

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

Society Notes by Mellificia

December 19, 1916.

Two amusing stories involving the multiplicity of social detail are going the rounds of the fashionable West Farnam district and have come to Mellificia's ears.

Josephine, aged 4, was hauled to her first children's party unaccompanied by her mother. Mother gave points in social etiquette before her departure for this momentous affair, impressing on little Josephine the importance of not asking for a second helping or taking away some other little girl's playthings, etc. etc.

Mother anxiously awaited her darling's return from this, her real "debut," as it were, in society. She asked "leading" questions in order to discover whether her daughter had committed any social breach.

"And did you make your farewell and tell Henrietta, your little hostess, what a good time you had before you came away?" Mother inquired.

"I wanted to, Muvver, but there were so many 'little girls' saying 'Goodbye' I didn't know which one was Henrietta!" the little miss replied.

In slang parlance, can you beat that?

The other story is at the expense of a gracious but absent-minded hostess on the hill and surpasses in its amusing social faux pas the instance of a well known surgeon's wife in Omaha forgetting to attend a luncheon to which she was bidden. This gracious hostess selected Wednesday as the day on which she would entertain a visitor in the city. In extending her invitations she found Wednesday would conflict with another affair and so decided to change the date of her bridge-luncheon to Saturday.

On Wednesday, the original date, the hostess-to-be was slightly indisposed and reclined in neglect, thanking her lucky stars the day of her party was changed.

Soon the door bell rang and the maid ushered in the honor guest and her hostess, beautifully attired for an afternoon function. Finding their hostess in neglect led to questions and counter questions in which it developed that the gracious but absent-minded woman had forgotten to notify her honor guest of the change in date.

Further complications ensued when it was found that the popular visitor had accepted another invitation for Saturday. That she could not be entertained at two places at one and the same time was evident. An amiable second hostess agreed to make another change of dates, however, and—"All's well that ends well!"

Prairie Park Club.

The Prairie Park club gave its usual weekly dance in its club rooms Saturday evening, December 16. Those present were:

- Misses and Meddames: J. Abbott, Fred Sonder, H. J. Scannell, W. W. Kerr, C. E. Minsky, C. Vere Standiford, W. F. Dault, R. M. Kent, Max Smith, J. R. Rhaman, Dr. C. H. Glotson, Louis Nelson, Dr. W. E. Elster, H. Heywood, Charles Neff, Edwin Cole, A. D. Rochester, C. W. Gordy, A. E. Elder, Joseph Langfillner, C. Cook, C. C. Hayes, E. C. Clay, E. A. Lucke, A. H. Olmstead, A. A. Wedemeyer, James A. Downs, O. S. Sibley, C. A. Strand, James B. Hott, A. Robinson, Misses: Onetta Adair, Maggie O'Brien, Mercedes Abbott, Mr. Adolph Boster.

Dinner for Bridal Party.

Miss Janet Hall will entertain at dinner at the Fontenelle this evening for the Gaiety-Mack wedding party. The table will be decorated with a pretty combination of pink roses and violets. Pink roses will form the centerpiece for the table and pink shaded candles, tied with chiffon and pink rose buds, will be used.

Corsage bouquets of violets will mark the places of the young women and boutonnières of the violets will be the gifts of the men. Covers will be laid for:

- Misses: Eleanor Mackay, Dorothy Hall, Josephine Congdon, Gertrude Metz, Harriet Smith, Mary Norris, Mearns, Inez Bihlman, Auston Gailley, Frank Sobly, Avo Hall, Isaac Carpenter, Jr., Reed Peters, Mr. and Mrs. Fred Daugherty, Mrs. R. S. Hall.

Bridge-Luncheon.

Mrs. D. M. Meyer and Mrs. A. Leavitt entertained seventy guests at bridge-luncheon at the Blackstone today.

Bridge for Debutante.

Miss Mary McGeath entertained at bridge at her home this afternoon in honor of Miss Regina Connell, one of the season's debutantes. Christmas decorations were used throughout the house. The guests included:

- Meddames: Louis Meyer, Will Schnorr, Misses: Regina Connell, Eleanor Mackay, Helen Ingwersen, Emily Keller, Anne Clifford, Marian Kuhn, Marian Toole, Grace Allison, Elizabeth Reed, Josephine Congdon, Gertrude Metz, Gene Patterson, Helck Eastman, Stella Thummet.

Luncheon for Mrs. Gantt.

Mrs. Webster Mills entertained at luncheon at her home today for Mrs. Robert Gantt, who leaves soon for her new home in Minneapolis. Decorations were in white and yellow

narcissus. Covers were laid for eight guests.

For Holiday Visitor.

Miss Ruth Fitzgerald will have as her holiday guest Miss Virginia Stubbs, formerly of Council Bluffs and now of Des Moines. Miss Stubbs will be in Council Bluffs Saturday visiting Miss Mary Mitchell and will come over to Miss Fitzgerald's home December 27. Miss Fitzgerald will entertain for her guest at a bridge luncheon December 30 at her home.

About the School Set.

Miss Esther Connolly, who attends college at St. Mary-of-the-Woods, Ind., will be at home December 21 to spend the holidays with her parents, Dr. and Mrs. J. P. Connolly.

Mr. Lawrence McCague, who is attending Amherst college, will remain in the east during the holidays visiting school friends in Brooklyn, N. Y.

Miss Katherine Woodruff, who is attending Smith college, will spend Christmas with relatives in Philadelphia.

Mr. Kenneth Norton, son of Mr. and Mrs. Frank J. Norton, who is a junior at Cornell this year, will spend his vacation in Mount Vernon, O., visiting friends made in Boston this summer.

Miss Sarah Sears returned Saturday from Rockford college to spend her vacation with her parents, Mr. and Mrs. N. C. Sears.

Mr. Robert Edwards returns from Cornell Sunday morning to visit his parents, Mr. and Mrs. H. O. Edwards. Mr. Edwards will be accompanied by his cousin, Harry Whitcomb of Chicago, who will be his guest during the holidays.

Mr. Maurice Brogan returns Sunday from Cornell to spend his vacation with his parents, Mr. and Mrs. Francis A. Brogan.

Mr. John McDonald arrives home from the state university tomorrow morning for the Christmas vacation. Mr. Leslie Pitt arrives this evening from the same school.

Mr. and Mrs. F. H. Myers are anticipating the visit of their daughter, Miss Dorothy Myers, who is attending the Sargeant school in Cambridge, Mass. Mr. Myers went east to get his daughter and together they went to New York, Philadelphia and Washington for a pleasure trip and they will return tomorrow morning.

Mr. Herbert Davis returns Sunday morning from Cornell for a six days' visit with his parents, Dr. and Mrs. B. B. Davis.

Miss Henrietta Medlar and Miss Helen Curtiss returned Saturday morning from Rockford college and will be here until January 2.

Bridge Club Postponed.

The second meeting of the Clairmont Bridge club, which was to have been held today, has been postponed until after the holidays.

Invitations Issued.

The Yale men of Omaha have issued invitations for a dance to be given for the Yale Glee, Banjo and Mandolin clubs on Saturday, December 30, at 11 o'clock at the Hotel Fontenelle, after the concert. Mr. Philip Metz is receiving responses to the invitations.

Entertain for Visitor.

Mrs. Mabel Welsh entertained at an Orpheum party followed by tea at the Henshaw today for Mrs. Clarence Kent Maxwell of Toledo, who is visiting her parents, Mr. and Mrs. H. P. Lycke. Eight guests were included in the party. Mr. Maxwell arrives Saturday to spend the holidays in Omaha.

Notes of Interest.

Mr. and Mrs. Francis A. Brogan are entertaining their niece, Miss Katherine Brogan of Mena, Ark., and expect Miss Anna Brogan of Emporia, Kan., Friday for Christmas.

Mr. and Mrs. Charles Burke expect Mr. and Mrs. Walter Klapp of Muleshoe, Tex., Friday for a three weeks' visit.

Mr. and Mrs. C. E. Wagner and family leave Friday for Dayton, O., to spend the holidays at their old home. Mrs. Andrew Rosewater has taken an apartment at the Blackstone and has been there since last week.

Mr. and Mrs. H. C. Everts are ex-

Fashion Hint



By LA RACONTEUSE.

Cluster rows of odd square buttons, oddly placed pockets and a slightly defined waistline make the coat of this suit a very distinctive model. It is fashioned in tan velour and trimmed with seal fur. The coat is three-quarter length. The fur-trimmed hat and white-topped button boots are notable details.

Advice to the Lovelorn

By Beatrice Fairfax.

Your Own Heart Must Decide.

Dear Miss Fairfax: I am a stenographer, 17, entering 18 a week. I am admired by a gentleman past 26, who is well-to-do and of whom I think a good deal. I have known him for about six months and he now desires that we become engaged and wait a year and then marry. My brother believes I am too young, but he leaves it entirely to me, and my mother advises me to accept. I am positive this man is deeply in love, but I am so young. TOPIC 42. Don't marry just to be taken care of. Don't do yourself and the man who cares for you the horrible injustice of entering into marriage without love. Why do you not see this man as a friend for a year or two and, if the friendship grows to love, happiness based on such a firm foundation will be fairly certain. You feeling that you are only a child makes me doubt your readiness to enter on the life of a woman—but a year may work many changes.

Not Improper.

Dear Miss Fairfax: My younger sister, Annette, was brought up to womanhood in the household of an older married sister. I am unmarried and board herself. Both sisters have had a falling out. Annette was told to go. Annette wants to go with me. I should take an apartment. The married sister wants her to go with me. Other married sisters and another married brother want to take Annette into their homes. Annette refuses. I say it is not proper for Annette to go with me. IN TROUBLE. There is nothing at all improper about a situation such as Annette desires. It will be quite all right for her to live in an apartment with her brother and act as his housekeeper—but it will demand a certain amount of unselfish devotion from "brother"—are you ready to give it? If you are, it might be a very pleasant plan for you to let your sister make a home for you.

Expecting Mr. Royal B. Comstock of Sioux City Friday to spend the holidays with them.

Mr. and Mrs. H. O. Edwards have as their guest Mrs. H. F. Whitcomb of Chicago, who will spend Christmas with them.

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

Candy Making—II.

Fondant. The making of fondant is considered to be a real art; but it is an art that may be mastered with real success by any amateur. Its special advantages are that it is quite inexpensive (unless dipped in special chocolate), it may be made ahead of time and used as desired, and it may be varied in an infinite number of ways.

Place in a saucepan and stir till dissolved. Boil without stirring to the soft ball stage (238 degrees Fahrenheit). To prevent crystallization, either boil for the first five minutes with the cover on, or from time to time wash down the sides of the pan with a swab of cloth wet in hot water. Pour on an oiled platter and cool till it can be handled. Beat with a knife or wooden spoon till creamy, then gather into the hands and knead till soft and velvety. Keep in a jar for at least twenty-four hours before using. Mould into shape with the hands, or melt in a double boiler over hot water, when wanted. If the fondant is melted, care must be taken just to melt the fondant, not to let it cook further.

Bonbons.

Fancy bonbons may be made by adding various colorings and flavorings to the fondant. Coloring and liquid flavoring should be added to the melted fondant, but bits of fruit, etc., may be worked into the unmelted fondant with the hands. Candied orange peel, nuts of any and all kinds either chopped or whole, candied fruits such as pineapple and cherries, cocoanut, etc., may well be used.

Special centers may be prepared as follows: Grate the rind from an orange, add two tablespoons orange juice and enough confectioner's sugar to make a stiff mixture. Make into tiny balls and drop on sugared plates. Set away to harden before using. Lemon juice and rind, or a tablespoon of strained raspberry jam may be substituted for the orange. These special centers should be dipped in melted fondant.

Chocolate Dipping.

For dipping ordinary bitter chocolate is very satisfactory, or a special dipping chocolate may be purchased. Baker's "Dip" chocolate is a good dipping chocolate. The prepared kind is more expensive, however. Melt chocolate over hot water, allowing plenty of chocolate to cover the bonbon. If ordinary bitter chocolate is used, I have found it very satisfactory to add a small bit of paraffin about the size of a bean for each ounce of chocolate used. The paraffin keeps the chocolate from getting soft as soon as handled. I cannot defend this practice from the standpoint of pure food, for the paraffin, though harmless, does not add any food value. Still, it is a device which works! Turn off the flame from under the chocolate, for if the chocolate is too hot it makes a very thin coating. Place a bonbon on a fork, dip in the chocolate, remove and drain a moment, then remove to oiled paper by the aid of a second fork.

Cream Cherries, Nuts, Etc.

Cut the top of a candied cherry into points with scissors; make a small ball of fondant and press into the center of the cherry. For creamed nuts make a ball of fondant and press it between two halves of nuts. Fill the center of a pulled fig solidly with fondant, cut in thin slices, and roll in sugar. Remove the stone carefully from a date and put in its place a roll

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.

of fondant. This fondant may be mixed with chopped nuts.

Candies Cooked to the Crack Degree. At the crack degree, the portion tested becomes slightly brittle and can no longer be moulded into a ball. In other words, it is the point at which the candy first become "snappy." 260 degrees Fahrenheit to 270 degrees Fahrenheit.

TOFFEE. 2 cups light brown sugar, 4 tablespoons vinegar, 1/2 cup butter, English walnuts in halves. Heat sugar, butter and acid over a moderate heat and stir until the sugar dissolves. Then boil without stirring to 270 degrees Fahrenheit. Pour carefully around and over the nuts, which have been arranged in rows in buttered or oiled pans. Cut into squares, leaving one nut in the center of each.

BUTTER SCOTCH. 1 cup sugar, 1/2 cup molasses or syrup, 1/2 cup butter, 1/2 cup water, 2 tablespoons boiling water, 2 tablespoons vinegar or lemon juice.

Boil the ingredients together to 270 degrees Fahrenheit. Turn into an oiled pan; when slightly cool mark with a sharp pointed knife in squares.

ICE CREAM CANDY. 1 cup sugar, 1/2 cup water, 1/2 teaspoon cream of tartar, 1/2 tablespoon vinegar.

Boil together without stirring till it will become brittle in cold water, 270 degrees Fahrenheit. Cool and pull white and glossy, adding flavoring while pulling. Cut into pieces.

VELVET MOLASSES CANDY. 1 cup molasses, 1/2 cup sugar, 1/2 cup boiling water, 1/2 cup water, 2 tablespoons vinegar, 1/2 teaspoon cream of tartar, 1/2 cup melted butter, 1 teaspoon vanilla.

Cook together the first four ingredients, adding the cream of tartar as soon as it boils. When nearly done add the butter and soda. Boil until the mixture becomes brittle in cold water, 270 degrees Fahrenheit. Pour in buttered pans, cool, and pull as molasses candy. While pulling add the vanilla.

POPCORN BALLS. 2 cups sugar, 1/2 cup molasses, 1/2 cup water.

Cook the ingredients together to 265 degrees Fahrenheit. Four over freshly popped, salted corn, and form into balls as quickly as possible.

Christmas Cakes

Anise Cakes—Rub together four tablespoons butter (or three and one-half tablespoons shortening) and ten tablespoons flour. Divide ten table-

spoons sugar into two portions, stir one portion into the flour and the other into two well beaten eggs; flavor with anise and add to the flour mixture. Make into small walnut-sized balls, place on a greased sheet and bake slowly. Dip into boiled icing and cover with "sugar plums" or raisins or currants.

Orange Cakes—Cream together one-fourth cup butter and a half a cup sugar; add the grated rind of an orange and one tablespoon of the juice and the beaten yolks of two eggs. Mix a pinch of salt and half a saltspoon baking soda with a cup and two-thirds of flour. Sift four times and add to the first mixture; beat thoroughly and fold in very lightly the whites of two eggs beaten dry. Bake in gem pans in quick oven and cover with boiled icing, flavored with grated orange peel.

Plain Seed Cake—Four cups of flour, three-fourths of a cup of sugar, three-fourths of a cup of butter or other shortening, two eggs, two teaspoons of caraway seeds, two teaspoons of baking powder, one cup of milk, one-fourth of a teaspoon of salt and three tablespoons of shredded candied lemon peel.

Mix together the flour, salt, baking powder and caraway seeds. Beat the shortening till soft, then add the sugar, beat again till both look like whipped cream, and then, after beating the eggs, stir them gradually into this. Add the flour, peel and milk and mix carefully. Turn the whole into a greased and papered tin, spread it evenly and put it into a hot oven at first, gradually decreasing the temperature. Allow about one and one-half hours for baking, but when the center feels spongy and no longer soft push a clean skewer through the thickest part, and note if, when withdrawn, it is still clean and bright; if not, the cake needs longer baking. When cooked turn out of the tin, peel off paper and cool on sieve.

Delicious Rock Cakes—Three rounding teacups of flour, one-half cup of currants, two eggs, one and one-half teaspoons of baking powder, one-half teaspoon of powdered ginger, one-fourth teaspoon of grated nutmeg, four tablespoons of butter, drippings or other fat, four tablespoons of sugar, a pinch of salt, milk if needed and two tablespoons of shredded candied orange peel. Sift the flour, baking powder, salt and spices Rub in the drippings and add the sugar, currants, peel and eggs, well beaten. Knead lightly with the hands, then, if too dry to bind, add a little milk. If the mixture is too soft, or the oven slow, the cakes become flat. Put small, rough heaps of the mixture onto a greased tin and bake them quickly for about fifteen to twenty

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Holiday Don'ts Don't buy "mixed nuts," for you are only paying the price of the most expensive kinds, when most of the weight is in the cheaper, heavier filberts and butternuts. Don't buy candles with straight ends; purchase the kind with fluted, tapering end, which will fit more easily into all shapes of holders. Don't buy the fancy "table raisins" tied with red ribbon, having much stem in a fancy package, if you would be economical; but get the same raisins in bulk or without the stems at a considerable saving. Don't set the Christmas trees into a wooden crosspiece; but buy the improved metal adjustable stand, which will last forever and adjust to the diameter of any size tree. Don't use string on your packages; buy a 15-cent bunch of crimson raffia at the kindergarten supply store or the fancy-work department and see how much stronger and prettier it is. Don't forgo mistletoe if it is too expensive or not plentiful. Trim holly leaves with scissors and sew on small pearl beads and the illusion will be complete. Don't have all the nut-cracking done at the table, as it makes too much soil; have the nuts partly cracked in advance and remove almost all the waste shell; less confusion arises and delay from passing the nut-crackers. Don't serve foods in large dishes or plates; the more you can arrange the individual portions of pie, tart, salad, cranberry sauce, etc., in advance the less serving at the table and the fewer large dishes to wash after the feast. Don't use paper ornaments or cotton batting on any tree. Use asbestos shavings or mica to represent snow and glass ornaments. The branches can be treated with an anti-fire preparation if desired. Don't feel regretful at the present you "can't give" or you "didn't get"; you will be so much happier and have so much more than so many others here and abroad that you should let the happy Christmas spirit shine forth in fullness and not mar the day either with housekeeping fatigue or envy or pettiness or any feeling to prevent Christmas being the perfect day of the year.—Philadelphia Ledger. Cheese and Celery Salad. Select celery stalks with deep grooves in them. Remove the tops, then cut up the stalks into three-inch lengths. Mix a small soft cream cheese with a bit of salt and paprika, add one-fourth cupful of finely chopped walnuts or pecans, a little chopped sweet pepper, and a little pimento if desired. Fill the grooves in the celery stalks with this cheese mixture, and chill. Serve in a nest of shredded lettuce, or with watercress and sliced tomatoes. Either mayonnaise or a French dressing is very good with this salad.—Mary Maso Wright, in Mother's Magazine.

Is the Children's Playroom Warm Enough? Be prepared for the children's holidays, as they will spend the greater part of the time indoors. No matter how efficient your furnace may be, there will be many days, this winter, when a gas heating stove will be just what you need to help out the furnace. A Gas Heating Stove gives cheerful, healthful heat at a moment's notice. Just turn the key—light the burner. No wicks to clean or trim, no vessels to fill, absolutely odorless. Call at our Display Room and let us show you the various sizes and types of Heating Stoves, or have our representative call. Omaha Gas Company 1509 Howard Street. Douglas 605.

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