

# Society Notes

June 26

## ENGAGEMENT ANNOUNCED AT FAMILY DINNER.



RUTH FITZGERALD

Mr. and Mrs. F. J. Fitzgerald announced the engagement of the former's daughter, Ruth Marie, to Mr. Everett Hail Burke, son of Mr. and Mrs. Charles Burke, at a family dinner at their home Monday night.

The wedding date was originally set for June, but because of the war has been indefinitely postponed.

The dinner was a family affair, including the parents of the young people, Mr. and Mrs. Charles Burke, Mr. and Mrs. F. J. Fitzgerald, Miss Josephine Williams and three out-of-town friends, who motored over for the announcement dinner.

Miss Alice Fitzgerald of Grinnell, Ia.; Miss Kathryn Crocker and Mr. Donald Lynch of Cedar Rapids, Ia.

nurses' club which was given by Mrs. C. C. Ryan and Mrs. E. H. Luikart at Happy Hollow club Monday afternoon.

Thirty-five tables were set and other guests did not play. Mrs. Charles Martin sang and little Miss Frances Earenight danced.

Twenty-four prizes were given, including such novel things as a pattern shirt waist, an order for a tailored shirt waist, a kodak and a saving bank with a nest egg of \$1 in it.

Mrs. Charles Bone was first prize winner and selected a wicker garden stand. Mrs. H. B. Whitehouse won a large American flag.

Mrs. John H. Shary won the handsome door prize, a print of the "Goose Girl."

On the Calendar. Mrs. J. P. Suber will entertain the St. James' Orphanage Sewing circle at a social and card party at her home Thursday afternoon at 2 o'clock.

With the Travelers. Mr. Richard Metcalfe is in the east on business.

Mr. W. C. Fleury has gone for a three months' trip to Toronto and the Muskoka lakes, Ontario, Can.

Mrs. E. W. Gunther is in Cleveland, O., and is not expected home for over a week.

Second Canning Class For Colored Women Held. Twenty members of the Progressive club of Zion Baptist church composed the second and last class of the colored women's canning school at the Central High school Tuesday morning.

Mrs. Byron Clark acted as demonstrator while Mrs. L. M. Lord and Mrs. L. J. Healey taught the women how to can tomatoes, beans, spinach, beets and asparagus.

"So energetic were the workers that they accomplished in half a day what classes last week did at both morning and afternoon classes," said Mrs. Healey.

All vegetables canned by this morning's class will be used at the church dinner, which are held frequently for the purpose of enlarging the building fund. The church has never been rebuilt since the tornado.

Omaha Streets Are to Be Marked Like New York. Omaha's downtown ornamental street lighting system will be equipped with street designation signs similar in design to those used on Fifth avenue, New York City.

J. E. Davidson, general manager of the Nebraska Power company, advised the city commissioners that he expects to have the new downtown system in operation before September and he promised the street signs referred to. These signs will indicate streets both ways and the lettering will be of enamel with iron frame.

Alleges Husband Spends All His Money on Himself. "He is lavish in his expenditures for his own personal needs, but refuses to provide for me and our child," says Hazel G. Marvin, suing David M. Marvin for divorce in district court. They were married in Omaha August 31, 1913.

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Accredited to the University of Minnesota. An ideal Boarding School for your son. Five complete courses: Pre-Academic, Academic, Collegiate, Commercial and Agricultural. Careful mental, physical and religious training. Surroundings beautiful. Location healthful for study and athletics. Campus 120 acres.

Write for Year Book Address, The Registrar, SAINT MARY'S COLLEGE, Terrace Heights, Winona, Minn.

# Home Economics Department

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

## Canning by the Cold Pack Method.

Several people who did not have the opportunity of attending the canning school held recently have asked for information about the canning of vegetables. This article is based on the canning school instruction and government pamphlets.

The cold pack method, which owes its name to the fact that the jars are packed with cold material, has been popularized recently through the boys' and girls' canning clubs which the government is promoting in rural districts. The method is highly endorsed by the government because

- 1. Product better: Texture, Flavor. 2. Safest way to can vegetables. 3. Safest way—no preservatives. 4. Saves time. 5. Takes drudgery out of canning.

There is no doubt about the superior appearance and quality of foods canned by this method. The results of the girls' and boys' canning club work have been products rivaling in appearance the superior brands of commercially canned goods.

The main steps in the cold pack process are as follows: 1. Select firm, fresh products. The condition of the food is of great importance, for it is impossible to turn out good canned goods from inferior fresh material.

The vegetables should be in their prime and as fresh from the field as possible. This latter condition is a hard one to meet in the city, unless one is supplied direct from the farm or goes to market early on the day that the canning is to be done.

For Blanching—A wire basket or a piece of cheesecloth may be used. The basket is more easily handled. For Processing—A wash boiler with

## Time table for cold pack canning process:

Table with 2 columns: Kind of vegetable, Processing time. Includes Asparagus, Beans, Beets, Carrots, Corn, Peas, Spinach, Tomatoes.

the end. Scalding accomplishes the same results except that the bulk is not materially lessened. In addition scalding loosens the skins.

4. Cold dip. To cold dip, plunge the blanched food into a large kettle of cold water for one or two minutes. The purposes of cold dipping are to make the vegetable firmer and of a better texture, and to set the color.

5. Remove skins, in some cases. 6. Pack in sterilized jars. 7. Pour on boiling water to one-fourth inch of top of jar. 8. Add one teaspoon salt to one quart.

9. Put on rubber, cover and partly seal. If Mason jars are used, the cover should be screwed on until it just catches. If the thumb and little finger are used for the tightening there will be no danger of screwing too tight.

10. Process. To process set in a large vessel on a false bottom and cover with water two inches over the tops of the jars and bring to boil, keeping the jars in water as long as time table attached calls for.

11. Remove and seal tight immediately. 12. Store in a cool dark place. Large vessels should be used, for they save time and labor.

For Blanching—A wire basket or a piece of cheesecloth may be used. The basket is more easily handled. For Processing—A wash boiler with

Co-Operation. Readers are cordially invited to ask Miss Gross any questions about household economy upon which she may possibly give helpful advice; they are also invited to give suggestions from their experience that may be helpful to others meeting the same problems.

## Old Glory Bread

Mrs. George M. Reynolds, 1444 Lake Shore drive, Chicago, is the first woman of the Illinois division of the woman's committee, National Council of Defense, to respond in a practical way to the plea received yesterday from Herbert C. Hoover, national food administrator at Washington.

Mr. Hoover stated that to meet the need for wheat for the allies the American consumption must be cut down by the substitution of other cereals. Mrs. Reynolds, patriotically inclined, sought the woman's defense committee and obtained a recipe for "Old Glory" bread, which she then tested out in her own kitchen, donning a professional looking white apron and working with a will.

"Bread is a hobby of mine," said Mrs. Reynolds, "and I think there is nothing so good as home made bread. We have always had three kinds in our bread box and now we shall have 'Old Glory'."

The recipe for "Old Glory" which is being much used in France at present, follows:

- 1 cup rye flour, 3 cups whole wheat flour, 8 cups white flour, 4 cups water, 1 teaspoon salt, 3 tablespoons shortening, 1 yeast cake.

In response also to Mr. Hoover's message, Miss Isabel Bevier, chairman of the conservation department of the committee, at once issued an authentic list of wheat substitutes

which may be used in place of part of the white flour for bread making. The list follows: Whole wheat, Peanuts, Rye flour, Rice, Oat meal, Red Dog flour made from middlings, Bread crumbs.

Mrs. Kellogg Fairbank, who returned on Thursday from Washington, stated yesterday that the housekeepers there were responding also to the plea for conservation by advocating the use of one-fifth corn meal to replace flour in the bread. They are also advocating the use of much fish instead of meat, as fish cannot be sent to the allies. One meatless day and one wheatless day is the rule in the capital, according to Mrs. Fairbank—Chicago Tribune.

Your Limbs Unsightly Hair White Stockings

Most women do not realize that superfluous hair on the limbs shows through stockings colored stockings as well as white. This makes it plain why well-groomed women use De Miracle for removing hair from the limbs as well as the face, neck, arms and under arms. Paste, rub-on preparations and imitations of De Miracle will usually remove any growth of hair from the surface of the skin, but only De Miracle has the power to devitalize hair. It does this by absorption. In other words, it attacks hair under the skin as well as on the skin and actually retards its growth. Avoid the use of questionable depilatories.

De Miracle, by name, and you will get the only depilatory that has a binding guarantee in each package which entitles you to your money if it fails. In 50c, \$1.00 and \$2.00 bottles at your dealer's, or direct postpaid in plain wrapper. De Miracle Chemical Co., Dept. A-2, Park Ave. and 139th St., New York.

Welcome News For Bunion Sufferers

If you are suffering from an obnoxious Bunion—no matter how large or painful it may be—come here and get a full box of the celebrated Bunion Comfort Plasters—try one or two plasters, as per direction, and if you do not get almost instant relief and feel perfectly satisfied, bring back the remainder and get your full money back. You need not pay one cent if "Bunions Comfort" does not prove entirely satisfactory. Why continue to go about with swollen, misshapen feet? Why say that Bunions can't be cured, when here is a guaranteed remedy—easily applied—no cutting—no pads or plates—but a wonderfully medicated plaster that works like magic and gives instant relief.

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## How Long Should Your Shoes Wear?

Many shoes will wear a considerable length of time, but they will lose their shape—their dressy appearance vanishes. DURABILITY means not only the lasting power of the materials, but the conservation of Quality and Style.

Drexel Shoes For Women will outlast other shoes and they will always look stylish. They retain their shape. Their materials are the best, and therefore you have wearing qualities in style as well as in materials.

We carry all sizes, styles and shapes—therefore can fit all normal feet. Notice the sizes we carry in stock all the time: AAA-E—Sizes 2 to 9. Mail orders solicited.

DREXEL Shoe Co. 1419 FARNAM ST.



Quality and Service go hand in hand at this store. Our merchandise must always be up to the high mark and service has been our hobby for years.

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Surely you would rather have your orders filled by a dairy that supplies fresh, pure milk and cream at reasonable prices—one that can meet metropolitan requirements.

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Can be distinguished by their rich, sweet flavor. Our methods permit the sale of only the best that can be obtained in the dairy line. For example: Large motor trucks bring the milk daily from large, inviting farms. That's the place to get all good eatables. High-priced grazing land near the city can't interfere with Alamito quality.

Alamito Milk is pasteurized. If you want safe milk for the household, be sure that it's pasteurized. Especially fine for the babe and growing children. Our "before breakfast" delivery is a real convenience. Alamito Milk furnishes the nourishment you need to begin the day.

Ask your grocer for Alamito or phone us—Douglas 409. To Our Patrons

Your criticism can further improve Alamito service and quality. If anything is not entirely satisfactory, tell us about it. The fault will be corrected and you'll get the benefit. Your remarks will also help us to please our new customers. Alamito Dairy Co. Douglas 409

## Specials in Meats and Groceries for Wednesday at THE WASHINGTON MARKET

Choice Steer Sirloin or Porterhouse Steak, per lb. 25c. Choice Steer Short Cut Steak, lb. 22 1/2c. Extra Lean Pork Chops, lb. 22c. Choice Steer Shoulder Steak, lb. 20c. Choice Steer Brisket, lb. 18c. Sugar Cured Breakfast Bacon, lb. 34 1/2c. Strictly Sugar Cured Regular Ham—half or whole—per lb. 26 1/2c.

Best Granulated Sugar, 12 lbs. 98c. All Brands Creamery Butter, lb. 38c. Ginger Snaps, 2 lbs. for 25c. Home Made Peanut Butter, lb. 25c. Fresh Soda or Oyster Crackers, 2 lbs. 28c. 16 lbs. Washington's Best Flour, \$3.45. 24 lbs. Washington's Best Flour, \$3.75.

Extra Fancy Red Loganberries, box, 15c. Extra Fancy Black Loganberries, 2 boxes for 25c. Extra Fancy Strawberries, per box, 17 1/2c. Extra Fancy Apples, 2 dozen, 25c. Extra Fancy Peaches, per dozen, 25c. Large Egg Plants, 2 for 25c. Extra Large New Potatoes, peck, 90c. Large Head Lettuce, 3 bunches for 5c. Large Leaf Lettuce, 3 bunches for 5c. Homegrown Beets, 3 bunches for 10c.

Homegrown Turnips, 3 bunches for 5c. Thin Skinned Lemons, dozen, 30c. Green Grape Plums, dozen, 5c. Homegrown Gooseberries, box, 10c, 12 1/2c. Extra Fancy Cantaloupes, 3 for 25c. Large Watermelons, each, 40c, 50c. Extra Fancy Tomatoes, basket, 25c. Yellow or White Onions, lb. 4c. Homegrown Peas, 4 quarts for 25c. Homegrown Carrots, 3 bunches for 5c. Solid Cabbage, per lb. 3 1/2c.

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The Puritan standard of quality and taste is so high that only one ham in ten is selected to bear the Puritan label.

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