

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

Society Notes by Mellificia

November 17, 1916.

Echoes of Miss Regina Connell's debut dance are heard on every side this morning. "Wasn't it a pretty party?" they exclaim, and everyone gladly assents. Only one person who attended the affair, however, knows what commotion one of the gentlemen present caused on his way home. The gentleman went to the party alone. Madame, his wife, has recently gone east for a short trip, and so he left his car at home and used the street car as his conveyance. Coming home early in the evening, he was accosted at a junction where he was waiting for a car by a man who wheedled a nickel from him. When he boarded the street car for which he had waited, the conductor was quite overcome by the unusual sight of a high silk hat.

He stole surreptitious glances at it, he winked at a man riding on the platform with him, and when the silk-hatted one got off, after a few blocks, he giggled openly. Soon the car reached a railroad crossing, and the motorman opened his door with a loud ha-ha. "Didn't you know who that was, you boob?" quoth he. "Well, I'm not used to seeing silk hats," the conductor said in self-defense.

Loud and long laughed the motorman. They reached another track and he resumed the conversation. "Ha ha, you were laughing at him, didn't you have no better sense? Why he's one of the directors of this company."

National Secretary in Omaha.

Mrs. Gertrude F. Martin of Ithaca, N. Y., national executive secretary for the Association of Collegiate Alumnae, will be the guest of local college women Tuesday and Wednesday of next week. A luncheon will be given Tuesday at the University club for Mrs. Martin, following which she goes to Lincoln. Mrs. Martin returns Wednesday for a talk she will give at a called meeting of the collegiate alumnae at 4 o'clock at the Fontenelle. A dinner will be given in her honor that evening by the officers and executive committee of the local alumnae organization.

Kitchen Shower.

Misses Jewel and Flower Alexander entertained at a kitchen shower for Miss Onie Krell on Wednesday evening.

The guests were:

- Messes: Beale Christie, Mary Tighe, Doris Krell, Irma Gibb, William Rastler, Kent C. Withnell, Charles Weber.
Messes: Louise Craighead, Mabel Craighead, Onie Krell, Florence Woodhall, Medames: Henry Brownstein, Harold Anderson, W. P. Billen.

At the Blackstone.

Mrs. Louise A. Keller of the Blackstone hotel entertained at luncheon Monday for Miss Alice Huesday of Portland, Ore., guest of Mr. and Mrs. Watson Townsend.

The Tuesday Bridge Luncheon club was entertained this week by Mrs. Louis A. Keller of the Blackstone. This was the first of the larger card clubs to meet at the new hotel. Those present were:

- Messes: A. D. Tossall, D. M. Shresh, J. J. Daver, R. K. Smith, Hoss Emmons, W. R. McPartland, W. C. Ross, Mason of Astoria, Ore.
Messes: E. V. Ross, E. J. Bodder, E. A. Knapp, Rodney Brown, W. H. Blawie, W. H. Abbott, D. Riffe, Belle Jones.

Afternoon Bridge.

Miss Mabel Allen entertained at bridge at her home this afternoon at 2 for Miss Marian Mathers of Greenville, Pa., and Miss Louise Hupp of Chicago. Decorations were in yellow chrysanthemums. The guests included:

- Messes: Marian Good, Marian Mathers, Helen Van Dusen, Katherine Krug, Adahla Vance, Edith Hamilton, Grace Sibaugh, Nan Barrett, Alice Coad, Louise Hupp.
Messes: Mildred Todd, Nell Beatty, Alice Duval, Lulu Houck, Mae Ingels, Dorothy Bingham, Helen Smith, Dorothy Smith, Harriet Copley, Ruth Sibaugh.

Today's Events.

Mrs. Roy Bloom entertained the Friday Bridge Luncheon club today. La Cercle de Langage met today with Mrs. R. B. Elliott.

Lundgren-Nelson Wedding.

The marriage of Miss Elin Nelson, daughter of Mr. and Mrs. Charles E. Nelson, to Mr. Cornelius Lundgren was solemnized Wednesday evening at 8:15 at the Swedish Mission church, Rev. F. E. Pamp officiating.

Miss Signe Christensen, organist, played the Lohengrin and Mendelssohn wedding marches, and Mr. Julian Swanson sang "Because" before the ceremony. The bride was attended by her sister, Miss Ruth Nelson, maid of honor, and the Misses Rosalie Lundgren and Anna Seastedt, bridesmaids. The attendants wore frocks of green georgette crepe over satin.

The bride wore a gown of white net over satin with trimmings of pearls, made with court train. Orange blossoms held her long veil in place and she wore the gift of the bridegroom, a strand of pearls.

Mr. Rudolph Lundgren acted as his brother's best man and Messrs. H. J. Pearson, Daid Torrell and George and Adolph Nelson were ushers.

The Misses Margaret Ericksen, Vera Wesin, Ellen Edquist and Jeanette Nelson stretched ribbons of tulle for the bridal party. A reception in the parlors of the church followed, at which Mesdames Charles E. Nelson, H. J. Pearson, Anna Larson and Miss Dora Dixon assisted.

Mr. and Mrs. Lundgren left for a western trip, after which they will be at home in Omaha at 4916 Dodge street.

Fine Arts Exhibition.

Unpacking and hanging the figures and paintings for the exhibit of the Fine Arts society is keeping the members of the committee in charge busy. All will be in place Saturday for the closed exhibit to the society from 4 to 6.

Each hostess has been assigned from thirty to fifty assistants. These will serve from 12, from 2 to 6 and from 8 to 10. This will allow from

eight to ten women to be present at all times.

Luncheon for Debutante.

First of the debutante affairs for Miss Regina Connell was the luncheon given today by her aunt, Mrs. W. J. Connell, at her home. A basket of flowers formed the centerpiece of the table. Covers were laid for:

- Messes: Regina Connell, Margaret Dows of Cedar Rapids, Carita O'Brien, Marian Towle, Josephine Congdon, Mary Megath, Isaac Miller Ray, mond, Jr., Lincoln.
Messes: Mary Van Klenc, Poughkeepsie, Helen Eastman, Gertrude Metz, Grace Allison, Elizabeth Reed, Anne Gifford, Medames: E. A. Croighton.

Luncheon at Blackstone.

Miss Helen Van Dusen entertained at luncheon for her guest, Miss Louise Hupp of Chicago, and Miss Marian Mathers of Greenville, Pa., who is the guest of Miss Mildred Todd, at the Blackstone today. Hand-painted Japanese cards marked the places and wisteria formed the centerpiece. Covers were laid for:

- Messes: Marian Mathers, Louise Hupp, Greenville, Pa., Alice Coad, Chicago, Mary Megath, Margaret Donelan, Plymouth, Jean Hunter, Irene Carter, Council Bluffs, Grace Allison, Emily Keller, Mabel Allen, Mildred Todd, Dorothy Smith, Helen Dunham.

Rummy Club.

Mrs. Peter Mehrens entertained the Rummy club at luncheon at her home Thursday. A large basket of pink and white carnations was the centerpiece for the table and Thanksgiving novelties were the place cards. Mrs. Arthur Heath was the guest of the club. The afternoon was spent in cards, at which high score was won by the hostess. Because of Thanksgiving the club will have no meeting until December 14, with Mrs. W. S. Loree.

College Women's Meeting.

A general meeting of the Association of Collegiate Alumnae will be held Saturday at 2:30 o'clock in parlors A, B and C at the Hotel Fontenelle. The vocational guidance section will have charge of the program and the question of merging the association's vocational bureau with the co-operative employment bureau to be established in Omaha by the federal government will be discussed.

Theater Parties.

Dr. and Mrs. Stuart B. McDairmid will give an informal box party at the Boyd theater this evening. Their guests will be Mr. and Mrs. L. Nitzel of Murdock, Neb., Mesdames Irene Gabler, George Lee, and Miss Jeanette Witte.

Reservations have been made for a party of eight and by G. M. Hitchcock for the same number. A box party for some of the bachelors of the Omaha club will be given with W. Farnam Smith in charge.

Social Calendar.

The M. L. club of St. John's court, W. C. O. S., will give a card and dancing party Monday evening at the Metropolitan hall.

For Miss Louise Hupp of Chicago and Miss Marian Mathers of Greenville, Pa., Miss Helen Van Dusen will give a tea at her home Sunday afternoon. Miss Alice Coad will give a luncheon Saturday for the guests, and Monday Miss Helen Dunham will give a luncheon. Tuesday the two guests and their hostesses, Miss Helen Van Dusen and Miss Mildred Todd, will go to Plattsburgh to spend the day with Miss Margaret Donelan, who came up Wednesday and Thursday to visit Miss Todd.

Timely Fashion Hint By La Raconteuse



Curious hat shapes have appeared recently. The designer is ever anxious to obtain something different and new. Apparently in the case of the illustration, she has succeeded and the result is that one finds a hat of pressed beaver with one half of the brim cut and bent up to meet the crown at a severe angle. A spray of cogue feather is placed flat on the brim.

Choosing and Cooking Poultry.

By JEAN PRESCOTT ADAMS.

and will be the honor guests at a luncheon which she is giving. If the roads are suitable the party will motor to Plattsburgh.

Miss Mary Muth will entertain the members of the Friday Bridge club next Friday afternoon.

Mrs. A. V. Kinsler is now in Mount Clemens, Mich.

Mrs. Russell Smith of Kansas City is the guest of her brother, Mr. Brinkley Evans. She is stopping at the Blackstone. A number of informal affairs are being given for her during her stay here. Wednesday evening Mr. and Mrs. W. J. Coad gave a dinner party for Mrs. Smith at the Omaha club. Covers were laid for eight.

Pleasures Past.

A birthday surprise was given in honor of Miss Frances Kyril at her home Saturday evening. Dancing, games and music furnished the entertainment of the evening. About sixty guests were present.

Mrs. A. F. Blue gave a luncheon Wednesday afternoon in honor of Mrs. E. Boler of Raymond, Neb. A centerpiece of roses was used and small turkeys were the place cards. Covers were laid for:

- Messes: W. Storms, A. J. Kahn, G. Kuhn, C. E. Stubble, W. R. Terry, Miss Helen Stubble.

It was not so many years ago that fowls were killed in the morning, to be eaten for supper. Housewives in those days had to rely on the poultry brought to their doors in farmers' wagons and baskets for their table supply. As distances between the fowl-raising districts and the consumer became greater, poultry was packed in ice in such a fashion that it would last for a week. This method, which to a certain extent exists today, is most unsatisfactory and fowls so packed are often unfit for consumption. Do not confuse such methods of ice packing with the system of refrigeration which carries the poultry in cars cooled to the exact temperature required and kept so during the long trip by renewal of ice and salt. This, of course, never touches the contents.

Feeding Fowl for Market. There is no better illustration of the improvement in food standards than the manner in which fowls are raised, killed, transported, graded and offered to the consumer, in comparison with the hap-hazard system in vogue not many years ago. This

has become a highly specialized business. Improperly handled poultry is still on the market. The intelligent housewife can, however, guard herself against buying it and putting it on her table by buying fowl by brand or house name. The best New York hotels demand Sill's poultry. They know they will get correct quality, weight and quick service. The retail consumer may have the same kind of protection by patronizing a house of national reputation.

The big concerns that handle first grade poultry do so in large quantities. Their buyers comb the corn belt of the middle west; Oklahoma is prolific in poultry and Texas has quantities of turkeys. These fowls are all scientifically fed and reared. No barnyard fowls are accepted. The barnyard fowl is a scavenger; add to that the fact that there is no flesh so quickly tainted with improper food as that of fowl and you will demand properly fed fowl for your consumption. First-class fowls, bred for the market, are fed on the best of corn flour, with the judicious addition of butter and pure meat juice. The result is not only a triumph of delicate, clean flesh, but a gastronomic delight.

Distribution of Poultry.

The manner by which poultry raised in remote parts of the country gets to the city markets in perfect condition is very interesting. The stock is bought from the farmers and carried to various feeding stations, where the fattening process is generally continued from eight to fourteen days under the most modern conditions with plenty of light and air, and fed on scientifically balanced rations. Some breeds will double in weight during the period. Great care is taken in transporting stock to the feeding stations. Turkeys, for instance, are harmed by tying and putting in wagons. Prime turkeys now are slowly driven along the road, perhaps a thousand at a time, fed and rested at intervals, and this is one of the sights of the turkey raising districts. Turkeys are not allowed to roost, for the reason that this bends the breast bone. The straight breast bone and fat fillet is one of the standard marks of first-class turkeys.

Modern Methods. The modern method of fowl killing is the one approved of the United States government research stations, and it is rather interesting to note that it fulfills the Rabbinical law as well as that of modern hygiene, in respect to the fact that the bird is instantaneously and completely bled. This thorough bleeding renders the meat more white and wholesome. There is a special knife employed for the killing. The birds are hung by their feet, the knife inserted through the mouth, both arteries and veins pierced. Another deft twist reaches the brain tissue controlling the muscles which hold the feathers in place, so that feathers are easily removed and the bird plucked as he hangs, a much cleaner method than plucking on the lap. All first-class poultry is dry plucked.

A suspended cup catches the blood, the mouth is examined for any possible clot of blood, feet and head are cleaned, and the clean, plucked fowl goes into the cooling room. In some of the establishments every process has been so systematized that two

minutes covers the entire operation. Mechanical refrigeration reduces the temperature of the flesh to 32 degrees Fahrenheit, the proper temperature for transportation in refrigerator cars; but this, of course, is not frozen flesh; that is another subject and another process. It takes twenty-four hours to properly chill a chicken for transportation, as it is very important that the viscera as well as the flesh should be reduced to the right temperature.

For Transporting Chicken.

It is generally accepted by specialists, including government experts, that the chicken is best transported with the viscera intact and that the chicken should be dressed only a short time before it is cooked. For twenty-four hours before killing the bird is deprived of food, but given plenty of water, and this treatment empties the intestinal tract. Careful observation has shown that dressed fowls are more susceptible to decomposition than those marketed intact. This is due to the fact that in removing the viscera a certain membrane which protects the flesh is removed also.

The fowls are graded at collecting stations and packed in one row, a dozen to a case; sometimes each is individually wrapped in parchment paper. Then big refrigerator cars carry them to their destination, perhaps thousands of miles away. There the housewife may purchase fowl

carefully raised in the part of the country best adapted to that purpose, scientifically killed and distributed so as to reach her in perfect condition. The quality of chicken is highest from September to January; in the case of broilers, before December. The turkey season is a very short one. The best turkeys are those fattened as frost begins, and Christmas turkeys are graded slightly higher than those sold around Thanksgiving.

It is estimated that 75 per cent of all poultry sold in the United States is cold storage, which means frozen hard. There is no reason to suppose that clean, wholesome stock cannot be preserved in this way for many months, although microscopic examination does show some slight changes in the muscle fiber.

In buying poultry, bear in mind that fresh fowl has pale, soft, yellow skin, sufficiently transparent to reveal the clear pink of the muscles. There should be clear pink of the muscles and no hint of green. The feather papillae are visible because of their elevation and are the same in color as the skin. The neck is smooth and round, comb and gills red, eyes full and the feet soft and pliable. The fat is a light yellow.

A cold storage fowl that has been kept in good condition for ten months will show a whitish dry skin, less translucent than that of the fresh fowl.

Advertisement for Walk-Over Styles De Luxe 'The Tosco' shoes. Includes an illustration of a shoe and text describing features like 'High art in every detail', 'made of kid throughout', and 'PHOENIX & ONYX HOSIERY, IN ALL COLORS'.

Advertisement for EMPRESS MARKET. Lists prices for various meats: 1916 Milk-fed Spring Chickens (18 3/4c), Choice Forequarters Spring Lamb (10 7/8c), Pig Pork Loins (12 7/8c), etc.

Large advertisement for Red Crown Gasoline. Features the slogan 'Just Gas Won't Do In This Weather' and an illustration of a man in a winter coat standing next to a car. Text includes 'No use wearing out your batteries trying to warm up an inferior fuel.' and 'STANDARD OIL COMPANY (Nebraska)'.

Advertisement for BURGESS-NASH COMPANY. Features the slogan 'EVERYBODY'S STORE' and a list of products for sale: Paradise and GOURA sprays at about 1/2 price. Includes illustrations of various sprays and a price list: \$1.98, \$3.45, \$3.98, \$5.00.