

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

Society Notes by Mellificia January 16.

The advent of John Cowper Powys in our midst is the signal for a perfect talkfest, for of all lecturers who frequently come to Omaha he probably piques society women more than any other.

Young Mr. Brandeis returned this morning from Chicago, where he had gone on a brief trip with his cousin, Mr. Walter Cohn.

Someone described his piquancy this way: "He just leads you on until you think that he is about to tell you the most delicious, naughty bit of news, when suddenly he hops off to something else, leaving you to reach your own conclusions."

At yesterday's lecture Powys was leading up to a splendid climax. The audience had been following intensely. He was almost at the critical point when some member of the audience began to adjust her hat.

On the Calendar. Mrs. Clarke Powell will entertain in honor of Miss Josephine Congdon at a bridge party on Thursday afternoon.

The skating party which Mr. and Mrs. Arthur Rogers were to give last evening on the Happy Hollow courts in honor of their sister, Miss Josephine Congdon, was postponed until Thursday evening.

Miss Helen Murphy will entertain informally at bridge tomorrow afternoon, when two tables will be placed for the game.

The Marquette club will give its next informal dance at the Castle hotel on Thursday evening, February 1.

Series of Parties. The Fidelis club will give a series of bridge and high-five parties at the hall on Thirty-ninth and Webster streets within the next few weeks.

Tea for Mrs. Thomas Heyward. Mrs. R. B. Busch entertained informally this afternoon at a tea in honor of her daughter, Mrs. Thomas Heyward.

Entertains Archbishop. Mr. and Mrs. George Brandeis entertained at dinner Tuesday evening at their home for Archbishop J. J. Hart.

Brandeis-Frank Wedding Cards. Cards for the marriage of J. L. Ervine Brandeis and Miss Madeline Frank, daughter of Mr. and Mrs. Albert Frank, of San Francisco, which will take place in the latter city January 28, have been received by Omaha friends.

Fashion Hint



By LA RACONTEUSE.

For practical wear the top coat of velour is indispensable. Stitched throughout with silk, matching the brown velour, and trimmed with rows of stitching, it needs little else than this to finish it.

Women's Activities

Mrs. Nina Larry Dutton, well known as a New York writer and author, recently of the Sentimental Dragon, has been awarded a gold medal by President Poincaré, according to a cable from Paris, for her work in the hospitals of France.

The girl scouts of Washington took charge of the letters sent to Santa Claus by poor children and saw to it that they were all remembered at Christmas time. They did the work practically unassisted, investigating the appeals and collecting gifts.

Ann Arbor college women who are taking credits in preparation for a degree may get credit for work if they take care of babies outside of class work. The alumnae of the university has asked that such credit be given, as it would mean practical work that is very often neglected by the college girl.

The following states are said to have more or less good mothers' pension laws: California, Colorado, Idaho, Illinois, Iowa, Massachusetts, Michigan, Minnesota, Missouri, Nebraska, New Jersey, New York, North Dakota, Ohio, Oregon, Pennsylvania, South Dakota, Washington and Wyoming.

Burton Palmer Says His Wife Stays Out Nights. Burton M. Palmer has started divorce action against his wife, Olive M. Palmer, alleging that she had a habit of staying out nights.

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

Left-Over Meats

The great indictment against the American cook—that she wastes—has led to great revival of interest in "Ways to Utilize Left-Overs," especially left-over meats.

The successful use of left-overs in disguise is based on the knowledge that original flavor is partially gone, and we must replace this lack with new flavors. Hence comes the use of spices, green peppers, pimientos, onion, parsley, celery and tomato.

Out of the chaos of innumerable recipes for using cooked meats, we can find a little order by making a few type recipes.

1. The first use is no recipe, but the easiest method of all. Serve any choice cut of meat, such as roast, cold sliced, for luncheon or dinner.

2. The next step beyond serving cold meat is to reheat sliced or diced meat in sauce. We can use cream sauce, (2 T. each butter and flour, 1 c. milk, seasonings), or brown sauce.

3. Cold meats may be chopped or ground, seasoned, combined with cooked cereal products, moistened and then heated. The cereal may be bread crumbs, breakfast cereal, rice or macaroni.

4. Cooked meats may be used in meat pies. Put meat cut into cubes into a baking dish, pour over it a seasoned gravy. Cover with a crust of baking powder biscuit dough or of pie crust.

5. Cold meat of almost any kind may be cut into dice and served with salad dressing on lettuce. Peas, green peppers, celery or cucumbers make particularly good salad combinations with meat.

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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.

Escalloped Meat. Cold meat 2 c. soft bread, 1/2 c. crumbs, 1 slice onion, chopped. Liquid 1/2 c. salt, 1/2 c. celery, 1/2 c. chopped parsley and celery, 1 T. melted fat.

Alternate layers of crumbs, meat, seasoning and fat. Moisten with tomato juice, gravy or any other desired liquid. Bake twenty minutes in a moderately hot oven.

When You Cook Poultry. Since poultry is commonly "dressed" when offered for sale in the market, the housewife must depend upon the general appearance to determine whether it has been killed under sanitary conditions.

When the duck is young, the windpipe can be easily squeezed and moved, later it grows rigid and fixed. In some market the wings of ducks and geese are left unplucked.

Boiled duck is sometimes used in our country, but popular taste demands that it be roasted or braised. An old goose or duck is parboiled to make it less tough and then

roasted in the usual manner. Young birds of either variety are roasted without parboiling.

Roast Duck—Duck may be roasted either with or without stuffing. The favorite material for stuffing are plain mashed potatoes, walnuts and pears. Clean and stuff and truss the duck. Place upon a rack in a dripping pan, sprinkle with salt and pepper and cover the breast with thin slices of salt pork.

Braised Duck with Turnips—Wash and cut two young carrots, two stalks of celery, two turnips and one large onion in large pieces. Put in a braising pan and cover with slices of ham.

Salami of Duck—Prepare two prime young ducks. Remove legs at the second joint. Then the wings. Make two pieces each of the breast and back. Arrange pieces in a baker. Sprinkle with one cup finely chopped celery, two bay leaves, a few shakes of parsley. Prepare one pint of stock with chicken bouillon cubes.

Winter beats a retreat from a home full of heat. The big city dailies would have a deuce of a time running off the 50,000 or 75,000 copies each day were they to use the old Washington hand press.

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per and a half can of mushrooms. Pour the gravy over the salami. Garnish with olives and bits of red currant jelly and serve at once.

Roast a Goose—Singe, remove down, wash, draw, wash in cold water, wipe, stuff, truss, sprinkle with salt and pepper and place very thin slices of fat pork over the breast.

Potato Stuffing—Two cups hot mashed potatoes, one and one-quarter cup soft stale bread crumbs, one-quarter cup bacon (ground), one-half cup onions (chopped fine), one-third cup olives, one egg, two teaspoons salt and one teaspoon sage (if liked). To the potato add crumbs, egg, olives, salt and sage, then pork and onion.

Noncereal Stuffing—Wash the sausage thoroughly through two waters, drain and stuff into the casing.

Chestnut Stuffing—Two teaspoons chopped shallot, three teaspoons summer sausage, three teaspoons olives, one cup chestnut puree, twenty-four whole cooked chestnuts, one-third cup stale bread crumbs, one-half cup chopped parsley, salt and paprika. Cook shallot in the olives, add sausage and continue cooking. Then add the chestnuts, chestnut puree, salt, paprika and parsley. Heat, add bread crumbs and cooked whole chestnuts; cool and stuff into casing.

Apple Stuffing—Wash, pare, core and quarter sour apples; stuff into body cavity of goose. Fill the breast cavity with chestnuts orysters as preferred.

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