

Society Notes

August 10

Society Pays Toll to War Relief.

An eastern lecturer who last fall was admitted to the sacred precincts of our most exclusive homes, prophesied that only a beginning had been made in war relief collections and that the end was in the distant future. We have often been called upon to realize how true his prediction was since that time. Every society function that once was purely and simply for amusement has been turned into a benefit for Red Cross or some form of war relief.

The parade and the picture, "The Tanks at the Battle of the Ancre," the Red Cross ball which Mrs. George Brandeis managed at the Fontenelle, the innumerable benefit bridge parties at the country clubs, the Equal Franchise Lawn fete at the John L. Kennedy home, and so on ad infinitum, all attest the fact that collections have been taken in connection with almost every society event since the declaration of war.

Now, however, comes the news, astonishing to most of us, that at a wedding in Hastings, Neb., Wednesday, an offering was taken among the relatives and few friends who were present which netted \$18 for the Red Cross.

Further investigation reveals that this has been done in Omaha on various occasions of rejoicing such as christenings, weddings, betrothals or anniversary celebrations. At a christening which took place last week \$32 was taken in a collection for war relief.

When one stops to think, it is really a splendid idea. Without compulsion we might tax our pleasures, so that while we still enjoy the comforts and privileges of a land of the free we may share our pleasure with our allies across the water whose situation is not so fortunate.

Red Cross Benefit.

Everyone satisfied is the record of the Red Cross card party which was given by the auxiliary at Carter Lake club Wednesday. The total amount to be turned into the coffers of the Red Cross is \$130. Over 100 women attended the luncheon which preceded the game and fifty-two tables were set for bridge and high five.

At bridge Mrs. R. F. Hayden won first prize and chose a large mirror with oak frame; Miss Alice Wagner was second; Mrs. William Anderson third, and Mrs. Alex Jeter fourth. Among the high five players Mrs. A. L. Anderson won first prize, a dainty silk and lace bodice cap; Mrs. W. Haas, Mrs. J. C. Reeder and Miss Ida McDonald were the next prize winners. Thirty-five prizes were given in the two games.

Informal Entertaining.

Mrs. Everett Buckingham entertained twelve young folks at the matinee dance at the Field club. The Misses Dorothy and Mary Elizabeth Prouditt of Lincoln, who, with their mother, Mrs. George Prouditt of Lincoln, are visiting their grandmother, Mrs. Henry W. Yates, were among the guests. They expect to spend a week here.

Mrs. Joseph Barker entertained the Original Cooking club at her home Thursday. Among the guests was Miss Lula Dixon of Washington, D. C., who is the guest of Mrs. Herbert Wheeler for an indefinite stay. Mr. and Mrs. Wheeler are having a dinner in her honor at the Country club Saturday night, at which a few of their intimate friends will be the guests.

Miss Marion Towle entertained at luncheon at her home today for Mrs. Sanford Gifford, who is a bride of the summer. Covers were placed for twelve guests. Pink tiger lilies formed an attractive centerpiece for the table.

Notes at Random.

Mrs. Samuel C. Johnson and small daughter, Doris June, of St. Louis, Mo., are guests of Mrs. Johnson's parents, Mr. and Mrs. M. J. Greevy. Mrs. Johnson hurried to Omaha to greet her brother, First Lieutenant Jules Greevy of the United States army signal corps, who leaves for Fort Leavenworth to enter active service.

Misses Janet, Anna and Catherine Hoey of New York, who stopped in Omaha Wednesday morning enroute home by automobile from Yellowstone park, continued their journey Wednesday night. They were the guests at a luncheon for eight which was given by Mrs. N. B. Updike at the Omaha club yesterday.

Mr. Thomas J. Kelly has accepted a position with the Cincinnati Conservatory of Music, one of the oldest music schools in the United States, and will leave soon with Mrs. Kelly to make his home in Cincinnati.

Mrs. A. M. Kennedy is ill at the family residence on Thirty-sixth street.

Mrs. Samuel Foote, who went east two weeks ago, is now at the Hotel Albion, Ashbury Park, N. J. New York and all the seacoast resorts are crowded and Mrs. Foote and her party experienced difficulties in securing accommodations. Mr. Harry O. Palmer and mother leave today for Long Beach and other California points for a six weeks' stay.

For Miss Richards.

Miss Catherine Reynolds entertained at the Field club Thursday afternoon for Miss Lucile Richards of Cedar Rapids, Ia., who with her parents has been the guest of Mrs. Jessica Hern for several days. Numer-

MANAGES SUCCESSFUL RED CROSS BENEFIT.



Mrs. Carrie Dawson Scott

Mrs. Carrie Dawson Scott was appointed by Mrs. E. E. Crane, president of the Carter Lake Red Cross auxiliary, to take charge of the card party for the benefit of the Red Cross at Carter Lake club Wednesday. It was largely through her efforts, with the assistance of a splendid committee of women, that so large a sum of money was raised to carry on war relief work.

Ons affairs have been given for this young guest, who leaves for her home tonight.

Bridge for Guest.

Mrs. Karl F. Adams, assisted by her niece, Miss Rose Richardson, of Cleveland, entertained at auction bridge at her home this afternoon in honor of her sister, Mrs. James Reed, of Cleveland, who, with her son, James, Jr., arrived Wednesday to make a visit here before the Adams leave for their new home in Seattle. This is the first of a number of affairs planned in honor of the visitors.

Social Affairs Planned.

There will be a party next Friday evening at the home of Miss Florence Long for Miss Betty Hopkins, whose marriage to Mr. J. Obberreuter will take place this month.

Mayor Pays High Price for Jelly at Red Cross Auction

Mayor Dahlman paid \$1.50 for the glass of jelly he bought Thursday night at the picnic given by the Belvidere Red Cross auxiliary on the lawn of the Belvidere school.

Fully 200 persons attended this fete, and at which both Mrs. Z. T. Lindsey, state chairman of women's work at Red Cross, and Mayor Dahlman made talks on Red Cross work.

After the program, aprons, dresses, jellies, cakes, canned fruits and vegetables, and other useful and delicious commodities, donated by the women of Belvidere, were auctioned off. Mayor Dahlman bought the first article offered for sale—his high-priced glass of jelly. The proceeds from the sale, totaling \$27.75, which goes to the Belvidere Red Cross auxiliary. Besides this, a neat sum was cleared on the ice cream which was sold during the evening.

Mrs. C. W. Simon is chairman of the Belvidere Red Cross auxiliary, which had the affair in charge.

Making Bags for Personal Effects of Wounded Men

Khaki-colored bags to hold the personal effects of soldiers removed to hospitals is the latest product of the Red Cross headquarters in the Baird building. These bags are hung on the head of a wounded man's bed, and insure his personal belongings, as watch, money, letters, photographs, etc., being kept safely for him until his recovery.

A young girls' class for making these bags is being conducted every Saturday morning from 9:30 to 11:30 in Room 5 of the Red Cross headquarters of the Baird building. Mrs. J. W. Nicholson is the instructor in charge, and she invites every girl anxious to help provide these very useful articles for the soldiers, to report there on Saturday mornings, and engage in the work.

Infants—Mothers

Thousands testify

Horlick's The Original Malted Milk

Upbuilds and sustains the body. No Cooking or Milk required. Used for 1/2 of a Century. Substitutes Cost YOU Same Price.

Economical Preservation of All Foods is Problem for Housewives

Conservation is the cry of the day. We have been urged to plant gardens, and have done so. But our duty does not stop there. None of the products of these gardens must be allowed to go to waste. It is every housekeeper's patriotic duty to save every bit of food that would otherwise be wasted, and thus help to relieve the national scarcity of food. By preserving vegetables and fruits for use during the winter when they are scarce and expensive, we are serving our country as well as our families. Practically all perishable garden products may be preserved in some manner at small expense.

Of the methods of preserving perishable food, canning is usually the most satisfactory, but when scarcity or high cost of containers, lack of storage room or lack of time make this method impractical, drying—or dehydration, as it is called—is the most satisfactory substitute. The United States Department of Agriculture has done considerable experimenting in this line.

The great secret in canning lies in complete sterilization. The cold-pack method is the easiest and most satisfactory. It is not necessary to have a special canning outfit—an ordinary wash boiler or large kettle will do. It must have a false bottom of some kind, however, for the jars will crack and break if set directly on the bottom of the boiler. This false bottom may be a piece of galvanized wire netting cut to fit, or strips of wood or willow, or several layers of paper. Vegetables and fruits for canning should be freshly gathered. The room in which the canning is done should be swept and dusted, for dust carries bacteria.

After the jars are filled, place new rubber rings around the necks and put on the jar covers loosely. They must not be clamped or screwed on tightly, for the steam must have an outlet. Place the false bottom in the boiler and the jars on it, not too close together. Add a few inches of cold water to the boiler; it is not necessary to have the water come up to the tops of the jars—just enough to make steam and to prevent the cooker from going dry. Place the boiler over the fire, put on the cover, bring the water to the boiling point and boil the required time. At the end of this time lift the boiler cover and when the steam has escaped clamp a screw the jar covers on tightly. Then allow the jars to cool. Be careful not to expose the hot jars to draughts of cold air, or they may crack. The next day loosen the tops and sterilize again as on the preceding day. After this second sterilization tighten the covers again and cool the jars as on the day before. On the third day repeat this same process. Then give the covers a final tightening, let the jars cool, label them, wrap them in paper, and store in a cool, dry place.

String Beans. Select young tender beans, string them and break into short pieces. Pack closely in sterilized jars; cover with cold boiled salted water adjust rubbers and tops, and sterilize for one hour on each of three successive days.

Peas. Shell young tender peas, freshly gathered. Wash in cold water, and scald by pouring boiling water over them and draining; immediately pack in sterilized jars, cover with boiled and slightly cooled salted water and follow the directions for intermittent sterilization, sterilizing three times for one hour at a time, at intervals of twenty-four hours.

Cauliflower. Prepare as for the table, separating the flowerets. Pack in sterilized jars, cover with salted water and sterilize for one hour on three successive days.

Soup Mixture. Any mixture of vegetables may be used. A mixture of tomato pulp, corn, small lima beans, okra and a little onion, seasoned with salt, pepper and sugar, is nice. Cook together for a few minutes, pack in sterilized jars and sterilize one hour on each of three successive days, as above directed.

Other vegetables may be canned by this same method. Fruits also may be canned by the cold-pack method. The fruit used should be fresh, firm and not overripe. Wash and prepare the fruit as usual. Pack it into sterilized jars and fill the jars to overflowing with boiled and cooled water or boiled and cooled syrup. Adjust the rubbers and covers and sterilize for fifteen minutes (after the water commences to boil) on three successive days. Pineapples and quinces should be cooked until nearly soft in boiling water before the fruit is packed in jars.

Canned Corn. Select tender, juicy ears, before the grains begin to harden. Husk and brush off silk with a stiff brush. With a sharp knife shear off the grains. Pack sterilized jars full and fill to overflowing with boiled and cooled

water (one teaspoonful of salt to each quart). Put on new rubbers, adjust covers and sterilize one hour on each of three successive days, as directed above.

Dried String Beans. Wash and string the beans carefully; if very young and tender they may be dried whole—otherwise cut them into half-inch lengths. Then put them in a cheesecloth bag or wire basket and blanch them from six to ten minutes in boiling water. Remove the surface moisture by placing between two towels or by exposing to the sun and air for a short time! Spread them in thin layers on the trays of the drier. Evaporate from two to three hours, depending upon the maturity of the beans, beginning at 110 degrees Fahrenheit and gradually raising the temperature to 145 degrees.

There are many varieties of driers which may be used for evaporating fruits and vegetables. An ordinary cook stove will do nicely if trays are fitted into it and the door left open, or a portable oven that sets on top of the stove is very satisfactory. Trays with bottoms of one-fourth-inch galvanized wire mesh may be made at home. There are small inexpensive driers on the market for home use. A thermometer is necessary, so that the temperature may be regulated accurately.

All fruits and vegetables for drying purposes must be absolutely fresh, not overripe, tender, sound and perfectly clean.—Mothers' Magazine.

Tomatoes. Use only red, ripe, sound tomatoes and can them whole or in large pieces. Plug them into boiling water for a few seconds, then into cold water, remove skins and cut out the hard part around the stem end with a slender pointed knife. Cut in quarters or pack whole in sterilized jars. Cover to overflowing with salted water which has been boiled and slightly cooled, or with cooked tomato juice, or with equal portions of vinegar and salted water. Adjust rubbers and tops and sterilize for one-half hour on each of three successive days.

A Tasty Breakfast Dish. Seed six green peppers, remove the membranes and shred; slice three tomatoes. Fry these in olive oil with one chopped onion and a bean of garlic. Serve on well-buttered toast.

FOR THE HAIR

The Q-Ban Family

Q-Ban Hair Color Restorer. Guaranteed to restore gray, faded or streaked hair to natural color. Not a dye—a restorer. 50c per bottle.

Q-Ban Hair Tonic. Promotes an abundant growth of hair. Banishes dandruff. 50c and \$1.00 bottles.

Q-Ban Liquid Shampoo. Thoroughly cleanses the scalp and leaves the hair soft and fluffy. 50c per bottle.

Q-Ban Depilatory. Completely removes superfluous hair without injuring the most delicate skin. 75c per bottle.

Recommend by Green's PHARMACY. J. HARVEY GREEN, Prop. ONE GOOD DRUG STORE 16th and Howard. Douglas 546.

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Autumn Furs, Coats, Sets and Pieces, New Suits, New Cloaks, New Skirts and New Blouses.

The New Serge Dresses

\$30.00 Serge Dresses	\$25.00	\$19.50 Serge Dresses	\$15.00
\$27.50 Serge Dresses	\$22.50	\$17.50 Serge Dresses	\$13.50
\$23.50 Serge Dresses	\$18.50	\$16.00 Serge Dresses	\$12.50
\$22.50 Serge Dresses	\$17.50	\$14.50 Serge Dresses	\$10.00

Wonderful values obtainable through cash buying and selling are now freely yours.

F.W. THORNE CO.

1812 Farnam Street.

August Clearance

Prices

ON ODD BUFFETS

--and--

Broken Dining Room Suites

Buffets, 45 to 48-inch tops—similar to illustration—
\$13.75, \$16.75, \$18.75, \$19.75
Fumed Oak Buffets—
\$16.50, \$18.50, \$21.50
This Buffet, \$17.50

This Fumed Oak Table, 48-inch top, 6-foot extension and 4 leather seat chairs to match, at..... \$32.50

WE SAVE YOU MONEY—THERE ARE REASONS

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THE SERVICE VALUE-GIVING FURNITURE STORE

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The choice of young, smooth, white, thin skins—the choice of firm, fine-grained, sweet, tender meat—the choice of expert supervision, so careful that only one ham in ten survives the test.

And finally, the choice of the best tables.

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The Cream of All Ice Creams

will be happy to supply it, and you can find one in almost every city block.

EAT SKINNER'S THE BEST MACARONI

Fried Summer Squash. The white, round squash are best for this dish. Cut into slices and par-boil for five minutes in water. Drain out and dredge in flour mixed with salt and pepper. Dip in egg batter, then in crumbs and fry in deep fat. This will be a novel dish to some housewives.

Filled With Three Already. Mrs. Dasha—She doesn't know how to manage a husband. Mrs. Wedalot—Oh, give her time, she'll learn. You know she has only had three—Judge.

Specials in Groceries, Fruits and Meats for Saturday

Home Dressed Spring Chicken, lb.	29c	Young Veal Breast or Stew, lb.	15c
Roasting Chicken, lb.	18c	Young Veal Loins Chops, lb.	25c
Choice Steer Rump Roast, lb.	17c	Extra Lean Skinned Sugar Cured Ham, per lb.	25c
Choice Steer Shoulder Roast, lb.	15c-17c	Extra Lean Sugar Cured Picnic Ham, per lb.	18c
Choice Steer Sirloin or Rd. Steak, lb.	20c	Extra Lean Sugar Cured Breakfast Bacon, per lb.	37c
Choice Steer Shoulder Steak, lb.	17c	Sugar Cured Breakfast Bacon, lb.	29c
Extra Fancy Veal Roast, lb.	12c		
Lean Boiling Beef, lb.	12c		
Young Veal Chops, lb.	20c		

GROCERIES

Best Gran. Sugar, 11 lbs. for	\$1.00	Regular 4lb Coffee, lb.	33c
All Brands Creamery Butter, lb.	40c	Unbleached Japan Tea, regular 6lb value, per lb.	45c
D. C. Soap, 7 bars for	25c	Gunpowder Tea, regular 5lb value, per lb.	30c
Tall Cans Salmon, can	15c	Breakfast Cocoa, lb.	22c
Swede's Soups, tall can	15c	Bulk Coconut, lb.	25c
Fancy Santos Coffee, lb.	20c		
Regular 3lb Coffee, lb.	23c		

FRUITS AND VEGETABLES

Freestone Peaches, per basket	25c	Celery, per stalk	5c
Cooking Apples, peck	25c	Barlett Pears, basket	25c
Cantaloupes, each	10c	Large Lemons, dozen	30c
Tomatoes, basket	10c	Dried Onions, 3 lbs. for	10c
Sweet Corn, dozen	15c	White Onions, 6 lbs. for	10c
Fancy Egg Plant, each	15c and 25c	Summer Squash, each	5c

Visit our Ice Cream Parlor and Lunch Room—Ice Cream Sodas, always 25c. Peaches Ice Cream, per quart, 35c—per pint, 20c.

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THE MOST UP-TO-DATE AND MEAT MARKET IN THE MIDDLE WEST.