

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

Society Notes by Mellificia

January 9, 1917.

Fashion Hint



By LA RACONTEUSE.

Fascinating sets, consisting of hat and collar, are shown in ostrich feather.

The colors favored are tones of gray, blue and gold. Worn with a smart suit of mohair, gabardine or velour they prove especially attractive.

Illustrated is one in gray ostrich, featuring a trim turban and Columbus collar, both enriched by a band of moleskin fur.

of Indianapolis, at her home. The guests formed six tables at bridge. Pink roses were used as decorations.

University Club Dinner. The annual stockholders' dinner and business meeting will be held this evening at the University club, when 150 members will be present.

Events to Come. Mr. and Mrs. W. L. Selby will entertain the Harmony club Saturday evening.

Pleasures Past. Mrs. I. C. Wood gave a pretty luncheon at the Fontenelle Saturday, followed by a box party for Mrs. M. Shirley, who leaves a week from Monday to spend the winter in California.

On the Calendar. Mrs. Robert C. Leary will entertain at a tea Saturday afternoon in honor of Miss Margaret Duggan of Sioux City, who arrives tomorrow from Kansas City to be her house guest.

Mrs. John Epener will give a luncheon a week from Wednesday at the Blackstone, followed by an Orpheum party, in honor of Mrs. Thomas Heyward, who is visiting her parents, Mr. and Mrs. R. B. Busch.

The South Side Progressive Card club will entertain Wednesday afternoon at 2:30 at the hall on Fourteenth and Castellar streets.

Notes of Interest. Miss Cecile Markel, formerly of this city, who has been visiting with her mother during the holidays, returned to New York City Sunday.

Mrs. David Degen of New York City arrived this morning to spend several weeks with Dr. and Mrs. J. S. Goetz.

Mrs. B. C. Brookfield has returned from an extended trip to Idaho. Mrs. Edmund Ross Tompkins has gone to Sioux Falls, S. D., for a short visit with her parents.

Miss Janet Paterson of Plattsmouth, who has been the guest of Miss Frances Howell, has returned to school at Ferry Hall at Lake Forest, Ill.

Mr. and Mrs. John Kelley have as their house guests since Christmas Mrs. Kelley's mother, Mrs. Jane Colt of New Haven, Conn.; her brother, Mr. Edward Colt of Colorado Springs, Colo., who will remain a month longer.

Mr. Myron Learned is back at his office today after an illness of several days.

Social Gossip. Mr. and Mrs. S. S. Carlisle and children, Virginia and Sam, have returned from St. Louis, where they have been spending the holidays.

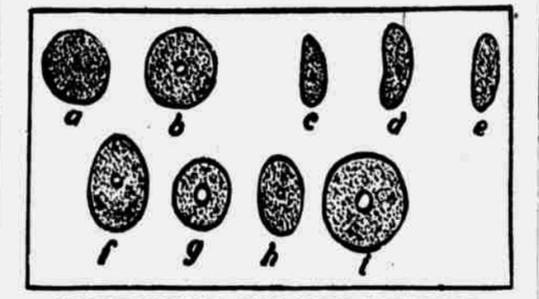
Miss Josephine Huse of Fullerton, Neb., arrived today to be the guest of her sister, Mrs. Gunner Nasburg.

Miss Louise McPherson of Thurmont, Md., left last evening for New York, where she will spend three weeks before returning to her home. Miss McPherson has been visiting in Omaha and at Masters, Colo., since before Christmas.

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Secrets of the Hair



CROSS SECTIONS OF HAIRS OF DIFFERENT RACES. (a) Chinese, (b) Eskimo, (c) and (d) Papuans from New Guinea, (e) Hottentot, (f) Irishman, (g) Lapp, (h) Australian aborigines, (i) Guarani from Brazil.

By GARRETT P. SERVISS.

Recently I wrote about the importance of hair as an indication of race. I am now able to add some facts which have been collected by Dr. Henri Coupin in France. He classifies human hair under four forms, viz., straight, wavy, curly and kinky. These correspond, practically, with the straight, wavy, woolly and irizzly types that other authors recognize.

It is merely a matter of choice of words to describe characteristic peculiarities. Straight hair is smooth, stiff and thick, and it often falls in masses on each side of the head. The Chinese have this kind of hair, and so do the Mongols and many American Indian tribes. Wavy hair shapes itself in graceful curves and spirals.

The Wives I Might Have Been. The Wife of a Man Who Dabbled in Stocks.

By JANE M'LEAN.

"And we want you to come and have dinner with us on next Thursday evening," the letter read, and after I had finished it and put it back in its envelope I gave very little thought to it save to wonder a little bit if Howard had changed.

Thursday came and I put on my prettiest dinner dress, a simple affair of black velvet, and went up to the very modern apartment where Howard and Minetta Brown, one of my old friends, had taken refuge after the honeymoon. When I had known Howard, and to tell the truth at one time I did know him very well, his matters of finance were too subtle for me.

At one time he would apparently be rolling in money, and the next from all accounts he would be borrowing from every man he knew. I wondered a little about how he would manage with a wife and the responsibility of a home, but when the neat, trim little maid opened the door for me and Minetta in a very elaborate evening gown came forward to welcome me, everything certainly looked as if Howard had settled into a groove of financial success.

"How are you, dear?" she said, kissing me warmly. "Do come in here and take off your things." And I followed her into a very handsomely furnished bedroom and proceeded to take off my hat and coat and primp a little bit before the glass.

"Howard will be out in a few minutes," Minetta went on. "We both said that you must be the first person to see the place, and guess who is to be your partner at dinner? Weston Hunt, Howard's new partner."

"I think your place is stunning," I said as I finally rose from the mirror and turned to Minetta.

"She sighed a little. "Yes, isn't it?" she returned. "I told Howard we were extravagant, but he bought everything with the money he made on a successful deal."

"I said nothing, but thought a great deal. At dinner I sat opposite Weston Hunt, a sleek, good-looking man, who talked a great deal about stocks and bonds. Howard boasted a great deal.

"How do you like the place, Anne?" he asked, while we were eating our salad.

"I think it is beautiful," I said enthusiastically. "The furnishings are very elaborate."

"Money easily made is money easily spent, eh, Hunt?" Howard said. "It's a great life this, living over a volcano, with plenty of money one day and none the next. There's nothing like it."

"I should think it would be dangerous," responded lightly, "to speculate for such stakes."

"It is," Howard returned, "but it's living, Anne, I tell you. I'd rather live that way than exist a lifetime on a regular stipulated sum."

I noticed a little worried frown appear in the smooth whiteness of Minetta's forehead, and I wanted to say that a man has no business to subject a woman to a life of ups and downs, but, of course, I kept quiet. What good would it have done to put in an opinion, anyway? Howard married to someone else, and I was still Anne Page.

and is characteristic of Europeans and of some southern Asiatic peoples—as the Weddahs and Todas of Ceylon and India.

Curly hair grows in rings which are often not more than a third or a half an inch in diameter. The Nubians are characterized by this kind of hair, and it is also found among Australian aborigines.

Kinky hair consists of interlaced spirals like sheep's wool, and is possessed by negroes, Hottentots, bushmen and by the Melanesians, who inhabit the islands of the central and western Pacific.

Among Hottentots and bushmen the hair is apt to form little tufts, sprinkled over the head. But these tufts are not separated by bare spaces, as at first sight they seem to be; they are formed by groups of hairs twining together and making little crests often resembling peppercorns.

The cross section of the hair determines its straightness, or degree of curvature. Perfectly straight hair is as round as a pipette, and is stiffened by a central tube filled with a kind of pitch. Hair of an elliptical section curls, and flattish hair frizzes. Fine, soft hair, small in diameter, is often said to be indicative of a fine mental quality in its possessor, but I am not aware that any scientific evidence of such a relation exists.

It is certainly remarkable that so slight a thing as hair, a thing so easily destroyed or lost, should be one of the surest of all criterions of purity of race. A distinguished anthropologist, Dr. Pruner-Bey, has asserted that "a single hair presenting the average form characteristic of the race might serve to define it."

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

The Kitchen Workshop

An interesting bit of news in a Chicago newspaper recently describes the difference in attitude toward her work of a tired housewife who moved from a dingy old kitchen to an attractive new one. The new kitchen was "done" in yellow, and suggested brightness and cheer in all its furnishings. I do not doubt for a moment the real effect of an attractive kitchen, but I suspect there were two other reasons why the second kitchen proved such a stimulus. A modern kitchen is cleanable and convenient, which are cardinal qualities of a modern workshop. I do not wish to minimize the importance of the artistic in a kitchen, but I do feel that the artistic side is not the only consideration.

When a room is "cleanable" it not only is clean, but is easily kept so. The walls are washable, also the woodwork is washable—and where labor is considered white enamel is not so practical as a light color. The woodwork has as few grooves as possible, for grooves catch dust. The floor is easily washable, hence never a bare floor, which requires scrubbing with a brush. A spar varnish makes a bare floor more easily cleaned. A cement preparation (though hard on the feet) or a linoleum covering is quite satisfactory. The inlaid linoleum keeps its appearance much better than one with a surface pattern. Cork tiling is thought excellent, though it is rather expensive.

If we enlarge the term "cleanable" till it becomes "sanitary," we include questions of comfort as well as of cleanliness. A kitchen must be well ventilated. There should be provision for cross-draughts to remove the odors of cooking; and there may be ventilating devices in the walls, opening directly to the outside. A hooded stove is an aid to ventilation. The lighting of a kitchen should receive special thought. Not only should the windows be placed in relation to stove, sink and work table, but the artificial light also should be adequate for working purposes. Too often the one kitchen light is so placed that a woman is in her own light, no matter where she stands in the room!

When the question of kitchen convenience is raised we come to a problem that only a few apartments and a very few houses have solved. The additional kitchen was large. Why? Because it was the family living room as well as the workshop for the preparation of food. The need for size has vanished, but the tradition lingers. The modern kitchen should be of moderate size, nearly square, and so planned that it is a workshop. To be efficient—that overworked word again—as a workshop the equipment must be carefully chosen and then as carefully placed. Modern kitchen equipment is a fascinating subject. Who of us would not delight in a white enamel gas stove with fireless cooker attachment—the oven with a glass door and a thermometer to gauge the temperature accurately? A high white enamel stool is a comfort in a kitchen. Kitchen cabinets are now models of magical convenience, and iceboxes of sanitary whiteness have revolving shelves to save one the bother of removing everything to find the bowl which invariably is in the farthest right-hand corner. We are now borrowing the western idea of a "cold box," which is a ventilated box built out from a kitchen wall with a door opening into the kitchen. Thus it is possible to keep food without ice from fall to spring, yet without the inconvenience of going into a cold room. More and more we are demanding sinks with double drainboards and sinks of the right height for the worker. An easy way of correct height is to note whether the palm of the hand reaches the lower edge of the sink. It should. We cannot change the height of a sink already placed—at least not without a good deal of trouble and expense—but in building we can insist upon the proper height. If, for any reason, it is impossible to have two drainboards, the left-hand drain is of more service to a right-handed woman for washing dishes; it is easier to work from right to left.

A pantry is an institution left to us from an earlier—and different—day. If we consider the kitchen as a workshop, why not have the signs of our trade about us? A chemist has his apparatus in plain sight and within easy reach; why not a cook? Foods, if not in an icebox or cold box, are just as well kept in a kitchen as in a pantry. The convenient kitchen has built-in shelves for utensils and staple foods, the shelves either with or without glass doors. The open shelves are doubtless more convenient; no bother of opening doors, or of allowing space for the doors to swing; but the closed shelves are more sanitary.

The principle of grouping apparatus and utensils is to place those things together which will be used together, and relate apparatus in the order in which it will be used. For instance, over the sink place a shelf to hold cleansing powder, scouring cork, washing soda, etc. Arrange in the original plan, icebox, cold box, work table, stove and serving table in order from left to right. Plan sink with double drainboard, or table, sink, drainboard, near to dining room door. Dish cupboards should be at left of sink. With the arrangements described there is no crossing and recrossing of footsteps in the processes of preparing and clearing away a meal.

Though it is often impossible to remodel an old kitchen, still just a few changes often help. One of the best aids to convenience in an old-fashioned large kitchen is a table on rollers, either with or without rack for utensils attached. A shelf over a sink is easily installed. A kitchen cabinet is not a luxury, when the gain in energy is balanced against the expenditure of dollars. A small cold box can be built on a broad window ledge, for I have seen that done. Sometimes without any money expenditure the kitchen furnishings can be rearranged to make for convenience.

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.

Hot Water Gingerbread.

1 c. molasses, 1 egg, 1/2 c. brown sugar, 2 c. flour, 1/2 c. fat, melted, 1 t. soda, 1/2 c. boiling water, 1/4 t. salt, 1/2 c. sour milk, 1 egg.

Soft Molasses Gingerbread.

1 c. molasses, 2 c. flour, 1/2 c. butter, 1 t. ginger, 1/4 t. soda, 1/4 t. salt, 1/2 c. sour milk, 1 egg.

Mix and sift dry ingredients. Mix liquid and pour liquid onto dry. Bake as above.

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Curried Savory.

Heat one ounce of butter in a stew-pan. When it boils add a saltspoonful of curry powder and a little good stock. Break two eggs into a basin and beat; add them to the ingredients in the pan, stir all together, add a tablespoonful of milk and salt to taste. As soon as the mixture is thick pile it on the squares of fried or toasted bread and serve.

Scotch Toast.

Remove the skin and bones from remnants of smoked boiled haddock. Cut up the fish rather small, season with pepper. Have ready some neat little rounds of toast, butter them lightly, spread the fish over them and place a few little lumps of butter here and there. Skin and slice some tomatoes and place a slice on each piece of toast. Put the toast on a shallow buttered dish and bake in the oven until the tomato is tender. Sprinkle

Puree of Peas and Scrambled Eggs

Is a good way to use old peas. Boil the peas with a sprig of mint, a pinch of sugar and some salt. When done rub them through a wire sieve. Reheat with three ounces of butter to one pint of peas and, if possible, a spoonful or two of cream, salt and pepper. Make a border of this puree and serve hot scrambled eggs in the center.

SWEET CIDER JELLY.

2 tablespoons juice, 1 cupful sweet cider, 1/2 cupful cold water, 1/4 cupful boiling water.

Soak gelatin five minutes in the cold water. Dissolve in the boiling water; add cider and sugar to taste. Stir until the sugar is dissolved. Strain into a mold, first dipped in cold water, and chill.

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Blackstone Saturday Nights offer most delightful opportunities for those who love the dance and who enjoy good food and good service amid congenial company and beautiful surroundings. We are making our Saturday night dinner-dances an occasion of enjoyment for those who prefer a place less crowded than the ordinary public cafe. By restricting the size of the assemblies on these occasions to seventy-five couples we insure absolute comfort for all who attend. Reservations for tables or places should therefore be made as early as possible. This may be done by telephoning The Blackstone, Harney 945.

For Mrs. Nicholson. Mrs. Charles Thomas Kountze entertained at bridge this afternoon for her guest, Mrs. Meredith Nicholson

Boxes for Powys' Lecture. Mrs. Frank T. Hamilton, Mrs. Charles T. Kountze, Mrs. M. C. Peters and Mrs. William Archibald Smith have taken boxes for lectures to be given by John Cowper Powys at the Boyd theater next Monday and following Monday. Mrs. Smith, who is regent of Major Isaac Sadler chapter, Daughters of the American Revolution, which is bringing Powys to Omaha to create a fund for erecting a Borglum memorial to the first governor of Nebraska, T. B. Cuming, will entertain board members of the chapter in her box.

Powys' first lecture will be "America, the Hope of the Future," and his second, "France, Mistress of the Art of Life."

Engagement Announced. Mr. and Mrs. George T. Lindley announce the engagement of their daughter, Ruth, to Mr. Harold M. Noble of Kansas City, the wedding to take place in the near future.

Miss Lindley is a charming and brilliant young woman, a graduate of both Omaha High school and the Nebraska State university. She is a member of the Kappa Alpha Theta sorority and of Phi Beta Kappa. Since her graduation from the university she has done graduate work and holds a master's degree. Mr. Noble is an Alpha Tau Omega fraternity man.

Critical Day in Illness. Today Miss Clara Hayden, Mrs. Thomas Flynn and other relatives are expecting news concerning the condition of Mr. Isaac Jones of Washington, fiance of Miss Helen Hayden, who was called to Washington by his illness last week when she had only begun her visit here. Mr. Jones is suffering with pneumonia, which has affected his heart and other organs, and today is the critical point at which his condition will turn for better or for worse.

Farewell Party. Sixty young people of the McCabe Methodist church gathered last evening for a farewell party in honor of Miss May Sorenson, one of their number, who leaves soon to enter the Lucy Rider Meyer Training school in Chicago. Miss Agnes Lewin, president of the young woman's class, was in charge of the affair.

Erickson-Clements Wedding. Miss C. Helyne Clements and Howard Erickson, both of Omaha, were married at Lincoln at 6 o'clock Saturday evening by Rev. R. I. Wait, pastor of the First Congregational church, Lincoln, at the pastor's residence. Mr. and Mrs. Erickson will live for the present at 2562 St. Mary's avenue.

Powell-Metcalf Wedding. Word has been received here of the marriage of Miss Margaret S. Metcalf, formerly of this city, to Mr. Hartlett W. Powell of Salt Lake City last Tuesday. Mr. and Mrs. Powell will make their home in Detroit.