

# Society Notes

### Effects of War Seen in East.

Mrs. C. C. Rosewater, who returned Saturday from a visit to New York, has many interesting things to say about the situation in the east. The partiality shown to the French over the English she considered noticeable. Every restaurant orchestra or band plays the "Marseillaise" while the diners rise cheering to their feet. When a picture of the French ambassador is shown on the screen an audience goes wild with enthusiasm, but nowhere does one hear "God save the king."

### WILL AGAIN HEAD CHILD CONSERVATION CLUB.



MRS. MILES GREENLEAF

Mrs. Miles Greenleaf was re-elected president of Dundee circle, Child Conservation League, at the annual meeting held Monday at the home of Mrs. N. K. Sype. Mrs. W. E. Burroughs was elected vice president in place of Mrs. H. L. Martin, who has gone to New York. Mrs. J. H. Beaton is secretary and Mrs. Fred Elliott, jr., treasurer.

### DEMONSTRATE DIET BALANCE TO WOMEN

#### Heads of Every Organization in Omaha to Attend Meeting at the Commercial Club.

Forty-five or fifty women, heads of the various women's organizations in Omaha, are to meet at 2 o'clock Wednesday at the Commercial club rooms with Miss Alice Loomis, head of the home economics department of the University of Nebraska, to work out details in regard to the cooking demonstrations, balanced diets and other economies to be shown during the State Food Conservation conference in Omaha May 22-25.

Miss Loomis has called the meeting and is particularly anxious that the presidents of the various organizations attend the meeting in person.

O. G. Smith, chairman of the executive committee of the conservation conference, was in Omaha today, further arranging details for the statewide meeting the latter part of the month.

A part of the speakers for the conference have been selected. Judge W. W. Sullivan of Broken Bow is to speak on meat production of farm and ranch. W. F. Baxter of Omaha is to speak on hoarding and speculation. Dan Morris of Kearney, president of the Nebraska Bankers' association, is to speak on farm production. O. G. Smith of Kearney, president of the Nebraska Farm conference, is to speak on city and town labor.

Quick to Organize. Organizations from all over the state are beginning to send in their lists of accredited delegates to the headquarters at the Auditorium. The organizations having already completed their lists of delegates and forwarded the lists are the State Association of Postmasters, Nebraska Bankers' association, Retail Jewelers' association, George Washington Highway association, Brick and Tile Manufacturers' association, Soda Water Manufacturers, Hardware Mutual Insurance company, Nebraska Retail Clothiers' association, State Pharmaceutical association, Nebraska Manufacturers' association, Nebraska Clerks' association, Nebraska State Grange, besides many municipalities and commercial clubs from all parts of the state.

for which must be in the hands of the management by 6 o'clock, May 25. Members of the club are enthusiastic in their anticipation of this event.

Notes of Interest. Mr. and Mrs. James C. Chadwick leave Friday night for Rosemont, Pa., to attend the marriage of their son, John, to Miss Elizabeth Craig, daughter of Mr. and Mrs. George Craig, of that city. They plan to remain east until August, part of the time at their old home in Eglewood, N. J.

Dr. and Mrs. Louis E. Moon moved to Audubon, Ia., for the week-end.

Mr. and Mrs. J. P. Fallon are at Colfax, Ia., for a two weeks' stay. Miss Olive Coffman returned this morning from Washington, D. C., and New York, where she has been visiting since last September, accompanied by Mrs. Frank Leonard of Boulder, Colo., who spent most of the winter with her. Mrs. Leonard will visit here several days. Miss Goffman will divide her time this summer with her two sisters, Mrs. Philip Horan and Mrs. Florian Newbrand.

Mrs. I. P. Hewitt of Eugene, Ore., formerly Miss Margaret Guthrie of Omaha, who has been visiting Mrs. Bryant Rogers, left Monday to spend the summer with her parents, Mr. and Mrs. William Guthrie, at Bridgeport, Neb.

Field Club Opening. Cards have been received announcing the initial dinner-dance at the Field club Saturday, May 26. A special table of "hot dinner" will be served at 7 o'clock on that day, reservations

### Fashions for Stout Women

Time was when fashion ignored the stout woman and nobody else gave her any consideration whatever. She struggled along the best way she could, compromising with styles of the moment and trying to look as much like slenderness as was possible by wearing vertical stripes and eschewing horizontal tucks and trimmings. But the day of the stout woman has dawned—indeed its sun is high in the zenith. For her there are charming frocks, stunning coats, lovely dinner gowns and enchanting negligees, and in them she looks—well, just as attractive as it is possible for a stout woman to look, and frequently that is very attractive, indeed. Scores and scores of people are busy all the time working in the stout woman's behalf. Whole factories are given over to the making of her wearables. Expensive and expert designers do nothing else but concoct pretty clothes for her; there are acres of floor space in department stores devoted wholly to her needs. It is not a matter of "extra" sizes alone; it is a matter of "extra" sizes in beautiful, graceful modes—just such modes as the willowy are wearing, but cleverly adapted to look well on figures that put the scale at 150 to 250 pounds.

If there is one thing a stout woman is sensitive about it is her size. Wee he to the sometime friend who greets her with the pleasing news: "My dear, how well you look; taken on weight, haven't you?" The truly tactful individual knows that the way to secure a favor from any stout person—irrespective of sex—is to begin something like this: "Haven't you lost weight lately?" and usually comes the reply, with a pleased smile, "Why, perhaps I have; many of my friends seem to think so." It is a clever, tactful saleswoman who is put in the suit and coat department for stout women; and if the shopkeeper be wise the saleswoman is selected not only for her tact, but also for her weight. Stout women like to be waited on by stout women; they sense the sympathy, understanding and interest of the sister women, whereas they are apt to resent the suggestions of the wand-like creature who moves lightly across the fitting room in the very frock they would, but should not wear.

But, as has been said, the stout woman is coming into her own. She no longer feels hopeless after a day of shopping. Far from it. Probably she comes home thoroughly satisfied and not at all discouraged, for it is easy enough, these days, to select frocks, wraps, suits and even sport clothes, all ready made, and made to look well on large figures. But the modern stout woman knows very well there is not the least use looking for outer garments until undergarments are quite right, and chief of the undergarments is the corset. A properly cut corset is absolutely essential and for such a corset the stout woman must pay a bit more than her thin sister, who can pick up a dollar or two-dollar corset any time on a counter and look very well in it. The stout woman's corset must be strong enough not to break down under the strain of confining a heavy figure, yet it must be so simple that there is no effect of rigidity. This combined strength and extreme suppleness mean the very best materials and boning, aside from the cost of expert workmanship in shape. There are corsets for tall, stout figures and short stout figures, for figures stout above the waist, or below, and so on. Sometimes a little alteration may be necessary; the top of a corset may have to be lowered an inch, or a "sa" taken below the waist at the back, but the expert corsetier makes no difficulty at all of alterations and the extra cost is nominal. The day of the squeezed-in, tressed-up stout figure is past and gone; the idea of corseting is to make curves as unpronounced as possible and to achieve symmetry and proportion rather than the smallest waist measure a woman can have and be able to breathe at. It was a great day for the stout woman when belt measures ceased to be of vital interest.

Now she who would once have blushingly asked for a thirty-four-inch belt—and bored a hole through the leather at home to let it out—calmly demands of the salesperson—stout or slender—"a patent leather belt, thirty-eight-inch, please." And nobody looks even surprised.

Crisp and glossy fabrics are never as flattering to stout figures as soft, clinging stuffs. Managed cleverly in long lines, satin, for all its glisten and gleam, is becoming to stout women; there is mescaline, too, and the lovely crepe meterie. Crepe de chine is an ideal fabric; tussah is admirable, and pongee in some weaves. Tailored well, mohair is quite possible, but better is the supple mohair and worsted weave, which has less luster. Broadcloth and wool jersey are satisfactory in the wool weaves—hard-twisted serge also. Georgette crepe and chiffon are particularly becoming to every stout woman should wear these materials in all seasons and in colors most becoming; black for the dinner gown, white chiffon for evening dresses, navy, mulberry, brown or smoke-gray chiffon for afternoon gowns. Georgette or chiffon may also be combined with silk fabrics with excellent effect. The stout woman does not have to pass checks by regretfully any more, for clever tailors use their obliquity and in combination with plain fabrics and achieve stunning motor and sport costumes.—Brooklyn Eagle.

### War Fund to Be Raised by Y. M. C. A. Gets Good Start

Carpenter Paper company, \$500. Isten Biscuit company, \$500. The first subscriptions in the Omaha campaign for raising \$20,000 for the Young Men's Christian association work in the army were made by the Carpenter Paper company and the Isten Biscuit company, \$500 each. Announcement was made at a meeting of the Commercial club, the first meeting of the entire working committee of sixty men of the war work council.

H. H. Baldrige presided and addresses were made by Dr. E. C. Henry and Dean Ringer.

The Omaha fund of \$20,000 to be raised is a part of a \$60,000 fund apportioned to the state in a national campaign for \$3,000,000 to carry on Young Men's Christian association work in the army for one year.

### Eight High School Lads Go Onto Colorado Ranch

The following Central High school boys have gone for the summer to work on a ranch at Waldron, Colo.: Howard Turner, Mason Talmage, Leonard Wilcox, Bert Preston, John Gwin, Paul Wilcox and Byron Wilcox.

### When the Warm Days Come



Of blue serge with white organdie and self-colored georgette to add to its attractions is this smart dress. The deep vest and the cuffs are of organdie, with black satin to set them off. Stitching outlines the low belt, which is an extension of the blouse, and heavy embroidery in black floss makes the square ornaments in the panels, which fall straight and severe, with flutings of georgette between them. As a little surprise party, balls of red straw appear in ornamental spots. The turban is of lisere, banded in moire and haloed with burnt goose.

### Home Economics

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

#### Rhubarb.

The use of rhubarb in the spring time is an old custom from which many of us have broken away. Its value in the diet is not different from the value of any fresh acid fruit, but its special quality is that it furnishes the valuable properties of fresh fruit at very reasonable cost. Most people limit their use of rhubarb to sauce and pie; but there are other ways of using it which attract because of their novelty. Also rhubarb is of special interest because it can be put up without sugar and kept until the winter, and it makes very good marmalade. It is the first fruit of the season which should be put up. Strictly speaking rhubarb is not a "fruit" since it is the stalk of a plant which originated in Asia. It is more nearly a vegetable, according to botanists, though the real basis of classification of fruits and vegetables from the culinary standpoint is our use of the product on the table.

#### RHUBARB SAUCE.

One part rhubarb. One-half to one part sugar. Peel and cut rhubarb to one-inch pieces. Put in a saucepan, sprinkle with sugar generously, and add enough water to prevent rhubarb from burning. Cook slowly until tender.

#### RHUBARB PUDDING.

1 pt. stewed rhubarb, 1/2 c. bread crumbs, 1/2 c. sugar. Beat egg whites to stiff peaks, fold in rhubarb and bread crumbs. Bake in buttered dish.

#### PLAIN RHUBARB TAPIOCA.

1/2 c. rhubarb, 2 c. sugar, 1/2 c. pearl tapioca. Soak tapioca over night in cold water to cover. Drain, add boiling water and cook until transparent. Add sugar and rhubarb, peeled and cut into one-half inch pieces, and bake until rhubarb is tender. Serve hot or cold with cream.

#### RHUBARB BAKING.

1 c. water, 1/2 c. sugar, 1/2 c. rhubarb, cut into pieces, 1/2 c. minute tapioca. Few grains salt. 1/4 c. sugar. Peel and cut rhubarb, cook with water and tapioca until tapioca is transparent and rhubarb is tender. Beat egg yolks, mix with part of the sugar, add with rest of sugar and marshmallows to the cooked tapioca. Stir and cook for three minutes. Remove from fire and fold in egg white which has been beaten stiff with the salt. Serve cold in tall glasses with cream, plain or whipped.

#### RHUBARB TARTLETS.

Use proportions given for rhubarb pie, using two egg yolks and reserving the whites. Line patty pans with crust, fill with rhubarb mixture and bake twenty minutes in a hot oven. Make a meringue of the beaten egg whites, adding 2 T. powdered sugar and 1/2 t. lemon extract. Pipe the meringue on top of the tarts and brown in a moderate oven.

#### RHUBARB PIE.

1 1/2 c. rhubarb, 1 egg flour, 1 1/2 c. sugar, 2 T. flour. Line a pie tin with paste. Skin and cut stalks of rhubarb in one-half inch pieces. Mix sugar, flour and egg; add to rhubarb and fill the crust. Cover with a top crust and bake thirty minutes in a hot oven.

#### RHUBARB DUMPLINGS.

Roll out shortcake dough to one-fourth inch thickness. Cut into three-inch squares and sprinkle liberally with sugar. Gather up corners of dumplings, pinch together, and bake in a moderately hot oven twenty-five to thirty minutes. Serve with hard sauce.

#### RHUBARB MARMALADE.

2 oranges, juice of 1 1/2 lbs. rhubarb all and grated 2 1/2 lbs. sugar rind of 2. Wash, pare and cut rhubarb into one-inch pieces. Add other ingredients and let stand over night. In the morning boil one and one-half hours slowly. Pour into sterilized glasses and seal with paraffine. It is not necessary to use jelly glasses for marmalade, as the paraffine makes a tight seal regardless of the cover of the glass. Any jars or bottles on hand may be used to hold the marmalade. If the jar has no cover tie on paper after using the paraffine.

#### TO CAN RHUBARB.

Select young and tender rhubarb. The First Duty of Every Patriot is to "keep things going" just as though there were no war. To "hold back" or "retrench" in the purchase of drug needs or comfort-giving articles because we're at war would be one of the most unpatriotic acts imaginable. Each man—each woman—must do his or her part to "keep things going." This store will ever do its part by using President Wilson's admonition "Quick Service and Small Profits" as our guide.

### Green's PHARMACY

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### BANANA AND FINE APPLE SALAD.

3 large bananas. French dressing. Softened Hawaiian Macaroni. Pineapple. 1/2 c. walnut meats. Peel the bananas and slice lengthwise. Arrange on a salad plate alternately with the slices of pineapple. Dress with French dressing and place the walnut meats on top. Put a little pile of mayonnaise, mixed until stiff with whipped cream, on each slice of pineapple. All of the ingredients should be very cold.

### MACARONI SOUP.

1 quart hot stock, or 2 cups macaroni, milk and water, 2 onions. 1 teaspoonful corn-flour-thickening starch. 1/2 cup cream. Cook the onions until soft and rub through a sieve into the stock, thicken with the cornstarch, add the macaroni, broken small, and cook until it is tender. Season well, and, lastly, before serving, stir in the cream. This addition is an improvement, but not necessary.

### Tested Recipes

#### BANANA SOUFFLE.

1 c. finely sifted hot eggs. 1/2 c. powdered sugar. 1 c. thick cream. Whip the cream stiff and fold in the sliced bananas. Beat the eggs until stiff without separating, add sugar, and fold into cream and banana mixture. Half fill buttered ramekins, set them in a pan of hot water, and bake in a moderate oven until light and

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#### MEAT DEPARTMENT

Choice Steer Sirloin Steak, lb. 20c. Fresh Pig Hams, lb. 19c. Pig Pork Shoulders, 4 to 7 lbs., per lb., at 16c. Choice Steer Dotted Meat, lb. 12c. Home Made Breakfast Sausage, lb. 15c. Home Made Hamburger, lb. 15c.

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Best Granulated Sugar, 11 lbs. \$1.00. All Brands of Creamery Butter, lb. 25c. Good Peas, 3 cans. 25c.

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Extra Fancy Blue Tiramole, each. 10c. Sweet Navel Oranges, dozen, 18c to 25c. Large Thin Skin Lemons, dozen. 20c. Extra Fancy Strawberries, pt. 10c. per quart. Fresh Tomatoes, lb. for 25c. Large Cucumbers, each. 10c and 12c. Home Grown Asparagus, bunch. 5c. 6 bunches for 25c.

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