

Society Notes by Mellificia

Arithmetic a la Mode. Bertha Mae and Martha Ri, "the Bradford twins," as they are best known, small daughters of Mr. and Mrs. D. C. Bradford, are known for their precocious comments on subjects which children of their own age scorn even to notice.

Just now friends of the Bradford family are chuckling over the latest turn of the children's mind. A tutor who was instructing the children in arithmetic, division, subtraction and the like, thought to make her explanation more clear by using concrete examples.

"If oranges were 4 cents apiece at the store and I sent you over with a dime, what would you bring back?" queried the tutor.

"Two oranges and two all-day suckers, one for my sister and one for me," came back, quick as a flash.

Both little girls are now at the Sacred Heart convent, while their parents are sojourning at Coronado Beach, where they go each winter. Miss Claire Helene Woodard is with them at Coronado.

Events of the Day. Mrs. Russell Harris entertained the Thimble club in place of Mrs. J. H. Dumont, who has been ill for the last week. The parlors were decorated with jonquils and the afternoon was spent informally with their needle work.

Among the out-of-town guests were Mrs. Harry Wilkins of Detroit, Mich.; Miss Pauline Mansfield of Northampton, Mass., and Mrs. John R. Dumont, who has just returned after a four years' residence in Toronto.

Mrs. J. F. Prentiss entertained ten guests at luncheon at the Commercial club in honor of Miss Helen Miller of Evanston, Ill., who is the guest of her daughter, Mrs. H. K. Adams. The afternoon was spent at the Prentiss home.

Social Affairs Planned. Mrs. W. L. Selby will give a tea for Mrs. Frank Selby, a recent bride, on Wednesday, March 14, between the hours of 3 and 6.

Mrs. J. P. Lord is planning a luncheon for next week in honor of her daughter, Mrs. Roger Vaughan of Chicago.

Miss Eugenia Patterson will be hostess for the Thursday Bridge club this week.

Mrs. Henry Pierpont will entertain the Alumnae Association of Smith College tomorrow afternoon.

Mrs. Howard H. Baldrige is planning a tea for Mrs. Perry Allen of New York, who is visiting her mother, Mrs. Sloan, at the Colonial, perhaps Saturday of this week.

Miss Gladys Peters will entertain on Thursday for Mrs. Roger Vaughan of Chicago.

Notes of Interest. Miss Katherine Lowry acted as toastmistress at the annual Delta Zeta banquet in Lincoln Friday evening.

Mr. Ellsworth Moser, center on the Nebraska foot ball team and recent delegate to the Delta Tau Delta national fraternity convention in Chicago, has been chosen president of the "N" Men's club at the university, in which proficiency in scholarship as well as athletics counts for membership.

Miss Elizabeth McMillan of Onawa, Ia., is the guest for a few days of Mrs. Samuel Reas, jr., and other relatives.

Mr. and Mrs. A. J. Love have gone to Excelsior Springs for a short time.

Mr. J. Q. Adams has returned from California and is at the Fontenelle.

Mr. John Latenser has returned from Florida, where Mr. Myron Learned is now sojourning. Mrs. R. D. Pollard has also returned after spending the winter with her son in Florida.

The G. C. Cunningham are moving today from the Field club district to a home they have purchased at Fifty-second and Farnam, in Dundee.

Mrs. Albert Noe has been called to New Mexico by the serious illness of her son, George. Mr. Noe will go there also the end of the week.

Omaha Pupil of Clark. Mrs. Miriam Patterson Boyce is an Omaha student of Mr. Charles W. Clark of Chicago, the baritone singer who appears this evening with Pablo Casals at the Tuesday Morning Musical club concert.

Mr. Clark, who is the director of the Bush conservatory in Chicago, arrived at noon and was a guest at the Patterson home. A supper party this evening after the concert is planned, if he is able to remain over for it.

Mr. Clark came to America from Paris to give a course of lessons just before the war broke out and has remained in Chicago ever since.

For Mrs. Eggleston. Mrs. S. F. Morrison entertained at luncheon at the Blackstone in honor of her guest, Mrs. S. H. Eggleston of Laramie, Wyo., when yellow spring flowers formed the centerpiece. The party attended a matinee after lunch.

Phillippi Family Reunion. A family reunion is occupying the J. O. Phillippi family just now. Mr. and Mrs. Harry Wilkins arrived Sunday morning from their home in Detroit, Mich., for a month's visit with their parents before going to their new home in Sioux Falls, S. D.

Elwood Bailey of Jackson, Mich., arrives tomorrow morning with her little daughter, Ruth Eloise, for an extended visit with her parents. Miss Ulena Ingersoll of Mount Pleasant, Ia., is also a guest at the Phillippi home. Several affairs are being planned for the visitors.

SOCIETY FASHION FADS AT PALM BEACH.



MISS CLARA JAEGER. Miss Clara Jaeger of Morristown, N. J., who caused a sensation by appearing on the beach attired in a deep purple leather coat over her bathing suit.

Many Have Enrolled For Suffrage School

As over 125 names have been enrolled for the Suffrage school, and the list is increasing every day, the auditorium of the Young Women's Christian association has been secured for the sessions, in place of one of the smaller rooms.

Mrs. C. H. Marple, secretary of the school, now has the tickets, which may be obtained from her at \$1. Reference books as well as yellow ribbon badges trimmed with flowers and bearing the inscription, "Votes for Women," have been received by Mrs. Marple from the national headquarters in New York.

Likes Whiskers Better Than Prospective Bride

Chicago, March 6.—Cherishing his blond whiskers more than his prospective bride, Joseph F. Mikulec decided to retain his beard and give up the girl when the alternative was presented to him by Miss Mary Medric.

The license was procured and the time for the ceremony arranged when the young woman decided Mikulec would look better without a beard. They argued long and earnestly before Miss Medric issued this verdict: "Me or your whiskers. Take your choice."

"You ask 'too much,'" the young man answered, "I prefer my whiskers to any woman."

Joseph Barker Buys the Joseph Hayden House

Joseph Barker has leased the Joseph Hayden home at Thirty-second and Farnam streets for ninety-nine years. The lease has a purchasing clause by which Mr. Barker may buy any time within ten years for \$40,000. Mr. Barker will make the house his home this fall.



The Way to a Man's Heart

Just try giving him a MALLO dessert at dinner or lunch. Go to your grocer or call him on the phone and order a quart can of White-Stokes MALLO.

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White-Stokes Co., Inc. Chicago, Illinois.

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

Fish.

People of an inland community like Omaha are apt to overlook the many possibilities of fish as a part of the diet. Fish compares very favorably with meat as a flesh-building food, and it is somewhat cheaper. It is probably not cheaper as a fuel food, for it furnishes less heat units per pound. Besides the money advantage, fish offers a pleasant change in the line of flesh-building foods—if one likes it.

I find in my high school classes that the "if" is rather a large one. If I may generalize from the tastes of the girls, I should say that our community does not half realize the value of fish. Though our own waters do not supply the choicest varieties, we can enjoy them because of the excellent system of refrigeration in shipping. Fish is shipped in frozen from large lakes and either ocean, and is in splendid condition if used directly from the icebed on which it is kept.

Frozen fish deteriorates more rapidly than fresh stock. Good fish has firm flesh and the odor is not strong.

In the Omaha market are to be found most of the common varieties of fish, such as pike, pickerel, croppies, bass, catfish, halibut and fresh salmon. The last two seem general favorites, because they contain very few bones, little waste and are easy to prepare.

In the summer time we get carp, buffalo and a few bass from local waters; but the flavor is very inferior because of the muddiness of the waters. The price of shipped-in fish varies from 12 1/2 cents to 30 cents per pound.

Fish may be boiled, steamed, fried or baked. Steamed fish is a little nicer than boiled, for the fish retains more flavor and is less apt to go to pieces. A boiled or steamed fish is always served with a sauce to add to the flavor; a baked or fried fish is improved by sauce, though it may be served with slices of lemon and sprigs of parsley.

Use thick pieces of large fish for boiling, or whole small fish. Add salt and vinegar to water in proportion of one tablespoonful of salt and two tablespoonfuls of vinegar to three quarts of water. Use enough water to cover the fish. Wrap the fish in cheesecloth to prevent breaking apart and plunge into boiling water. Do not let the water boil when the fish is in. The fish is done when the flesh leaves the bone, or when the flesh flakes apart easily. The usual time for a thick piece is thirty to forty minutes. To steam fish, allow about forty minutes.

Fried Fish. Dredge fish with flour, salt and pepper, or cornmeal, or egg and crumbs, and cook in a small amount of fat in a pan for about twenty minutes. The flame should be high for the first five minutes, then low to insure thorough cooking of the interior. Better still—plunge the fish into deep fat heated till a bread cube will brown in sixty seconds.

Baked Fish. Lay the fish on buttered strips of cloth, put strips of salt port over it, or a fair quantity of any desired fat, and bake one hour in a hot oven for a three-pound fish. Baste frequently unless using a self-heating roaster. Fish for baking is improved by stuffing.

FISH STUFFING. Few drops onion juice. 1 t. each parsley, capers and pickles, finely chopped. Mix ingredients in order given. For special occasions, fish may be

skinned and boned, in which condition it is known as filets of fish. To skin, cut out the fins and a narrow strip of skin from both sides. Loosen the skin at the head, dip fingers of left hand in salt, grasp the skin firmly and pull from head toward tail, pressing the flesh back with a knife, that it may not be torn. After the skin is removed from one side, turn the fish and remove the skin from the other side.

To bone the fish, begin at the tail and insert a sharp pointed knife between the flesh and bones. Keeping the edge of the knife against the bones, loosen the flesh, working gradually toward the head, leaving the fish in one piece and the bones clean. Filets may be treated as suggested above.

The following is an old European method of preparing fish: Filled Fish. Cut off the head of the fish; clean, and work the bones and flesh loose from the skin, being very careful not to break the skin in any place. Remove the flesh from the bones. Chop the flesh fine, add salt, pepper and seasonings, such as minced onion or garlic. Add one egg, slightly beaten and one-fourth cup bread crumbs.

Put the fish mixture back into the skin; sew the skin up carefully, and boil gently one hour in water seasoned with salt, pepper, grated onion and parsley. Serve hot or cold in slices.

Sauce: for Fish. HOLLANDAISE SAUCE. 1/2 c. butter 1/4 t. salt 2 egg yolks 1/2 c. boiling water 1 t. lemon juice 1/2 c. hot water

Put butter in a bowl, cover with cold water and wash, using a spoon. Divide in three parts; put one piece in a saucepan with yolks of eggs and lemon juice, place saucepan in a larger one containing boiling water and stir constantly with a wire which until butter is melted; then add second piece of butter, and, as it thickens, third piece. Add water, cook till of a custard consistency (about 1 or 2 minutes), and season with salt and cayenne.

MOCK HOLLANDAISE SAUCE. 1/2 c. butter 2 eggs 2 c. milk 1/2 to 1 lemon.

Make a white sauce, adding the beaten eggs just before taking from the fire and stirring until well thickened. Add lemon juice just before serving. This sauce is much more easily prepared than the real Hollandaise, is more apt to be successful and is cheaper because it makes a much larger amount.

DRAWN BUTTER SAUCE. 1/2 c. butter 1/4 t. salt 1/2 c. flour 1 t. pepper 1 1/2 c. hot water

Melt one-half the butter, add flour with seasoning and pour on gradually hot water. Boil five minutes and add remaining butter in small pieces.

TOMATO SAUCE. 1 1/2 c. tomatoes 1/2 t. flour 1 slice onion 1/4 t. salt 2 t. butter 1/2 t. pepper

Cook onion with tomatoes fifteen minutes, rub through a strainer and add to butter and flour, to which seasonings have been added, cooked together. Thick pieces of fish, covered with egg and crumbs, may be surrounded with tomato sauce and baked.

Correction. The ingredients for Cooked Salad Dressing were incorrectly printed on Tuesday, February 27. They should read as follows:

1 t. butter 1/2 t. sugar (4 T. for fruit salad) 1 t. salt 2 whole eggs or 8 egg yolks 1 t. mustard 1/4 c. weak vinegar 1/4 t. pepper

Timely Fashion Hint By La Raconteuse



Navy blue and gray is always a charming and attractive combination, especially so in the afternoon frock illustrated. The chemise blouse effect of gray georgette, with navy bead embroidery, tops a full pleated skirt over foundation of gray satin. Such details as the generous sash and triple hemstitched collar add distinctive finishing touches.

Spanish Speaking Club Elects First Officers

The Spanish Speaking club, an organization formed to promote the speaking of that language, elected officers at a meeting in office No. 516, Bee building. The following were chosen: Mrs. N. M. Henderson, president; H. Hasteroth, vice president; Mrs. Paul Getzschman, treasurer; George N. Mecham, secretary. Meetings will be held on the second and fourth Thursday of each month. Mrs. Henderson, president of the club, was a resident of Ecuador, South America, for several years. Mr. Mecham, secretary, court reporter in Judge Leslie's court, was in the navy and spent several years in the southern republics.

West Q Improvers Want Swimming Pool in Park

A committee from the West Q Improvement club is urging that the city place a swimming pool in Morton park, Forty-second and W streets. Next Sunday afternoon members of the city council and recreation board will visit the park and make a decision on the merits of the case. City Commissioner Hummel is inclined to believe the request will be granted. The pool, if established, will be similar to the one in Spring Lake park.

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P. E. O. Sisterhood Re-Elects Mrs. J. C. Weeth President

Mrs. Joseph C. Weeth was re-elected president of Chapter B. K. P. E. O. sisterhood, at the annual meeting held last Monday evening. Mrs. William R. Mathews is vice president; Mrs. Chester Wells, recording secretary; Miss Edna Pickering, corresponding secretary; Mrs. Leo Wilson, treasurer; Miss Agnes Livesey, chaplain; Mrs. John Buchanan, guard, and Miss Gertrude Weeth, journalist and organist. Mrs. Weeth and Mrs. Buchanan will represent the chapter at the state meeting at Fremont in June. Mrs. Mathews and Mrs. Wells are the alternates.

The Limit Up. Mr. Dolby was found engaged in vigorously polishing his shoes. "What are you doing that for?" the intruder asked. "I always thought you wore patent leather shoes." "These are patent leather," replied Dolby, painfully bringing his spinal column into normal position, "but the patent on them has expired."—New York Times.

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The National Breakfast. This Is Orange Week Eat Oranges for Health. START today to enjoy this great, annual fruit festival. This is Orange week everywhere, and Saturday, March 10th, is National Orange Day. You can buy delicious, healthful Sunkist Oranges at special prices all this week from almost any dealer. Order a dozen now, or better, buy a box. Uniformly good oranges such as Sunkist will keep. Sunkist Oranges are juicy, firm, and practically seedless—uniformly good oranges. They come in varying sizes and prices. Ask that your Sunkist be delivered to you in the original, crisp tissue wrapper which are stamped "Sunkist." California Fruit Growers Exchange, A Co-Operative Non-Profit Organization of 2000 Growers, Los Angeles, California. Sunkist Uniformly Good Oranges.

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