

# Society Notes

June 5

Expert at Canning: Teach Others.

Did you know that Mrs. W. K. Vanderbilt, Jr.; Mrs. Arthur Scott Burden, Mrs. J. Watson Webb, Mrs. Ralph Peters, Mrs. George W. Pierpoint and Mrs. H. B. Fullerton and other prominent New York women made a tour on a special train with the purpose of arousing the farming population down on Long Island to the peril of food shortage and the need for conservation of food supply? That's true. They made speeches from the rear platform of the train to groups of men and women and talked so much about canning that people called the mission the "Women's Canning Special." Their slogans were: "Can or Collapse" and "Preserve or Perish." Mrs. Vanderbilt "minded the children" while the mothers listened to the talks.

Our most prominent Omaha women, for instance, Mrs. Howard Aldridge, Mrs. Francis A. Brogan, Mrs. Luther Drake, Mrs. S. D. Barkwell, Mrs. Louis Childs, Mrs. Frank T. Hamilton, all expert at canning and preserving, and forty-five others whose names you know well are to begin their canning and preserving tomorrow. They are going to do even more practical work than the New York women did with their canning special, for they are to take a two days' course in actual canning and drying, so that many of them can go out to teach classes of others. That is the way that the commissary of the National League for Woman's Service in Omaha, under its commandant, Mrs. Edward M. Syfert, is planning to co-operate with the canning schools which the state agricultural school is establishing throughout the state.

Some of these wealthy Omaha society women may become so enamored of the gentle art of canning that they will enlist their friends in the canning business, so that instead of bridge clubs in the future we may have "canning clubs," and husbands may be tempted by jars of luscious preserves, rather than by the graceful charm of womanly wiles.

## Suffrage Bridge Successful.

Dreary, damp weather Monday did not prevent 150 women from driving out to the Country club to play bridge for the benefit of war relief and to have a cup of tea for comfort's sake. Two hundred dollars are the proceeds.

The prizes were as pretty as one could wish for. The most sought-after articles were the handsome collapsible card table, which had been given by Mrs. J. M. Metcalf, president of the Equal Franchise society, to whom all the helpers gave credit for the success of the party, and the big thermos bottle, which was Mrs. J. T. Stewart's contribution to the list of prizes. Mrs. Stewart, herself shunned the bridge table and went tramping out on the golf links after she had had her tea, to play with Mrs. E. H. Sprague. Mrs. B. Kvendal took the thermos bottle as the first prize and Mrs. Joseph Barker took a pretty upholstered footstool. Other prize winners were Mesdames E. W. Gunther, A. J. Sistek, R. Thompson, D. T. Quigley, M. Shirley, G. F. Engler, George W. Doane, Holmes, Palmer, Arthur Muller, Draper, Smith, W. McAdam, L. J. Healey, P. B. Alsdous, Martin Dimery and Philip Potter.

## Kelly-Higgins Wedding.

The marriage of Miss Agnes Jane Higgins and Mr. Edward L. Kelly, son of Mr. and Mrs. Michael Kelly, took place at St. Bridget's church on the South Side, Monday morning at 6. The young people attended by Miss Loretta Gentleman and Mr. John Higgins. A wedding breakfast at the home of the bride's parents, Mr. and Mrs. M. J. Higgins followed the ceremony.

Mr. Kelly is a graduate of Spalding college and of Creighton Medical school. The marriage was a surprise to the friends of the young people. They will make their home in Ashland after June 21.

## Wedding Announcements.

At the residence of the bride's parents, Mr. and Mrs. H. H. Katake, Mr. Irving D. Winslow and Miss Faye G. Mullen were married by Rev. C. N. Dawson, Friday evening.

Mr. Saville D. Stiles and Miss Grace E. Donahay were married at Dietz Methodist Episcopal parsonage Saturday afternoon. The parents of both were present. Rev. C. N. Dawson officiated.

Another wedding at Dietz parsonage Saturday was that of Paul F. Williams and Miss Selma Johnson. Rev. C. N. Dawson also married Mr. Williams' parents twenty-four years ago.

Mr. Joseph T. Becker and Miss Eloise Mitchell were married at Dietz parsonage Monday morning by Rev. C. N. Dawson.

Mr. Henry L. Martin of Dannebrog, Neb., and Miss Ruth Lucile Walsh of Millard, Neb., were also married Monday by the same minister. Mr. and Mrs. L. D. Walsh, parents of the bride, witnessed the ceremony.

## Notes of Interest.

Dr. and Mrs. H. M. Clanan are at the Greenbrier where they attended the annual meeting of the American Pediatric society held at White Sulphur Springs, W. Va., last week. Dr. Clanan was elected recorder and editor.

Mrs. F. S. Owen and daughter, Miss Elizabeth, have gone to their summer home, "Honeymoon Trail," California. They were accompanied by Mrs. Owen's sister, Mrs. Osborne of Missouri Valley, who goes also to attend a reunion of her sisters. Dr. Owen and Miss Gertrude will join them the first of July.

Mrs. John L. Kennedy entertained at luncheon today for Mrs. Ella Magree.

Mr. C. E. Walrath returned Tuesday morning from a four weeks' busi-

## WIFE OF NOTED SWIMMER ENTERTAINED HERE.

MRS. HARRY HEBNER  
MEYER PHOTO

One of the interesting luncheons of the day was given by Mrs. H. J. McCarthy at the Blackstone for her daughter-in-law, Mrs. Harry Hebner of Chicago, wife of the famous swimmer who figured in the last Olympian contests abroad. Mrs. Hebner is receiving much social attention during her visit. Mr. and Mrs. McCarthy had planned a dinner party at the Field club, this evening in her honor, but the rainy weather caused the change to a luncheon at the Blackstone. Pink peonies formed a beautiful centerpiece for the table and little violet baskets marked the places of each guest, five of whom were from the Windy City.

ness trip to Spokane, Seattle and Portland.

Dr. H. C. Sumney is in New York attending the national convention of the American Medical association.

Mr. and Mrs. Frank Foote of Los Angeles, who were the weekend guests of Mrs. Samuel K. Foote, left Monday evening for the east.

The Minneapolis Journal of Sunday features a handsome photograph of Miss Menie Davis, posed especially for The Bee last winter, when the vogue for the ostrich fan was at its height. Both Miss Menie and Miss Elizabeth Davis will be attendants at the marriage of Miss Katharine Dwinell and Oscar Weston there, later in the month. The Minneapolis papers also comment on the large Omaha colony which will summer at Lake Minnetonka and Christmas lake to be near the Omaha boys at Fort Snelling.

Miss Theodora Warfield, who is playing in "Very Good Eddie," is a cousin of Mr. T. O. Warfield of this city.

Miss Mona Cowell plans to leave probably Sunday evening for Hartford, Conn., to attend the marriage of a former schoolmate, Miss Cowell will be maid of honor at the wedding and may spend the summer in the east. If she decides to do so, her parents, Mr. and Mrs. Robert Cowell, may join her later. The departure of Miss Cowell leaves a break in the cast of Miss Learned's nature masque, "The Spirit of the Woods," to be given June 17 at Hanscom park. Miss Cowell was to take the role of Bluebird.

## At Happy Hollow Club.

Mr. and Mrs. Robert Trimble will entertain at dinner at Happy Hollow club in honor of their guests, Mr. and Mrs. R. P. Schwab of Pasadena, Cal. Mrs. Schwab has been in Omaha for two months, but her husband just arrived to spend the rest of the week here before they return to California.

Mrs. A. G. Edwards will entertain eight guests at luncheon at Happy Hollow club Wednesday and Mrs. R. Wilson will have a party of four.

Thursday Mrs. M. Shirley will have eight luncheon guests, and Thursday evening the first married folks' dinner-dance of the season will be given.

## Economy in Weddings is Gospel Elopers Preach

That economy should be practiced in weddings as well as other things during the time that Uncle Sam is in trouble, is the belief of Miss Florence Mordahl and William A. Ackerman of Sioux City, who eloped to Omaha to avoid an expensive church wedding.

They were married in their room at the Hotel Fontenelle by Rev. Mr. Chinlund of the Swedish Immanuel Lutheran church last night. Immediately after the ceremony they went back to Sioux City, dispensing with the honeymoon along with other "frills."

Mr. Ackerman is connected with the National Woodwork company at Sioux City.

## Buying Liberty Bonds

## For Christmas Presents

Chicago, June 5.—A number of large corporations here are buying Liberty loan bonds to give employees at the annual Christmas distribution in lieu of the customary wage bonuses or profit sharing gifts.

One of the corporation heads who will adopt the plan said today that it not only provided the men with a suitable bonus, but took care of the Christmas giving at an early date and would allow the corporations to profit by the interest on the bonds for practically a half year before the bonds became the property of the men at Christmas.

**Sterilized Bottles**  
Many an epidemic of dangerous disease has been traced directly to the milk.

Physicians the country over are urging more stringent milk ordinances and strict enforcement of these laws. Not only the milk itself must be pure, they insist, but the bottles must be clean and sealed by machinery.

ALAMITO PASTEURIZED MILK contains no dangerous disease bacteria.

ALAMITO BOTTLES are STERILIZED, filled and capped by machinery.

Take no chance with disease. Begin use of ALAMITO Safe Milk NOW. "Phone us—Douglas 495—to begin our 'breakfast' delivery at your home tomorrow morning, or ask your grocer for ALAMITO."

The Alamito Dairy Company.

## More Light on the Hat Question



PURPLE hemp embroidered in deep "Vs" of purple wool is the main point at issue here. The second point is that at the top of the crown, which so cozily snuggles under two fluffy pom-poms. To the left, a hat in which the hemp forms the wide bandeau. The semi-beret top is of dark red satin, embroidered in blue "souache" straw.

## PRESERVING FISH FOR DOMESTIC USE

Housewives Can Add Wholesome Food to Their Winter Larders at Comparatively Low Prices.

In discussing meat substitutes in the present period of high prices of food-stuffs, and as a contribution to the conservation of the food supply, which is one of the country's urgent needs, the bureau of fisheries urges housewives, particularly those living near streams and lakes or the seashore, to preserve fish for home consumption.

The fish can be bought when they are cheap, during times of plenty, and held for use during the winter, when, ordinarily, prices are high. In many cases waste fishes, which because of prejudice or ignorance are not placed on the market, may be bought for little, and sometimes may be obtained from the fishermen for the asking.

Practically all fishes are edible, and purchasers should not be deterred from buying them on account of their unattractive appearance. Some of the ugliest are among the best.

## Two Easy Methods.

Two easy methods of preserving,

namely, canning and salting, are available to housewives. To be sure of success the methods here described should be carefully followed.

When using coarse-scaled, thick-skinned fishes, cut off the fins or make an incision on each side of the fin and pull it out. Make an incision through the skin along the back, another along the belly, and connect these two by a third encircling the body just behind the head, impale the head on a hook or sharpened nail driven through a plank; take hold of the skin at the angle of the two incisions and remove it by pulling toward the tail. Thin-skinned fishes, like herring and alewives, should be scaled, not skinned.

Cut off the head, remove the intestines and other organs and take out the backbone by making a cut with a sharp knife on each side of the body cavity. Wash thoroughly, taking particular care to remove the blood along the back.

## How to Prepare.

Cut the fish into strips to fit the length of the jars to be used and rub with dry salt, using a level tablespoonful to each pint jar of fish. Fill the jars with the pieces packed as tightly as possible, put on the rubber rings and place the caps on the jars loosely, so that the steam can escape. Put no water in the jars.

Cook in a pressure cooker for one and one-half hours after steam pressure registers fifteen pounds or the temperature 250 degrees. Tighten the caps of the jars and permit cooling.

Use the cooker as directed by the makers. There are several kinds on the market, and the Bureau of Fisheries, Washington, D. C., will furnish addresses of manufacturers on application.

## Doses Do Not Receive Orders to Start for Front

No orders for Omaha Red Cross nurses to leave for New York had been received up till now.

"The nurses are ready to leave on two hours' notice," said Miss Helen Inches, secretary of the Nurses' Registry. "They expect to receive word today, but the instructions may not come for a month."

June 5 was the day designated in the first orders for the local corps to be ready to start for service in France.

## Instant Bunion Relief Guaranteed—or Not a Cent's Charge

You need not suffer bunion torture an hour longer.

No matter how large or painful your bunions may be—or how often or by whom treated and pronounced "incurable"—here at least is convincing proof that there is positive relief for you—right now—today.

## "Bunion Comfort"

is Guaranteed to Give Instant Relief

and positively cure the most stubborn bunions. You'll have peace and comfort as soon as you apply one. The pain and suffering disappear. You can walk without discomfort and without pain. You can wear the shoes you want, without discomfort or trouble. "Bunion Comfort" is the common sense logical remedy for bunions. It absorbs and dissolves the accumulated layers of cartilage which really make the bunion, thus reducing the enlargement and restoring the deformed foot to normal.

Get a Box of "Bunion Comfort" Today! Try two plasters (read if you are not satisfied) and if you are not relieved return the other ten plasters and get your money back.

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