# Cociety Hotes

Cupid Busy in College Circles.

Not all the young women, or men cither, who are preparing to take an active part in the world by attending lessituations of higher learning are concentrating upon matters purely intellectual. The story comes from those who have friends at colleges here and there and at our own state university that many young women are far more interested in filling their "hope chests' than in the serious work of the great there and at our own state university that many young women are far more interested in filling their "hope chests" than in the serious work of the great

world.

Some of these delightful young affairs are coming to light each day. Today the engagement of Miss Blanche Busk to Mr. Albert J. Covert is announced. Both are seniors at the state university.

Two young people who are admittedly engaged recently motored to Omaha for a short visit. Both are students at the state university, she a Lincoln girl, while he resides in Omaha. Another pretty Omaha girl found the persuasions of Cupid too enticing to resist, so that she left school before the year was over to announce her engagement to a popular young man. A perfect deluge of engagements of school folks seems imminent.

Some say: "Marriage is such a serious matter that anyone so engrossed in studies as school men and women should have little time to consider it." The young people say: "Oh, it is a pleasure that we can always remember these school days together!"

Theater Party for Mrs. Locke.

Mrs. C. J. Bulla and Mrs. E. A. Rose gave a large Orpheum party in honor of Mrs. Anton Locke of Detroit, Mich., who is visting her mother, Mrs. T. H. Ensor. The guests included:

Mestams

Mestams

Mesdam a— Russell Burruss, Jessie Caughsy, R. E. Schindel, Robert Daugherty, Allen Dudley, Charles Grant, W. B. Chesk, G. H. Marling, W. B. Tang, W. B. Tang, N. R. Bryon, R. M. Lavorty,

Sends Photo to Mr. Kelly

Sends Photo to Mr. Kelly.

Reminiscent of the Galli-Curci concert, Thomas J. Kelly of Omaha-Chicago musical fame, treasures an autographed photograph of the wonderful singer sent him in appreciation of an analytical musical criticism written by Mr. Kelly on special request of the Musical Courier. "To the kind Mr. Kelly from Amelita Galli-Curci," she wrote. The photograph is Galli-Curci's favorite one, the one which has been likened to the Mona Lisa.

Uni Students Engaged.

Mr. and Mrs. A. C. Busk announce the engagement of their daughter. Blanche, to Mr. Albert J. Covert, son of Mr. and Mrs. James R. Covert, of Washington, D. C., the wedding to take place in June. The announcement was made known to Miss Busk's friends at a luncheon given at the Blackstone, where covers were laid for twenty-five. The table had for its centerpièce a large basket of yellow jonquils and the place cards were old-fashioned ladies' standing beside a garden gate looking at a garden of daffodils on which the name of the couple were written.

Miss Busk is a graduate of the Omaha High school and is at present a senior of the University of Nebraska, where she will graduate in June. She is a member of the Alpha Chi Omega sorority, and is regimental sponsor this year at the university.

Mr. Covert will graduate in June from the college of law at the state university and is a member of the Delta Chi fraternity.

The wedding which will be a church affair, will have a marked fraternity atmosphere.

Out-of-town sorority sisters of Miss.

atmosphere.

Out-of-town sorority sisters of Miss Busk who will come for the luncheon are the Misses Marian Castle of North Band, Net.; Cordelia Condra of Lincoln, Marjorie Hesseltine of Forest Grove, Ore.; Ruth Whitmore of Valley, Neb., and Vina Kohler of Flanders, S. D.

Dinner for Prof. Fling.

Mr. F. W. Dixon will entertain at a dinner party this evening at the Omaha club in honor of Prof. Frederick M. Fling, who gives his last war lecture this evening at the court house. The party will include Dr. and Mrs. J. E. Summers, Mr. and Mrs. Osgood Eastman, Mrs. E. M. Fairfield and Mr. Henry Ives.

Personal Mention.

Mrs. Itving S. Cutter has been ill at her home for the last week.

Mr. E. M. Fairfield is ill at his

ome.

Master Victor Dixon, son of Mr.
nd Mrs. E. W. Dixon, who has been
I for the last week with the measles,

is improving.

Mr. and Mrs. A. J. Love are moving to their farm today. Mr. Love is still in the Clarkson hospitaf, but he inflers little pain and is able to transact his business in bed.

Sorority Girls Meet.

Miss Erma Jones was hostess to the Kappa Alpha Theta sorority, when twenty of the members were breacht. The Misses Florence Jenks and Louise Bailey, who are home from the state university for the spring vacation, and Mrs. F. D. Mills of Oscoola, Neb., were the only zuests.

Mrs. Fred Cuscaden entertained the Miss. Fred Cuscaden entertained the Delta Gamma sorority at an informal afternoon at her home, when eighteen of the members were present. The occasion was a surprise miscellaneous shower for Miss Ruth Gould, whose wedding to Mr. Warren Howard will ake place Easter Monday.

In and Out of the Bee Hive,
Miss Dorothy Black returned tolay from Chicago, where she has been
attending the School of Jivies and

hilanthropy.

Mr. and Mrs. Silas W. Terry of soston, who have been guests of their on, Mr. Silas C. Terry and Mrs. crry, have returned to their home

ry, have returned to their home he east.
r. Oscar A. Albrecht of Grand ids, Mich., formerly of Omaha, is tor a visit with friends.
r. and Mrs. L. W. Blessig of meapolis have returned to their to after a week-end visit with Mr. Mrs. P. W. Mikesell.
rs. Hale Bixby of Sioux Falls, D., is seturning to her home Frialter a two weeks' visit with her

Children's Easter Egg Ilunt.

Mrs. Clarke Forcade entertained a number of Master Porter Forcade's friends at a birthday party. An Easter egg hunt in the yard formed the diversion for the children during the afternoon and the refreshment table was decorated in red and white carnations, Easter chicks and candy eggs.

Post-Raster Dance in Prospect.

A junior club which grew from one of Miss Mary Coll's dancing classes is planning to give a dancing party for its friends at the Fontenelle after Easter, Miss Peggy Reed is one of the leaders of the club.

### **High School Girls Out**

State Get War's Fever High schools girls in neighboring towns are writing to navy recruiting headquarters asking to join the serv-

ice.

Miss Pearl Puckett, 17, of Dunlap,
Ia., in a letter to Lieutenant Waddell,
asked if it would be possible for her to
enlist as a navy aviator. She also
asked particulars concerning enlistment as a yeomanette. Lieutenant
Waddell replied that women are accepted in the navy only for reserve
land service.

Miss Grace Haynie, a graduate of

Miss Grace Haynie, a graduate of the Plattsmouth High school, was another who wrote to join as a yeo-

#### Y. W. C. A. Girls Must Raise Much Money in Ten Days

Much Money in Ten Days

Monday \$280 came in to the Young
Women's Christian association headquarters for the girls who are working to raise \$20,000 to buy the old
South Omaha Country club house and
grounds for a girls' country club.
This included several unsolicited
checks. The largest single amount
received was \$25.

A "bake sale" will be held April 14
by the household arts department of
the "Y." Cakes, pies, doughnuts,
cookies, etc., will be baked and sold
for the good of the cause. The option on the club house and grounds
expires April' 14.

#### Miss Townsend Offers To Serve as War Nurse

Miss Charlotte Townsend, superin-tendent of the medical department of the public schools, will offer her serv-ices as nurse if there should be an occasion for making this sacrifice.

"I am ready to go and serve my country in this capacity," stated Miss Townsend,

### Here Are the Newest Lines



THE woman who likes the severely plain tailor-made suit will find this model most excellent. The mannish front, with its double notch collar, is cut in unbroken lines. The underarm pieces and the back lie ligt and plain to the waist, where a broadly box-plaited pephinn is attached. The skirt has four inverted box-plaits set wide apart. With this simple suit of tan covert there are worn dull silver links which fasten the cuffs and the front of the coat in lieu of buttons. The hat, of dark blue hemp, has an enormous winglike flange of the straw across the back. This is heavily braided in burgundy red soutache.

### Slated for Head of Tuesday Musical Club



Mes P. D. Howell

A business meeting and election of officers preceded the second students' recital of the Tuesday Morning Musical club at the Brandeis theater this afternoon. The nominating commutates presented the following slate: President, Mrs. R. Beecher Howell; vice president, Mrs. William S. Poppleton; recording secretary, Mrs. C.

### Women's Activities

Miss Ina Shepard of Birmingham, Ala., said to be the only woman stock and and broker in the south.

The German federal council has authorized the appointment of women temporarily to be clerks of the court.

More than forty women were employed in demonstrating and selling motor cars at the recent automobile show in Boston. Girl students of the University of Chicago re wearing armbands of the national colare wearing armbands of thors to show their patriotism.

A Berlin report says that out of 579 branches of the metal industry in Rhineland and Westphalis, 252 have introduced women's labor siace the war.

Mrs. Estelle Lawton Lindsey of Los Ange-les is the only woman so far elected to the city council of any city of the first or second class in the United States.

class in the United States.

Although they are greatly in the minority, the girl students at the college of business administration of Boston university have succeeded in having all intoxicating beverages barred from the annual class banquet. Following the example set by London school girls last year, some 800 girl students of the University of Toronto have anneunced their intention to spend the coming summer vacation at work in munition factories and at spricelium.

Nearly 400 girls of the East Orange (N. J.) High school have organized to offer their services in case of war. They want to aid the police in patrolling the city, investigating the standing of allen sympathisers, and volunteer their services to the Red Orass.

# from

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# Mome Oconomics Edited by Irma H. Gross - Domestic Science Department Central High School Bread Making

The test above all others for the excellent housewife formerly was her ability to make a perfect loaf of bread. That test lingers with us still, though there are many fine housewives who would not attempt to pass it. Modern city conditions have changed our household industries, but there is still a satisfaction in producing a perfect loaf. Of all our cooking processes, bar canning, I think there is none so

dependent on a knowledge of science as a basis of constant success. A practical housekeeper will learn by practical housekeeper will learn by the trial and error method that cer-tain conditions make for good bread, but the trial and error method is an expensive luxury in this day and age. Nothing has convinced me of the value of this theoretical knowledge so much as the fact that of all my students who have made bread in the class room only one are had a com-

The yeast plant must have food, moisture and warmth. The first two are provided by the bread dough itself

is unduly chilled it seems difficult to revive the plant to vigorous growth.

In securing proper conditions for the growth of the yeast plant one is at the same time securing excellent conditions for the growth of other invisible organisms which might spoil the bread. For there are at all times in the air certain tiny organisms, the familiar bacteria, which might enterthe dough and develop there. The first precaution against unfavorable organisms is absolute cleanliness. A kitchen should be well swept and dusted long enough before the bread making process that the dust may settle. All utensils should be scrupulously glean. A second precaution is

making process that the dust may settle. All utensils should be scrupulously plean. A second precaution is the use of boiled water, or scalded milk. The liquid must be cooled down to lukewarm before adding the yeast or the plant may be killed. The dough should be covered with a clean cloth while it is rising. The use of a bread mixer is good from this standpoint, because the dough is not exposed to the open air during mixing. The modern short process of bread making, in which the bread is completed in five to six hours, give less opportunity for bread to spoil.

Flour, liquid, yeast and salt are the only essentials for bread. In fact, bread may be made without sait, and in early days the bread was allowed to stand until the wild yeasts of the air entered and raised it. Later a piece of dough was kept from one baking to the next, as a "starter." The liquid may be water, milk, half and half, potato water, or whey. Water is, of course, the cheapest; milk makes a more tender bread with higher food value; potato water bread keeps moist well, and whey bread has a higher food value than water bread at less cost than milk bread. The whey bread is higher in mineral matter and sugar. Most recipes call for a little sugar to give the yeast plant available food at the start. The plant produces a ferment which acts upon sugar, changing it start. The plant produces a ferment which acts upon sugar, changing it to alcohol and carbon dioxide gas.

### MAKING THE PORES "DRINK" MILK TO REMOVE WRINKLES

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(By AGNES DARNELL

Whole sweet milk is a good wrinkle-chaser many women have come to learn. Further fective in making a rough, blotchy, "muddy" akin smooth, clear and exceedingly delightful to look upon.





Uniformly Good Oranges

The alcohol escapes in the baking. The carbon dioxide lightens the mass of dough. It also passes off in the baking. A little shortening may be added to bread dough to make a more tender loaf.

added to bread dough to make a more tender loaf.

The excellent reputation that bread has as a food is not undeserved. With butter, or some kinds of fat, it forms a perfect food, as fat is the only foodstuff that is particularly lacking. One hears a great deal about the superior value of the coarse brown breads. In defense of the white breads it must be granted immediately that white bread is more completely digested and assimilated than brown breads; hence, weight for weight, one receives more food value in terms of heat units from white than from brown bread. But heat units are not the only necessity of a well-balanced diet. Mineral matter, that very valuable foodstuff, which occurs in such small amounts, is parso much as the fact that of all my students who have made bread in the class room only one ever had a complete failure—though I must admit that many of the loaves have been far from perfect in texture. But texture is a quality that comes with experience in kneading.

The theory of bread making is based directly on the growth of the yeast plant. Because the yeast is a plant it requires certain conditions, the bread must be a moderate success. The yeast plant must have food, moisture and warmth. The first two are provided by the bread dough itself

moisture and warmth. The first two are provided by the bread dough itself—the last must be secured by care. Hence bread dough must be kept in a warm place, for cold retards the growth, and extreme heat kills the plant. Theoretically, cold does not kill the yeast plant, but if the dough is unduly chilled it seems difficult to revive the plant to vigorous growth.

In securing proper conditions for the growth of other conditions for the growth of other invisible organisms which might spoil the bread. For there are at all times in the air certain tiny organisms, the familiar bacteria, which might enter the dough and develop there. The untrained worker in the kitchen. Do first precaution against unfavorable organisms is absolute cleanliness. A kitchen should be well swept and dusted long enough before the bread how well as the same time securing excellent familiar bacteria, which might enter the dough and develop there. The untrained worker in the kitchen. Do first precaution against unfavorable organisms is absolute cleanliness. A kitchen should be well swept and dusted long enough before the bread how manawer—while arguments—the flavor and the same time securing the process of bread making. There are many reasons for the state of affairs, and I do not believe laziness is the chief one. For there are many reasons for the state of affairs, and I do not believe laziness is the chief one. For there are many reasons for the state of affairs, and I do not believe laziness is the chief one. For there are many reasons for the state of affairs, and I do not believe laziness is the chief one. For there are many reasons for the state of affairs, and I do not believe laziness is the chief one. For there are many reasons for the state of affairs, and I do not believe laziness is the chief one. For there are many reasons for the state of affairs, and I do not believe laziness is the chief one. For there are many reasons for the state of affairs, and I do not believe laziness is the chief one. For there are many reasons for the the room where the bread rises contains washed air? On the side of home-made bread are two unanswerable arguments—the flavor and the cost. The question of flavor is unhesitatingly on the side of home-made bread, in the opinion of most people, but there is less difference in cost than is popularly supposed. If one counts the value of the housewife's time there is no money saving; without counting time, a 10-cent loaf costs about 6 cents. The 6-cent esthmate is based on the assumption that four loaves are made at once. In a large family, where more loaves would be made, the cost is slightly less per loaf; in a case where fewer loaves are made, the cost is slightly more. The reason that home-made bread is more "filling" is that it weighs more in proportion to bulk that baker's bread. Hence a slice of home-made bread does give more food value than a slice of baker's bread; but, weight for weight, there is no difference in food

weight, there is no difference in food value. RECIPE FOR BREAD (4 Loaves). c. liquid. 1 T. fat.
yeast cake. 3 qts. flour (?)
T. sugar. 1 T. sait.
Scald the milk or use boiled water;

400 Baths

oour over sugar, salt and fat. Cool to lukewarm and add yeast softened in a little cooled boiled water. Stir in one quart of the flour to make a in one quart of the flour to make a sponge and let rise in a warm place till light (bubbles will appear). Addrest of flour and knead thoroughly about ten minutes. Place in a greased bowl, and moisten the top of the dough that it may not form a hard crust. Let it rise in a warm place till it doubles its bulk. Knead thoroughly again, shape into loaves and let rise till bulk is again doubled. Bake one hour in a moderately hot oven. When the loaves are done they should sound hollow when knocked with the knuckles. The main purposes of the kneading are to develop the gluten of the bread which forms the framework (the gluten gives the rubbery quality to the dough), and to make a fine, even texture by distributing the bubles of carbon dioxide gas.

Bread may be made without the

Bread may be made without the sponge step. Add all the flour at once. The amount of flour indicated once. The amount of nour indicated in the recipe is only approximate, as flour varies in its power to take up liquid. Enough flour should be added to make a stiff dough, yet if too stiff a dough is made the bread will be hard. Experience is the only satisfactory guide as to exact quantity of flour, though the proportion indicated is fairly accurate. is fairly accurate.



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