-in shirt-bosom effect, and the collar and cuffs are linen.



What Makes a Gentleman?

By BEATRICE FAIRFAX.

Who makes or who wins the prize, Go—less or conquer, as you can; But, if you fall, or if you rise, Be each, pray God, a gentleman.

A real gentleman is one of God's nobles. But he wears no livery or insignia. Sometimes you find him in mud-caked overalls—and sometimes in frock coats and elegantly creased trousers.

By these signs shall you know him; an instinctive respect for the aged, a love for children and a chivalrous tenderness toward all women. Reverence for his Maker and love of his country are instinctive with a real gentleman; and he knows "that his body as well as his soul is his charge, which must be returned to his Maker undefiled."

A real gentleman is a good man, whose instincts are fine and clean and tender. He respects weakness and meets strength face to face and unafraid. He approaches his superiors with dignity and faith in himself and he has exquisite reverence for all the helpless things which need his strength.

Because a man gets to his feet when a woman comes into a room, and stands with his head uncovered in an elevator, does not mean that he is a gentleman. It only indicates that he has the manners of one.

And a man may eat with his knife and yet have the heart of a real gentleman.

Of course good manners are the outer signs of courtesy and chivalry. One wants to see them in a fine man and their lack is a woeful handicap. But, after all, manners are a thing that can be learned and real chivalry is innate.

Your real gentleman doesn't laugh when an old man slips on the icy pavement and falls into a ludicrous position. He goes to offer his help. A true gentleman may not jump to

his feet in a street car when a pretty young girl comes in—but when an old woman, toll-worn and weary, crosses his path, he goes to her assistance at once.

No man is a gentleman unless he is instinctively chivalrous. No man is a gentleman unless he measures himself coldly and critically and the rest of the world warmly and generously.

A gentleman plays fair. He gives odds to weakness. He cannot lie; he would scorn to deceive ever so lightly the woman who loves him, the little child who puts its hand in his or yet his own clean soul.

Reverence for himself, the aged, the weak, the mothers of the race, and his Maker—these things are part of the very nature of a gentleman. Nothing cheap, nothing tawdry, nothing vulgar, nothing sordid and intrusive can be admitted to his mind. A gentleman would always dare speak his thoughts aloud and tell his dreams and secret desires—for they are decent and fine.

The instincts of a gentleman make him keep his body clean as well as his coat; but they urge him as strongly to keep his mind clean.

The Ten Commandments are not objects of scorn to a gentleman. He respects and reverences them as part of the law and order in a universe he respects.

Religion is sacred to a gentleman even if he knows no creed or dogma. No woman is ever the worse for hav-

TODAY'S DAINTIEST DISH

COOKERY IS BECOME A NOBLE SCIENCE



Baked Weakfish

By CONSTANCE CLARKE.

Garnishing fish requires great nicety. Plenty of parsley, lobster coral and lemon should be used. If fried parsley be used, it must be washed and picked, and thrown into fresh water. When the lard is hot enough, squeeze the parsley dry in a cloth and throw it into the saucpan. In a few seconds it will be green and crisp, and must be taken up in a frying basket and placed at once on the serving dish.

Clean and scale the fish thoroughly, split along the belly without separating it and remove spinal bone, have ready a large baking pan in which to lay the fish, sprinkle over a seasoning of salt, pepper, one-half teaspoonful of paprika, and moisten it with melted butter. Place thin slices of raw, lean bacon over the fish, put in the oven and bake frequently. Remove and serve on a hot dish, garnish with parsley and lemon slices, and serve with Hollandaise sauce in a sauce boat. Hollandaise Sauce—Pour four tablespoonfuls of white tarragon vinegar into a stewpan with two bay leaves

Tested Recipes

Red Haw Butter.

Select well ripened red haws, remove the blossom ends, and wash the fruit. Place the haws in a preserving kettle with enough water to cover them and cook them very slowly until they are tender. Press them through a colander to remove the skins, seeds, and stems. Place the strained pulp in a clean preserving kettle, add enough boiled down vinegar to make it very thin, and continue the boiling until the mass is the consistency of cider apple butter. When the butter is about half done, add for each quart of pulp about half a teaspoon of cinnamon and half a cup of sugar.

Quince Honey.

Pare, quarter and seed ripe quinces, keeping the parings and cores to make jelly. Grate the pared fruit on a coarse grater, or put through the food chopper, using the fine knife. Measure, and for every cup of the pulp allow three-fourths of a cup of granulated sugar. Make the sugar into a syrup, adding enough water to keep from burning, then when it is dissolved stir in the quince pulp and cook slowly until the whole is a rich

Caramel Custard.

Put sugar in omelet pan, stirring constantly over hot part of range until it becomes a syrup of light brown color. Add gradually to milk, being careful that milk does not bubble up and go over, as it is likely to do on account of the high temperature of the sugar. As soon as sugar is dissolved in milk, add mixture gradually to eggs slightly beaten; add salt and flavoring, then strain into buttered mold. Bake as custard. Chill and serve with caramel sauce.

Red Haw Butter.

Select well ripened red haws, remove the blossom ends, and wash the fruit. Place the haws in a preserving kettle with enough water to cover them and cook them very slowly until they are tender. Press them through a colander to remove the skins, seeds, and stems. Place the strained pulp in a clean preserving kettle, add enough boiled down vinegar to make it very thin, and continue the boiling until the mass is the consistency of cider apple butter. When the butter is about half done, add for each quart of pulp about half a teaspoon of cinnamon and half a cup of sugar.

PEONIES

Plant them during September and October if you want prize-winners—for the best standard varieties, get them from

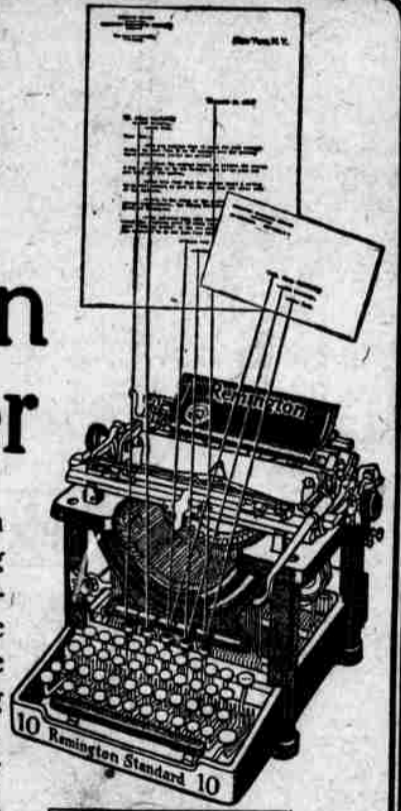
J. F. ROSEFIELD
Peony Gardens
West Dodge St.
Omaha, Neb.

Winner of gold medals and highest prizes at peony shows, 1915 and 1916. Catalogue on request.

A NEW START IN TYPEWRITER DEVELOPMENT

Remington Self Starter

THE Self Starter (Column Selector) is the leading feature of the new Remington model 10—the correspondence machine. Here is an idea that is revolutionizing all former typewriter standards. It is giving typewriter users a new conception of what every good efficient writing machine ought to be able to do.



The Self Starter is a Remington feature exclusively

The Self Starting Remington does just what its name implies. One touch on a Self Starter key sets the carriage instantly—and you are ready to write. You don't have to "crank up." In other words there is no time lost in fumbling or fussing to set the carriage by hand to start the writing line.

The Self Starter adds 25 per cent. to the letter writing speed of the typist. This is not a claim; it is a fact. We can prove it by actual demonstration. Call in at our office any time and let us show you the Remington Self Starter and how it works.

REMINGTON TYPEWRITER COMPANY

201 S. Nineteenth Street, Omaha, Neb. Phone Douglas 1284.

Grand Prize—Panama-Pacific Exposition.

The United States Public Health Service Asks, Do You

Believe in national preparedness and then fail to keep yourself physically fit? Wash your face carefully and then use a common roller towel? Go to the drug store to buy a tooth brush and then handle the entire store to see if the bristles are right? Swat the fly and then maintain a pile of garbage in the back yard?

36 Page Recipe Book Free SKINNER MFG. CO. OMAHA, U.S.A.