

Society Notes

May 29

Boys Excel in Military Training.

Complaint has come to us that in telling about all the sweet girl graduates who have come home we completely neglected the young Omaha men who have been studying hard all year and now expect to return soon for their summer rest. It is an interesting fact that a great many of these boys are in military training schools in various parts of the country and have received honors for excellence in military drill all during their courses. Omaha has been quietly training its boys to be soldiers all the time of peace.

Herbert Negle, Truman Redfield, Harold Steere, John Howard Payne, Hayden Ahmanson and Zeleth Skriver return about the middle of next month from Boonville, Mo., where they have been attending Kemper Military school the last year.

Lawrenceville has a large number of Omaha students. Lewis Burgess, son of Mr. and Mrs. Ward Burgess, attended that school until he left a few weeks ago to join the mosquito fleet. Richard Page, son of Mr. and Mrs. Walter T. Page, is expected to come to Omaha before he goes to join the French ambulance. James Wyman, son of Mr. and Mrs. Henry T. Wyman, came home early this year because of trouble with his eyes. He is stopping at the Blackstone. George Coit, Edward Crofoot and Roderick Crane are still in school and will not be home until after commencement, which takes place about June 18. The close of school was delayed as long as possible because the opening was postponed on account of infantile paralysis.

At St. Paul's school, Concord, N. H., are Floyd Smith, son of Mr. and Mrs. Floyd Smith, and Morse Palmer, son of Mrs. George Palmer. The former will arrive in Omaha about June 23, but the latter will not come back to Omaha. Mrs. Palmer has left her home and left last Saturday for the east, where she will live for at least three or four years. Her daughter, Jean, accompanied her and next year will enter St. Timothy's at Catonsville, Md., while her brother, Morse, who graduates this year, will enter Harvard.

The Omaha boys will not be released from school at Exeter until after the week of June 20. Donald Hall, Harkness Kountze, DeWolf Wadleigh Barton and Eugene Neville all attend that school. Eugene Neville plans to spend at least a week in the east after school is out and will not be home until July 1.

Boys from Principia school in St. Louis will be at home a little earlier. James Love is expected Saturday of next week.

Harold Straight, Richard Perry and Paul and Melvin Bekins are also at Principia school. Arthur Herring, son of Mr. and Mrs. C. E. Herring, came home several weeks ago and has gone to do his bit for our country on a farm near Pryor Lake, Minn.

Clark Riley and Billy Byrne, Jr., are the two boys left at Notre Dame in Indiana. The former may have an eastern trip before coming home. Keith Cavers came home about two weeks ago to go to the big ranch which his father, J. A. Cavers, bought recently.

George W. Eggers, son of Mr. and Mrs. A. J. Eggers, graduates this year from Shattuck Military academy on June 13. His brother, Ernest, is a junior at the same school. Channing Jordan is also at Shattuck and will reach home shortly.

William Degeer, Cullen Root, Dietz and Howard Nelson are Omaha boys at Culver Military academy. The school closes June 9 and all are planning to come home together.

Wedding Announcement.
Mr. and Mrs. A. Harris announce the marriage of their daughter, Ruth, to Mr. Albert Cohen of Indianapolis, Ind., Sunday evening, Rabbi Frederick Cohn officiating. Mrs. H. Greenbaum of Topeka, Kan., sister of the bridegroom, was matron of honor. Mr. Arthur Harris, cousin of the bride, was best man. Mr. and Mrs. Cohen left this morning for a year of travel in the east. After that time they will be at home in Indianapolis.

Betrothal Announced.
Mr. and Mrs. George Parker announce the engagement of their daughter, Frances Maud, to Mr. Ted Heuck, the wedding to take place early in June.

Carter Lake Club Affairs.
Carter Lake Swimming and Bowling club held its annual luncheon at the Blackstone. Election of officers for the coming year was held. Presentation of gifts to captains and officers followed the banquet. The guests were Mesdames W. H. Dorrance, William Smith, F. Peterson and W. McCann.

Social Affairs Planned.
The Unitarian club will give its last dance of the season at Turpin's academy Friday evening for the benefit of the church building fund and a large attendance is expected. Card tables will be provided for those who do not care to dance. Tickets are 50 cents for each person.

Luncheon for Visitors.
Miss Irene McKnight entertained the members of her Tuesday Bridge club and a few guests at luncheon at the Blackstone in honor of Mrs. Milton Durell, who leaves today for her home in Minneapolis after a visit with her sister, Mrs. Marie Riley, and for Mrs. Harry Hehner of Chicago, who is the guest of Mr. and Mrs. H. J. McCarthy. Covers were laid for twenty. Killarney roses formed the centerpiece. The guests played bridge after luncheon.

Dancing Party.
Mr. and Mrs. H. G. Brown gave a dancing party at the club Tuesday evening for Miss Sarah Smeaton and her graduating class of thirty-five youngsters at Saunders school. The guests included the principal, Miss Mary Reed, Miss Mildred Nuemaker, Mr. and Mrs. J. B. Smeaton and Miss Clarice Brown.

Thimble Club Meets.
Mrs. J. W. Nicholson entertained the members of the Thimble club. Guests outside the club were Mesdames C. C. Belden, Frank Hoagland, Buckingham and Miss Laura Allen. American flags, sweet peas

WEDS SPORTING WRITER ON OMAHA BEE.



MRS. FRED S. HUNTER.

and roses were the decorations. With two exceptions all members of the club were present.

Notes of Interest.
Mrs. John L. Kennedy returned this morning from her visit to Fort Snelling. She reports that all the men are working hard.

Miss Louise Esplin has gone to Minneapolis to spend Memorial day with friends.

At the commencement of Rockford college June 13, Sarah Sears of Omaha will receive her degree and Henrietta Medlar will receive a fine arts certificate.

Mr. and Mrs. Carl E. Herring are moving out to Carter lake tomorrow to spend the summer in their cottage at the club house.

Mr. and Mrs. Elmer J. Neville returned Saturday from a week at Davonport, Ia. They, with the children, Mary and the two little boys, motored over to buy a car as a graduating gift for their daughter, Florence, who graduates this year from Coates-Weaver school in New York. Miss Florence plans to spend next year at home and if war-time allows, will be one of next season's debutants.

Miss Florence Riley, daughter of Mr. and Mrs. E. F. Riley, expects to visit in Scranton, Pa., after Trinity school in Washington, which she attends, closes June 1.

More Than Half Raised In "Y" War Fund Campaign
The \$10,000 mark in the Young Men's Christian association war campaign fund was passed Monday at noon, the executive committee reporting subscriptions totaling \$10,200. Subscriptions under \$50 each aggregated \$1,496 Monday and today the largest amount since the campaign started nine days ago.

Reports from out in the state show that the campaign is meeting with great success. Meadow Grove, a town of 300 people, sent in a check for \$222.25. Exeter raised \$400 and Friend, a rival, has announced, "We've got to beat 'em."

Subscriptions today follow:
Previously reported \$ 8,421
Travel-Mississippi Gingham company 100
P. steam bakery 50
Smaller subscriptions 529
Total to date \$10,200

But One Case Diphtheria and 45 of Scarlet Fever in City
There is but one known case of diphtheria in Omaha, says Health Officer Harrington, and forty-five cases of scarlet fever. He says there is nothing abnormal about the condition of the health of the people in the city at this time and that the scarlet fever cases are becoming fewer.

Auto. Association Invests \$2,500 in Liberty Bonds
The Omaha Automobile Trade association, at its meeting Monday night, decided to invest its treasury surplus of \$2,500 in Liberty loan bonds. "We were not using the money so we thought we would put it to a good use," one of the directors said.

"Those dandelion rakes at the Nebraska Seed Co. are sure great," remarks the Bride of Mystery; "all my garden tools and insecticides will come from there."

SPECIAL Table D-Hotel Dinner \$1 a Plate Decoration Day HOTEL LOYAL

Effective Use of Black and White

BLACK satin, judiciously faced and lined in white, makes this smartly tailored sport coat. Observe how the white peeks out from the pockets, flaunts itself from one side of the muffer and hides under one side of the little spiral which trims the sleeve. The skirt of finely box-plaited white tulle carries at its hem a 6-inch band of black satin. The white liere hat is faced in black faille with white faille inserts crossing it like the spokes of a wheel.



Home Economics

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

Pineapple.

The season is now on for the use of pineapple in its fresh state, and the home canning of the fruit. It is about as cheap now as it ever gets in this region, and is in excellent condition. It is valuable for the same reason that any fruit is valuable, and in addition pineapple has a flavor that is especially agreeable to most people.

An excellent dessert is the fresh pineapple, sliced, cored and allowed to stand in a cool place after being sugared. The plain pineapple can be varied by the addition of crushed or whole strawberries or sliced bananas. In place of a fruit cocktail as a first course or for breakfast the pineapple may be served in slender cone-shaped pieces arranged around a mound of powdered sugar. To take out the cone-shaped pieces, wash a pineapple, but do not pare it. With a silver fork dig around one of the eyes, reaching as far into the core as possible. After one or two pieces have been dug out the others can be taken out easily.

PINEAPPLE AND ORANGES, HALF FROZEN.
1 large pineapple Sugar to taste
4 oranges
Cut off the top of the pineapple. Pare away the base so that it may stand upright and firm on the plate. With a knife and strong spoon scoop out the pulp of the apple and separate the same from the hard center. Peel oranges and slice lengthwise and remove seeds. Mix juice and pulp of the oranges and pineapple with sugar to taste. Put in a fruit jar with close-fitting cover and pack in three parts ice and one part salt. Let stand an hour or more. When ready to serve turn the mixture into the chilled shell of the pineapple. Other fruit may be used in place of oranges. Pineapple lends itself admirably to a multitude of salads and desserts. It is usually combined with other fruits, nuts and marshmallows in a fruit salad; but a pineapple and cheese salad is good. Place a slice of pine-

apple on a lettuce leaf and sprinkle with grated American cheese or crumbled cottage cheese. Garnish with a maraschino cherry or an olive and serve with cooked or French dressing. An unusual salad combination that I have eaten is pineapple and shrimp; but aside from the novelty of the mixture I should not recommend it highly.

Of the desserts, pineapple, either shredded or in pieces, may be used in shortcakes, gelatines, cornstarch puddings or tapioca puddings. A word of warning as to the pineapple gelatines. Canned pineapple can be used in any recipe, but the fresh pineapple contains a ferment which will liquify gelatine. Hence fresh pineapple can only be used around gelatine desserts. The home canning of pineapple produces a satisfactory product somewhat cheaper than the bought canned variety, if one does not count labor. The preparation of the pineapple is an endless job, as any one can testify who has tried it, but the result has a superior flavor according to the taste of some people. Others feel that a fruit such as pineapple which is canned at the factory close to where it is grown has a better flavor than the shipped-in, home-canned fruit.

PINEAPPLE HONEY.
2 quarts grated pineapple
1/2 c. sugar
1/2 c. lemon juice
Wash, pare and remove the eyes of the pineapple and grate it away from the core. Add the sugar and lemon juice to the grated pineapple, stir until dissolved and let stand for six to eight hours. Put over the fire, bring to a boil and simmer slowly until the honey is transparent and of the proper consistency.

TO CAN PINEAPPLE.
Pineapple 2 1/2 c. water to 1 lb.
1/2 c. sugar for sirup
Remove skin and eyes from pineapple. Cut in one-fourth inch slices and core the slices. Cook in water till nearly soft. In the meantime make a sirup of the sugar and water required according to the weight of



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pineapple, and boil ten minutes. Remove partially cooked pineapple to sirup and finish cooking. Fill sterilized jars to overflowing and seal. To sterilize jars boil fifteen minutes and plunge rubbers into boiling water just before using.

TO CAN SHREDDED PINEAPPLE.
Grated or shredded 1/4 weight in sugar
pineapple
Cook pineapple and sugar for fifteen minutes and fill jars as above.

PRUNE AND PINEAPPLE JAM.
2 lbs. prunes 2 c. granulated sugar
2 c. grated fresh pineapple 1 t. salt
1 apple 2 c. water
Soak the prunes in water overnight after washing them. Then bring to a boil quickly and cook until tender. Mash through a colander and add to the water in which they had been cooked. Add the salt, sugar and pineapple, and simmer slowly for one hour stirring quite often. Pour into sterilized glasses and cover with paraffine.

Tested Recipes

SUPERIOR SCRAPPLE.
Put to cook in three cups of boiling water five tablespoons of small hominy, slightly salting the water. Cut up sufficient medium fat pork to make a cup and stir this into the hominy, after it has cooked for about five minutes. Stir well, put the inner kettle of the cereal cooker in which the hominy and pork are cooking into the jacket, with boiling water of the usual depth in the latter, and cook until the hominy is thoroughly done, which will be in about three-quarters of an hour, adding a little boiling water if the mixture seems too thick. When done turn out in a square pan wet with cold water and let stand until the next morning, then cut in nice blocks, dip each in flour or corn meal and fry brown in deep fat.

BANANA DESSERT.
Powdered sugar.
4 bananas
1 egg, beaten.
Peel the bananas, dip them in beaten egg, then roll well in powdered sugar and bake in a hot oven from five to ten minutes. Remove carefully to a serving dish.

NEW STUFFED POTATOES.
4 good sized potatoes, 1 T. butter.
1/2 c. ground nuts, salt.
2 T. thick cream, white pepper.
Wash and bake the potatoes. When done cut across evenly three-fourths of an inch from the end. Remove the insides, being careful not to break the skins. Mash the potato, add the nuts, cream and butter and season to taste with salt and pepper. Beat with a fork until light, refill the potato shells and set in oven until hot.

BANANA COMPOTE.
Slice bananas, oranges and pineapple into a large dish. Mix thoroughly and sweeten to taste. Line sherbet cups with strips of banana, fill the center with the fruit mixture, and place a spoonful of sweetened whipped cream and a candied cherry on top of each.—Mothers' Magazine.

June Bride Rush Starts With "Cupid" Stubbendorf

"Cupid" Stubbendorf, marriage license clerk, knows that June is approaching without looking at the calendar.

The annual "month of brides" rush for certificates has begun, nearly twenty licenses having been issued in the last twenty-four hours.

It was the biggest scramble for the life papers since the slacker rush after war was declared.

County court officials scoff at the suggestion that young men are getting married so as to claim exemption after registration. They point

out that persons married since the war are not necessarily taken into consideration when the exemptions are made.

City Will Have to Pay More for Its Steam Heat

Omaha will have to pay more for its steam heat, J. L. Brandeis & Sons, who are now selling heat to the city at 50 cents per thousand pounds, told the city council. Brandeis & Sons refuse to contract longer than until August 1 for steam at the present rate. The communication was referred to the committee of the whole.

MILK THE BABY CAN DRINK
Do you know how much water is in the milk the baby must drink?
Do you know whether the yards, barns and milking vessels are clean and sanitary?
Do you know whether the cows are healthy? Whether those who handle the milk are healthy?
Do you know how much disease it contains?
Why take such chances?

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This care is taken for health's sake. Give the baby a chance. Telephone Douglas 409 to begin delivery at your home, or ask your grocer for Alamito Milk.

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Mason Zinc Lids
Pints, 61c; Quarts, 65c; Half Gal., 85c
Mason, Lacquered Top—
Pints, 57c; Quarts, 61c; Half Gal., 84c

Garden Seeds, 3 pkgs., for 5c
Coal Oil, best grade, gallon 11c
Five gallons for 55c
Armour's Large Bottle Catsup 25c
9 bars D. C. Soap 25c

Bran, good for cows and chickens, at \$2.10
Shorts \$2.25

Hominy, big can 10c
Good Sound Gano Apples, per box—
at \$1.90, \$2.00, \$2.25
Comb Honey 17c
Yeast Foam, 4c; 3 for 10c
Medium Size Advance Pork and Beans—
per can 15c
16-oz. can Condensed Milk, per can 12c
Bulk Cocoa, per lb. 20c
Dromedary Dates, per pkg. 13c
25c pkg. Pyramid Powder 19c
5c pkg. Pyramid Powder 4c
25c pkg. Cold Dust 32c
Sul Soda, 10% lbs., for 25c
Toiletter, like Saniflush, made in Omaha, for 19c

These items are not specials, but some of our regular everyday prices. We expect your confidence in return for a square deal.
SUGAR, 10 Lbs., 89c CIDER VINEGAR, 2 1/2 Gal. WHITE VINEGAR, 16c Gal.

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