

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

Society Notes by Mellificia

December 5, 1916.

Little children of St. Barnabas Episcopal church school presented a sacred modern mystery play entitled "The Little Pilgrim, or The Book Be-oved," following the Sabbath morn-

Society Gambling Legal at Chicago

Chicago, Dec. 5.—Penny-ante poker with a 5-cent limit, and euchre at 50 cents a corner, played on a wedding anniversary, does not constitute gambling, Judge Courtney held in the Hyde Park court here today.

uations in Russia and a close study of conditions there. Mr. Jansen was commissioner at the St. Louis, Paris and San Francisco expositions and was also one of the foremost colonizers of this state.

Miss Elizabeth Reed entertained at bridge this afternoon in honor of Miss Regina Connell, the latest debutante of the season. Decorations were in yellow. Those present were:

- Misses—Grace Allison, Marian Kuhn, Regina Connell, Anne Clifford, Mary Sigmond, Alice Cook, Marjorie Smith, Gene Patterson, Emily Keiler, Dorothy Brown, Jeannette Condon, Medauna—Brandon Howell, Windsor Megeath, W.J. Schmitt, Blanche Dean, Gertrude Metz, Marian Towle, Stella Thomson, Mabel Allen, Eleanor Mackay, Helen Ingersoll, Wattle, Carita O'Brien.

Club Notes. Miss Edith Fisher will be hostess for the story tellers' section, Association of Collegiate Alumnae, Wednesday at 4 o'clock at her home, 1622 Lothrop street.

The Young Women's Hebrew association will give a novel entertainment, a "Rhode show", December 17. The proceeds will go toward carrying on the work of the organization.

Dinner for Guests. For Mr. and Mrs. Frank Gallagher of Salt Lake City, who are the guests of Mr. and Mrs. E. H. Barrett, Dr. and Mrs. F. J. Despecher will entertain at dinner at their home this evening.

Among the others who symbolized the Virginia Barker, daughter of Mr. and Mrs. Joseph Barker II, a recent Thanksgiving; Katherine Hooley, daughter of Mr. and Mrs. Henry Dooley; Marie Benolken, daughter of Mr. and Mrs. H. W. Benolken; Laura Richardson, daughter of Mr. and Mrs. Forrest Richardson; Little Sue Harris, Jeanette Johnson, daughter of Mr. and Mrs. John Johnson; Anne Alexander, Virginia Cotton, daughter of Mrs. Ben Cotton; Henry and Jack Leermakers, sons of Mr. and Mrs. A. F. Leermakers—the many and family prayer; Louise Coyle, daughter of Mr. and Mrs. A. R. Coyle, the requiem; William Coons, on of Mrs. Charles Coons.

Orchestra for Musicians. Miss Loretta DeLone, the harpist, entertained at luncheon at the Blackstone today for her sister, Mrs. F. DeLone of Chicago, and Miss Rita Lano, one of the headliners at the Orpheum this week. Miss DeLone formerly was a member of a large orchestra conducted by Miss Marie in Boston and several members of her company were guests at the luncheon. Covers were laid for eight.

Orchestra for Musicians. Before a large and enthusiastic audience of members of the Tuesday Morning Musical club two of their number, Mrs. L. F. Crofoot and Mrs. A. I. Root, and Mrs. Lillian Helms Polley of Lincoln gave a delightful musical program this afternoon at the Brandeis theater. The membership of the club includes over 600 Omaha women.

Dillon-Reese Wedding. Mr. and Mrs. Theodore Rudolph Reese announce the marriage of their daughter, Emma, to Mr. Marshall Cable Dillon on Saturday, December 2.

Personal Mention. Francis Wheeler, baritone, of Pittsburgh, now touring the middle west, visited with Walter B. Graham Saturday. Mr. Wheeler for years was a member of the quartet in the Third Presbyterian church, of which Christine Miller was the contralto.

On the Calendar. St. James Orphanage Sewing club will meet Thursday afternoon at 2 with Mrs. Dennis Dineen, 4731 North Thirty-seventh street. Mrs. Walter Preston will entertain the members of the Smith College club at her home Wednesday afternoon.

Miss Elizabeth Bruce will entertain the Junior Bridge club this week. Mrs. Fred Nash is giving a children's party at the Blackstone Saturday for her little daughter, Emma. Mrs. Charles C. George will be a luncheon hostess Saturday.

Social Gossip. Mr. William Lang of St. Paul is coming to visit at the W. B. T. Belt home during the holidays. Mr. and Mrs. E. A. Holyoke, jr., of Madrid, Neb., arrived Monday to spend a week with Dr. and Mrs. Robert Hallister.

Miss Dorothy Belt will return from school December 22 to spend the holidays with her parents.

Leader Among Women to Help Reduce High Cost of Necessities



Mrs. Vernon Clair Bennett and Vernon Clair, Jr.

Co-operative stores will solve the high cost of living problem, according to C. L. Shamp of the Central Labor Union. "By doing away with middle men, as they do in Scotland, where Mrs. D. G. Craighhead comes from, the consumer would save a great deal," said Mr. Shamp. Mrs. Craighhead stands for co-operative buying and municipal markets as opposed to boycotting.

Why Are Engaged Couples Such Silly Nuisances?

By LAURA RINGSTON. There is nothing so exquisitely ecstatic on the known globe as an engagement. But the ecstasy is for two people only, though, unfortunately, relatives, friends and acquaintances alike are expected to rejoice over the affair.

Of course, everybody is glad, and nobody backward in saying so, provided that the adoring he has money enough to finance the adoring she. But once the congratulations are offered and the engagement, by becoming commonplace, ceases to attract notice, other people would forget all about it, until the printed invitation suggested the necessity of purchasing a wedding present.

The engaged girl at home expects that one room shall be reserved for her exclusive use when her lover is expected; and when, owing to the limited number of rooms in the parental domicile, or from any other reason, the privilege is denied her, she bills and coos unblushingly for hours in the presence of her assembled relations.

Now, there is nothing more awkward for a casual outsider than to be expected to witness, unmoved, the progression of a love affair. Paterfamilias may snore unheeding behind his newspaper, despite the unmistakable sound of kissing that flutters around the room; mother may endeavor to diminish the contents of the family mending basket without seeing anything unusual; but it is the maiden aunt who is tortured at the sight of what might have been, but wasn't, in her own young life; while youthful brothers and sisters take a huge delight in the doings and sayings of "Sis and her young man."

Mr. Shamp will further present his views at a meeting of the newly organized North Omaha Consumers' league Thursday evening at the home of Mrs. Vernon C. Bennett.

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

Meat Cookery

Tougher Cuts.

The only differences between the tough and tender cuts of meats are the thickness of the cell wall and the amount of connective tissue between the cells. The nutrient is alike in both cases, and the flavor is even superior in the tougher cuts, because the same exercise which toughens also develops flavor.

This slow moist heat may be accomplished by simmering (which is very gentle boiling in much water), steaming, pot roasting and, braising (which is steaming in the oven). Very frequently considerable seasoning is added in these cooking processes, because long, slow cooking does not develop flavor as quick as high heat does.

Wipe meat with a damp cloth, cut into small pieces, sprinkle with salt, pepper and flour, and sear till brown in a frying pan with a little fat cut from the meat. Rinse frying pan with hot water, add to meat in a stewing pot. Water should just cover meat. Allow to boil five minutes, then simmer three hours. Add seasoning during last hour of cooking. Before serving, thicken gravy with two tablespoons flour, stirred to a thin paste with four tablespoons cold water.

Seasonings. Onion, celery and parsley, good in all stews.

Beef Stew—Onion, turnips, carrots and potatoes. Slice onion and brown in fat. To three pounds of beef allow four cups potatoes sliced, and two-thirds cupful each turnips and carrots cut in half-inch cubes.

Lamb Stew—Small potatoes, cooked whole in the stew, sliced carrots, and peas added just before serving. In the summer time this stew is delicious, made with new potatoes and fresh peas.

Veal Stew—Canned peas and chopped pimientos added just before serving. Half a cup of rice, chopped green peppers and one cup stewed tomatoes added to two pounds of lamb or veal.

German people add caraway seeds to a stew of beef and diced potatoes.

Oven Stews. BRAISED BEEF. Three pounds beef; round or rump. Two slices salt pork. Salt and pepper. Carrot, turnip, onion, celery. One-quarter cup each cut in dice.

Try out pork. Wipe meat, sprinkle with salt and pepper, dredged with flour, and sear in pork fat. Place in a casserole on a layer of vegetables with another layer above. Pour over it three cups boiling water. Cover tightly and bake in a slow oven three hours. Make a brown gravy of the liquid.

Remove bones from lamb, using a sharp-pointed knife. Wipe with a damp cloth, sprinkle with salt and pepper, roll up tightly and bind with twine. In bottom of pan put vegetables and fat. Stand on fire and stir occasionally until the vegetables begin to brown. Lay in meat, dredged with flour, add boiling water and cook

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.

in a moderate oven three hours. Thicken and strain the gravy before serving.

PORK CHOPS AU CASSEROLE.

Put onions in the bottom of the casserole, lay on them the pork chops, sprinkle with salt, pepper and lay the bay leaf on top. Do not add water. Cook with a hot fire ten minutes, then slowly one and one-half hours, keeping the dish closely covered.

VEAL BIRDS.

1 1/2 pounds veal steak, 1/4 inch thick. Dressing, salt, pepper, flour, fat. 1 1/2 cups thin tomato sauce or brown gravy. Wipe steak, cut into medium sized oblong pieces, spread with dressing. Roll up and secure with toothpicks. Sprinkle with salt and pepper, dredge with flour, brown in fat in a frying pan. Remove to a casserole. Make a thin tomato sauce or brown gravy from the fat in the pan (tablespoon each fat and flour to one cup liquid). Pour sauce over birds and bake forty-five minutes in a moderate oven.

DRESSING FOR VEAL BIRDS.

1/4-inch slice stale bread. 2 tablespoons melted butter. Seasoning: Parsley, sage, celery, thyme, green pepper, etc. 1 egg, if desired.

Soak bread ten minutes in cold water. Squeeze out water, add other ingredients. The above recipe may be prepared from round or flank steak.

SWINE STEAK.

2 pounds round steak, 1/4 inches thick. Fat. Salt, pepper, boiling water. Flour. Pound as much flour into steak as it will hold. Sprinkle with salt and pepper and brown in fat on top of the stove. Remove to a baking dish, barely cover with boiling water and cook in a moderate oven two hours.

Since pork and veal require long cooking, they lend themselves well to casserole cooking, even the more choice cuts.

Killing Products

"Killing products" is a term used by the trade to signify the internal organs and the "trimmings" of the carcass which are used in our menu.

The housewife is familiar with the carcass as it is offered for sale in the retail shop. Perhaps she sees the half or quarter carcass and perhaps only the "primal cuts," which are the quarters further divided into convenient portions for the retail merchant. Such primal parts are the chuck, shank, ribs, brisket, flank, loin, round, etc. The housewife knows there are other parts such as head, feet, heart, liver, tongue and sweetbreads—some of these are also used for food.

Many portions used by European nations are not popular with Americans, but all housewives are familiar with the liver, heart, tongue, sweetbreads, tripe and pigs feet. Oxtail soup is put up by the national purveyors of food much better and more economically than the housewife can make it at home. See the cure a brand which stands for quality. The oxtail has not exhausted its possibilities, however, when made into soup. Try braised oxtail and you will ever after have a "favorite dish."

BRAISED OXTAIL.

- 1 large oxtail. 2 tablespoons oleomargarine. 1 turnip (yellow). 1 carrot. 1 stalk celery. 2 sprigs parsley. 1/2 button mushroom. 1 onion. 1 teaspoon white pepper. 1 bunch sweet herbs. Salt and pepper to taste. 4 tablespoons flour.

Wash oxtail and rub with salt and pepper mixed together. Cut up the vegetables and place in bottom of braising pan with the sweet herbs and parsley. Place oxtail on top of these and pour over it boiling water to three-fourths cover. Simmer slowly for two hours. Lift the oxtail and place it in a roasting pan with a few spoonfuls of the gravy; set in a hot oven to brown; strain the gravy. Melt the oleomargarine in a saucepan. Add the flour and stir until smooth, then add gravy gradually; season with salt and pepper, add the mushrooms and boil five minutes. Separate joints of oxtail, arrange on a hot platter with the mushrooms about it, and pour the gravy over all.



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