

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

Society Notes by Mellificia

October 24, 1916.

Society divided its rapt admiration and appreciation of the opera "Carmen" and its principals last evening with Lina Cavalieri, heralded as the most beautiful woman in the world...

Madame August Motie Borglum was the envy of all women as she and Lina Cavalieri chatted volubly in French, the stary eyes of the singer sparkling with pleasure...

They discussed her husband, Lucien Muratore, admirable interpretation of Don Jose, and Cavalieri told Madame Borglum how many times she herself had sung the role of "Carmen"...

Madame Campanini, who, by the way, is a sister of the famous Tetrazzini, was gowned in black and white lace, with a deep bertha of lace caught at the breast with a circlet of diamonds...

Miss Mary Munchhoff, Omaha singer, is especially delighted in the presence of the grand opera company, for it brings here her old friend and "pal" of student days in Paris and Berlin...

Clarence Whitehill, the tenor, is another friend of Miss Munchhoff. The Star Whist Club Luncheon. The Star Whist club was entertained at 1 o'clock luncheon at the home of Mrs. George R. Porter today...

Informal Tea. Mrs. Hugh Wallace entertained informally at tea at her home this afternoon for her guest, Miss Winifred Hicks of Duluth, Minn., who will be with her until Thursday evening...

Informal Party for Guest. Mrs. W.M. Jeffers gave a very informal luncheon and matinee party at the Orpheum today for Mrs. E. F. Seeberger, an old friend from North Platte, who is visiting in the city...

Miss Helen Kubat was hostess at a slumber party at her home Saturday night. Those present were: Edith Jetter, Ruby Wright, Marion Foley, Ethel Bevington, Irene Rubin, Helen Kubat, Laura Madison, Mildred Kubat, Norma Bertram.

Eyer-Carrier Wedding. The marriage of Miss Mary Gladys Eyer to Mr. Harry Deuel Eyer will take place at the home of the bride's parents, Mr. and Mrs. C. S. Carrier, this evening at 8:30...

Engagement Announced. Mr. and Mrs. J. Mackenoff announce the engagement of their daughter, Anna, to Mr. Jake Crouse. The date of the wedding has not yet been set.

On the Calendar. St. James' Orphanage Sewing club will meet Thursday at 2 o'clock with Mrs. Nancy Conley, 724 North Thirtieth street.

Wichita Bachelor Dies at Age of 106. Wichita, Kan., Oct. 24.—John Muhleine, 106 years old, a native of Ireland, is dead at a local hospital. He was a bachelor and it was rumored that he had considerable money buried on his farm near Clearwater...

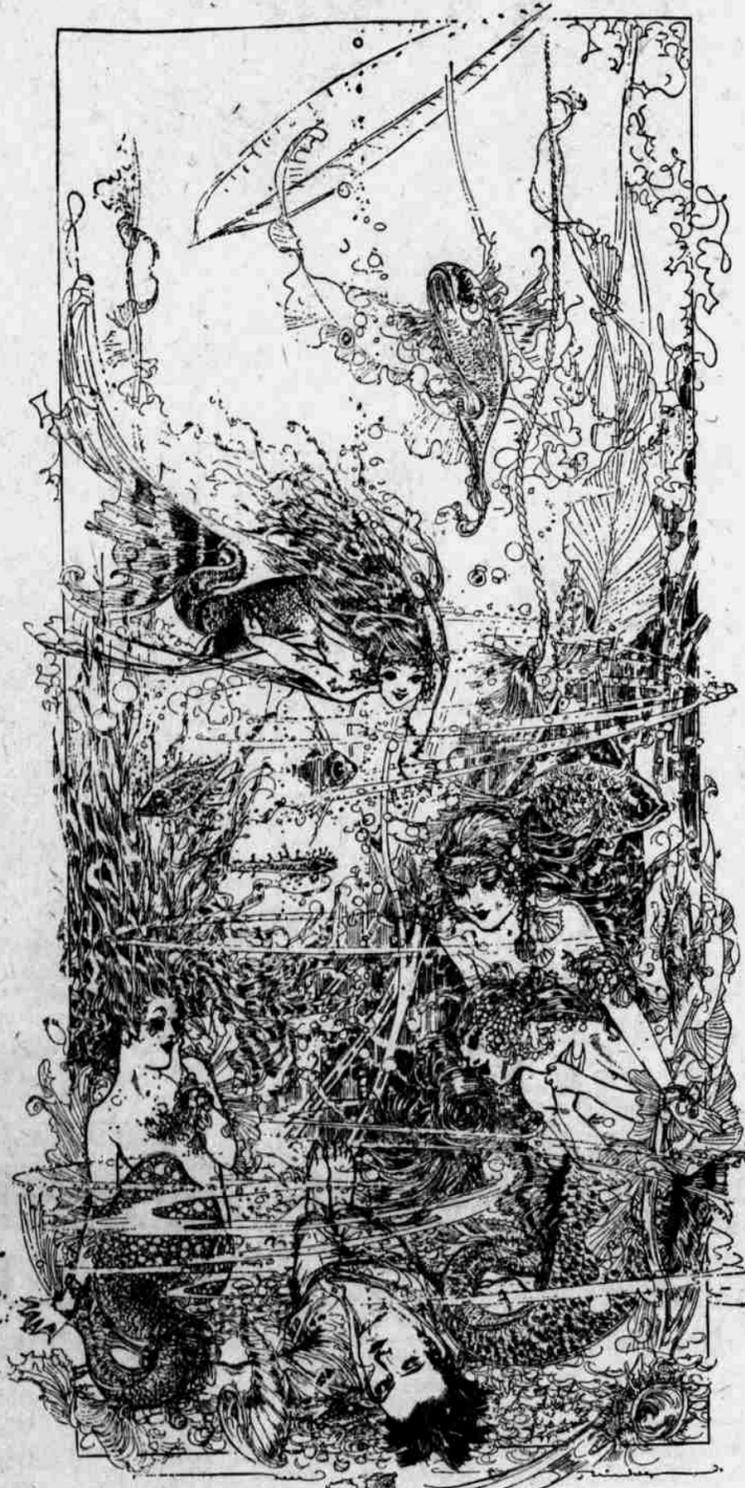
Suppers at the Fontenelle. If you had no advance reservation you had no supper table at the Fontenelle after the opera last evening. Even Maestro Campanini and Madame Campanini waited outside the dining room until a table could be placed for them...

Informal Tea. Mrs. Jack Sharp entertained informally at tea this afternoon for Mrs. Arthur Graffis of Logansport, Ind., who is visiting her sister, Miss Adele Moores. About a dozen friends were asked in to meet Mrs. Graffis, who leaves Thursday for her home.

Junior Bridge Club. Mrs. William Schnorr entertained the members of one of the junior bridge clubs at her home this afternoon. The members of the club are: Misses—Marion Kuhn, Stella Thummel, Gertrude Metz, Helen Clark, Blanche Deutz, Anna Gifford, Eugenio Patterson, Mrs. William F. Schnorr.

In the Depths of the Sea By Nell Brinkley

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There he lies in the cool, dark floor of the wonderful sea, around him the waving flowers of the ocean depths and the strange fishes darting here and there.

Gazing at the still features, the closed eyes, the fabled mermaids gather in pity for the life so suddenly snuffed out. Perhaps—who shall say?—they may bear him away to a kingdom of their own that we poor mortals know not of.

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

Cereal Breakfast Foods

From the beginning of civilization people have realized the value of ground grains cooked slowly with water. Porridge in some form is a standard article of diet back through the centuries; and our modern breakfast foods are direct descendants of the more primitive porridges. Now, as formerly, we grind the grain through our methods are slightly more modern. The ultra-modern or "ready-to-eat" cereal represents merely one more step after the grinding, namely final preparation for the table. We all appreciate the value of the wheat grain as flour; but in these days of simple breakfast we are apt to overlook the value of our ordinary cereals. They contain all the foodstuffs in a concentrated form, they are easily prepared, and they are cheap. As far as food value goes, there is a striking similarity among the different kinds of grains. As was stated in the talk on protein foods, all forms of protein are not equally nourishing, and the protein of cornmeal is not as satisfactory as some forms; however, in a mixed diet, cornmeal is very valuable because one gets so much food value for a very small sum of money. Oatmeal leads in amount of mineral matter, which is so valuable. All of the grains contain more mineral matter if the hull is left on or entirely included in the final product. In the purchase of cereals, we have two problems. We must choose between the cereal which requires long cooking and the one which is ready to serve; also we must choose whether we will buy bulk cereal or package. As to the first question, we pay less money for a breakfast food which requires cooking, and we obtain a product which is possibly more easily digested. With a fireless cooker, the problem of the necessary long cooking is solved. We must, however, give credit to the "ready-to-eat" cereal variety, ease of preparation and, in general, more flavor. As to the second question, we generally weigh sanitation of the package against its

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.

hot, mold in cups with fruit and serve with sugar and cream as a simple dessert.

File up slices of cold cereal with grated cheese between, brush over with melted butter and brown in a hot oven.

Cereal Muffins. 1/4 cup flour, 1/2 teaspoon salt, 1/4 cup cooked cereal, 1 or 2 eggs, 1/2 cup milk, 2 tablespoons melted butter, 2 tablespoons baking powder.

Sift dry ingredients. Beat egg slightly, add milk and cereal. Combine mixtures, adding liquid to dry, add melted butter, and bake in greased muffin tins in a hot oven for twenty-five minutes. A more delicate muffin is made by separating the egg yolk and white. Add yolk to milk, fold in beaten white last.

Cereal Griddle Cakes. 1/2 cup cooked cereal, 1/2 teaspoon salt, 1/4 cup hot milk, 1 egg, 1/4 cup flour, 2 tablespoons melted butter, 2 tablespoons baking powder.

Mix as cereal muffins. Bake on a griddle.

Hallow'een Spreads

Deviled Oysters. (All measurements level.) Put one pint of oysters in strainer, place over bowl, and pour over one-third of a cupful of cold water, reserving the water. Carefully pick over oysters, taking each one separately in the fingers, to remove any particles of shell which adhere to tough muscle. Put oysters in stewpan and cook until plump and edges begin to curl slightly. Strain liquor through cheese-

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chesecloth and add to liquor used in washing oysters. Measure liquor, and add enough water to make one and one-half cups of liquor. Melt three tablespoonfuls of butter, and add four teaspoonfuls of flour with one-half teaspoonful of salt, one-half teaspoonful of curry powder, and one-eighth of a teaspoonful of paprika. Pour on one and one-half cups of liquor gradually, while stirring constantly, and bring to the boiling point. Add oysters and season with one teaspoonful of Worcestershire sauce, one tablespoonful of lemon juice, ten drops of tabasco sauce, and with salt to taste. Serve on unsweetened water crackers.

Brown Bread Sandwiches.

Mix and sift one cupful of rye meal, one cupful of granulated corn meal, one cupful of graham flour, three-fourths of a tablespoonful of soda and one teaspoonful of salt. Add three-fourths of a cupful of molasses and two cupfuls of sour milk. Fill buttered covers and tie down with string—otherwise the bread in rising might force off the covers. Place boxes on a trivet in a kettle containing boiling water, allowing water to come half way up around molds. Cover closely and steam one and one-half hours, adding more boiling water as needed. Remove from molds as soon as taken from water. See to it that baking powder tins do not leak before using them for steaming brown bread. One and one-third cupfuls of sweet milk or water may be substituted to this recipe for the sour milk. Cut brown bread in thin slices crosswise and spread very sparingly with butter, worked until creamy. Put together in pairs with slices of crisp cucumber marinated with French dressing between.

Priscilla Popped Corn.

Pick over popped corn and measure; there should be two quarts. Put two tablespoonfuls of butter in saucepan; when melted add two cupfuls of brown sugar, one-half a teaspoonful of salt and one-half a cupful of water. Bring to the boiling point and let boil sixteen minutes. Pour over corn gradually, while stirring constantly, until every kernel is well coated with sugar.

Grandma's Cake.

Work one-half cupful of butter until creamy and add one cupful of sugar gradually, while beating constantly; then add the yolks of five eggs and one whole egg well-beaten. Mix and sift one and three-fourths cupfuls of flour, three and three-fourths teaspoonfuls of baking powder and one-fourth of a teaspoonful of salt. Add alternately with one-half cupful of milk to first mixture. Turn into a buttered and floured cake tin and bake in a moderate oven fifty minutes. Remove from pan to cake cooler, cover with mocha frosting, and sprinkle with Jordan almonds.

Sweet Cider Punch.

Mix one cupful of sweet cider, one cupful of grape juice, one-half cupful of grapefruit juice, two tablespoonfuls of lemon juice and two pint bottles of mineral water. Add sugar to taste, and pour into a punch bowl over a large cake of ice. Serve in punch glasses. Many think a few gratings of nutmeg an improvement to this punch. Two pints of water may be substituted for the mineral water.

Sour Cream Dressing.

To one cupful of sour cream add one egg, slightly beaten, one-fourth cupful of melted butter, two teaspoonfuls of salt, two teaspoonfuls of sugar, one teaspoonful of mustard and one-eighth teaspoonful of pepper, thoroughly mixed. Cook in double boiler, stirring constantly until mixture thickens.—Woman's Home Companion.

Knocks Obstinate Coughs in a Hurry

A Simple Home-Made Remedy that Gets at the Cause.

Thousands of people normally healthy in every other respect, are annoyed with a persistent hanging-on bronchial cough year after year, disturbing their sleep and making life disagreeable. It is so needless—there's an old home-made remedy that will end such a cough easily and quickly. Get from any druggist "2 1/2 ounces of Pinex" (50 cents worth), pour it into a pint bottle and fill the bottle with plain granulated sugar syrup. Begin taking it at once. Gradually but surely you will notice the phlegm thin out and then disappear altogether, thus ending a cough that you never thought would end. It also promptly loosens a dry or tight cough, stops the troublesome throat tickle, soothes the irritated membranes that line the throat and bronchial tubes, and relief comes almost immediately. A day's use will usually break up an ordinary throat or chest cold, and for bronchitis, whooping cough and bronchial asthma there is nothing better. It tastes pleasant and keeps perfectly. Pinex is a most valuable concentrated compound of genuine Norway pine extract, combined with guaiaacal and is used by millions of people every year for throat and chest colds with splendid results. To avoid disappointment, ask your druggist for "2 1/2 ounces of Pinex" with full directions and don't accept anything else. A guarantee of absolute satisfaction or money promptly refunded goes with this preparation. The Pinex Co., Ft. Wayne, Ind.



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