

Society Notes August 14

Eastern Schools Will Open Late.

Cool, dewy nights and crisp, hazy mornings spell fall and to the majority of young people fall spells school. This year the young society girls who are going east to school will have to postpone their departure until the maple leaves have turned red and the oak leaves have grown brown...

WILL COLLECT FUNDS FOR WAR RELIEF.



MISS JESSIE ROSENSTOCK.

Miss Jessie Rosenstock, pretty young volunteer social worker, was named to collect Jewish war relief funds for a meeting Sunday, addressed by Jacob Billikopf of Kansas City, secretary for the national committee which plans to raise a \$10,000,000 fund this year.

Arnstem was formerly Miss Jeannette Mayer of Lincoln.

Personal Mention.

Mr. and Mrs. T. J. Nolan and son, Wendell, returned Saturday from a month's motor trip in Minnesota. Mrs. Nolan is spending today in Lincoln.

At the Country Club.

Miss Clara Hart entertained thirty guests at luncheon at the Country Club today for her house guest, Miss Dorothy Headley of New Bedford, Conn.

Dr. Leroy Crummer will have twelve guests at dinner at the club tonight. Mr. Harry O'Neill had a dinner party of six Monday night.

For the mid-week dinner-dance Mrs. George Van Brunt has reservations for a party of twelve and Mr. J. W. Towle for six.

Many Affairs for Visitors.

Mrs. James Reed of Cleveland was the guest of luncheon of Mrs. Roland M. Jones at the Field club. Tonight Mr. and Mrs. Philip E. Horan will entertain Mr. and Mrs. Karl F. Adams and their guests informally at dinner. Wednesday evening Mr. and Mrs. Roland Jones will entertain the group at a dancing party at the mid-week dinner-dance at the Field club. Thursday morning Mrs. Harvey Newbranch will have a swimming party at Carter Lake, followed by a breakfast at her home. The same afternoon Mr. Stephen Davies will give a tea in honor of the visitors. Friday the home party will go to the N. P. Dodge "shack" north of Florence to remain until Monday morning.

Mrs. Reed and small son, and Mrs. Adams' niece, Miss Rose Richardson, also of Cleveland, will leave Tuesday night for their home.

Kehm-McGreer Wedding.

By the same minister who christened her as a baby, Miss Lillian E. Greer, daughter of Mr. and Mrs. Lee McGreer, was married Saturday evening to Mr. C. Kehm. Dr. D. E. Jenkins, clergyman. Announcement of the wedding comes as a surprise to friends of the family, as the ceremony was performed very quietly at Dr. Jenkins' residence.

Miss Gladys Easton, a school friend and Mr. Harry Eaton were the only attendants.

The bride was secretary to Commissioner Walter S. Jardine. Mr. McGreer is known for his services to King Ak-Sar-Ben.

The young couple have taken a cotte at Carter lake for the rest of the summer. They plan to build a home in the spring.

Celebrate Birthday.

Mr. Charles E. Reese entertained at supper at Carter Lake club Sunday evening in honor of his wife's birthday. A centerpiece of garden flowers was used on the table.

Events of the Day.

Mrs. Gottlieb Storz entertained at luncheon at the Field club Sunday for Miss Lillian Dickman, whose marriage to Mr. Ernest Bihler will take place next Wednesday. A centerpiece of daisies was used on the table and covers were laid for twelve guests.

Mrs. A. V. Shottwell entertained at luncheon before the weekly bridge game at the Field club.

Miss Lillian Dickman and her fiancé, Mr. Ernest Bihler, will be the dinner guests Wednesday night of Mr. and Mrs. Leo Brent Bozelle.

Further reservations for the Peace and Prosperity dinner at Happy Hollow club tonight have been made by W. R. McFarland, F. S. Martin, J. H. Spence, R. W. Patrick, H. G. Brown, F. R. Straight, Mrs. John Parish and Dr. A. P. Overgaard.

Careless Knights Bar Maids.

Many of the most charming girls of the debutants set in the city will be ineligible for the coveted position of Ak-Sar-Ben queen or for one of the offices as maid of her majesty because their fathers or brothers are not members of Ak-Sar-Ben. The late opening of the school year will make it possible for many more of the young girls to remain at home during Ak-Sar-Ben season and in the families of knights of Ak-Sar-Ben will number that many more young women from whom to choose the royal court.

Chicken Dinner at Valley.

Dr. and Mrs. L. A. Dermody will entertain a party at a chicken dinner at Valley Thursday night after which they will celebrate Mrs. Dermody's birthday at home. Mr. Edward Pound of Williams, Ia., Mrs. Dermody's cousin, will be one of the guests.

Birth Announcement.

A daughter was born Monday to Mr. and Mrs. Herbert Arnstern, Mrs.

RED CROSS WOMEN DEEPLY PUZZLED

Report Says Omaha Chapter Will Finance Auxiliaries for One Month, Despite Executive Action.

Will Omaha chapter of Red Cross finance its auxiliaries, or will the auxiliaries finance themselves by selling ice cream, collecting old paper, giving bridge parties, and the like?

At a recent executive session of the Omaha chapter, the resolution to finance auxiliaries was passed. This executive committee authorizes expenditure of money for supplies to be expended under the approval of the proper committee later to be designated. In this manner the action of the executive committee is recorded in the minutes.

Now comes word of a report that the auxiliaries of Omaha will be financed for a month only, and that as an experiment, The Clifton Hill Presbyterian auxiliary, it is said, have declared that they are ready and willing to finance themselves as a part of their bit for Uncle Sam.

This action it is said, was taken by the committee of three headed by Gould Dietz, in a private session Monday night.

W. G. Ure, secretary of the local chapter, when questioned, averred that the committee of three did not meet, and that all reports to the contrary were without foundation.

Farewell Reception for Pastor of North Church

The North Side Presbyterian church, said farewell to Rev. M. V. Higbee and his family Monday night. Rev. Mr. Higbee goes to Boone, Ia., where he has been elected pastor of the First church.

The farewell reception was attended by 200 persons, largely members of the church, though there were a number of pastors and members of other churches. The reception was held in the church parlors. A program of vocal and instrumental music and recitations was given.

The words of farewell in behalf of the Presbyterian churches of the city were said by Rev. E. H. Jenks, pastor of the First church, and in behalf of the members of the North church by Ralph Russell.

During the course of his remarks Mr. Russell presented to Rev. Mr. Higbee an envelope containing \$200 in currency, a parting gift from the members of the congregation. The money was raised by James Allan.

Rev. Mr. Higbee in responding spoke of the pleasant relations that have existed between himself and the church members during the twelve years of his pastorate. Following the program refreshments were served.

Woman Has Her Way After Talking to the City Council

Mrs. L. DeChristian, Fortieth and California streets, talked the city council into her way of thinking.

A protest was received at the city hall against an artificial stone wall at the DeChristian home. This woman told the city commissioners why when and how the wall had been erected and there was nothing left for the city dads to do but to vote for the maintenance of the wall.

Mrs. DeChristian and her husband owned a fruit store across from the postoffice for many years.

HYMENEAL Austin-Beaver.

Miss Mildred L. Beaver, daughter of W. D. Beaver of Sioux City, Ia., and Mr. Jay L. Austin of Lincoln were married by Rev. Charles W. Sawidge at his residence Monday evening at 6:30.

Yarn Ravelings

Knitting activities are humming more than ever. Mrs. Harvey E. Newbranch and Miss Hedric Rosenstock were at the meeting of the North Presbyterian church knitting unit Tuesday morning instructing the women of that group in the art and helping them with organization plans.

Tuesday afternoon Miss Elizabeth Muir and Mrs. H. E. Newbranch helped organize a knitting unit at the home of Mrs. Hollis Johnson, 2923 Flinsky street.

Two sleeveless sweaters were the product of Miss Louise Richards, a New York woman, who was spending her vacation at the Loyal hotel here and who wished to turn tedious hotel days to some real account. She could not knit, but, nothing daunted, she came to the national league headquarters in the First National bank building, took a lesson or two, and forthwith started in to make sweaters.

An excellently knitted pair of wristlets was turned in at the league headquarters Tuesday morning, the work of Mrs. Eliza Gray of Bellevue, Neb. Mrs. Gray is 74 years of age and has done much knitting of cotton eye bandages and wash cloths.

Mrs. William Archibald Smith spent the greater part of Monday looking up a location for the downtown club house which the league expects to establish for the soldiers in town, but as yet no suitable place has been obtained.

The New Fall Suit



It isn't pastel green and it isn't trench green, but it manages to be just halfway between the two. And its muffer collar and uneven hem are as smart and new as its coloring. The hat of black velvet turns up with a great deal of abruptness and softens its leave taking with a twisted cord.

Here Are Some Recipes of Things Good to Eat and Easy to Make

Scalloped Rice—Stir together a pint of boiled rice, a cup of any kind of finely chopped cold meat, preferably ham, or at least half ham. Add a small onion minced, a cup of canned tomatoes and salt and pepper to taste, also a tiny bit of nutmeg if the flavor is liked. In a buttered casserole or earthenware pudding dish put a layer of bread crumbs, then put in the rice. Cover with more crumbs, dot with butter, sprinkle with a teaspoon of Worcestershire sauce and bake brown in a moderate oven.

Raisin Pudding—Mix one cup each of whole wheat flour and oatmeal. Add a teaspoon of salt. Dissolve a level teaspoon of soda in a tablespoon of warm water, add to it a half cup of molasses and a cup of sour buttermilk. Mix it with the dry ingredients. Add a half pound of raisins, well floured. Boil in a round mold or in a bowl, covered for four hours. Serve with honey or hard sauce.

Apple Fritters—Core and par firm apples and cut in rather thick slices. Sift a cup of flour with a teaspoon of baking powder and a pinch of salt. Make this into a batter with one egg—two if it can be afforded—and a cup of milk. Dip the apple slices in this, then fry brown in deep shortening, drain on a sieve and serve with powdered sugar and lemon juice or cream, or with maple syrup. Pineapple, peaches or oranges may be served in similar fashion.

Macaroni and Tomato Molds—Line the bottom and sides of well greased ramekins with coils of macaroni which have been cooked without breaking the lengths. Have ready a tomato sauce made as follows: Cook together for ten minutes one pint of stewed tomatoes, one-fourth teaspoon of celery seed, one bay leaf, and one small onion. Strain and return to the fire. Ru. to a paste two tablespoons of melted butter and two tablespoons of flour; add to the tomatoes, stirring till well blended. Add salt and pepper to taste and cook slowly for a few minutes longer. Fill the macaroni cups with alternate layers of the tomato sauce and chopped cooked macaroni. Cover with cracker crumbs and bake. Turn out carefully on a platter when ready and serve with the remaining tomato sauce, thinned with a little cream.

Dried Lima Beans—Soak these over night, then drain, cook until soft and season with plenty of butter, pepper and salt. A two-inch square of salt pork or several thin slices of bacon are delicious cooked with the beans. Potato and Cheese Croquettes—Peel and wash six large, sound potatoes and boil for thirty-five minutes in two quarts of water seasoned with one teaspoon salt. Drain and mash well in an earthen bowl, seasoning with one-half teaspoon each of salt and white pepper. Thoroughly mix in one-fourth cup grated cheese, divide the mixture into ten croquettes, roll lightly in flour, dip in well beaten eggs and fry in boiling fat for six minutes. Serve on a hot platter, garnished with parsley.

Brownie Cookies—These are generally called Brownies. Cream one-fourth of a cup of butter or butter substitute with a cup of brown sugar and three squares of grated chocolate. Mix well, then stir in a well beaten egg, three-fourths of a cup of sifted flour and a cup of chopped peanuts, walnuts, hickory nuts, almonds or pecans, also a small pinch of salt. Beat

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well, then spread in a buttered pan, bake quickly, and while hot cut in strips or squares. Fish Balls—Pick the freshened salt cod into fine shreds; allow to a cup of fish two cups of freshly boiled and mashed potatoes, one well beaten egg, a teaspoon of butter, and, if liked, one small minced onion. Beat until light, then form into balls with two tablespoons and fry brown in deep fat. Creamed Oysters—Turn boiling water over the beef, drain, put in skillet with tablespoon of melted butter, cook for a minute, then turn in a cup of milk, bring to the boil and thicken with a blend of butter and flour.—Woman's World.

Corn Oysters—To two small cups of canned sweet corn allow two eggs, a tablespoon of melted butter, salt and pepper to taste and flour enough to make a batter a little thicker than for fritters. Have ready some boiling hot fat and into it dip the mixture by teaspoons. They will brown almost at once, then turn to brown the other side, and serve as soon as possible. The flavor is much like fried oysters.

Baked Corn Pudding—This pudding is made by using sufficient drained canned corn to make four cups; add to this two cups of fresh milk, salt to taste, pepper, half a cup of melted butter and the yolks of three eggs. Beat well, then add the whipped whites of the eggs, turn into a buttered baking dish and bake for an hour. The juice which is drained off may be used in soup. This recipe may be halved for a small family.

Economy in the Kitchen Do not serve butter at the same meal with meat. Learn to gauge the family appetite so that there is sufficient for each meal without waste. Learn to know the value of fat meat and suet and how to combine these meat products with other things to make palatable dishes. Do not use fresh milk or cream for coffee or in cooking when tinned milk is quite as palatable and nutritious besides being free from disease germs. Never cook or serve a dessert which is for taste or show alone. The dessert should be nutritious and wholesome as well as palatable and good to look at—a real addition to the meal, not a fill.—Mothers' Magazine.

Sour Cream Salad Dressing Mix one cupful of thick sour cream with two tablespoonfuls each of lemon juice and vinegar, one tablespoonful of sugar and teaspoonful each of salt and mustard. Add pepper to taste. This is for immediate use or for use within a few days after being mixed.

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