

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

Society Notes by Mellificia

When the Board of Ak-Sar-Ben Governors added a grand masquerade ball to the usual calendar of carnival festivities they "started something."

Mesdames A. Eisler, J. Spigle, M. Newman and Julie Schonberger. Recent arrivals at the Hotel Snapp in Excelsior Springs included Mr. Robert O'Reilly and Dr. and Mrs. Beck of Omaha.

For Collegiate Alumnae Head. Mrs. Gertrude F. Martin, national executive secretary for the Association of Collegiate Alumnae and formerly dean of women at Cornell university, spent a few hours in Omaha today enroute to Lincoln and was entertained at luncheon at the University club by Mrs. H. E. Newbranch, local president; Miss Euphemia Johnson of Brownell Hall, Miss Myrtle Roberts of the vocational bureau, Mrs. Philip Horan, members of the executive committee and heads of departments.

Everybody Does Kitchen Work

"I am so tired of kitchen work. I hate it!" She is a pretty, blue-eyed girl, but at this moment she didn't look pretty. Her eyes seemed black instead of blue. She looked down at the hands reddened by their association with hot water and the dishpan.

Hurd-Deems Wedding. The marriage of Miss Maud Deems, daughter of Mr. and Mrs. Robert Sherman Deems, to Mr. Vern Louis Hurd, took place this afternoon at 3 o'clock at the home of the bride's parents, Dr. R. N. Orrill, pastor of the First Methodist church of Fairbury, Neb., officiating. The living room, where the ceremony was performed, was decorated in greens, bride's roses and white chrysanthemums.

Tea for Miss Calvin. In honor of Miss Nell Calvin, one of the recent arrivals in Omaha social circles, Miss Mary Furay entertained at tea at her home this afternoon at 4 to 6. About sixty guests were present. Decorations throughout the house were in yellow chrysanthemums and in the dining room a gold basket, filled with daisy chrysanthemums, was the centerpiece for the tea table.

Luncheon at Blackstone. Mrs. C. W. Russel gave a pretty luncheon at 1 o'clock today at the Blackstone for Mrs. John E. Burke and Mrs. George Lunt of California, who are the guests of Mr. and Mrs. Edward Burke. Killarney roses in cluster vases were used on the table. Covers were laid for:

For Miss Dows. Miss Irene Carter entertained at luncheon at her home today for Miss Margaret Dows of Cedar Rapids, Ia., who is the guest of Miss Regina Connell. Pink snap-dragons formed the centerpiece for the table and covers were laid for twelve.

Entertain Musician. Mr. and Mrs. Walter B. Graham entertained Mr. Oscar Seagle at luncheon Sunday. Mr. Graham studied with Mr. Seagle in Paris.

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Timely Fashion Hint By La Raconteuse



A tremendous amount of fur is to be worn on all occasions this season and as a result comes this scarf of badger fur, which winds about the shoulders and the waistline twice. Of particular note is the "cuffed glove" with its odd design and edge of fur. The tall hat of tan velvet is also fur trimmed, the old wing arrangement accentuating its height.

Advice to the Lovelorn

By Beatrice Fairfax

A Boys' Allowance. Dear Miss Fairfax: Having helped me in the past with your kind advice, I am again seeking your aid. I have a boy sixteen years of age who is earning \$40 a month. His carfare is 25 cents a day, and then I allow him lunch money. Now and then I have arguments as to how much he should be allowed for himself. So we have decided to abide by your decision. Will you please let this matter have your full attention, and you will greatly oblige me. —A STEADY READER.

You Owe Her an Explanation. Dear Miss Fairfax: About four months ago I was introduced to a young lady whom I learned to love dearly. We attended a dance, and during the evening I left her to go with some friends. When I came back she had another gentleman friend who danced with her the rest of the evening. I thought I was not wanted, so I let him take her home. Do you think my behavior could be questioned? I love the girl dearly and would like to regain her friendship. —D. K.

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Wife of a Tired Business Man Who Changed

By JANE M'LEAN.

A tired business man to me always means a jaded type of individual who goes to the lightest of musical comedies and is amused for a brief space of time, and who wears a perpetually weary expression. I never knew that Clyde was that kind of a man until he married. It's strange how men develop these undesirable traits as soon as they feel that they can be natural. It's like the reversion to the primitive that we read about in sociology. Even I, and I am rather hard to deceive, never suspected Clyde of stodgy qualities. Father used to say: "Yes, I like Clyde; he's a good fellow. Of course, I don't think he'll ever amount to a great deal."

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

Custards Although we have fallen into the habit of considering the dessert at the end of the meal a "something extra," many of our sweet dishes have very high food value and should always be taken as an integral part of the meal. Of the many desserts which have high food value, custards are particularly desirable because they are easily prepared, easily digested and may be easily varied, so that we have several different desserts from the one basic recipe. As to food value, an ordinary serving of custard equals in heat units two small potatoes, or two slices of bread, or a serving of macaroni. Since custards are chiefly eggs and milk, they contain the very valuable body building foods so especially necessary to children and invalids. If a young child does not like milk plain it is quite possible to induce him to take the food in the shape of custard. Whether custards are baked or cooked in the double boiler the same proportions of ingredients are used. To one cup of scalded milk allow one egg, two tablespoons of sugar, one-eighth teaspoon salt, one-quarter teaspoon of vanilla. Instead of one whole egg two egg whites or two egg yolks may be substituted. This amount makes two rather large servings. Directions for preparing baked custard: Beat egg lightly, add sugar, milk, salt and vanilla. Strain into a baking dish or individual custard cups and bake in a very moderate oven about one hour. To test if done insert a knife into the custard. If the blade comes out clean the custard is done. The only secret of a successful custard is a low temperature. If one is using the oven for other things requiring a hotter temperature the custard dish should be set in a pan of hot water. Cook Custard—Mix as above, reserving vanilla (no straining is necessary), and cook in a double boiler until the mixture is just thick enough to coat a spoon. Add vanilla at the end. It must be stirred constantly and the water in the lower part of the utensil should be simmering rather than boiling. If, in spite of all one's care the custard should curdle, it should be poured into a bowl and beaten vigorously with a Dover beater. This treatment will usually make it smooth again. Use of Cornstarch as Part of the Thickening—For a cooked custard when eggs are as expensive as they are at the present time, it is possible to use one egg and one tablespoon of cornstarch to two cups of milk. Heat milk in the double boiler. Beat egg lightly, add sugar and cornstarch stirred to a smooth paste with one tablespoon cold milk. Add mixture to milk and cook as above. A cornstarch custard is less apt to curdle than a straight egg custard and is very satisfactory in flavor. Variations for Custards. Chocolate Custard—Add one-half tablespoon grated chocolate or cocoa to one cup milk. With baked custard the chocolate may settle to the bottom, but cooked chocolate custard is very satisfactory. Caramel Custard—Put two tablespoons sugar in a pan, stir constantly over fire until melted to a syrup of light brown color. Add gradually to milk. Use same amount of sugar extra as for plain custard. Caramel Sauce for Plain Baked Custard—One-half cup sugar, one-half cup boiling water. Melt sugar as for caramel custard, add water, simmer ten minutes, cool before serving. Coffee Custard—Scald milk with one tablespoon ground coffee. Strain and proceed as above. Floating Island—Allow three eggs to two cups milk, or two egg yolks and one tablespoon cornstarch. In either case reserve two egg whites. Prepare a cooked custard and before serving make a meringue of the egg whites and two tablespoons powdered sugar. Put the meringue on the custard in spoonfuls to represent islands. Garnish with chopped nuts, cherries, tiny candies, cocoanut, etc., or sprinkle lightly with cinnamon. Fruit Custard—Pour cooked custard over fruit arranged in a serving dish. A meringue may be used on top if desired. Peaches are particularly nice, or banana and pineapple mixed. Slices of stale cake or lady fingers may also be used as a foundation. Persons who've tried every make of bread have now found the one loaf which perfectly satisfies them—Hard Roll Bread. The crispy crust has that rich golden brown color which always shows the qualities of a good loaf of bread. 10c at your grocer's U. P. STEAM BAKING CO. Advertising is the pendulum that keeps buying and selling in motion.

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