

Society Notes

Parsons' Humor Delights Women. Frank Alvah Parsons, who spoke yesterday afternoon before the Fine Arts society, was one of the wittiest and most interesting of the lecturers who have spoken in Omaha this year.

SUFFRAGE WORKER LEAVES FOR BLACK HILLS RANCH.



Mrs. E.S. Rood

cellaneous shower in honor of Miss Harriet Copley, a bride of next week.

Club Notes.

Owing to the serious illness of Mrs. R. A. McNown's little daughter Eleanor, who is suffering with pneumonia, the meeting of the Kappa Alpha Theta Alumnae association has been postponed until April 3, when Miss Erma Jones will be hostess.

The St. James Orphanage Sewing society will meet Thursday afternoon at 2 o'clock with Mrs. Agnes Whalen at 1146 South Thirty-sixth street.

Mrs. C. L. Davis and Mrs. Carl Lord will entertain the Delta Gamma Alumnae association at luncheon Saturday at the home of the former.

Mrs. Allen is a much-feted visitor, many of her friends who knew her as Bertha Sloan before her marriage taking this opportunity to entertain their old friend.

Mrs. J. P. Lord entertained eighteen guests at a prettily appointed luncheon at the Blackstone, honoring her daughter, Mrs. Roger Vaughan of Chicago.

Mrs. W. H. Munger entertained informally at luncheon at the Blackstone in honor of Mrs. George E. Congdon of Rock Island, N. Y.

Mrs. Chester Nieman entertained the Tuesday Bridge Luncheon club at her home. Miss Dorothy Sanford of Lincoln was the only guest of the club.

Mrs. J. E. Bernstein entertained at luncheon at her home for Miss Gertrude Kopald, whose engagement was recently announced and for her guest, Miss Harriet Stearns, of Minneapolis.

Mrs. H. G. Nasburg entertained informally this afternoon at a bridge luncheon in honor of Miss Josephine Huse of Fullerton, Neb.

Mrs. B. J. Hull, who has been seriously ill, has improved so much that she will probably return to her home tomorrow from the hospital.

Mrs. Charles Mock of Milwaukee is the guest of her sister, Mrs. Harry Felthamer, and her daughter, Mrs. Frederick Rosenstock.

Miss Dorothy Sanford of Lincoln arrived last evening for a week's visit with her sister, Mrs. Chester Nieman.

Mrs. Halleck Rose is confined to her room, worn out by attendance in her small son, Homer, who was quite ill, but is now improving.

Mr. and Mrs. W. E. Slabaugh of Akron, O., will arrive the first of the month, enroute from a winter sojourn in California, for a visit with Mr. and Mrs. W. W. Slabaugh.

Mrs. E. S. Rood, Second district suffrage chairman, accompanied Mr. Rood to their ranch in the Black Hills today for a six months' stay.

Home Economics Department

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

Old Cookery Books.

We are very apt to take cookery for granted and seldom picture to ourselves culinary conditions different from ours. Recently I came upon a book by W. C. Hazlett bearing the above title—a book which gives interesting material about English cookery in the Middle Ages and slightly later.

Mr. Hazlett traces the beginnings of the uses of different food-stuffs and gives some examples of early recipes. The recipes were sure-ly intended for a more lavish age than ours—a quart of cream and a pound of butter for use in a single recipe are not uncommon. Besides being extravagant, they are indefinite, huge and require much labor of preparation.

As early as the eleventh century there is mention of meats, various kinds of fish and bread; in the fifteenth century are to be found almond-milk, rice, gruel, fish broth or soup, a sort of fricassee of fowl, pies, pastries, tarts, apple juice, a dish called "jussell," made of eggs and grated bread, with seasoning of sage and saffron, and "strows," which corresponds to our omelet.

The day's menus in a wealthy Tudor household do not seem either varied or particularly appetizing. "The noon-tide breakfast provided for the Percy establishment was of a very modest character; my lord and my lady had, for example, a loaf of bread, two manchets (loaves of finer bread), a quart of beer and one of wine, two pieces of salt fish and six baked herrings.

Thomas Percy had half a loaf of household bread, a manchet, a pottle of beer, a dish of but-ter, a piece of salt fish, and a dish of sprats, or three white herrings, and the nursery breakfast for my Lady Margaret and Master Ingram Percy was much the same.

The above menus were for fish days; on flesh days, the fish was replaced with "half a chine of mutton or boiled beef, or boiled mutton breasts."

In 1509 there is mention of strawberries and cream served as a feast; in 1620, the potato is urged as part of the diet; in 1644 oysters were eaten with wine at breakfast; in 1654, directions were printed for frying mushrooms which were raining snow; and in 1678, pies, pasties, and sweet pastry seem to be used rather largely.

Foreign influence upon cookery began to be felt. "The nursery rhyme in the bogs and soil which prevents reptiles from existing, but, however that may be, Ptolemy refers to the island in these words: 'Hibernia, that happy land where no snake or venomous thing can be found.'"

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.

'Sing a song of sixpence' receives a singular and diverting illustration from the pages of this 'Eupulario' (an Italian book of cookery), where occurs a receipt to make Pies that the Birds may be alive in them, and fly out when it is cut up."

A few years later, "The Complete Housewife," by E. Smith (a woman) appeared. In her own preface she remarks: "The treatise is divided into ten parts: Cookery contains above an hundred receipts, pickles, fifty, puddings above fifty, pastries above forty, cakes forty, creams and jellies above forty, preserving an hundred, made wines forty, cordial waters and powders above twenty, medicines and salves above two hundred; in all, eight hundred."

"I have likewise presented you with schemes engraven on copper plates for the regular disposition or placing of the dishes of provision on the table according to the best manner, both for summer and winter, first and second courses, &c."

Though, for the reasons stated at the beginning of this article, we cannot make practical use of old recipes or "receipts" as they styled them we may care to look over a few of them.

A Leg of Mutton a-la-Daube—Lard your meat with bacon through, but slant-way; half roast it; take it off the spit, and put it in a small pot as will boil it; two quarts of strong broth, a pint of white-wine, some vinegar, whole spice, bay-leaves, green onions, savory, sweet-marjoram; when 'tis stew'd enough, make sauce of some of the liquor, mushrooms, lemon cut, like dice, two or three anchovies; thicken it with browned butter. Garnish with lemon.

To Fry Cucumbers for Mutton Sauce—You must brown some butter in a pan, and cut the cucumbers in thin slices; drain them from the water, then fling them into the pan, and when they are fried brown put in a little pepper and salt, a bit of an onion and gravy, and let them stew together, and squeeze in some juice of lemon; shake well, and put them under your mutton.

To Make New-College Puddings—Grate a penny stale loaf, and put to it a like quantity of beef suet, finely shred, and a nutmeg, grated; a little salt, some currants, and then beat some eggs in a little sack, and some sugar, and mix all together, and knead it, and make it up in the form and size of a turkey egg, but a little flatter; then take a pound of butter and put it in a dish, and set the dish over a clear fire, and rub your butter about the dish till 'tis melted; put your puddings in, and cover the dish, but often turn your puddings, until they are all brown alike, and when they are enough, scrape sugar over them and serve them up hot for a side dish.

Orange Pudding—Take the outside rind of three Sevil oranges, boil them in several waters till they are tender; then pound them in a mortar with three-quarter of a pound of sugar; then blanch and beat half a pound of almonds very fine, with rose-water, to keep them from oiling; then beat sixteen eggs, but six whites, and a pound of fresh butter; beat all these together very well till 'tis light and hollow; then pit it in a dish, with a sheet of puff paste at the bottom and bake it with tarts; scrape sugar on it and serve it up hot.

RELISH FOR ST. PATRICK'S DAY. Bread. Lemon Juice. Caviar. Large queen olives. Cut thin slices of bread in the shape of pipes, toast and spread lightly with caviar, to which a few drops of lemon juice has been added. Stone the olives and fill with caviar. Place the olives in the center of a plate and arrange the pipes around the edge.

water, then fling them into the pan, and when they are fried brown put in a little pepper and salt, a bit of an onion and gravy, and let them stew together, and squeeze in some juice of lemon; shake well, and put them under your mutton.

water, then fling them into the pan, and when they are fried brown put in a little pepper and salt, a bit of an onion and gravy, and let them stew together, and squeeze in some juice of lemon; shake well, and put them under your mutton.

water, then fling them into the pan, and when they are fried brown put in a little pepper and salt, a bit of an onion and gravy, and let them stew together, and squeeze in some juice of lemon; shake well, and put them under your mutton.

water, then fling them into the pan, and when they are fried brown put in a little pepper and salt, a bit of an onion and gravy, and let them stew together, and squeeze in some juice of lemon; shake well, and put them under your mutton.

water, then fling them into the pan, and when they are fried brown put in a little pepper and salt, a bit of an onion and gravy, and let them stew together, and squeeze in some juice of lemon; shake well, and put them under your mutton.

water, then fling them into the pan, and when they are fried brown put in a little pepper and salt, a bit of an onion and gravy, and let them stew together, and squeeze in some juice of lemon; shake well, and put them under your mutton.

Bachelor Starts Out All Right, But He Finally Runs Into a Snag

Willing to Take Insurance or to Buy an Auto, but Draws the Line at Matrimony.

FLEES AT WOMAN'S OFFER

There is a limit to human kindness. You can ask too much of an obliging bachelor. Herman Auerbach, merchandise broker in the Omaha National Bank building, is the obliging bachelor, though he would be the first to resent the insinuation. Auerbach is assisting Leo Rosenthal in securing ads for the program of the Jewish war relief ball, a large affair planned for Thursday evening, March 29, at the Auditorium. When he approached a well known insurance man; and asked for an ad for the dance program, the w. k. i. m. stalled.

Duty Here to Plan for Building Owners Meeting

Charles E. Duty of Cleveland, president of the National Association of Building Owners and Managers, is in Omaha conferring with Omaha members of the local association in regard to arrangements for the national convention in Omaha next June.

business woman of the species named by "Billy Sunday"—"ladies in waiting." "Find me a husband and I'll take several ads," quoth she in response to his plea. Auerbach gasped, hemmed and hawed. "I'm not— Then he fled.

Knocks Obstinate Coughs in a Hurry

A Simple Home-Made Remedy that Gets at the Cause.

Thousands of people normally healthy in every other respect, are annoyed with a persistent hanging-on bronchial cough year after year, disturbing their sleep and making life disagreeable. It's no needles—there's an old home-made remedy that will end such a cough easily and quickly. Get from any druggist "2 1/2 ounces of Pinex" (50 cents worth), pour it into a pint bottle and fill the bottle with plain granulated sugar syrup. Begin taking it at once. Gradually but surely you will notice the phlegm thin out and then disappear altogether, thus ending a cough that you never thought would end. It also promptly loosens a dry or tight cough, stops the troublesome throat tickle, soothes the irritated membrane that line the throat and bronchial tubes, and relief comes almost immediately. A day's use will usually break up an ordinary throat or chest cold, and for bronchitis, croup, whooping cough and bronchial asthma there is nothing better. It tastes pleasant and keeps perfectly.

Pinex is a most valuable concentrated compound of genuine Norway pine extract combined with gualacol and is for throat and chest colds with splendid results. To avoid disappointment, ask your druggist for "2 1/2 ounces of Pinex" with full directions and don't accept anything else. A guarantee of absolute satisfaction or money promptly refunded goes with this preparation. The Pinex Co., Ft. Wayne, Ind.

Some Real Irish Table Decorations for St. Patrick's Day

St. Patrick's day again! Are you going to have a party? And if so, what kind of a party is it to be? Are you going to be quite happy and conventional, utterly undisturbed by any ray of originality, and have a table spotted all over with green pigs, green tall hats, clay pipes, green shamrocks and green snakes? If so, blessings on you, but please don't ask me to be there. This time of year would make any real Irish man or woman furious if he or she did not happen to have a sense of humor which enables its fortunate possessor to grin and pass by on the other side of the road.

Of course, most of the so-called ornaments and novelties are just an evidence of pitiable ignorance and abominable bad taste, and so those who use them are more to be pitied than blamed. However, I am not out to shout, "Who dare tread on the tail of my coat?" today, so we don't get on to that sore subject, but will rather take the merely foolish trifles and try to enlighten those who sit in darkness.

To begin with, the pigs—poor little grunters—we owe them a lot. Unfortunately, they do not possess as many in the whole of Ireland as could be seen in a Chicago stock yard in one day, nor are they of as distinguished a breed as those bloated aristocrats of the English farms, the Berkshire pig, so it is a little difficult to see why they should be selected as a national emblem.

Probably they were chosen by the same type of mind that originated the glittering green snakes, for they were never connected with Ireland in any except a negative sense. You remember the famous encyclopedia which in the index had a reference "Snakes in Ireland," and when the anxious seeker after knowledge turned to the indicated page he say this entry, "There are no snakes in Ireland," a fact which was true from the beginning of time, legends of St. Patrick to the contrary notwithstanding. It is said that there is some ingredient

in the bogs and soil which prevents reptiles from existing, but, however that may be, Ptolemy refers to the island in these words: "Hibernia, that happy land where no snake or venomous thing can be found." A certain western multimillionaire whose wife had a special horror of the reptiles had a whole shipload of turf brought out and put in a deep trench around his house and garden in California so as to prevent the entrance of snakes.

Clay pipes are smoked in Ireland, of course, but they are not at all so typical as the briar root variety, and as for the tall hats, they unfortunately have virtually vanished out of the land, the modern Irishman being generally found in a cloth cap if he is young, a wide-brimmed soft black felt if he is old, and even in the dim and distant past the hats were not green—unless through old age.

I really hate to destroy all your fond delusions, but alas! the exigencies of truth demand it. It reminds me of a funny thing which happened some years ago. There is an industry outside Dublin for the manufacture of rosaries from cow's horns. Some are left the original white gray and brown, some are dyed red or green and I happened to have the green. When visiting a convent in Nebraska I showed these beads to one of the sisters, explaining that they were made from Irish cow's horn. An incredulous look of blank astonishment came over her face as she exclaimed, "but Irish cows haven't really got green horns."

Now having cleared the ground of almost all the objects which are to be found in the stores, what can we use for a genuine Irish Patrick's day party? Shamrocks, harps and green flags are quite admissible, but you know the original flag was not green at all, but a lovely greenish turquoise blue with golden snakes on it. The green only came into existence in the eighteenth century and so, if you want to have something quite original and really truly Irish, why not use these two colors for your table?

In the center of the table put a small flat mirror to represent the thousands of little lakes which dot the land, and border it around with sham-

rocks and ferns. In the middle make a little island of moss and shamrocks from which the blue flag can rise. It could be made out of a piece of turquoise blue ribbon and applied in the center, or if you have a scrap of gold ribbon from which it can be manufactured, so much the better.

From the edges of the mirror streamers of the blue ribbon could run to each place, ending in a small gold harp, a tiny pot of shamrock or smaller flag, or whatever you please. Ob- long pieces of chocolate piled up in small square brown baskets could represent creels of turf, and at each corner of the table little boats painted black, with brown sails spread, could carry a further cargo of chocolate turf piled neatly up in stacks, bringing back memories of Galway and the west of Ireland to those who have seen the turf-laden boats with red brown sails set to catch the breeze as they tossed up and down on the ever-changing waters of the bay.

A table decorated in this manner would be quite easily arranged and would be really beautiful, distinctive and quite truly characteristic of the little green isle across the ocean.—Philadelphia Ledger.

Upholstered Rockers and Easy Chairs at the RAYMOND 1513-15 Howard Street at Prices That You Can't Let Pass.

LIVE BETTER FOR LESS GET THE SAVING HABIT—Success prompts to exertion, and habit facilitates Success. Get the habit of trading at the Basket Stores—the SAVING HABIT.



Father Says—



For Cakes, Fruit, Salads, Pastries, Desserts, Ice Creams, Hot Chocolate, Jello, Gelatines and Candy.

White-Stokes Co., Inc. 3015 Jasper Place Chicago Illinois



You need never worry about results in baking if you use KC BAKING POWDER

It has been a stand-by for a quarter of a century. Guaranteed under all pure food laws. 25 Ounces for 25¢

Nemo STANDARD OF CORSETS AND SERVICE

By a variation in construction, the marvelous benefits of the Nemo Wonderlift Bandlet are made available to women of slight form as well as those of full figure.

"WONDERLIFT"

556 558



Many a woman of slender—even very slight—figure needs abdominal support (not reduction) quite as much as any stout woman. The form of the Wonderlift Bandlet shown above gives the gentle support that brings a grateful sense of uplift; relieves strain on nerves and ligaments; and produces the youthful, buoyant feeling that keeps one's face young and smiling.

No. 556 and 558 are both intended for slender to medium figures. No. 556 is of fine white batiste. No. 558 is of fine dotted batiste, in pink or white; low girle top. \$5