

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

Society Notes by Mellificia

December 12, 1916.

One of the largest social events of the day will be the reception given by the trustees of the Unitarian church for their new pastor, Rev. Robert French Leavens, and his wife this evening at the Metropolitan club house.

Three hundred church members and a few of their friends have been invited to welcome the new pastor and his wife. Rev. and Mrs. Leavens came from Fitchburg, Mass., about October 1 to take charge of the Omaha congregation.

From 8 to 11 this evening the reception will be held. Assisting throughout the rooms will be some of the members of the board of trustees, members of the congregation and the Junior club.

Entertain at Tea. Mrs. George Windsor Megath and Miss Mary Megath entertained at a charming tea at their home this afternoon from 3 to 5 for Mrs. Edgar Eugene Calvin and Miss Nelle Calvin, who are among the newest additions to Omaha society circles.

The house was decorated in Christmas greens and poinsettia, but the dining room was most beautiful with a special arrangement of white sweet peas and maiden hair ferns.

Boxes for Concert. Boxes at the Brandeis theater for the concert to be given by the Yale College Glee and Banjo clubs on Saturday evening, December 17, have almost all been taken.

Prarie Park Club. The Prairie Park club held its popular weekly dance in its club rooms Saturday evening. Those present were:

Tea for Sister. Miss Catherine Lycke entertained at tea this afternoon at the home of her parents, Mr. and Mrs. H. P. Lycke, for her sister, Mrs. Clarence Kent Maxwell of Toledo, O., who is here to spend the holidays.

Cosmos Club. The members of the Cosmos club entertained their husbands at the home of Mrs. Ralph Goodman. An elaborate old-fashioned chicken dinner was served, after which an enjoyable evening was spent at cards, dancing and music.

Entertains at Bridge. Mrs. William McAdam entertained twenty guests at bridge at the Blackstone today for Miss Henrietta Boursch of Chicago, who leaves for her home Thursday after a short visit with Miss Eva Dow, and for Mrs. Russell Fisher, formerly of Seattle, but now of Omaha.

Entertained in Lincoln. Miss Hazel Pearl Hempel, whose marriage to Mr. George Philip Abel

of Lincoln was recently announced at a pretty luncheon given by her mother, Mrs. Charles L. Hempel, went to Lincoln last Thursday to attend various affairs given in her honor by her friends there. Mrs. L. L. Abel gave a dinner for her son and his fiancée Friday evening. On Saturday Miss Janet Beetsen of Alland, cousin of Miss Hempel, gave luncheon for her, followed by a fine shower.

Thursday of this week Mrs. K. R. Smith will give a shower for Miss Hempel. On Friday evening Miss Agnes Weckbach will entertain a dinner, followed by bridge, for Miss Hempel and Mr. Abel, and Saturday afternoon Mrs. W. C. King will give a luncheon and shower for the bride-elect.

Sorority Banquet. The Delta chapter of the Nu Sigma Phi sorority of the University of Nebraska, College of Medicine, held its annual banquet and initiation Saturday evening at 6:30 at the Loyal hotel.

The following members were present: Mesdames— Amelia Brandt, Katherine Hunt, Rebekah Steier of Geneva, Ruth Lane of Lincoln, Mary Sheldon.

For Miss McPherson. Miss Louise McPherson, former Omaha girl long associated with the success of the Visiting Nurse association and other good works in the city, arrived this morning from Frederick, Md., her present home, to be with Mr. and Mrs. Myron Learned until Christmas, which she will spend with her brothers at Masters, Colo.

Surprise Party. Mr. and Mrs. A. Sklar gave a surprise party at their home last evening for Miss Rose Rothkop. Games and dancing occupied the evening. The guests were:

Thimble Club Meets. Mrs. Archie W. Carpenter entertained the members of the Thimble club at her home this afternoon. About twenty-five members were present. Mrs. Carpenter has as her house guest Mrs. Sarah E. Gregory of Beloit, Wis. Mrs. Robert Allen of Chicago, who is visiting Mr. and Mrs. H. H. Allen, was also among the guests, as was also Mrs. Fred Clarke.

On the Calendar. Mr. and Mrs. J. E. Evans will entertain the Welsh society Thursday evening at their home.

Social Gossip. Mrs. Asa Shiverick of Cleveland, who has been the guest of Mr. and Mrs. Floyd Smith since before Thanksgiving, returned to her home today.

Family Reunion. Mr. and Mrs. H. S. Purvis of Des Moines arrived at 1:30 today for a week's visit with Mrs. Purvis's sister, Mrs. L. M. Holliday, and Mr. Holliday. Mrs. Purvis, Mrs. Holliday and Mrs. A. H. Nabstedt, formerly of Chicago, who, with her husband has come to Omaha to live, will then go to Creston, Ia., to spend Christmas with another sister, Mrs. W. F. Finefield, and her husband. Miss Virginia Holliday will accompany her mother and Mr. Holliday. Mr. Purvis and Mr. Nabstedt will go to Creston the day before Christmas.

OLD GIRL GRADS REMEMBER COLLEGE DAYS—Graduates of Wellesley snatched enough time from their jobs of being mothers or business women to challenge the graduates of other women's colleges to meet them on the hockey field. The picture shows the Wellesley Alumni team.



WELLESLEY HOCKEY TEAM. ONE FILM SERVICE

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

Soup Making. Soups With Stock.

The average American is not as friendly to the art of soup-making as is her European sister. The reason may be that we do not care for soups, or it may be that we lack the skill of turning out delicious soups from little material beyond that which may be saved from the daily preparation of meals.

The food value of soups, broths and beef tea was a much disputed question some time back; and it is still a misunderstanding, one. It is a hard thing to make people realize that the "good" of the meat (as it is so often called) does not necessarily mean food value, though it does mean flavor.

On the Calendar. Mr. and Mrs. J. E. Evans will entertain the Welsh society Thursday evening at their home. Adah Kensington, Order of Eastern Star, will meet Thursday afternoon with Mrs. J. F. Schultz at 2:30.

Family Reunion. Mr. and Mrs. H. S. Purvis of Des Moines arrived at 1:30 today for a week's visit with Mrs. Purvis's sister, Mrs. L. M. Holliday, and Mr. Holliday.

Here's a Fine Christmas Suggestion. Did it ever occur to you that many a child would be grateful for enough good, pure, rich milk for a Christmas present?

ALAMITO The "MILK-WHITE" Dairy Douglas 409.

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.

a fireless cooker. The vegetables are added the last hour of cooking. If a rich color is desired, part of the meat may be browned in fat or marrow tried out. This browned meat is added to the soup kettle, and the frying pan is rinsed out with hot water. Beef extract may also be added for coloring or the gravy left from roast or broiled meat.

To serve a perfectly clear soup as is desirable on special occasions, the clearing process is necessary. The stock should be made the day before it is to be used. The next morning the fat will have risen to the top and solidified. It may then be removed easily. If, however, soup must be used as soon as made—the fat may be removed by skimming and then gathering it up on a piece of ice held in a cloth. To clear, add one egg white and one egg shell to very quart of stock. Bring to a slow boil, stirring constantly, boil two minutes then allow to simmer ten minutes. Strain through double cheesecloth, and re-heat just before serving.

BOUILLON. 4 or 5 lbs. shin beef, jarron; 2 quarts water; Parsley; 1/2 teaspoon pepper; Carrot, turnip, onion, celery, cut in dice; Spices if desired (About 1/2 cup tallow, bay leaf, each); thyme and mar-1 tablespoon salt.

Wipe beef, and cut the lean meat in inch cubes. Brown one-third of the meat in marrow from a marrow-bone.

Put remaining two-thirds with bone and fat in soup kettle, add water and let stand for thirty minutes. Place on back of range or on small gas flame, add browned meat, and heat gradually to boiling point. As scum rises it should be removed. Cover and cook slowly four hours, keeping below boiling point during cooking. Add vegetables and seasoning, cook one hour and strain and cool as quickly as possible.

Soup Thickening and Garnishes.

Cooked rice, barley, spaghetti, macaroni, macaroni letters or rings, noodles, or any breakfast cereal may be added to soup, thereby adding both

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Tips on Winter Fashions

The girl who loves winter outdoor sports will delight in the new wool gloves, gorgeously bright in color, to match her winter sweater or cap and scarf; even such unusual glove colors as bright rose, blue and canary are obtainable.

The vogue of paisley has, by the way, invaded the realm of the blouses now. Not only are collars of paisley-tinted silk being shown to wear with white blouses, but some of the new chiffon blouses are of paisley colors combined with plain net.

Charmingly dainty are most attractive waists in georgette crepe and other sheer materials, exquisitely embroidered by hand, very "loves" of blouses that all femininity adore, be they large or small, and with a perfect fit that specialized clothes insure.

Gloves this year seem to turn to extremes in every sense, not only in the elaborate stitchings, but in the

lengths, going abruptly from the shoulder-length gloves for the sleeveless frock to the short glove like a man's, which ends on the wrist with a close-fitting cuff of leather in a contrasting shade.

Heavy undergarments for winter are virtually eliminated by younger women these days, when steam heat and gas logs make every house warm and snug, so or merely selects an extra heavy coat and a warm dressing gown, and among these latter nothing is quite so "comfy" as a quilted silk one. The Japanese quilted robes are particularly nice.

Dresses for stout women are as exquisitely lovely as any type of femininity can possibly desire, and the assortment of these clothes embraces all manner of dress from the simplest day dress of cloth and silk to elaborate creations for afternoon and evening occasions, as is shown by the pleasing models illustrated today.

Waists are an essential of the wardrobe of today; for not only must we have these for our suits, but the vogue of the separate skirt demands an extra supply of waists and blouses for day and evening wear, for separate skirts are more than a dress convenience today—they are a clothes necessity, if we aim to be well dressed.

to the attractiveness and food value. Chopped parsley, a few peas, a thin slice of lemon, fancy shapes cut from any cooked vegetable, such as carrots, make a pleasant variety. A special custard is sometimes cut into fancy shapes and served in soup.

TOMATO BOUILLON WITH OYSTERS. 1 can tomatoes; 1/2 teaspoon pepper; 1 1/2 quart bouillon; corns; 1 tablespoon chopped 1/2 teaspoon celery onion; 1/2 bay leaf; 1 pint oysters; 6 cloves.

Mix all ingredients except oysters and boil twenty minutes. Strain, cool and clear. Reheat, add parboiled oysters and serve in bouillon cups with small crackers.

CELLENNE SOUP. 1 quart bouillon; 2 tablespoons cooked 1/2 cup each turnip peas and carrot, cut in 2 tablespoons cooked thin strips and string beans; 1/2 cup milk; 1 pint oysters; Heat to boiling point.

ROYAL CUSTARD. 1 egg yolks; 1/2 teaspoon salt; Few grains nutmeg; Few grains cayenne.

Beat eggs slightly, add consommé and seasonings. Pour into a small buttered tin mold, place in pan of hot water and bake until firm; cool, remove from mold and cut in fancy shapes.

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