Co-Operation.

Readers are cordially invited to ask Miss Gross any questions about household economy upon

which she may possibly give help-ful advice; they are also invited to give suggestions from their expe-rience that may be helpful to others meeting the same problems.

BREAD PUDDING.

Variations.

vanilla sauce.

Society women are well nigh forgetting their bridge clubs these days in the stress of war excitement. "Who has our bridge club next week?" said one of them, "I've really forgotten, because Red Cross and war relief are so much more important." The Tuesday Bridge club has about decided to abandon its meetings in order to de-vote its whole time to war relief. Its meetings were discontinued during Lent.

Lent.

The Red Cross class organized by Mrs. E. H. Sprague and Mrs. W. A. C. Johnson, is hoping that its credentials will come by Friday, so that it will be able to begin its work. Until the Red Cross charter is signed, scaled and delivered, it is not a Red Cross class and can do not work for the organization.

Small circles at the war relief rooms are steadily growing and Mrs.

Small circles at the war relief rooms are steadily growing and Mrs. O. C. Redick reports that within the last ten days at least twenty new members have joined. Demands are constant for work that can be done at home. To work for some of the organizations engaged in relief duties has become an obsession with almost all the women. Each person that you talk to is either planning to join some circle or some body of women rendering service to their gountry.

To Campaign for Suffrage.

Miss Helen Sorenson, daughter of Mr. and Mrs. Alfred Sorenson, leaves Saturday evening for New York City by way of Washington, D. C., where she expects to work for the suffrage campaign in New York City, she will be sent to Buffalo, N. Y., to receive training before returning to New York City, where she will remain until November, after the vote in that state upon the suffrage question.

Welsh-Mahanna Wedding.

Welsh-Mahanna Wedding.

Mr. Frank A. Welsh, prominent
Omaha bachelor, who left last week
for California, will be married today
at Hollywood to Miss Grace Mahanna, daughter of Mr. and Mrs. William Mahanna, of that city, prominent
in Pacific coast social circles.

It will be a quiet wedding. After a
ten days' stay on the Pacific coast,
Mr. Welsh and bride will come to
Omaha and live at the Blackstone.

Snyder-Snyder Wedding.

Snyder-Snyder Wedding.

Today at St. Stephen's Episcopal church in Washington, D. C., will be solemnized the marriage of Miss Margery Snyder, daughter of Mr. and Mrs. Edgar C. Snyder, formerly of Omaha, to Mr. David Abner Snyder of Washington. Mr. Snyder, sr., is the Washington correspondent of The Omaha Bee, and his daughter has many friends in this city. Only last fall she spent some time here with acquaintances.

To Honor Miss White,

Mrs. Arthur Brandon Howell entertained at a kensington for Miss Ruth White of Berkeley, Cal., and formerly of Omaha, who is making a three weeks' visit with friends in the city. Miss White comes from the border, where she has been visiting relatives who are army people in El Paso. Easter lily plants formed the decorations for the parlor and solarium.

Gossip of the Visitors.

Mrs. N. L. Nathanson and small son Paul of Toronto, Canada, arrived in Omaha Tuesday morning to visit Mrs. Nathanson's parents, Mr. and Mrs. Barney Harris. Mr. Nathanson is expected here in the near future.

Mr. and Mrs. William Ritchie of Bridgeport, Neb., have been spending a few days in the city with friends.

Miss Dorothy Sanford of Lincoln will stop Sunday with Mr, and Mrs. Chester Nieman enroute home from a trip to Chicago. Mrs. Charles Sanford and Miss Genevieve were guests of Mr. and Mrs. Nieman the first of the week.

Miss Gottwale Beaut of New York to continue her study of nursing.

Mrs. G. J. Ingwersen was called to Chicago Friday by the death of her mother. She is expected to return mother. She is expected to return domorrow or Thursday.

Mrs. Thursday from a winter in California.

Miss Gladys Robertson returned last Thursday from a winter in California.

Mrs. Titus Lowe has been seriously ill in the Ford hospital, but will soon be able to return to her

of Mr, and Mrs. Nieman the first of the week.

Miss Gertrude Berry of Kansas
City will arrive Thursday to be the guest of Mrs. L. P. Loring and Mrs. Charles Hendrickson, sisters of Miss by and other friends.

Mildred Marr, whom she is visiting.
A number of social affairs are being planned for these young women during their visit.

ing their visit.

Mrs. D. B. Wells of Chicago, who is on a lecture tour for the Presbyterian Board of Missions, arrived Sunday morning for a few days' visit with Mrs. Samuel Emerson Howell. She and Miss Ruth White were guests at a family dinner party Easter at the Howell home.

In Clubdom.

Mrs. John O. Yeiser will lead the program on Granville Barker's "The Voysey Inheritance," to be given Wednesday morning at 10 o'clock at Metropolitan club house for the literature descriptor. ature department of the Omaha Woman's club. Mrs. J. E. Dodds, as-sisted by Mrs. W. H. Hancock and Mrs. C. B. Erb. will discuss the book. This program was arranged in place of the Browning lecture by Dr. Titus Lowe, which was planned for last week, but was not given owing to illness in the family of Dr. Lowe.

Mrs. Joseph Lawrence was elected leader of the oratory department of the Omaha Woman's club at this

Bridge Discarded for Red Cross. | OUT-OF-TOWN GUEST AT WEDDING MONDAY.



HEYN-PHOTO morning's meeting, succeeding Mrs. O. W. Malstrom. Mrs. O. Y. Kring is assistant leader and Mrs. Joseph Duffy secretary-treasurer. A depart-ment luncheon will be held in two

Mildred Marr

The Social Settlement association will hold its monthly board meeting Wednesday morning at the Young Men's Christian association.

For Bridal Couple.

Mr. Frank T. Walker, jr., will entertain at dinner at the Blackstone followed by a box party at the Orpheum this evening in honor of Mr Cyril Langan and his fiancee, Miss Bernice Whitney.

Mr. and Mrs. Edward Cockrell will entertain at a party this evening for

Mr. and Mrs. Edward Cockrell will entertain at a party this evening for Miss Dorothea Skriver and Dr. Ros-coe Thomas, whose marriage will soon take place. A variety of bridal games, with suitable prizes, such as a tiny suitcase filled with rice, will oc-cupy the evening. Decorations will be in yellow and white, with Mrs. Ward roses. Place cards will be wed-ding rings, with Cupids flying across. ding rings, with Cupids flying across them.

Personal Mention.

Dr. George Hansen, who has been with Mr. Herbert Ryan since Thurs-day, left for his home in Hastings to-

Mrs. Irving Cutter, who has been ill for the last two weeks, is greatly

improved.

Mrs. Llewellyn Jones of Tacoma,
Wash., was obliged to postpone her
visit to her mother, Mrs. Robert Doherty, because of an attack of grippe. Mr. and Mrs. Windsor Doherty and little daughter, Helen, of Winner, S. D., came to meet her and are still in Omaha expecting to see her before

Miss Gladys Robertson returned last Thursday from a winter in California.

Mrs. Titus Lowe has been seriously ill in the Ford hospital, but will soon be able to return to her home.

#### My! How Good It Tastes!

That's what they all say when they sample our Soda Fountain Goodies—Delicious drinks and fountain concoctions that make you smack your lips and ask for

Try Our Black Walnut Sundae. Green's

PHARMACY

#### Economy is the Watchword Trading at THE BASKET STORES Spells Economy

Independent Coffee, 35c grade....29c (Sold over 3 carloads of this famous brand last year.) Harmony Coffee, a 45c grade, ib. 37c Kellog's Drinket, 50 cups, 25c size, 21c Fancy Salted or Plain Crackers, 25c ske, for Corn Starch, Argo, pkg. 5c Mustard, 5-oz. tumbler for 6c

# Home Economics Edited by Irma H. Gross - Domostic Science Department Central High School

Uses for Stale Bread

One of our many national faults, of which we are reminded frequently, is our demand for fresh bread, and fresh bread only, on our tables. We are perfectly willing to admit that bread twenty-four hours old is far bread twenty-four hours old is lar better for the digestive system, but to eat stale bread is another story in some households. Until we gain wisdom, we shall have the problem of what to do with stale bread. To be sure, the careful housewife plans her bread supply as closely as possi-ble, still even she occasionally finds stale bread on her houde especially if stale bread on her hands, especially if

stale bread on her hands, especially if the family is small.

The easiest way of using this bread is for toast. Did you ever stop to think that there are two distinct species of toast? One kind merits all the claims of increased digestibility that are told; the other type is as indigestible as fresh, hot bread. To make digestible toast, the fire should be fairly slow, that the bread may dry out quite thoroughly. With a quick flame, fhe outside is browned, forming a hard shell, while the inside becomes warm and moist because the imprisoned moisture turns to steam. It you prefer this second kind of toast do not imagine that you are eating a do not imagine that you are cating a specially digestible food. Toast is not only good for breakfast or afternoon tea; it is the base for most creamed tea; it is the base for most creamed meats, etc. If you want a lancy toast case for creamed foods, croustades are good. They are also good to make a little creamed food go a long way. Cut stale bread into two-inch slices, cut the slices into cubes or diamonds and hollow out the centers. Brush the boxes so formed with melted butter and brown in the oven. Croutons are served with soups, especially thickened soups. To make Croutons, cut bread into inch slices, butter it, cut into cubes, then brown butter it, cut into cubes, then brown in the oven. Both crousades and Croutons may be prepared by frying in deep fat, in which case omit the

buttering.

Every scrap of stale bread should be dried thoroughly and ground for bread crumbs. Bread crumbs are used bread crumbs. Bread crumbs are used in the preparation of so many dishes and a housewife should keep them on hand. The best way of keeping them is to place them in a glass jar and tie a piece of cheesecloth over the top. If crumbs are kept for any length of time in an air-tight jar, they grow musty. The cheesecloth allows ventilation, while keeping out the dust. The uses of bread crumbs are legion. All escalloped dishes call for them; they are used on the outside of croquettes, and they are the

for them; they are used on the outside of croquettes, and they are the foundation of meat and fish stuffings.

There are many special recipes based on stale bread. If one likes them they are an excellent means of utilizing this stale bread; but don't fancy all of them are inexpensive. Too many people have a false sense of economy, which causes them to use eggs, milk, cream, etc., in a mad attempt to "use up" some stale material. If the result is pleasing to the

in purity first

KC BAKING POWDER

is what you should always

There are many other reasons why-but try a can and see for





Yourdealer has a supply of fresh Sunkist Oranges every day. These are the uniformly

Dunkist Uniformly Good Oranges nia Froit Grown

When pudding is baked, spread top with jelly or marmalade and cover with meringue made of the egg whites. Return to oven to brown meringue. To make meringue beat whites with a little salt until stiff. Then fold in 3 T, powdered sugar.

VANILIA SAUCE.
c. sugar. 2 T. butter
boiling water. 1 t. vaniils
cornstarch. Few grains I T. cornstarch. Few grains sait.
Mix sugar and corn starch; add
water gradually, stirring constantly;
boil five minutes; remove from fire;
add butter and vanilla.

BREAD AND BUTTER PUDDING.

Butter. It c. salt.

1 eggs. It qu'mils
Remove end crusts from bread, cut
loaf in one-half inch slices, spread
each slice generously with butter; arrange in buttered pudding dish, buttered side down. Beat eggs slightly;
add sugar, salt and milk; strain and
pour over bread; let stand thirty
minutes. family, all well and good; but the extra materials bring up the cost. The much-maligned bread pudding comes in this class of dishes. A well-made bread pudding with raisins, cocoanut and a thick meringue on top, is a de-licious dessert, but is not cheap.

Bake one hour in slow oven, cover-ing the first half-hour of baking. Raisins may be sprinkled between the layers of bread. Serve with Hard

HARD SAUCE.

c, soft bread 2 eggs.
crumbs. % t. salt.
qt scaled milk % c. melted butter.
(4 c.) 1 t. xanilla or % t.
z c. sugar. spice. t c. powdered sugar, 1-3 t. lemon extract,
1-3 c. butter. 2-3 t. vanilla.

Cream butter andd sugar gradually
and flavoring. Chill before serving. Soak crumbs in milk, set aside until cool; add sugar, butter, eggs slightly beaten, salt and flavoring; bake one hour in buttered pudding dish in slow oven; serve with cream or

BREAD AND DATE FUDDING.
or 4 1-inch silcos
dry bread or toast.
c. milk.
c. milk. eggs, well beaten. Crumbs c. sugar. Butter. is c sugar.

Break the bread into a bowl and break the bread into a bowl and cover with one cupful of the milk. Allow it to stand until the bread has taken up all of the milk and is thoroughly softened. Beat it up with a mixing spoon and add the other cupful of milk, heaten eggs, sugar, salt, vanilla and dates. Pour into a baking dish and caree the terminal of the sugar that the milk and the sugar that the milk and the sugar that the sug Chocolate Bread Pudding—Add two squares chocolate, melted and double the quantity of sugar. Fruit Bread Pudding—Add ½ c. chopped raisins, citron, currant, cocoanut, etc.

Light Bread Pudding—Increase eggs to three, and beat white and yolks separately.

Fancy Bread Pudding—Use three eggs, yolks only, in the pudding

the top is a golden brown. Serve

vanilla sauce.

Spread bread with lemon mixture, and arrange in buttered pudding mold, a complete state bread.

To sugar slightly, add sugar, salt a sugar. Beat eggs slightly, add sugar, sait a T. sugar, and milk; strain, add lemon rind, and pour mixture over bread. Cover, set in pan of hot water and bake one Mix angr

Lemon Mixture-Cook 3 T. lemon Lemon Mixture—Cook 3 1, remon juice, grated rind 1 lemon and 14 c. butter, two minutes. Add 1 c. sugar and three eggs slightly beaten; cook until mixture thickens, and cool.

t e. milk. Scallor of the cheese to milk. Scallor of the cheese to milk. Scallor of the cheese to milk.

ew grains cayenne Butter a baking dish. Beat eggs.

erate oven until the custard is set and ers, sprinkle each layer with cut o Serve grated cheese, pour remaining liquid or with over and bake until brown.

LEMON PUDDING. 2 eggs. Grated rind 1 lemon.

LEMON TOAST.

egg yolks. U. sail. c. milk. 1 t. sugar. Mix angredients, dip slices of bread into mixture, drain and brown in a small amount of fat in a heated frying

% c. boiling water. Jüice and rind of 1 % c. sugar. | ismon.

Cook sugar and water three min-utes, add lemon juice and rind. Re-move from flame, stir in beaten whites. Pour over toast and serve add salt, pepper and milk. Dip bread at once. This is a good luncheon in mixture and place in dish in lay-



### New Feminine Footwear Styles The advance of Spring brings forth

an extraordinary display of Feminine Footwear-designed to keep pace with the ever-changing whims of Dame Fashion. A galaxy of brilliant style creations and designs in all the popular combinations and colors awaits you here,

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## "Closing - Out" Sale Values Grow More Pronounced as Final Day is Neared

Excitement grows to fever heat as this "Closing Out Sale" nears its Home Stretch. Huge gaps in stocks, caused by heavy selling during the first few weeks of the sale, have been amply refilled by goods that are constantly arriving. As stated before this newly arrived merchandise consists of garments upon which New York makers would not accept cancellations, the attire having been ordered made up BEFORE the Parisian received notice that "The Wreckers Are Coming." Come. Don't hesitate. There are thousands of MARVELOUS values left.



One of the "High Lights" of the Closing-Out Sale

Black Taffeta Skirts

Worth to \$7.50 to be Closed, at

Mind you, there are 200 of em and each one represents? a value ranging up to \$7.50

The Black Taffeta Silk Skirts in this lot are made up in the "shirred top" style, with one pocket on each side. The make is a standard one, the materials used are standard. The workmanship displayed is far above the ordinary; \$4.95 is an exceedingly low price for the amount of value you receive. There's one of these skirts awaiting you here—if you will but huv EARLY.

\$55.00 Suits, now at \$36.75	\$49.50 Coats, now at \$34.75
\$49.50 Suits, now at \$34.75	\$45.00 Coats, now at \$31.75
\$47.50 Suits, now at \$31.75	\$39.50 Coats, now at \$28.75
\$45.00 Suits, now at \$28.75	\$35.00 Coats, now at \$26.75
\$42.50 Suits, now at \$26.75	\$29.50 Coats, now at \$21.75
\$39.50 Suits, now at \$23.75	\$25.00 Coats, now at \$18.75
\$35.00 Suits, now at \$21.75	\$22.50 Coats, now at \$16.75
\$29.50 Suits, now at \$18.75	\$19.50 Coats, now at \$13.75
\$25.00 Suits, now at \$16.75	\$17.50 Coats, now at \$11.75
\$19.50 Suits, now at \$13.75	\$15.00 Coats, now at \$ 8.75

#### The Sale With a Genuine Cause

\$15.00 Dresses, now at \$ 8.75	\$ 5.00 Skirts, now at \$ 3.95
\$17.50 Dresses, now at \$11.75	\$ 6.75 Skirts, now at \$ 4.95
\$19.50 Dresses, now at \$13.75	\$ 7.50 Skirts, now at \$ 5.95
\$22.50 Dresses, now at \$16.75	\$ 8.50 Skirts, now at \$ 6.95
\$25.00 Dresses, now at \$18.75	\$10.00 Skirts, now at \$ 7.95
\$29.50 Dresses, now at \$21.75	\$12.50 Skirts, now at \$ 8.95
\$35.00 Dresses, now at \$26.75	\$15.00 Skirts, now at \$10.95
\$39.50 Dresses, now at \$28.75	\$17.50 Skirts, now at \$11.95

It's a Case of "We Must Quit"

\$2.95 Petticoats, now at . . \$1.88 \$3.95 Petticoats, now at . . \$2.88 \$4.95 Petticoats, now at . . \$3.88 \$5.95 "Klosfits," now at . . \$4.88 Yes! Yes! You Must Hurry!

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If any dealer tells you that some other corset is "as good as," or "gives the same service as," the Nemo-make him prove it.



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exactly suit the same woman. Select the model that SUITS YOU, and you will enjoy complete corset-satisfaction.