THE BEE: OMAHA, WEDNESDAY, MARCH 7, 1917.

Mome Oconomics



Social Affairs Planned.

Social Atlairs 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 lunch-con for next week in honor of her daughter, Mrs. Roger Vaughan of Chicago. Miss Clara Jacger of Morristown, N. J., who caused a sensation by appearing on the beach attired in a deep purple leather coat over her bathing suit. Chicago. Miss Eugenia Patterson will be hostess for the Thursday Bridge club

this week. Mrs. Henry Pierpont will entertain the Alumnae Association of Smith

the Alumnae Association of Smith College tomorrow alternoon. Mrs. Howard H. Baldrige is plan-ning 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 Peter. will entertain on Thursday for Mrs. Roger Vaughan of Chinese As over 125 names have been en-rolled for the Suffrage school, and the list is increasing every day, the audi-torium of the Young Women's Chris-tian association has been secured for the sessions, in place of one of the smaller rooms.

of Chicago.

Notes of Interest.

Miss Katherine Lowry acted as toastmistress at the annual Delta Zelta banquet in Lincoln Friday even-

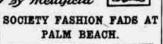
the sessions, in place of one of the smaller rooms. Mrs. C. H. Marple, secretary of the school, now has the tickets, which may be obtained from her at \$1. Ref-erence books as well as yellow rib-bon badges trimmed with flowers and bearing the inscription, "Votes for Women," have been received by Mrs. Marple from the national headquar-ters in New York. Mr. Ellsworth Moser, center on the Nebraska foot ball team and recent delegate to the Delta Tau Delta na-Likes Whiskers Better tional fraternity convention in Chi-cago, has been chosen president of the "N" Men's club at the university, in which proficiency in scholarship as well as athletics counts for member-ship.

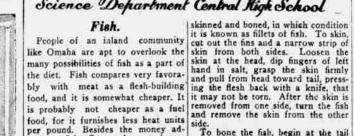
miss Elizabeth McMillan of Onawa Ia., is the guest for a few days of Mrs. Samuel Ress, jr., and other relatives. Mr. and Mrs. A. J. Love have gone to Excelsior Springs for a short

The Exception 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. Cunninghams 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 verious 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





food, for it furnishes less heat units food, for it furnishes less heat units per pound. Besides the money ad-vantage, 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 the must generalize from the classes that the if is father a targe 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 va-ricities, we can enjoy them because of the assest of the girls, I should say that the value of fish. Though our own ricities, we can enjoy them because of the assest of the girls of the second state of the second the second the second state of the second state of the second the second the second state of the second state of the second state the second the second state of the second st

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 in snipping. Fish is snipped 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 the flesh fine, add salt, pepper and the store store store of the flesh firm the bones. Chop fish has firm flesh and the odor is not

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, crop-pies, bass, catifsh, halibut and fresh salmon. The last two seem general favorites, because they contain very few bones, little waste and are casy 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 12½ cents to 30 cents 17. lemon jules 13. colling water.

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 ish is im-proved by sauce, though it may be served with slices of lemon and

sprigs of parsley. Boiled Fish.

Use thick pieces of large fish for boiling, or whole small fish. Add salt and vinegar to water in propor-tion of one tablespoonful salt and

salt and vinegar to water in propor-tion of one tablespoonful 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 break-ing apart and plunge into boiling water. Do not let the water boil after the fish is in. The fish is done when the flesh leaves the bone, or 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**

Fried Fish.

Dredge fish with flour, salt and pep-per, or commeal, 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

Few drops onlon juice. 1 t. each paraley, capers and pickles, finely chopped.

The National

Breakfast

Inan Prospective Bride Chicago, March 6.—Cherishing his blond whiskers more than his pros-cided to retain his beard and give up the girl when the alternative was pre-sented to him by Miss Mary Medric. The license was procured and the time for the ceremony arranged when the young women and balance of the first five minutes, then low to insure thorough 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 for 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-basting roaster. Fish for baking is improved by stuf-fing. The license was procured any the time for the ceremony arranged when the young woman decide' Mikulec would look better without a heard. They argued long and earnesity be-fore Miss Medric issued this verdict: "Me or your whiskers. Take your choice." fing. FISH STUFFING. t c. crumbs 16 c. melted butter.

choice." "You ask too much," the young man answered, "I piefer my whis-kers to any woman." i t. pepper.

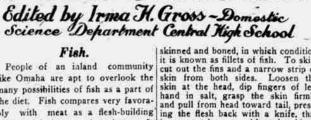
MISS. CLARA JAEGER.

For Suffrage School

Many Have Enrolled

Joseph Barker Buys the Joseph Hayden House

Joseph Barker has leased the Jo-seph 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.



and remove the skin from the other side. To bone the fish, begin at the tail and insert a sharp pointed knife be-tween the fiesh and bones. Keeping the edge of the knife against the bones, loosen the fiesh, working gradually toward the head, leaving the fiesh in one piece and the bones clean. Fil-lets may be treated as suggested above.

Filled Fish.

4 t. sait Few grains cayanns 1-3 c. bolling water.

The Spanish Speaking club, an or-ganization formed to promote the I'nt butter in a bowl, cover with speaking of that language, elected of-ficers at a meeting in office No. S16, Bee huilding. The following were chosen: Mrs. N. M. Henderson, president; H. Hatteroth, vice presi-dent; Mrs. Paul Getzschman, treas-urer; 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 speaking of that language, elected ofcold water and wash, using a spoon. Divide in three pieces; put one piece in a succepan with yolks of eggs and in a succepan with yours and larg-lemon juice, place sancepan in a largterion juice, place sancepan in a jarg-er one containing boiling water and stir constantly with a wire whick until butter is melted; then add sec-ond piece of butter, and, as it thick-ens, third piece. Add water, cook till of a custard consistency (about 1 or 2 minutes), and season with salt and cavence.

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

1-1 c. butter 3 T. flour 1 5 c. hot water i t. salt

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. % c. tomatoes slice onion T. butter 1 T. flour W t. sait is t. popper.

ternates.

The Limit Up.

Cook onion with tomatoes fifteen minutes, rub through a strainer and add to butter and flour, to which sea-sonings have been added, cooked to-gether. Thick pieces of fish, cor-ered with egg and crumbs, may be surrounded with tomato sauce and balad baked.

Correction.

The ingredients for Cooked Salad Dressing were incorrectly printed on Tuesday, February 27. They should read as follows: S T. sugar (4 T. for fruit saiad) S whole eggs or S edg yolks by c. weak vinegar. T. butter T. flour 1 L. salt Mix ingredients in . der given. For special occasions, fish may be



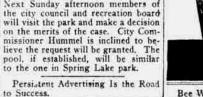
Timely Fashion Hint By La Raconteuse

Spanish Speaking Club **Elects First Officers**

West Q Improvers Want Swimming Pool in Park

A committee from the West Q Improvement club is urging that the

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 Com-missioner Hummel is inclined to be-lieve the request will be granted. The lieve the request will be granted. The pool, if established, will be similar



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DRAWN BUTTER SAUCE.

Clark of Chicago, the baritone singer who appears this evening with Pablo Casals at the Tuesday Morning Mu-sical club concert. Mr. Clark, who is the director of the Bush conserva-tory 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 codrse of lessons just before the war broke out and has remained in Chi-cago ever since cago 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.

Phillippi Family Reunion. A family reunion is occupying the J. O. Phillippi family just now. Mr. and Mrs. Harry Wilkins arrived Sun-day morning from their home in De-troit, Mich., for a month's visit with their parents before going to their new home in Sioux Falls, S. D. Mrs. Elwood Bailey of Jackson, Mich., ar-rives tomorrow morning with her lit-the daughter, Ruth Eloise, for an ex-tended visit with her parents. Miss Ulena Ingersoll of Mount Pleasant, I.a., is also a guest at the Phillippi bome. Several affairs are being planned for the visitors.

Betrothal Announced

Mr. and Mrs. Jacob Newman of Chicago, announce the betrothal of their gaughter, Rose Mildred, and Mr. Benjamin Somberg of Omaha. Miss Newman, visited in Omaha last sum-

r Miss Kaiser. Mra W. H. Taylor will give a theon Saturday at the University bin honor of Miss Madelline Kaiser Chicago and her sisters. Miss adys Haycock and Miss Blanche adys Haycock and been here the thweek, but Miss Blanche Hay-ck will not arrive until Saturday, the to remain over the week-end. Triday ev.n.ng Mr. and Mrs. Ar-the McDonald will give a bridge ty in honor of Miss Kaiser



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