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

# Society Notes October 3, 1916. October 3, 1916.

Distinguished guests are the rule in roses and orchids, the combinations Omaha these days. A president of the to be used at the wedding. United States and the Chief Lady of the Land, a vice president, and a vice Class Picnic.

the Land, a vice president, and a vice president who was and perhaps will be again, to say nothing of a host of luminaries not quite so brilliant.

Omaha is to entertain also this week two daughters of a distinguished English general. Sir Douglas Haig, who is commander-in-chief of the English troops in France. They are the Misses Phillyn and Julia Haig, who are expected the end of this week or the first part of next week to be the guests of Mr. and Mrs. H. S. Clarke.

Clarke.

Class Picnic.

The sophomore class of Bellevue college had an evening picnic in Morton Hollow Monday evening. Prof. E. L. Puls and Miss Jeanette Goodwill chaperoned the party.

Theater Parties.

Mr. Willis Crosby will entertain a party of ten at the Orpheum Wedness-day evening.

Mr. C. L. Dettman will entertain a party of twenty at the Orpheum Wednesday evening.

The Haig family and the family of Mrs. Clarke have been old friends. The Misses Haig, whose home is at St. Leonard on the Sea, are en route to a Wyoming ranch and will be here

several days.

Aside from Sir Horace Plunkett. Aside from Sir Horace Plunkett, who has extensive real estate holdings in Omaha. Lady Gregory, the Irish playwright is the only member of British aristocracy who has been entertained in Omaha for some time. Gutzon Borglum, the celebrated artist and sculptor, is another distinguished guest expected in Omaha Wednesday of next week. Mr. Borglum will visit his sister, Mrs. Alfred Darlow, and his brothers, August and Arnold Borglum.

Prairie Park Club Dance.

The Prairie Park Club Dance.

The Prairie Park club held its last open dance on Saturday evening, September 30. All future dances given every Saturday evening will be confined to the members and their guests. The club rooms were beautifully decorated by Mr. Langfellner with American Beauty roses and terns. The music was furnished by Mr. Carl Christiansen, which added very much to the pleasure of the evening.

The following were present:

A. O. Elder.
A. O. Elder.
A. O. Elder.
Martin. Hauser.
R. H. Secord.
H. C. Barton.
R. O. Stroble.
H. L. Gesage.
J. A. Sheney.
W. E. Bolln.
N. W. Nichols.
J. H. Clarkson.
C. C. Haynes.
Harold F. Wallace
E. W. Gordy.
A. C. Hunt.
Dr. W. B. Elster.
F. H. Hersk.
Charles Neff.
A. G. Rockeford,
A. J. Schmoker.
E. G. Clay.
W. H. Platner.
H. A. Teind.
H. S. McCallam.
J. A. Walker.
Fred Bunder.
Fred Bunder.
Dr. A. W. Pitusim
Mesdames—

Mesdames
F. Kamsey
of Sterling, Neb.
ohn A. Downs.
Misses—
fildred Griffith,
felen Crawford.
Armstrong.
Tarrison,
fary French,
feronics Hasi,
Vivjan Byrd.
Messre—

Omaha Girls Give Program.

Two Omaha girls, Miss Pleasant Holyoke and Miss Gretchen McConnell took part in an entertainment Friday evening at the high school auditorium in Nebraska City. Miss Holyoke gave interpretive dances, for which Miss McConnell played the accompaniments. The affair was given under the auspices of Otoe chapter, Daughters of the American Revolution.

Mrs. Charles H. Ashton.

Mrs. Charles H. Ashton.

Mrs. Charles H. Ashton.

Mrs. A Sunderland, D. M. Edgerly homes.

Personal Mention.

Mrs. W. J. Hynes and William Hynes, jr., of Omaha are guests of the Elms hotel, Excelsior Springs, Mo.

Mr. and Mrs. T. W. Blackburn are in expected home the latter part of the week with her daughter, Mrs. Charles H. Ashton.

Mrs. Charle

For Social Settlement.

A rummage sale for the benefit of the Social Settlement will begin Wed-nesday morning at 9 o'clock at 5131 South 24th St., South Side. Mrs. Phillip Potter has the affair in charge

Delta Zeta Sorority.

The alumnae club of Delta Zeta sorority met Monday afternoon to sorority met Monday atternoon to reorganize and discuss plans for the coming year. Meetings will be held the last Saturday of each month. Miss Katherine Lowry is president and Miss Minnie G. Pratt secretary-treasurer of the organization.

Meedames
Louis Mayer.

Misses

Misses

Misses

Misses

Misses

Misses

The tea which Mrs. John T. Yates had planned for Miss Lucile Bacon at the Fontenelle this afternoon has been cancelled because Mrs. Yates and her sister, Mrs. J. J. McMullen were called to Denver Saturday evening by the serious illness of another sister.

Dinner for Bridal Party.

Miss Meliora Davis will entertain the Vial-Jaquith bridal party at her home this evening, followed by a party at the Orpheum. The bridal decorations used on the table will be pink

day evening.

Mr. C. L. Dettman will entertain a party of twenty at the Orpheum Wednesday evening and a party of ten this

evening.

Mr. Werble will have twenty in his party this evening.

Luncheon at Omaha Club. Miss Helen Clarke entertained at the Omaha club today at luncheon in honor of her guests, Miss Marian Thompson of Minneapolis and Miss Louise Lewis of De Kalb, Ill., who have just arrived. Those present

were:
Meadames—
Watter Griffith.
Misses
Louise Lewis.
Stella Thummel.
Louise Clarke.
Mellora Davis.
Anne Gifford.

Marian Thompson.
Katherine Thummel.
Sugenie Patterson.
Elizabeth Davis.
Blanche Dewet.

Luncheon for Bridal Guests.

Mrs. A. B. Jaquith entertained the out-of-town members of the Vail-Ja-quith bridal party at luncheon at her home today. The out-of-town guests

Misses
Lucia Green
for Indianapolia,
Mr. Herman Vall of Poughkeepie, N. T.
Mr. Chester Spaniding of Poughkeepie, N. T.
Mr. Robert Smith of Poughkeepie, N. T.
Mr. Victor Stibolt of Inventor, In.
Blanche Deuni,

Bridge Luncheon at Loyal. Miss Irene McKnight entertained at a bridge-luncheon at the Hotel Loyal today for her guest, Mrs. F. E. Ransom of Kansas City.

Notes of Interest.

Lieutenant Nathan W. Post, who has been in Kansas City for the past year or more, has been ordered to the Louisiana at Norfolk, Va. Mrs. Post and two small sons, Richard and Nathan, fr., are at the home of Mrs. Post's parents, Mr. and Mrs. Richard Jordan.

Miss Alice Cudahy as to he a bridge.

Jordan.

Miss Alice Cudahy s to be a bridesmaid at the wedding of Miss Nina
Pennington of Minneapolis to George
P. Piper in that city this month.

Mr. and Mrs. Vaughan Spalding,
who have had a house in Lake Forest
this summer, will move into Chicago
soon. They have taken the apartment at 10 East Schiller street. Mrs.
Spalding was Miss Florence Cudahy.

Mr. and Mrs. Hugh Flanaghan, for
forty years residents of Omaha, leave
soon to make their home in Cleveland.

City. Mrs. Henry F. Meyers returned this evening from Tekamah where she spent several days.

Do You Know That

It is dangerous to put anything into the mouth except food and

Sanitary instruction is even more important than sanitary leg-islation?

The United States public health service issue free bulletins on tu-berculosis? The continuous liberal use of alcoholic beverages lowers effici-

ency and menaces longevity?

Moderate exercise in the open air prolongs life?

"Mouth breathing" makes chil-"Mouth breathing" makes chil-

dren stupid?

Fish cannot live in foul water nor man in foul air?

Smallpox is wholly preventable?

Noted Singer Held by Military Authorities



MME. EMMY DESTINN. @MISHKIN,NY.

New York, Oct. 3.—It is learned here that Mme. Emmy Dostinn, noted opera singer, is being detained in Prague, Austria, by the Austrian military authorities and will not be permitted to return to this country to fulfill opera ond concert engagements this winter. She went to Prague at the close of last season to be near Dinh Gilly, the Algerian opera singer, to whom she is reported to be encountry.

### Grizzly Bear Plays With Rifle

Unfortunately for him, too, this Unfortunately for him, too, this bear was not so inexperienced in such encounters as he was. She did not offer any vital mark to his aim, and the two or three bullets that hit her simply stung her into rage. Pushing the cub behind a rock, she rushed upon the hunter, knocked the rifle from his hands and quickly put an end to his existence in that desert place where it was likely no human eyes would ever see his bones.

She rteurned to the cub, carrying the rifle.

Mrs. C. S. Hayward left Sunday for Boston, where she will meet some friends from Long Island and tour New England.

Mr. and Mrs. P. H. Philbin have moved back to town from their summer home at Fort Calboun.

Mrs. Harry Montgomery returned last evening from a visit to Kansas City.

Mrs. Henry F. Meyering.

Skin Free From Hairs

(The Modern Beauty)

There is no need for any woman to untenance superfluous hairs, because with a paste made by mixing some powdered dela-tone with water it is easy to get rid of them. tone with water it is easy to get rid of hem. The paste is applied for 2 or 3 minutes, then rubbed off and the skin washed. This treatment will rid the skin of hair without leaving a blemish, but care should be taken to see that you get real delatone.—Adver-

INNER'S Ask for and Get THE HIGHEST QUALITY SPAGHETT SKINNER MFG.CO., OMAHA, U.S.A

By GARRETT P. SERVISS.

A big grizzly bear was foraging with her cub at her heels, when a hunter suddenly came upon them at close quarters and incautiously, having too much confidence in his magazine rifle and too little experience of grizzlies, opened fire upon the mother bear.

"Wouldn't it be a wonderful thing if I could persuade a rifle to come to lite in my arms as it does in those of a man? You are the image of your father, who was the king of these hills until a rifle slew him; suppose I could give you, as you grow up, the same irresistable companion and teach you how to nourish its life and employ its powers, would you not and employ its powers, would you not be the king of all grizzles, the master of all buffaloes, the ruler of plain and mountain, the equal of men them

selves? "Depend upon it, my child, the first bear that learns the men's magic and finds out how to touch the spring of life in a rifle will be the lord of the world. Men themselves are mis-erably weak. You should have seen how that one there behind the rocks heat and againmed as his soft mus-

Ak-Sar-Ben Visitors.

Mr. Wolfe will gin her later in the Week.

Miss Marie Weeke of Chicago is the pust of her withing Mrs. Mar. Ligh Leslie has as her guest her ann, Mrs. Chales Reus, and Mrs. Mrs. Mrs. Mrs. Chales Reus, and Mrs. Chales Reus, and Mrs. Chales Reus, and Mrs. Chales Reus, and Mrs. Mr

and Buffalo, accompanies his daughter to Northampton.

Mrs. L. B. Ervin of Lincoln is spending the week with her daughter, Mrs. Charles H. Ashton.

Mrs. Maria Edgerly and Miss Adine Edgerly of Ottumwa, Ia., are visiting at the J. A. Sunderland, D. M. Edgerly of Ottumwa, Ia., are visiting at the J. A. Sunderland, D. M. Edgerly and G. C. Edgerly flomes.

Personal Mention.

Mrs. W. J. Hynes and William Hynes, ir., of Omaha are guests of the Elms hotel, Excelsior Springs, Mo.

Mr. and Mrs. T. W. Blackburn are expected home the latter part of the week from an extended visit in the east.

Mrs. C. S. Herman, Islands and the swittens with such that a claw or a tooth, that they are alone. They are not a part of a-man, like a claw or a tooth, that I am sure of, but they are helpless when separated from him. How they die I do not know. It is not from wounds. This one is without a mark.

"I have not bitten it, or dealt it ablow, for it was perfectly lifeless."

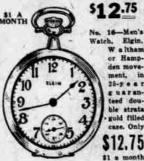
Mrs. C. S. Herman, Islands are guests of the work of the strength of the rifle burst forth, and to its piercing bark responded the switness with such they death of the rifle burst forth, and to its piercing bark responded the switness witness that they are invisible in their flight, and which go through to its piercing bark responded the switness witness that they are invisible in their flight, and which go through to its piercing bark responded the switness witness with such they death or of despair the bear dropped the rifle and caught her slain cub in her paws. Vainly she tried to bring it back to life; then, trembling with rage, she seized the rifle and but it and dashed it upon the stones, but its fatal voice spoke no more At length the bereaved mother, licking him their flight, and which go through the bullet had penetrated.

With a cry of despair the bear dropped the rifle and caught her slain cub in her paws. Vainly she tried to bring it was the bullet had penetrated.

With a cry of despair the bear dropped the rifle and sub it it and dashed it upon the ston

#### DIAMONDS WATCHES ON CREDIT

SPECIAL BARGAIN PRICES EXTRA EASY CREDIT TERMS 17 JEWEL ELGIN WATCH



days Till 9:3

TIS CREDIT JEWELERS

#### Home Economics Department Edited by Irma H. Gross - Domestic Science Department . Central High School . .

Uses of Fruit.

At this season of the year when the market offers us so many fruits in perfect condition and at moderate prices, our thoughts naturally run to uses of these delicious foods. There is nothing more tempting than a dessert of fresh fruits served attractively It is an ideal finish to a dinner, especially where there has been rather heavy preceding. Fruits are largely composed of water, more than 75 per cent in most cases; so they do not add unnecessary food value in the last course. Fruits also contain sugars or starches in small quantity, which give some heat and energy to the body; and they are especially valuable for the mineral matter which they fur-nish. The mineral aids in keeping the in perfect condition and also in building up the framework of helps in the body.

Unfortunately in some respects, we soon tire of the same foods served in soon tire of the same tools served in the same way, no matter how valu-able these foods may be. It is the rare family that will enjoy a dessert of rour day after day. There are, how-ever, simple ways of "dressing up" plain fruits so that they appear almost as new dishes. We all use cream on as new dishes. We all use cream on berries and peaches; and now that a satisfactory beater for single cream is on the market, we can be more lavish in our use of whipped cream. In emergencies, we can use a meringue as a substitute for cream. Meringue is simply white of egg beaten until stiff and powdered sugar folded in, one tablespoon per egg white. This meringue will not keep and must be made at the last minute. A pleasant variation of plain cream is marshmalow cream, which consists of marshmallows cut in fourths and soaked in mallows cut in fourths and soaked in cream to cover for one-half hour. Or a mashmallow sauce may be made of the marshmallow preparation "Mal-lo" which is on the market. An un-failingly favorite dessert is a regular fruit cocktail which conregular fruit cocktail which con-sists of various fruits cut up, sugared, and allowed to stand at least an hour before serving. An es-pecially good fruit cocktail is made of oranges, grapefruit, bananas and shredded pineapple in equal propor-

Just a step beyond the use of the raw fruits, come the simple cooked fruit desserts. We shall not talk today of the more elaborate fruit desserts which involve the use of pastry, cake or shortcake doughs. For some people there is a decided advantage in using cooked fruits. The fruit fiber is softened, and any bacteria which may have been present The fruit fiber is softened, and any bacteria which may have been present are destroyed. Thus the fruit is rendered more easily digested. A general rule for stewing fruits is to add the sugar first when one wants the thut kept whole, and to add the sugar at the end when one desires a sauce such as apple sauce. Various flavors may be obtained by combining different truits, as peaches and plums stewed together. Or fruits may be stewed in grape juice or part grape; stewed together. Or fruits may be stewed in grape juice or part grape juice and part water. Try pears stewed in grape juice, they are delicious. If you have just a piece or two each of different fruits, try them together and see what interesting combinations you. see what interesting combinations you

Besides stewing fruits for immediate usage, there is the baking process ate usage, there is the baking process which develops such delicious flavors. The whole secret of successful baked fruit is good firm fruit to start with, and long, show baking. The apple is probably the most familiar fruit for baking. Wash, core (pare if so desired), and alone fruit in a baking as baking. Wash, core (pare if so de-sired), and place fruit in a baking pan. Fill core with any desired filling, cover bottom of pan with water and bake in a slow oven at least one hour.

#### Suggested Fillings.

White, brown or maple sugar

Co-operation

Readers are cordially invited to ask Miss Gross any questions about household economy upon which she may possibly give helpful advice; they are also invited to give suggestions from their experience that may be helpful to others meeting the same problems.

for baking. The baked banana is novelty to most of us; but provides a very wholesome way of serving the banana, for the cooked starch which it contains is more easily digested than starch in the raw state. Butter may be placed in the pan instead of water and the fruit sprinkled with a few drops of lemon juice. The time re-juired for bananas cut lengthwise is 20 minutes.

A single basket of grapes will make several glasses of juice. Select only sound, well ripened grapes; wash them thoroughly and crush them with them thoroughly and crush them with the hands or by placing them in a stone jar and using a potato masher. If a larger quantity of juice is desired, the ordinary hand cider mill, if well cleaned, serves well.

Heat the crushed grapes for five minutes, but do not let them come

minutes, but do not let them come quite to the boiling point; then drain them through a jelly bag. If clear juice is desired, avoid applying pressure during the draining process; also set the juice aside for twenty-four hours, drain it from the sediment and run it through several thicknesses of flannel or woolen cloth

Spiced Grape Butter. Spiced Grape Butter.

A basket of grapes is sufficient for several glassfuls of grape butter, which is a great favorite with children. Wash the grapes wel and remove the skins. Let the pulp stand over night; in the morning heat it to the boiling point in a porcelain kettle and drain it through a colander. Put the skins and pulp together, and for each pint of pulp and skins add almost a pint of brown sugar and two tablespoonfuls each of cloves and cinnamon. Boil the mixture an hour, add a cup of vinegar and continue the add a cup of vinegar and continue the

Good Old Home-Made Family Cough Remedy Much Better than the Rendy-Made Kind—Eastly and Cheaply Prepared.

If you combined the curative properties of every known "ready-made" cough remedy, you would hardly have in them all the curative power that lies in this simple 'home-made' cough syrup which takes only a few minutes to prepare. Get from any druggist 2½ ounces of Pinex (50 cents worth), pour it into a pint bottle and fill the bottle with plan granulated sugar syrup. The total cost is about 54 cents and gives you a full pint of really better cough syrup than you could buy ready-made for \$2.50. Tastes pleasant and never spoils.

This Pinex and sugar syrup prepara-

White, brown or maple sugar.

Honey, folley, or marmalade.
Rashins, spices and sugar.

A bit of butter may be placed on top of a sugar filling.

Garnishes.

Whitped cream and jelly.
Softened marmanides.
Meringes browned in the oven.
Cover apples with belled frosting and sprinkle with cocoanut.

Other fruits than apples may be baked with excellent results. Pears, sprinkled lightly with sugar, and baked for hours in a very slow oven are appetizing. The very slow oven are appetizing. The very slow oven are appetizing. The very slow oven is too much of a luxury for the gas stove under ordinary conditions, but is a possibility if one is preparing severecoughs.

To avoid disappointment, be sure to ask your druggist for "21/2 ounces of absolute satisfaction or money prompt in the fireless cooker may be used, that is, a fireless cooker that can be used

boiling until the butter is thick. Seal it in glass jars.

Grape Conserve,

Grape conserve appeals particularly to children and helps wonderfully in solving the problem of the school lunch. Wash carefully two and a half pounds of grapes, remove the stems and separate the pulp from the skins. Place half the skins in a grante sauce Place half the skins in a granite sauce pan on the back of the stove and al-low them to simmer for five minutes. Throw away the rest of the skins, as low them to summer for five minutes. Throw away the rest of the skins, as the conserve is too strong if all are used. Cook the pulp until it falls to pieces; then run it through a colander to remove the seeds. Run through the meat grinder, the pulp and rind of the corresponder of speeded raise. two oranges, one pound of seeded raisins and the grape skins; add to this the grape pulp and two and a half pints of sugar. Boil this mixture for five minutes; the add a pound of chopped English walnuts and seal the conserve in jars.

ved in value canable at low prices in all parts of the country during September and October, offers many opportunities to the alert housewife. The fresh fruit is exceedingly attractive, and many concoctions for winter use are possible. As a means of conserving health no fruit excels grapes. Grape sugar is the most easily digested form of the use of the fresh grape. For this reason the eating of grapes in almost any form is strongly recommended by physicians for digestive troubles.

Some of the uses for a single basket of grapes are described.

Fresh Grape Juice.

A single basket of strong the country during September and October, offers many opportunities to the alert housewife. The fresh fruit is exceedingly attractive, and many concoctions for winter use are possible. As a means of conserving health no fruit excels grapes. Grape sugar is the most easily digested form of sugar. Cook the sweetened juice rapidly in a porcelain kettle for twelve minutes, or until a little of the juice hardens when cooled on a saucer. Four the jelly into jelly glasses and when it has cooled cover it with melt-department.

Boiled Down Grape Juice.

Boiled down grape juice, form of freely or of freely or

Boiled Down Grape Juice.

Boiled down grape juice, formerly called "sapa," lacks the pleasing flavor of fresh grape juice, but contains a much larger percentage of grape sugar. Make the juice as directed under Fresh Grape Juice. Boil the juice until half has been evaporated. The remainder contains so much sugar that it keeps well without sealing, though it may be put into jars.—Woman's World.

#### THANK YOUR GROCER

if he asks you to try a can of

#### **↑** BAKING A C POWDER

Hewants todo you a favorheknowswhat brands to recommend from



\$2—THE ROOKIE—\$2 WOLFS-1421 Douglas Street



#### Not Every Woman Can wear a front lace corset-if you can and prefer it, then the Redfern is

your corset. But whatever your preference, Back Lace or Front Lace, your figure will be distinguished if you wear

Back Lace Front Lace

They shape the figure ideally, fit comfortably and will give service and wear that you would not believe possible in a corset. In short they are a most economical and satisfactory purchase in every particular.

Fitted at high class stores

\$3 and up

(The Protecting Tongue and the Soft Top Class)