

Society Notes

by Mellificia

July 31

Golfers Desert to Swim.

While Old Sol glares down from the heavens in an attempt to blister any golfers who set forth on the links, some of the best known women golfers of the city are quietly fooling him by spending their leisure hours in the Metropolitan swimming pool. Mrs. Walter G. Silver, president of the Omaha Women's Golf association and new president of the State Golf association, is one of the newest mermaids.

Mrs. Allan Parmer, secretary of the two golf associations, and Mrs. O. S. Goodrich, another of the faithful golfers, are like two water nymphs. Mrs. Frank Barrett often makes another member of their party, and such times as they have! This little group of women and their husbands with several others, including Mr. and Mrs. W. M. Jeffers, is planning to make a regular custom, at least one night a week, of having a little swimming pool party.

Ten of the women golfers braved the heat Monday to go over to the Council Bluffs Rowing association for the monthly tournament. Mrs. K. A. Lininger and Mrs. W. B. Tagg won first and second prizes. The party took luncheon at the club and played during the afternoon. A cool breeze blowing from the lake lowered the temperature on the links, so that the heat was bearable. Seymour Lake Country club will have the August tournament.

Come to Omaha to Live.

Mr. and Mrs. J. T. Luscombe and two sons, Harold and Edgar of Lima, O., came to Omaha three weeks ago to make their home here. Temporarily they took a home in Dundee, but now they have purchased a house in the Field club district at 3331 Walnut street and moved in today. Mrs. Luscombe has been prominent in club and church work in Lima and expects to resume her activities in Omaha. Mr. and Mrs. Luscombe are looking forward to a visit from friends from their home, Mr. and Mrs. D. O. Fisher, who are motoring across the states on their way to California.

At the Field Club.

Mr. Oscar Allen has made reservations for a party of ten at the Wednesday night dinner-dance at the Field club. Mr. C. B. Brown will have a party of four. Mrs. Lee Lowrey, Mrs. W. M. Giller and Mrs. Jack Sharpe entertained small parties at the Tuesday bridge tournament today, proceeds of which go to the Daughters of the American Revolution fund for a bed in a Nebraska convalescent hospital abroad.

Dinner hosts Monday night were Drs. J. M. Hahn and B. B. Davis, Messrs H. G. Jordan, Ned Atchison and J. E. Wakefield and Mrs. C. J. Baird had seven guests.

At Carter Lake Club.

In addition to the solos which Miss Norma McMillan of New York will give at the yarn benefit bridge at Carter Lake club Wednesday, Miss Pauline Sturgess will sing and the Misses Louise McEwan, Frances Patton, Frances Cleland and Isabella Patterson will play several numbers on ukuleles.

Return From Camping Trip.

Dr. and Mrs. E. Carson Abbott have returned by motor from a two weeks' camping trip in the west. Their camp was located among the Rockies, where as many as three showers fell each day. When they climbed the snow-covered mountains expecting to find the atmosphere very cold they were surprised to discover that it was warmer than below the snow line. Wild flowers grew in wonderful profusion and the water was delicious, but to counterbalance these delights the mosquitoes were so bad that they were obliged to wear mosquito nets all day.

On their return they visited Cheyenne, Denver, Boulder, Colorado Spring, Manitou and all the other points of interest in Colorado. With the exception of one day there was rain each day that they were gone.

On Vacation Trips.

Mr. and Mrs. Arthur Rosenblum and Mr. and Mrs. S. J. Leon and son, Harvey, are on a two weeks' motor trip to Okoboji, Spirit Lake and neighboring points.

Mr. and Mrs. Walter G. Silver and Mr. and Mrs. R. B. Zachery are going up to Lake Okoboji Thursday to remain until Monday.

Miss Emily Cleve leaves today to spend several weeks at Minnesota lakes. She will also visit in St. Paul and Minneapolis before returning.

Mr. and Mrs. Albert N. Eaton have returned from a trip to Brimwood, Estes Park.

Mr. and Mrs. Roy Besley of Table Rock, Neb., motored to Omaha Saturday for a short visit with friends here and Mr. Besley's parents in Council Bluffs. Miss Sarah Besley of Council Bluffs has been their guest.

Here and There in Society.

Mrs. Arthur Frederick of Central City has returned to her home after a month's visit with her parents, Mr. and Mrs. W. A. Matthews.

Lieutenant and Mrs. H. C. Wilson of Lincoln are visiting Lieutenant and Mrs. Carl F. Swanland of this city.

Will Give Proceeds of Sale Of Vegetables to Red Cross

Mrs. A. L. Reed, prominent society matron, will give the Red Cross society the proceeds from the sale of the corn and vegetables from the garden of her Benson home. The garden is one of the largest in the city. It is one block square.

Mrs. Joseph Barker 2d is looking after Mrs. Reed's garden during the latter's absence in the east.

When Mrs. Reed announced her intention, members of the Original Cooking club promptly offered to buy the produce. The club includes Messdames George B. Prinz, W. H. Wheeler, W. S. Poppleton, Charles and Luther Kountze, Moshier Colpetzer, Samuel Burns, Ward Burgess and Mrs. Barker.

HYMENAEAL

Barsell-Ruwe.
Miss Elsie Ruwe, daughter of Henry Ruwe of Fontenelle, Neb., and Mr. Fred W. Barsell were married by Rev. Charles W. Savidge at his residence Monday at 1 p. m. Mr. and Mrs. John G. Madison accompanied them.

RETURNS FROM ART SCHOOL IN CHICAGO.



Miss Gretchen McConnell

WANT TO UNITE TWO BRANCHES OF WORK

National Surgical Dressings Committee to Be Merged Into Red Cross Department.

Omaha women active in war relief work are divided on the question of combining the work of the National Surgical Dressings committee with the hospital supplies department of the Red Cross society. Such a movement is gaining momentum in the east.

While locally the same women help in the work of both organizations, strong opposition is voiced against the proposed union.

"The hospital supplies of the Surgical Dressings committee prepared in Omaha are shipped directly to France for immediate use, in hospitals in the war zone. The more men we save through this agency, the fewer of our boys will have to go to France," maintained Mrs. George Prinz.

"If these supplies were turned over to the Red Cross at this time when the society is in the process of reorganization, the chances are they would only be shipped to Chicago or New York and stored there in warehouses, not to be used for a long time yet," she added.

Miss Jessie Millard, one of the first to start general war relief work in Omaha, expressed herself greatly in favor of the union of the two organizations.

"The Red Cross society is the logical agency to take over this work, especially as it is reported that means of shipping hospital supplies to France are narrowing. The Red Cross will soon furnish the only avenue by which the supplies may be transported across the ocean."

Mrs. O. C. Redick, local chairman, declared the matter would be settled by the national surgical dressings committee. Mrs. Redick just received a piteous request from Paris for more hospital supplies. The letter is from Gertrude Austin, vice president, under date of July 6.

Miss Austin had then returned from a visit to the battlefields of Maiselette, Peronne, Noipu and Roye.

"A hospital begs us for 5,000 dressings. We can only send them 100," she writes. "If America will continue to furnish hospital supplies, the government can then allow more money for food."

Plans Are Worked Out for "Yarn Day" on Saturday

Plans for "Yarn Day," Saturday were devised by Mrs. H. L. Newbranch, local chairman, and L. W. Trester of Lincoln of the State Navy League organization, who spent the day in Omaha. Money is to be raised for the purchase of wool to be knitted into mufflers, helmets, and sleeveless jackets for United States sailors, marines and aviators.

"Other organizations are supplying soldiers. It is the Navy League's purpose to furnish comfort articles to sailors," said Mrs. Trester.

"There are many excellent knitters who are willing to give their time but cannot purchase the wool. It is to supply these workers that 'Yarn Day' will be held.

"The discomfort of one man on board ship may incapacitate him and endanger the lives of others aboard ship."

Hundreds of young girls who will help in the campaign will meet in the National Service League rooms in the First National Bank building Thursday morning for instructions.

Mrs. Fels Gives \$75,000

To the Single Tax Fund

Washington, July 31.—A gift of \$75,000 by Mrs. Joseph Fels, of Philadelphia, widow of the millionaire single tax advocate, was announced today by the committee on the high cost of living, holding its national conference here as the first step in a campaign to raise \$250,000 to effect readjustment in the country's land holding system.

The Original Liquid DeMiracle
Bees hair remover on each and only one with money back guarantee in each package.

Home Economics Department

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

Conservation Menus

The menus given below are in accord with the conservation movement, for any one of them would be a wheatless meal if no wheat bread is used; they call for only the meats suggested for use, and they use fruits and vegetables in abundance. They are not planned for minimum cost, but are not expensive.

Sunday.

Casserole of chicken and rice.
Carrots and peas.
String bean salad with cheese ball.
Peach ice cream.
Barley sponge cake.

Monday.

Tomato bouillon with rice,
(using gray and rice from Sunday).
Pan-broiled hamburger cakes.
Mashed potatoes.
Cauliflower.

Tuesday.

Creamed chicken and peas in ramekins (Chicken from Sunday).
Buttered beans. Potato salad.
Lemon gelatine sponge with custard sauce.

Wednesday.

(Oven dinner).
Braised flank steak.
Baked potatoes.
Scalloped corn and green peppers.
Lettuce salad with Thousand Island dressing.
Watermelon.

Thursday.

Syrian stew (mutton, string beans and tomatoes).
Hominy cakes.
Coffee gelatin with cream.

Friday.

Cream of corn soup (corn from Wednesday).
Fish with parsley sauce.
Boiled potatoes. Cucumber salad.
Chocolate tapioca.

Saturday.

Jellied beef.
Buttered beets.
Lyonnaise potatoes (potatoes from Friday).
Fruitcocktail. Scottish fancies.

BARLEY SPONGE CAKE.

4 eggs 1 c. sugar
1 c. sugar 1 t. lemon juice
1 t. salt 1 t. lemon juice

Separate whites and yolks of eggs. Beat yolks till lemon-colored, add sugar, then lemon juice. Fold in flour, then egg whites stiffly beaten with the

Angel Food Cake

It is only when eggs are cheap that angel food cake is practical and when made some other dish should be prepared at the same time to use up the yolks at once. In this way they do not harden as so often happens.

Angel food cake belongs in the list marked "beware" for the inexperienced. The oven must be hot—but not too hot; the eggs beaten stiff—but not too stiff; the cake brown—but not too brown; and done—but not too done when it leaves the oven. Each and every one of these points is a matter of experience which can only be acquired personally. And yet, once acquired, angel food cake is as "safe" and as "sure" as any other cake. The thing to do is watch, never repeat mistakes, and when a mistake is made, find out exactly what it is so it can be remedied.

The two causes for failure which are most common are too slow an oven and taking the cake out before it has baked through. While the oven must not be hot enough to harden the egg albumen unduly, it must be hot enough to cook the cake to the center in the required time (from forty-five to fifty minutes for a large loaf). If it is not cooked to the center and dried out, it means that imprisoned steam will later condense and be absorbed by the spongy interior; it means a soggy cake.

It is also because of the spongy texture that the pan is inverted as soon as it comes from the oven and allowed to cool before the cake is removed. If this were not done the little air sacs would collapse and the cake be soggy. By hanging suspended, however, the air sacs are held open, by their own weight pulling downward, until after the contraction due to cooling has taken place. It is in order that the cake may be inverted without falling out that the pan is left unbuttered. It pays to purchase the regulation cake

One convenient difference between running a household and conducting a household column is that the former must go on regardless of heat or other inconveniences, while the latter may stop while the person at the helm takes a vacation. I am illustrating that difference at the present time, for with this issue I conclude my work for the summer. The call of the Wisconsin lakes and old friends combined has proved too strong. I hope all of the busy housewives who have given their time to the reading of this column may get a rest and vacation that they so richly deserve and that we may meet again in September with fresh energy and zeal.

salt. Bake in a moderate oven forty-five minutes.

SCOTTISH FANCIES.

1 egg 1/2 c. sugar
1 c. rolled oats, or 1/2 c. melted fat
2 c. rolled oats and 1-2 t. salt
1-2 c. coconut 1/2 t. vanilla

Beat egg till light, add gradually sugar; then other ingredients. Drop mixture by teaspoons on a thoroughly greased tin, one inch apart. Spread into circular shape with knife dipped into cold water. Bake in a moderate oven to a delicate brown.

Care for Food in Summer

While people should be careful about the condition of the food they eat at all seasons, they should be particularly watchful during the summer months," declares Dr. Carl L. Alsberg, chief of the government bureau of chemistry. "Housewives should see to it, therefore, that their milk, after being left by the milkman, does not stand for any length of time on a hot back porch before it is put in the ice box. Milk bottles should be kept closed, both in the ice box and out of it, and if there is any doubt at all regarding the excellence of the local milk supply, pasteurize the milk."

"All food should be kept covered or wrapped, and always out of reach of flies, which are deadly carriers of typhoid. All vessels, pitchers, etc., in which food is to be stored, should first be scalded, and the food handled as little as possible. The ice box, especially its drain pipe, should be cleaned thoroughly and frequently with boiling water and washing soda, and given an occasional airing."

"Uncooked foods, as a general proposition, should be avoided. Children

pan and keep it sacred to the use of angel food.

Having cited the dangers of the oven that is too slow, we must consider those of the oven that is too hot. As a glance at the recipe will show, angel food cake is composed largely of egg whites, and egg whites both harden and burn easily. Now if the oven is too hot, your cake is browned on the outside before it has cooked to the center, the egg whites are hardened and you have a cake both leathery and soggy. The moral is evident; don't leave your oven either too hot or too cold and follow the advice of the moralist if you fail and "try, try again" until you learn the proper temperature.—National Food Magazine.

Women's Activities

Mrs. Kate Wood Ray has been named park commissioner of Gary, Ind.

Eleven of the fifteen largest states of the union have now adopted woman suffrage.

The Paris underground railways now employ women as car couplers and switchmen.

The favorite hobby of Princess Mary of England is to collect photographs of aviators.

For the first time women are employed as inspectors of work at the United States arsenal at Springfield, Mass.

Miss Elizabeth M. Dana of Worcester helped to pay her expenses through Smith college by cobbling shoes.

Madison, Wis., claims to have more expert women swimmers than any other inland city of its size in the country.

Mary C. C. Bradford, the new president of the National Education association, was the first woman in Colorado ever nominated for state office.

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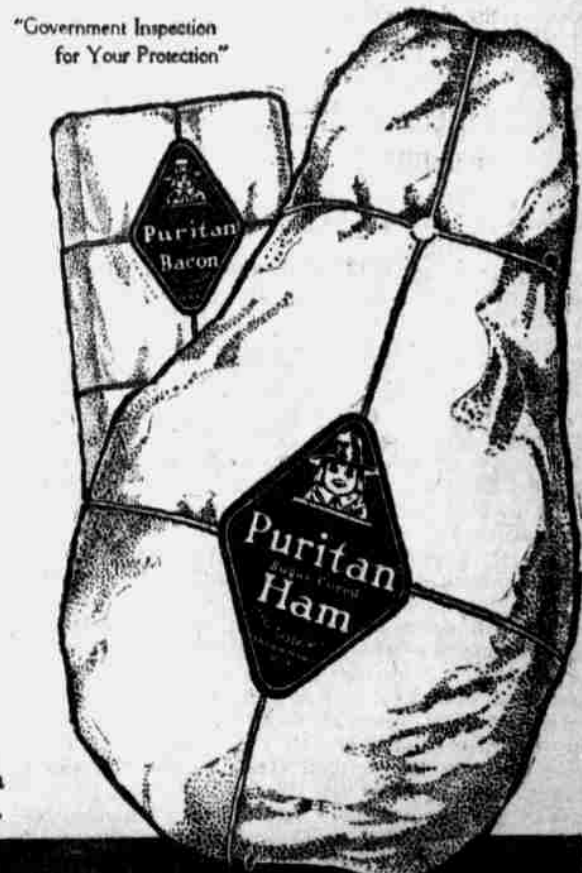
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