

# Society Notes

From the Master Designer of Paris

## Matrimonial Fables

The Wife Acquires Tenderness  
By DOROTHY DIX.

Once upon a time there was a Man and his Wife who lived together in great Peace and Happiness.

The Wife was one of those Delightful Dames who considered Cookery a Fine Art instead of Drudgery. She could make Sauce Hollandaise that did not taste like Bill Stocker's Paste, her Roasts were Dreams, and her Entrees Things to Eat on your Knees.

Every day she set before her husband a Dinner that made life Worth Living, and as she was also Fond of the Arts she had the Cheery Outlook on the World, and the Amiable Disposition of those who are Well Nourished and have no Grouch against their Stomachs.

All of this made Matrimony a glad sweet song for the Husband, and he Never Noticed that as the Years went by his Wife lost her Girlish Figure. All that he thought of was how much Better Home Cooking was than the Messes you get in Swell Restaurants, and what a Nice Thing it was to have a Jolly Wife to go home to at Night when your day's Work was over, and you couldn't have Pulled him away from his own Fireside with a Team of Oxen.

So all went well with this Fortunate Couple until by chance one day the Wife met a Friend she had not seen for a long Time.

"How Well you are looking," exclaimed the Friend, who was a Female Cat; "you must have put on about Forty Pounds since I saw you last."

"Do you think so," cried the Wife aghast.

"There is nothing that makes a woman look so Old as Fat," continued the Friend, "and while I do Not Wish to implant any Suspicion in your Mind, I feel that it my Sacred Duty to warn you that the Only Way a Wife can Retain her Husband's Affections is by Keeping a Svelte and Willowy Figure."

"I Trust my Husband," answered the Wife feebly.

"They all do," continued the Friend, "but you will observe that all Affinities are built on the Architectural Lines of a Snake and that when a Married Man Elopes he always does it with Somebody Who does not Weigh more than half as much as his Wife does. Heed my Warning, and you may Save yourself much Misery. Farewell."

Now the Wife was Deeply Enamored of her Husband and so, as the best Feminine Dopesters had figured it out that the Measure of a Husband's Love was in Direct Ratio to his Wife's Belt Measure, she hid herself forth to the Places where they Practice the Torture known as Reducing.

They Boiled her and they Beat her until she was black and blue. They Rolled her and they Pounded her, and they put her on a Diet of Three Prunes and a Glass of Water, and by sticking to this Regime, it was not long before the Wife got a Thin and Haggard Look, and a Disposition like a Basket of Lemons.

Nbt being able to Eat anything good herself, she lost interest in her Housekeeping. Her Dinners, instead of being Gastronomic Poems, became Culinary Outrages, and she Flavored them up by handing out a Line of Talk that Hammered the Universe, and made the Husband afraid of his Life.

"What is the matter with you?" asked the Husband, when he could Endure it no longer.

"I am Hungry," wailed the Wife.

"Then Eat," said the Husband.

"I dare not," replied the Wife, "because I am trying to Reduce in order to Retain your Affection."

"Go to!" cried the Husband. "I am not one of those men who have a Morbid Interest in Living Skeletons. Personally, I prefer a Wife, who shows that I am a Good Provider, and I apprehend that most Men are in the same Boat."

"Take it from me that after a man is Married he is more Interested in the Way his Wife Treats him than he is in her Looks, and that the Right Way to Reduce so as to Retain a Husband's Love is for a woman to Cut Down on her Nagging, and her Temper, and her Nerves. Let everything the Wife fell to and Ate everything that Fattened, and they Lived Happily Ever After."

Moral: This fable teaches that it is better for a woman to be Fat and Jolly than Slender and Fractious, and that the Perfect Thirty-Sixes are not always the Best Loved Wives.

# Home Economics

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

## Cake Frostings

It would be interesting to trace back and find the first cook whose ingenuity transformed a sprinkling of sugar on top of a cake into a real frosting. That step was a real creative achievement. From it have come in our modern times the delicious products of the baker's art, which tempt the eye and the palate alike. While we all realize that we enjoy frostings, we overlook the fact that an icing adds a great deal of real food value to a cake. It is a concentrated food, being so largely sugar.

Of the various kinds of icings which have so many fancy names one can distinguish two general types, the raw and the cooked. Practically all the raw icings are made of powdered or confectioners' sugar (the latter being slightly more choice), moistened with a liquid. The liquid may be plain water, or fruit juice, or cream, or unbeaten egg white. Sometimes butter is used, with coffee as the liquid, to make a Mocha frosting. Sometimes in place of moisture to beaten egg white, the great advantage of raw frosting is the sureness of the result. To all but the expert a boiled frosting is a gamble; the raw cannot be a failure. However, the raw frosting is somewhat more expensive and, I believe, never quite equals the perfect boiled frosting when that rarity is met.

## PLAIN UNCOOKED FROSTING.

1 T. cream or water, egg white  
1 egg white, unbeaten, thick enough to  
en. or spread.  
Part cream and part-flavoring.

Stir powdered sugar into liquid or egg till the whole is of a thick, creamy consistency. A variety of flavorings suggest themselves—vanilla extract, lemon extract, almond and vanilla, rose, etc. Chopped nuts candied fruits, coconut, etc., make good additions. One square of chocolate melted or two teaspoonfuls cocoa may be used.

## ORANGE FROSTING.

Grated rind one or 1 T. orange juice  
1 egg white  
1 T. brandy  
1/2 T. lemon juice  
Powdered sugar  
Add rind to brandy and fruit juices; let stand fifteen minutes; strain and add gradually to yolk of egg slightly beaten. Stir in powdered sugar till of right consistency to spread.

## MOCHA FROSTING.

1/2 c. powdered sugar 2 T. strong coffee  
1 T. butter 1/4 T. vanilla  
2 T. cocoa

Cream butter, add quarter cupful sugar, then cocoa and coffee. Add rest of sugar gradually and vanilla.

## BEATEN FROSTING.

1 egg white  
2 T. cold water  
1/2 c. powdered sugar

Beat egg white with salt until stiff; add water and sugar. Beat

thoroughly, then add flavoring. One-quarter cup sugar extra may be needed if icing seems thin.

## Boiled Frostings.

The cooked frostings are either like cream candies, or are a combination of sirup and beaten egg white. The former may be made from any good fudge recipe, cooked slightly less hard than usual. A penoche recipe makes a so-called "caramel" frosting which is especially good on white cake.

The regular boiled frosting, called also White Mountain Cream, is as follows:

1 c. sugar 1 egg, white  
1-1/2 c. boiling water 1/2 T. vanilla

Stir sugar and water together, then boil without stirring, to the soft ball stage, or 238 degrees Fahrenheit. Pour onto stiffly beaten egg white and beat until of right consistency to spread. Add flavoring.

The two difficult points are to reach exactly the "soft ball" stage, and the "right" consistency to spread. It has been my observation that nothing but practice will give one a feeling of security on those two points. Brown sugar may be substituted for white; or one square melted chocolate may be added during beating.

## MARSHMALLOW FROSTING.

1/2 c. sugar 2 T. hot water  
1/2 c. milk 1/2 T. vanilla  
1/2 lb. marshmallows

Boil sugar and milk six minutes. Break or cut marshmallows, melt in double boiler, add hot water and cook till mixture is smooth. Add hot sirup gradually, stirring constantly. Beat till cool enough to spread. Add vanilla.

All measurements are level.  
c.—cup. T.—teaspoon. lb.—pound.

**Butcher Shop Opened Where Horse Meat Sold Exclusively**  
New York, Jan. 29.—A butcher shop in which horse meat is sold exclusively has been opened in Harlem, with the sanction of the Board of Health. It became known tonight. A sign over the door reads: "Horse flesh for sale here." Round and sirloin steaks are quoted at 12 cents a pound, while inferior cuts sell as low as 6 cents a pound. Horse meat frankfurters retail at 10 cents a dozen.

**The Crime of the Age**  
is committed every day by the use of sewing glasses. I will examine your eyes and fit them with the ready-made, you can arrange to make it in payment. Satisfaction guaranteed.  
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**Grand Time for Candelmas Night.**  
Candelmas night at the University club promises to be a mysterious and jovial occasion for the members of the University club. Instead of just a plain "smoker"—although when did the club ever have such a function without some added thrills?—the smoker planned for the evening of Friday, February 2, is to be an extraordinary occasion.

Invitation cards for the event bear a significant quotation from good, old, lusty Chaucer: "Tis a luckie Chance dome of byngge weale or woe. To wyghtlye Kyngges"—Chaucer, Feb. 2, 1375. Further announcement is made that a real sensation is promised for the Fair. You will be permitted, my, urged," the notice continues, "to see the sacred rules of the house committee. If you are not lucky or a good bluffer, don't come; you might get the booby prize. There are many suitable prizes for luck and slight nourishment will be administered to those who show the humor! Gambling 8 to 10."

An interesting event on the University club calendar is the Valentine dinner-dance, which will be given the evening of Valentine's day. The dance will be one of the few large dancing parties before Lent and is being looked forward to with great pleasure by college and university alumni in the city.

Beta Theta Pi alumni have planned a delightful fraternal gathering at the University club on the evening of February 9. This party is to include all the Betas, their wives, sisters and "cousins." The committee in charge expects to have at least fifty couples present.

## Davidson-Levy Wedding.

The wedding of a Miriam Jessie Levy, daughter of Mr. and Mrs. Saul Levy, to Mr. Abe Davidson of Des Moines, Ia., will take place at the Fontenelle at 6 o'clock tonight. Rabbi Frederick Cohn of Temple Israel officiating. A wedding supper for the guests, who for the most part are out-of-town relatives, will be served directly after the nuptial ceremony. The bride will be gowned in cream satin, made en traine, with an overdrape of imported chiffon trimmed with pearls. She will carry a white-bombé Bible, from which will fall a shower of lilies of the valley. The only attendant, her sister, Helen, will wear a yellow tulle and taffeta combination trimmed with electric blue sequins; violets to be worn with this girlish frock.

Mrs. Levy, the bride's mother, will wear black tulle over satin, with panels front and back of jet sequins; the bodice of silver lace. The bridegroom's mother, Mrs. Saul Davidson of Des Moines, will wear a handsome net gown fashioned over a deep blue satin.

Mr. Ellis Levitt of Des Moines will be best man.

The young couple plan an extended tour of southern California, sailing from there for Honolulu. Upon their return they will reside in Des Moines.

## Noble-Lindley Wedding.

The marriage of Miss Ruth Lindley, daughter of Mr. and Mrs. George F. Lindley, to Mr. Harold Noble of Kansas City, Mo., was solemnized this afternoon at 3 o'clock at the home of the bride's parents before thirty of the immediate relatives and a few intimate friends. Rev. Oliver Keen of Walnut Hill Methodist Episcopal church officiated. Miss Helen Wallace of Lincoln, a sorority sister of the bride, played the wedding march.

Pink satin trimmed in silver lace made up the bridal gown, the tulle veil being held in place by a wreath of lilies of the valley. She carried a shower bouquet of pale pink roses and lilies of the valley.

The couple stood before an improvised altar of palms and smilax, at the side of which were two tall baskets filled with pink roses.

The out-of-town guests included the groom's family, Mr. and Mrs. H. G. Noble, Miss Marguerite Noble and Mr. Myron Noble, and Mrs. Guy Reed and Miss Helen Wallace, all of Lincoln.

Mr. Noble and his bride left for a southern trip, after which they will be at home in Kansas City.

## For Departing Couple.

Chapter B. F. of the P. E. O. sisterhood will entertain at dinner at the Hotel Rome this evening for Mr. and Mrs. E. A. McGlasson, who leave this evening to make their home in Detroit. Decorations will be in the sisterhood colors, yellow and white.

## Honor Bridal Couple.

Mrs. G. L. Bradley was hostess this afternoon at the bridge party in honor of Mrs. Paul Bradley, a recent bride. Three tables were placed for the game and the parlors were decorated in pink roses in bud vases.

This evening Mr. and Mrs. Paul Bradley will be honored at an informal dancing party given by their parents, Mr. and Mrs. G. L. Bradley, when six couples will be present.

## Entertainments in Prospect.

Mrs. E. B. Nye will entertain women of the General Henry Lawton auxiliary Wednesday afternoon at her home in Florence.

Mrs. W. R. McKee is entertaining the Original Monday Bridge club next week.

The Junior Bridge club meets this week with Miss Marion Kuhn on Thursday.

Mrs. P. J. Emig will entertain the sewing club of St. James orphanage at her home Thursday afternoon.

The Unitarian Junior club is to hold its dancing parties the last Friday of each month. This arrangement would make the date of the next club party February 23.

Mrs. Charles T. Kountze will entertain the members of the Original Cooking club tomorrow before her departure for the east.

Mrs. Douglas Welpton will give her monthly tea for her students next Tuesday afternoon. Twenty-two of her pupils will take part in the program and Mrs. Welpton will give a talk after which tea will be served.

## HEAD OF CLUB SPONSORING MUSICAL EVENT TODAY.



Mrs. S. S. Caldwell

The Tuesday Morning Musical club, headed by Mrs. S. S. Caldwell, presents an Omaha pianist, Miss Corinne Paulson, with the Flozalezky quartet at the Brandeis theater tonight. Mr. and Mrs. Caldwell, with Mr. and Mrs. C. M. Wilhelm, will have a box party for this event, their guests including Mrs. Duncan Vinsonhaller, Mrs. John Caldwell, Miss Frances Wessels and Mr. Alexander Richardson.

Officers of the club entertained Miss Paulson and the gentlemen of the quartet, Adolfo Beth, Ugo Ara, Ivan D'Archambeau and Alfred Doehon, at luncheon at the Fontenelle.

The table, which was placed in one of the private dining rooms, was decorated with a basket of pink roses. Covers were laid for:

Mezbanes—  
S. F. Caldwell, T. J. Mahoney,  
R. Beecher Howell, H. S. Clarke,  
William Sears Pop, W. A. C. Johnson,  
Charles M. Wilhelm, Lucien Stephane,  
Miss Helen Millard, Charles Kountze.

Others occupying boxes for the concert this evening will be Miss Katherine Kemp Stillings, Mrs. Edward W. Nash, Miss Proux and Miss Catherine Cartan.

With Miss Frances Nash in her box this evening will be Miss Katherine Kemp Stillings, Mrs. Edward W. Nash, Miss Proux and Miss Catherine Cartan.

of Salt Lake City, who is to be with her sister, Mrs. Lee Huff, until Thursday. Yesterday Mrs. F. L. Ellick entertained at luncheon in her honor at the Fontenelle. In the evening she was the guest of Mr. and Mrs. P. W. Mikesell at dinner and the Orpheum.

Today Mrs. E. H. Bruening was hostess at an informal luncheon at the Blackstone. Tomorrow Mrs. W. M. Giller is giving a luncheon and bridge in her honor.

Mrs. H. E. Sidles of Lincoln came up today to spend a day with Mrs. Lee Huff and was included among the guests at the affairs for Mrs. Goodin.

## In the Social World Today.

Mrs. Charles George entertained a few friends informally at luncheon this noon at her home.

Mrs. A. J. Root was hostess for the Monday Bridge club, and Mrs. Frank S. Keogh for the Tuesday Bridge club.

Mrs. R. N. Howes entertained eight guests at an informal Orpheum matinee party today in honor of Mrs. R. E. Drennen of Canora, Saskatchewan, Canada, who is visiting her parents, Mr. and Mrs. Alfred Biddick. Mrs. Drennen was formerly Miss Mabel Biddick.

## Personal Mention.

Mrs. R. R. Evans and daughter, Miss Clara Evans, have gone to California for a several months' stay. Mr. Evans will join them in a few weeks.

Miss Mary Norris has had such a severe attack of gripe that her plans have been completely disarranged. Her wedding to Mr. Frank Selby will consequently be postponed until spring. Miss Norris is recovering slowly from her illness.

Mr. and Mrs. E. Hamilton left last night for Chicago, called there by the illness of their son, Warren.

The Henry Doorlys have moved to the H. Baldrige house for the time being.

Miss Helen Howe, who was forced to leave school in the winter because of ill health, will resume her studies at the state university the first of the week.

Mrs. L. A. Jennings, who has been making her home with her daughter, Mrs. M. D. Cameron, left this noon for a pleasure trip to California.

Mr. and Mrs. Luther Drake will be at Del Monte hotel, Monterey, Cal. for a week or ten days.

Among the women who accompanied their husbands on the Rotarian convention trip to Sioux City are Mesdames D. A. Johnson, R. L. Carter, John Welch and John Kelley.



ALLOT favors a short jacket of yellow fur to wear with a frock of beige duvetyh that is also trimmed with the yellow fur. This makes a very effective and sweet combination.

## Women's Activities

The New York States Bar association has voted to admit women to its membership.

It is just sixty years since the first woman's hospital in the world was founded in New York City.

Florida Daughters of the American Revolution are preparing to hold their annual conference at DeLand early next month.

The Marchioness of Londonderry is passionately fond of hunting and is one of the few aristocratic sportswomen of Great Britain who rides astride.

Miss Elizabeth Kenny of Los Angeles county has the distinction of being the first California woman to be appointed as inheritance tax appraiser.

A spirited contest is promised for the office of president-general of the Daughters of the American Revolution when the next national conference of the society meets in Washington in April.

Maggie Mitchell, who was a famous actress in the days of our fathers, will celebrate her eighty-fifth birthday anniversary soon. Since her retirement from the stage Miss Mitchell has made her home in New York City.

Lady Beatty, wife of England's foremost naval hero and daughter of the Chicago millionaire, the late Marshall Field, is devoting nearly all her time to war relief work. She has converted her palatial steam

yacht into a hospital ship, where wounded men receive all the comforts and attention that her vast wealth can possibly give them.

An important development of the women's movement in the countries of northern Europe is to be seen in the formation of the Federation of Northern Women's Rights association, which has just held its first conference in Stockholm.

The woman's suffrage movement in England is not new by any means. Half a century ago, on May 20, 1867, to be exact, the House of Commons registered a negative vote against a proposal to allow women to vote in parliamentary elections.

In a certain Chicago bank, having deposits of more than \$1,000,000, the savings department is run entirely under the direction of a woman, who manages the advertising and is responsible for all the additions and improvements to the department.

Put selected oysters in a strainer and pour over cold water, allowing two-thirds of a cup to a quart of oysters. Carefully pick over the oysters, taking each one separately and removing any particles of shell which adhere to the tough muscle. Pat dry in a tea towel, sprinkle with salt and pepper and roll each oyster in a thick slice of bacon. Secure bacon with toothpicks and broil over hot fire. Serve on a hot platter with garnish of cress.

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Oranges, 175 size, dozen.....2.00	Corn, size 2 can, Co. Gent, can.....1.10
Oranges, 150 size, dozen.....2.40	Pean, size 2 can, 3 cans.....1.25
Oranges, 125 size, dozen.....2.80	Tomatoes, size 2 1/2, 3 cans.....1.30
Lemons, dozen.....1.50 and 1.80	Tomatoes, size 3, can.....1.20

Potatoes, you should see them.  
Potatoes, Idaho Netteed Gem, finest potatoes per bushel, 50¢; bushel.....\$2.34  
Others, per 54¢; bushel.....\$2.14  
Flour, Economy, an excellent flour, 48-pound sack.....\$2.25  
In 5-sack lots, per 48-lb. sack.....\$2.22

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Bon Ami, cake.....8c  
Light House Cleanser, a high grade cleaner at a low price.....4c  
Tolliteer, like Saniflush, can.....15c  
Saniflush.....21c  
Castle Soap, 7 1/2, large bar.....4c  
Excel, Cuddey's white floating soap, like ivory, bar.....25c  
Diamond Soap, 9 bars.....25c  
Pyramid Washing Powder, 5c pkg.....4c

10-lb. Standard pkg. Sugar.....60c

**CEREALS, ETC.**  
Shredded Wheat, 15c pkg.....11c  
National Corn Flakes, pkg.....10c  
3 pks. for.....15c  
Rice, best Jap, 10c grade, 5 lbs. for.....25c  
Krinkle Corn Flakes, 15c size.....10c  
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