

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

Society Notes by Mellificia

October 10, 1916.

Gutzon Borglum, an Omaha son who has achieved great distinction as an artist and sculptor, comes Wednesday from New York to spend several days with his sister, Mrs. Alfred Darlow, and his brothers, August and Arnold Borglum. Mr. Borglum was expected in June to give away in marriage his niece, Miss Ida Darlow, to Mr. Llowd Burdie, of Herman, Neb., but he was unavoidably detained. Mr. and Mrs. Burdie are coming to Omaha also to be with him during his brief stay.

Every moment of Mr. Borglum's time will be taken up, so the outlook is. Several committees from organizations wishing to erect memorials are waiting for the celebrated sculptor's visit to consult him, while those interested in fine arts are especially eager to meet the Omahan who has become so famous for his work.

Social engagements, too, fill a busy calendar. Wednesday evening Mr. Borglum will be honor guest at the Rotarians' dinner; Thursday evening, Mr. and Mrs. Charles T. Koutz give a dinner for Mr. Borglum, preceding the 9 o'clock informal coffee which his sister, Mrs. Alfred Darlow, is giving for him. Friday noon, Mr. Borglum speaks at the Commercial club luncheon, and in the evening he will be entertained by Mr. and Mrs. Edgar H. Scott.

Mr. Borglum is now engaged in a wonderful memorial to be carved out of a mountain in Georgia, while "The Mares of Diomedes," the work of his brother, Solon, and himself, is another much admired work which occupies a central position just as one enters Metropolitan museum in New York City.

Mrs. Borglum and the two little children will come to Omaha next summer, it is planned.

Wedding Announcement.

The marriage of Miss Catherine Crowley, daughter of Mrs. Julia Crowley, and Mr. Bert Edmond Shaffer, son of Prof. and Mrs. Shaffer, of Glenrock, Pa., took place Wednesday at Buffalo, N. Y. Rev. Father James Hummel of St. Vincent de Paul Catholic church officiated. The young couple will make their home at 608 Chestnut street, Erie, Pa., where Mr. Shaffer is connected with the Ford company, having been transferred from here.

Surprise Party.

A surprise was given in honor of Miss Esther Buckley at her home by her school friends Saturday evening. The evening was spent in dancing and games. Those present were:

- Misses—Esther Buckley, Nina Lodge, Irene Tauschen, Mildred Anderson, Ella Hinkley, Elio Koutz, Edna Holmes, Elio Koutz, Keith Stone, Wilbur Wolfe, Arthur Anderson, Robert Williams, Wade Reeves, Guy Toland, Milton Herrick, Noel Young, A. Buckler, N. C. Wood.

Birthday Party.

Miss Dorothy Collins entertained Saturday afternoon in honor of her birthday. Those present were:

- Misses—Ruth Taylor, Martha Schuster, Estelle Mattson, Henrietta Loun, Edna Anderson, Robert Williams, Pearl Taylor, Rose Costanzo, Edna Ostiche, Evelyn Wilcox, Florence Ridgeway.

Kensington Club.

The North Side Kensington club, formerly known as the St. James Orange Apron club and organized by the late Mrs. A. M. McGough, will meet with Mrs. B. Hogan, 3607 North Twenty-fourth street, Thursday afternoon at 2 o'clock.

At the Fontenelle.

Miss Olga Storz is giving two luncheons at the Fontenelle this week, one on Wednesday and one on Thursday, at which Mrs. F. E. Ransom of Kansas City, who is visiting Miss Irene McKnight, will be the out-of-town guest. Eighteen guests will be entertained at each luncheon, which will have baskets of Mrs. Ward roses with place cards to correspond for the decorations.

Luncheon at Rossmere Lodge.

Mrs. C. C. Allison entertained a number of friends at luncheon at Rossmere Lodge today in honor of Mrs. John Patrick of Sheridan, Wyo.

Dinner for Wedding Party.

Mr. and Mrs. George F. Gilmore will entertain at dinner at their home this evening for their daughter, Miss Henrietta, whose marriage to Mr. Lloyd Mattson will occur Wednesday evening. Before dinner a wedding rehearsal will take place. Pink and white roses will form the table decorations, and fourteen guests, including the wedding party and members of the family, will be present.

New Bridge Luncheon Club.

The club which has been known as the New Bridge Luncheon club met a week ago Monday for the first time this season at the home of Mrs. R. E. Davis. The next meeting will be held next Monday, with Mrs. Harold D. Sobotker as hostess. The club members are:

- Members—R. E. Davis, C. I. Sykes, Mel Uhl, Elio Koutz, Chester Niseman, Harold D. Sobotker, F. B. Wallace.

Original Monday Bridge.

The Original Monday Bridge club met last Monday with Mrs. Joseph Barker. The next meeting will be held next Monday at the home of Mrs. C. T. Koutz.

Thimble Club.

Mrs. J. P. Bailey will be hostess of the Thimble club at its first meeting of the season next Tuesday afternoon.

Monday Bridge Club.

The Monday Bridge club, of which some of the members were Mesdames E. T. Swobe, Samuel Burns, W. D. Hosiord, A. L. Reed, T. L. Davis, Glenn Wharton and Louis Nash, has decided not to reorganize. The consensus of opinion is that there are many things to do more interesting than to play bridge.

On the Calendar.

The meeting of the Prettiest Mile Women's Golf club scheduled for this evening has been postponed until Tuesday evening, October 31.

Miss Eugenie Patterson will entertain at bridge Saturday afternoon in honor of the Misses Mack of Buffalo, who are the guests of Miss Gertrude Metz.

For the Misses Mack.

Miss Gertrude Metz entertained twelve guests at bridge at her home at 4 o'clock this afternoon in honor of her guests, the Misses Norma and Harriet Mack of Buffalo.

Musical Event.

Members of the Tuesday Morning Musical club will hear the program of the music department of the Omaha Woman's club Thursday afternoon by invitation of the leader, Mrs. J. E. Haarmann. The place is Metropolitan hall and Miss Loretta De Lone will give a harp program.

First Debut Party.

With the passing of the Ak-Sar-Ben ball comes the first announcement of a debut party. Miss Regina Connell, the beautiful daughter of Dr. and Mrs. R. W. Connell, will make her bow to society at a large dancing party at the Hotel Fontenelle on November 16. Miss Connell was one of the special maids to this year's queen and is the first of that group of young women to announce a debut party. Several other special maids are undecided yet whether or not to be presented to society this year. Miss Connell is very popular among Omaha society's younger set and will make a charming addition to the number of young women who have recently entered society in a formal fashion.

Personal Mention.

Mrs. Ellen E. Hershey returned from Rushville, Neb., last Friday. Mrs. J. S. Branham of Columbia, Mo., a sister of Mr. Warren Switzer, is visiting Mr. and Mrs. Switzer on St. Mary's avenue.

Dr. and Mrs. William M. Barr, who have just moved to Omaha from Newark, N. J., have taken an apartment at the Leeton, Forty-ninth and Dodge streets.

The Misses Ida and May Holtman, who were the Ak-Sar-Ben visitors of Dr. and Mrs. A. A. Holtman, returned to their home in St. Paul today.

Social Gossip.

Miss Anita Carrington of New Haven, Conn., comes Sunday to be the guest for several weeks of Miss Melnie Davis. The two young women were schoolmates at Rosemary Hall. Mr. Chester Spaulding and Mr. George Smith of Poughkeepsie, N. Y., who came for the marriage of their friend, Mr. Elias Vail, and Miss Alice Jaquith on Saturday, are remaining for several days.

Women's Activities

Genes has followed the example of Rome and Milan in employing women road-workers.

Mrs. David Lloyd George, wife of the noted statesman, edits many of her husband's speeches.

The New South Wales Parliament is to be asked to consider a bill to let women sit in the House.

Women members of the University of Chicago Botany club now wear bloomers when engaged in their field studies.

The house of Sophia Smith, founder of Smith college, has been reconstructed until it stands today as it stood a hundred years ago at Hatfield, Mass. It has a fan top doorway, a big fireplace, and is filled with her old furniture and other furniture to correspond.

Women are doing all sorts of work in England, and recently when a village blacksmith lost all his helpers, his wife learned the trade and now shoes a horse as well as a man. An office has been opened in London to find women who are willing to go to the farms and learn the rough work.

A school of preparedness for women is to be opened at Washington on October 16, under the auspices of the woman's section of the Navy league. Miss Elizabeth Elliott Poe will have charge of the school and instruction will be given to prepare women in various ways to aid their country in time of war.

Mrs. Florence Bayard Hilles, daughter of former secretary of State Bayard, and Dr. Margaret Long, daughter of former Secretary of the Navy Long, have been campaigning in Colorado, and Mrs. Hilles reports that women of Colorado will vote against the demerits for the most part, as advised by the woman's party.

A new club has been started in New York for women over 60 years of age and already has a membership of 120. Mrs. C. A. Rugg is the founder and she said the principal object is that there may be no more lonely old women. It is designed to find work for old women who are friendsless, that they may be able to pay their own way and live comfortably in a co-operative home.

Mrs. William Welch of Sidney, Australia, who has been lecturing in this country, says that the wives and daughters of some of the most prominent citizens, sheltered women who never knew what it was to work, are now engaged in munition factories, in business houses and as government clerks, taking the places of the men who have been sent to the front. The Australian women are ashamed of the men who have gone to war.

Graduates of Bryn Mawr college, the woman's annex of Columbia university, seem to be more "advanced" than the women of other colleges in regard to marriage. Five of the alumnae have entered into contract marriages, thus avoiding church and legal proceedings. Pauline Cahn, the latest bride of a contract marriage, wrote the contract herself on the typewriter. It was then signed and witnessed and the deed was done. Contract marriages are said to be as binding in law as church marriages.

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Sophisticated enough for the girl of 20, yet simple enough for her younger sister, is this smart blue serge suit, lined with peau de cygne and interlined with flannel.

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

The Potato—A Typical Starchy Food.

The potato gains its title of a starchy vegetable from the fact that it contains about 18 per cent of carbohydrate, which is mostly starch. The value of starch to the body is that it furnishes heat and energy. Besides the starch which it contains the potato adds some mineral matter to the diet. This mineral matter aids in keeping the body in good condition.

When the question of cooking this familiar vegetable arises, we can all contribute a fair amount of knowledge, though just why certain processes are necessary is not so well known. When potatoes are cooked the fiber must be softened, or we consider the vegetable underdone, and as much as possible of the mineral matter must be saved. The softening of the fiber is just a question of cooking sufficiently in moist heat, for even baking means moist heat, the moisture being furnished in this method of cooking by the potato itself. For the potato is about 75 per cent water. The starch is cooked by the high temperature of the oven or by the boiling temperature of the water which surrounds it in the boiling process. A very high temperature cooks starch more thoroughly, hence it is possible that a baked potato is more easily digested than a boiled one, due to the higher oven temperature. The saving of the mineral matter is a problem worthy of notice. Mineral matter is an expensive foodstuff; that is, it is found more abundantly in the more expensive foods. Hence we must carefully save what we can. To save the mineral matter in potatoes one should boil them in the peeling, steam them, or bake them. If a potato is cooked without the jacket, the mineral matter is partly dissolved by the water and so lost. To be sure, some mineral matter is lost, even if the potato is not pared.

The serving of a perfectly plain boiled potato or baked potato seems like an easy task; yet how many housewives are guilty of the crime of placing soggy potatoes on the table? There is only one secret of a perfect boiled potato, and that is to drain the

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.

Use of Left Over Potatoes.

Mashed potatoes may be reheated over steam, that is in the double

boiler; or they may be used in potato puree.

Other potatoes may be creamed or "fried." I put the word "fried" in quotation marks because, accurately speaking, "frying" is cooking in deep fat, while our ordinary "frying" is "sauteing." Of the two methods, the creamed potato is probably the more digestible. But if one has a strong digestive system, and does not mind overworking it at times, the "fried" potato may be made very delicious by the addition of some of the special variation flavors suggested under creamed potatoes, or by the addition of sliced onion fried in the fat before the potatoes are put in. This last dish is called lyonnaise potatoes.

Escalloped Potatoes.

Potatoes baked in milk are called escalloped potatoes. The same ingredients are used as in creamed potatoes, but not the same proportion. Put a layer of sliced potatoes in a baking dish, sprinkle with flour, salt and pepper and dot with butter, repeat until dish is filled; then pour over potatoes milk until it is just visible at the top layer. Bake in a very moderate oven an hour and a quarter. The dish should be covered for the first hour, then uncovered to allow browning.

About Salads

There are few things more appetizing and healthful than a well-made salad, and the wise housewife will include a salad as a part of at least one meal each day. A light salad, such as a green salad or fruit salad, should be served with heavy meals; while meat and the heavier salads are more suitable for luncheon or supper.

Bean and Onion Salad.

One dozen medium-sized onions, one teaspoonful salt, two cupfuls baked beans, two tablespoonfuls catsup, one-half teaspoonful sugar, one teaspoonful paprika, two hard-boiled eggs, French dressing.

Bean and Onion Salad.

Place the salt in a pint of ice cold water; put the sliced onions in this and let stand for one hour, then remove and drain thoroughly. White onions of a mild flavor should be used. Place the beans in a bowl and season with the catsup, sugar and paprika. If not already salted, add a little salt.

Bean and Onion Salad.

Add the hard-boiled eggs chopped fine; then mix in the onions. Pour over this a French dressing made with three tablespoonfuls of olive oil, two tablespoonfuls of white vinegar, seasoned with salt and pepper. Mix the ingredients lightly with a fork and garnish with crisp lettuce leaves or cress or parsley.

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