

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

Society Notes by Mellificia

November 7, 1916. Society slept late this morning. Until the last moment they shut out the restless, insidious poison which fills the air.

Like lightning flashes in the overcast sky are the excitements of the citizens. Bets are making half the men of the town wildly hilarious.

Women are at the polls in unprecedented numbers. A handsome society matron whom I saw not an hour ago remarked upon it, "Women are at all the polls passing out cards and urging everyone to vote."

But women are voting today. Our club editor did it, and she's not the only one. It's exciting business—why didn't you argue the family out of the house, and preen yourself and thrill when you cast your first vote?

By tonight we will all be keyed to such a pitch of excitement that the city will be seething. The gentleman who almost collided with me downtown last night realized the situation and sought sweet oblivion.

Election Night Parties. One of the most popular means of whiling away the hours until the election returns are finally counted tonight will be to attend the Orpheum.

Mr. and Mrs. A. L. Reed will entertain at a box party with fourteen guests. This party will attend the new Tuesday Night Dancing club party at the Fontenelle or the supper dance at the Omaha club.

A Dutch treat party will attend the theater and afterwards take supper at the Omaha club. The members will be: Messrs. and Mesdames—W. J. Foye, W. T. Burns, Glenn Wharton, W. D. Howard, M. G. Colver.

Mr. and Mrs. G. T. Porter are entertaining at the same theater: Messrs. and Mesdames—George Morse, Fred Shotwell, Mr. George Morse, Jr., Miss Florence Cole.

The Just for Fun club will attend the Orpheum and afterwards take supper at the Fontenelle. The members include: Messrs. and Mesdames—W. L. Harris, Nol Degen, H. Phillips, Sam Wertheimer, Henry Rosenfeld, Dr. and Mrs. James S. Goetz.

Mr. and Mrs. T. J. Donahue and Mr. and Mrs. Robert Trimble will have supper at the Fontenelle after attending the Orpheum. Mr. and Mrs. Louis Hiller will entertain a party at the theater and will go to the Fontenelle after the performance. Their guests will be: Messrs. and Mesdames—Henry Hiller, Arthur Landsauer.

Socialist League. A branch of the Young People's Socialist League was organized here last Saturday evening. Meetings will be held each Saturday evening at 8 o'clock at the socialist headquarters in the Lyric building.

Alumni Dinner. The Nebraska and Western Iowa Alumni Association of the University of Chicago will meet at dinner at the University club on Thursday at 5:30 o'clock. Several out-of-town alumni who are attending the Nebraska state teachers' convention have made reservations. Any former student of the University of Chicago is welcome and should make a reservation with the secretary, Miss Irma Gross, Central High school.

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Pagalco Club. Mr. Harry Unitt entertained the members of the Pagalco club at his home Saturday evening at a masquerade dancing party. The guests were:

- Misses—Wilma Metola, Gladys Redhouse, Rose Dixon, Maude Howe, Lolo Marsh, Alice Buckley, Madeline, George Goodman, Clarence Smith, E. V. Kelly, Ed Colver, Harry Unitt, Griffith, Mr. and Mrs. Unitt, Mrs. Downing.

Sisterhood Luncheon. The B. K. chapter of the P. E. O. sisterhood was entertained at luncheon and Kensington at the home of Mrs. Joseph Weeth Monday afternoon.

Sewing Club Meets. The St. James Orphanage Sewing club will meet at the home of Mrs. Antone Foote, 817 Pierce street, Thursday afternoon at 2 o'clock. The club is composed of friends of the orphanage who have volunteered their aid in making aprons and other useful garments for the orphans.

For Miss Chandler. Miss Marian Weller had a foursome luncheon for Miss Irene Chandler of Kansas City at the University club today. The party included Miss Helen Garvin and Mrs. F. H. Garvin. Miss Gladys Robertson will entertain for Miss Chandler on Thursday.

Luncheon at Blackstone. Miss Mildred Todd entertained at a prettily appointed yellow luncheon at the Blackstone today for Mrs. Alfred Roche of Troy, N. Y., who is the guest of Miss Irene Coad. A basket of yellow buttonhole chrysanthemums was the attractive centerpiece for the table and yellow place cards carried out the color scheme. Covers were laid for:

- Misses—Louis Hupp of Chicago, Kathleen Krug, Irene Coad, Madeline, Albert Roche of Troy, N. Y.

For Bride-Elect. Mrs. Edson Rich entertained at luncheon at her home today in honor of Miss Isabel Vinsonhaler and her maid-of-honor, Miss Mary Van Kleeck of Poughkeepsie, N. Y. Yellow chrysanthemums were used in the dining room and pink chrysanthemums in the other rooms. Covers were laid for:

- Misses—Isabel Vinsonhaler, Mary Van Kleeck, Ann Gifford, Regina Connell, Marian Towle, Mrs. D. M. Vinsonhaler Hill.

Fish Sale Plans. The annual gold fish sale for the benefit of the Creche will be held when the order of glass bowls for the housing of the fish arrives. In the meantime some of the little creatures are dying because of the chemical treatment of the water which is going on at the waterworks. Miss Arabella Kimball, who cares for the fish in her fountains and fishery, thinks that it may be necessary to convey water from the natural springs known as Coffin Springs near Bellevue to supply the life-giving element for the fish.

Eastern Guest Coming. An attractive eastern guest is coming to visit Miss Mildred Todd next Tuesday. Miss Marian Mathers of Greenville, Pa., will arrive at that time for a visit in Omaha. Numerous social functions are being planned in her honor. First of these will be a bridge on Wednesday, given by her hostess, and a luncheon will be given Friday in her honor.

His Weather Eye. Two women were hurrying down the street in the rain, carrying their umbrellas low for protection. In turning a corner sharply, the point of one umbrella struck a passerby in the forehead. "Goodness!" gasped the woman. "I'll keep an eye out in the future." "Goodness!" exclaimed the man. "You nearly had me out in the present!"—Chicago Herald.

Timely Fashion Hint By Raconteuse



The hoodback, as featured on this afternoon gown is worthy of note. Pale grey chiffon velvet is used in the model, the skirt of which is very full, with deep shirrings at the waistline. Chiffon in a matching tone is introduced in the sleeves, this lending a softness that is very attractive. The dainty transparent vest is made of fine silver lace and this is arranged in becoming line.

Fall and Winter Fashions

Panne velvet and hatter's plush are both good materials for smart hats, usually of the picture type.

There is a pronounced vogue for pockets on tailor-made and the inset coat sleeve has been revived.

Silk fabrics continue to be used extensively for autumn sports clothes. Satin is a popular material, as is also silk jersey.

Top coats for motor and country club wear are many times trimmed with wide skirt bands, collar and cuffs of fur, and on many smart wraps recently seen beaver was the favorite fur.

It is demonstrated by the clothes being worn on the street that women are not accepting the extremely long skirts for outdoor attire, and it matters not whether this attire be the long popular tailored suit or the newly popular walking dress.

On some of the new suits for autumn there is little trimming, though broad silk bands are occasionally employed as a border for skirt and coat. Belts are ubiquitous, though on many models the belt appears back and front.

Negligees of very dressy style similar to the tea gowns of other years are becoming more and more elaborate in fabric and trimming, though still kept in simple design. These exquisite requisites of the wardrobes are made of chiffons, nets, satins, crepe de chine and of lace. Many are embroidered in metal threads and are gracefully full and in floor length. For the young girl and youthful woman empire effects and shorter lengths are chosen.

Fans of feather, ostrich predominant, and of a size that is best expressed as enormous, are to be worn with evening gowns. They are being chosen to match the gown, or to contrast sharply, and are certainly an effective and interesting accessory of midday's dress.

An exquisite petticoat purchased for an autumn troupeau is of net cut in scallops at the bottom and trimmed to above the knee depth, with slightly gathered ruffles of satin ribbon following the line of the scalloped edge, and in color tones ranging from a medium rose to a delicate flesh pink, the darkest tone being at the hem of the petticoat, the lightest at the top.

There is a marked fancy for combining two materials in blouses. Georgette crepe and crepe de chine being especially favored. One exquisite waist of this sort was carried out in a pastel-shade of lavender, the whole of the upper part, collar and sleeves being carried out in Georgette, the latter picot edged, with the corselet part of crepe de chine inset with open-work stitch. Flesh pink tulle was used for the tiny kerchief-folded inner vest.

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

Milk as Food.

The commonly accepted statement that milk is a very valuable food depends upon the fact that milk contains all the foodstuffs in excellent proportion. Further than that, the foodstuffs found in milk, though not in great quantities, are of a kind which are particularly valuable in nutrition. Thus the fat occurs in an emulsified or finely divided form, which is more easily digested than solid fat; the sugar is much less liable to ferment than is cane sugar, and the ash is particularly good in building up the bony structure of the body. Also the foodstuffs of milk are very satisfactory for growth, therefore, milk is an absolute necessity for the baby, and almost necessary to the growing boy and girl.

Whole milk, or milk without the cream removed, contains about 4 per cent fat, 3.3 per cent protein, 5 per cent carbohydrates, 7 per cent ash, and 87 per cent water. Skim milk, which most of us would scorn as food, has a very similar composition except the amount of fat, and is a very valuable food considering its price.

Our objection to it is based upon its lack of rich flavor; but it is very satisfactory when combined with other foods. Cream, because of its high fat content, gives more heat units in proportion to weight than whole or skim milk. Butter milk, a by-product of churning, is similar to skim milk in composition. It is a valuable food, but I imagine its medicinal powers have been overestimated.

While we appreciate the food value of pure fresh milk, we must not overlook the positive dangers of impure and unsanitary milk. Bacteria, which may cause disease, flourish in milk under ordinary conditions. The milkman's care is scrupulous cleanliness to see that the bacteria do not enter the milk. They may enter through the dusts of the stable, dirt on the cow or on the hands of the milk handler of the milk, or even through the water used to wash the utensils.

We find on the market raw or market milk, which means milk sold by the ordinary milkman who has exercised reasonable precautions and cleaned milk, which means milk put out under unusual conditions of cleanliness, and by workers who are examined medically. The cows of a certified dairy are tested more often for tuberculosis, and are kept exceptionally clean and healthy. The regulations of a certified dairy are indifferently under the supervision of the American Medical association. Certified milk costs about 16 cents per quart.

Certain firms pasteurize the milk. The pasteurization process consists of heating the milk to a point below boiling, keeping at that temperature for twenty minutes, and then rapidly cooling the milk. The object is to kill any disease bacteria which may be present. This process does not affect the flavor of the milk as boiling does. Boiled or sterilized milk cannot be purchased, but is sometimes prepared at home. Its flavor is changed, it may be less easily digested, but it certainly is safe. Under ordinary conditions boiling is unnecessary.

As safeguards for the safety of the city milk supply, Omaha has passed certain ordinances and provides for inspection of the dairies. The rating of the various dairies, in per cents, is published in the daily papers every so often, so that a housewife can know the cleanliness of the dairy she is patronizing. Beyond patronizing a

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.

dairy with a good rating, there are certain precautions which should be practiced in the home. We cannot change the number of bacteria which are present when the milk reaches our houses, but we can prevent the entrance of other bacteria or the multiplying of those which are already present. The entrance of other bacteria may be guarded against by keeping the milk in the original bottle until used, by washing the top of the bottle before opening, and by keeping the bottle closed. After the pasteurized cap is punctured, an inverted glass makes a good cover.

Another important household precaution is to keep the milk cold. Bacteria are not killed by cold, but neither do they flourish in a cool atmosphere. The housewife who patronizes a safe dairy, who keeps her milk absolutely clean and cold is furnishing her family with a valuable food and the use of milk should be encouraged even at the present cost. The housewife who must count every penny and every half-penny should exercise the same precautions, but should utilize skim milk, especially for cooking.

Tested Recipes.

Corn Pudding. 1 can corn, 1/4 teaspoonful salt, 1 cupful evaporated milk, 2 teaspoonfuls baking powder, 1/2 teaspoonful white sugar, 1/2 teaspoonful red pepper.

Chop the corn, add the milk and mix well. Sift flour, salt, pepper and baking powder together and add to the corn mixture; add the egg yolks, which have been beaten until thick, then cut and fold in the stiffly beaten egg whites. Put in a buttered baking dish and bake from thirty to forty-five minutes in a medium oven. Serve as a vegetable for dinner.

Celery Relish. 1 cake Neufchatel milk, 1/2 cupful cream, 1/2 cupful paprika, 1 red pepper, salt and pepper.

Fill the celery stalks with a mixture of the cheese, sufficient cream to moisten, chopped olives and salt, pepper and paprika to taste. Lay them in a dish with rows of olives between and topped with strips of red pepper and almonds. Garnish with the tips of the celery.

Cocconut Cream Candy. 2 teaspoonfuls butter, 1 cupful evaporated milk, 1/2 cupful sugar, 1/2 cupful water, 1/2 cupful cream, 1/2 cupful shredded tartar, 1/4 cupful shredded coconut, 1/2 teaspoonful vanilla, cocconut.

Mix butter, sugar, cream of tartar, evaporated milk, and water. Heat to the boiling point; stir until the sugar is dissolved. Boil to the soft ball stage, remove from the fire, add cocconut and vanilla and cool quickly. When cold, beat to a creamy consistency and drop from a spoon on paraffin paper.

Baked Salt Mackerel. Freshen the fish by putting it meat side down in a large dish filled with fresh water, leaving it from twelve to forty-eight hours, and changing the water several times.

Lay the fish in a baking pan or earthen dish. To a medium-sized mackerel add one pint of milk or cream and bake until milk is nearly

gone, leaving simply a thin juice. Two minutes before serving add a small piece of butter. This with the milk makes a thin sauce to pour over the fish when it is on the platter. Serve with baked potatoes.—Mother's Magazine.

Effless Fruit Cake. 1 cupful sugar, 1/2 cupful chopped nuts, 1/2 cupful butter, 1/2 cupful chopped citron, 1/2 cupful grated lemon peel, 1/2 cupful grated orange peel, 1/2 cupful grated raisins, 1/2 cupful currants, 2 cupfuls sour milk, 1/2 cupful soda, 1 cupful currants, 1/2 cupful flour.

Pinch of baking powder. Cream the sugar and fat and add the spices. Add one cupful of sour milk; add the fruit, and then one cupful of flour. Beat to a foam the other cupful of sour milk with the soda, add to the mixture and then add the two remaining cupfuls of flour sifted with a pinch of baking powder. Bake in a slow oven one hour and a half.

Thanksgiving Salad. Select bright red apples of uniform size. Cut off the tops and make cups by scooping out the inside, taking care not to break the shell. Fill the cavities with a mixture of diced apples, chopped celery, seeded white grapes and walnut meats, mixed with mayonaisse dressing. Put tops back on and tie each apple with red ribbon.

Advice to Lovelorn

By BEATRICE FAIRFAX.

Don't Go.

Dear Miss Fairfax: There is a young man employed where I am, who has asked me several times to go out with him. Now, he has every intention of becoming engaged to another girl, the first of the new year, whom I have met. I told him it was wrong for him to ask me to go out with him, but he said it was all right, he could do what he felt like, and he still persists in asking me to go out with him.

I am considered very good looking and have many friends. I like this young man very much but would not for the world encourage his attentions so as to discourage him towards the other girl. WORRIED.

Have nothing more to do with him. To all intents and purposes he is engaged and it is not only rather dishonorable for him to want to go about with another girl—but the criticism of that "other girl" will be jeering and unkind when his engagement is announced. It is fair neither to the girl he loves nor to you for him to ask you to go out with him.

Since his sense of fair play is not going to protect either of you, you must assert your common sense and dignity.

The Truth by All Means!

Dear Miss Fairfax: I am 22. Two years ago I became engaged to a young man of good moral character and excellent habits. He is dearly in love with me. At the time we became engaged I did not love him, but to my disappointment, my feelings have not changed.

We have set a date for the wedding on several occasions, but each time I postponed it, giving a ridiculous excuse for the action, and as my fiance indulges me greatly, I very easily have my own way. I feel I would be unhappy if I married him, and as I believe myself a moral woman, I would welcome a suggestion as to the best way and means of placing the situation before him. He is a serious-minded man, and I know it would grieve him sorely to know the truth.

A CONSTANT READER.

You owe this man the truth and nothing but the truth. Don't excuse yourself on the ground that you are a moral coward. That is no excuse—it is a confession of sin. Do the fair thing by a man to whose honest affection you cannot respond and tell him that you think to go on would be criminally unfair to him as well as yourself. Better a quick, merciful blow than the risk of entering on a life of unhappiness.

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