



Society

WILL ENTER SMITH COLLEGE THIS FALL.



RUTH MCCOY.

By MELLIFIC A—Sept. 11

Women Wish to Hear Business—Not Parties.

"These women-folks aren't the same as they used to be," exclaimed one bewildered member of the entertainment committee, for the big building owners and managers' convention now meeting in Omaha. "Formerly we only used to plan how we could entertain the women who accompanied their husbands to the conventions. We would arrange luncheons and teas and theater parties and were satisfied the women were having a good time.

"This year the women don't care so much for the entertainments we have planned for them. They'd rather attend the business sessions of the conventions. Why, we almost have to 'shoo' them out of the convention hall to go and have a good time!

"And such an intelligent interest as they have in building management! You never saw the equal," and the busy committee member hurried along.

Whether the change is a reflex of the war or merely an indication of the development of the feminist movement it is hard to say. Perhaps women are becoming seriously interested in the business of their husbands, with a view to taking over its management if the men are called to the colors.

The visiting women were entertained at an elaborate reception at the Blackstone this afternoon. Tea was served in the Oriental room, which was decorated in brilliant autumn flowers. Pouring tea at different tables were the following Omaha hostesses: Mesdames Ernest Sweet, Dean Glover, Edwin Jewell, Howard Loomis, Byron Hastings, E. M. Slater and W. R. McFarland.

Tonight the visiting women will accompany the men on a tour of office buildings, when candies and flowers will be dispensed at several buildings. Wednesday an automobile drive in the afternoon and a dinner-dance at Happy Hollow club are planned for them. A large movie party at the Sun and box parties at the Orpheum in the evening occupied Monday.

Ritlog-Carruthers Wedding.

The marriage of Miss Mildred Carruthers and Mr. Peter A. Ritlog will take place Wednesday morning at 9 o'clock at St. Bernard's church in Benson, Rev. Father Buckley officiating. The ceremony will be followed by a wedding breakfast at the home of the bride's parents, Mr. and Mrs. E. W. Carruthers.

Miss Stella Krupski and Mr. Louis Chappell will be the only attendants. The bride will wear a purple hat and will carry brides' roses. Miss Krupski will wear a brown suit, purple hat and carry sweet peas. The young couple will go on a wedding trip to St. Paul and Minneapolis and on their return will be at home with the bride's parents.

Wedding Indefinite.

Whether the wedding of Miss Helen Scobie, daughter of Mr. and Mrs. J. R. Scobie and Mr. Alan McDonald would take place today as planned was undecided, depending on Mr. McDonald's health this afternoon.

The wedding of these prominent young people was to be a very quiet ceremony, this afternoon, but Mr. McDonald has been ill this week at the home of his parents, Mr. and Mrs. John McDonald.

At Happy Hollow Club.

Happy Hollow club will be gay tonight for the special event, the cabaret dinner-dance which promises to be one of the most enjoyable parties of the year. Mr. and Mrs. Howard Goodrich will have as their guests:

- Messrs and Mesdames—A. C. Hartman, J. L. Hlatt, L. M. Plintner, Dr. and Mrs. Lynn J. Putnam.

At one table will be Mr. and Mrs. W. H. Dale, Mrs. Nancy Moore, Miss Henrietta Rees, Miss Edith Hamilton, Captain James Prentice, Mr. V. C. Bennett and Mr. J. J. Boucher. Kilarney roses arranged in a low bowl will be the decoration.

Other large parties will be entertained by Mr. and Mrs. C. S. Belden, who will have twelve guests, and Mr. and Mrs. Joseph Polcar ten. Parties of six will be entertained by Lee Huiji, J. A. Medlar, W. W. Hoyer, L. C. Gibson, Halleck Rose, E. H. Luikhart, L. V. Nicholas, F. C. Aldous, W. C. Ross, Charles Sherman, Dr. Quigley, M. D. Cameron, Don Lee and J. A. Linderholm.

Mrs. W. C. Ramsey entertained her bridge luncheon club at the club today.

Mrs. E. H. Ward has reservations for twelve and Mrs. T. F. Paulsen for five on Thursday.

Members are looking forward to the married folk's dinner-dance Thursday evening. Heretofore only old-fashioned dances have been the rule, but the younger married couples have protested against this arrangement, so the management promises one-half of the evening to be given over to the newest dances as well.

Events of the Day.

Miss Margaretha Grimmel entertained twenty-five girls of the school set at a knitting party in honor of Miss Adelaide Moore of Chicago, guest of Miss Evelyn Ledwich; Miss Dorothy Balbach, who leaves soon for Principia, and Miss Ruth McCoy, who enters Smith college. Miss Bee Ritchie of Idaho Falls, guest of Miss Marion Weller, another honor guest, was suddenly called to Galesburg this morning, but will probably return before school opens. The functions at which Miss Ritchie was to be an

RED CROSS CANTEN OPEN AT FORT OMAHA

New Instructions Issued to Local Chapters Regarding the Making of Surgical Dressings and Supplies.

The Canteen at Fort Omaha, the Red Cross refreshment unit, will be ready to serve soldiers and government employes Wednesday, according to Mrs. Luther Kountze, chairman of the committee. It will be managed along the Harney restaurant plan and food will be sold at cost. The building is a frame structure 25x40 feet and has been paid for by the donations from the following men: E. M. Andressen, Frank Judson, Gould Dietz, Contractor Wickham and the Damon Electrical company.

Make Bandages in Factory.

More than 100 letters were sent out in the state today to chapters making surgical dressings, stating that gauze, muslin, crinoline and flannel roller bandages are not to be made in the workrooms after the material for those bandages on hand is exhausted. This is in accord with instructions from national Red Cross headquarters, which say that all of these can be manufactured more cheaply and expeditiously at the mills. They can also be shipped direct from the mills to the warehouses, thus saving the labor of handling and the duplication of freight charges.

Chapters and auxiliaries are also asked to discontinue making fracture pillows, oakum pads, laparotomy pads, drains, sponges, small sponges and one-yard gauze rolls until further notice, since they have been eliminated from the list of standard dressings of the American Red Cross. If any of the above mentioned articles are on hand they may be sent to the Omaha chapter.

New Dressings Manual.

A standard surgical dressings manual is now being prepared and 500,000 will be sent out from national headquarters soon. Dr. John A. Hartwell and a committee of surgeons, nurses and lay workers are preparing the manual on rolls until the most recent hospital experiences here and in the war zone. It is being written with the design of reducing the Red Cross worker's movements to a minimum.

Miss Rose on Vacation.

Miss Abbie Rose, secretary of the Red Cross hospital department, is on a two weeks' vacation at her home in Earlham, Ia.

Belgian Division.

A special department under the American Red Cross commission to France to direct all Red Cross activities in Belgium has just been announced in a cable from Major Grayson M. P. Murphy, head of the commission, to H. P. Davison, chairman of the Red Cross war council. Dr. Ernest P. Dickson, formerly director general of the civilian relief of the American Red Cross and now deputy commissioner to Europe, is to be placed in charge of the work in Belgium. Headquarters for the work will be in Havre, now serving as the seat of the Belgian government.

Complete Hospital at Bligny.

A cablegram from Red Cross headquarters in France just received by the Red Cross war council states that the American Red Cross will proceed at once to complete the unfinished building of the tuberculosis sanatorium at Bligny, twenty miles from Paris. The completion of the building will cost \$36,000 and the plan is to have it ready by winter. It will be used by military authorities during the war and revert to the sanatorium association afterwards.

Monroe Names Committee On Perishable Produce

George Monroe, supervisor of perishable produce for Omaha under the Nebraska food administration, has named his committee, the members of which will work with him in the program of reducing waste in the line of perishables. The committee consists of T. F. Sturgess of the Commercial club food administration committee; J. H. Beveridge, superintendent of the Omaha Depository; Mrs. J. H. J. of the Public Welfare board; Mrs. Harriett MacMurphy, student of food conservation; J. J. Cameron, secretary of the Retail Grocers' association of Omaha, and Mrs. A. C. Anderson, head of the municipal drying work in Omaha. The committee held a preliminary meeting and Mr. Monroe went over the outline of the work that is to be done.

Arthur Wakeley Lieutenant In U. S. Ordnance Section

Arthur W. Wakeley, son of General Passenger Agent L. W. Wakeley, of the Burlington, has received appointment as first lieutenant, ordnance department. He was well fitted for this scientific department of the army by his training, having been four years in the engineering school at Cornell, graduating in 1911; five years in the technical industrial work of Paul Davis & Co., of Chicago; an Omaha High school graduate. He is unmarried and 27 years old, and now a resident of Chicago. This appointment to the ordnance department is one of the highest received by any Omaha youth. This will give Mr. Wakeley two sons in the army, as the second son, Morton Wakeley, is now at the officers' training school at Camp Snelling.

Foot Specialist is Here from Chicago

The Douglas shoe store, 117 North Sixteenth street, has made arrangements to have a foot specialist from Chicago at that store all this week to examine feet and give advice on the correction of foot troubles without charge.

This specialist, who was trained under the personal direction of Dr. William M. Scholl, has been loaned to this store by the Scholl Manufacturing company of Chicago for this occasion.

One of the important duties of the specialist will be to instruct the salespeople in practicalities, the science of giving foot comfort and correcting the cause of foot troubles.

Divorcees Decide to Take Up the Reins Once More

George Scheller, 40 years old, and Mary Scheller, 38 years old, obtained a license to wed in county court. They had been divorced two years ago. The couple told "Cupid" Stubbendorf, marriage license officer, they couldn't live without each other any longer. The Schellers will make their home in Sarpy county.

Home Economics Department Edited by Irma H. Cross—Domestic Science Department—Central High School

The "Whys" of Preserving Foods.

Long before people understood the reasons for the spoiling of foods and the theory of preserving them, they had stumbled upon very satisfactory methods of keeping these same foods. Dried food has been known to many barbaric tribes; and among civilized peoples, jams, preserves and pickles have graced the table for generations. It remained, however, for the scientists of the last half century to explain the reasons underlying the age-old processes. The science of bacteriology has cleared up for the housewife many things which she has heretofore taken blindly.

We know now that one of three tiny forms of plant life may cause our foods to spoil. Mold spores, or seeds may fall upon the food and develop into tiny plants visible to the naked eye. So far as health is concerned, mold is harmless; but the little plant is an enemy to conservation because that which it fastens upon is destroyed to furnish its food. We know, though, that bread, or meat, or jelly that has molded is unhealthful below the layer that is directly affected.

The next form of plant life that attacks food is not quite so harmless. If a yeast spore, or seed, gets into food and is allowed to develop, the food works or ferments. The visible sign of this fermenting is bubbles of gas rising in the jar of food. The yeast plant attacks only foods containing sugar.

The third form of plant life is varied as to kind and food desired. One variety of bacteria attacks meat, another milk, etc. Some of the species of bacteria are friendly to the housewife's interests, for the souring of milk is due to bacteria, also the "ripening" of cheese, and the making of vinegar. The little bacteria plants, which are visible only under a high power microscope, may float in the air and thus get to our foods, or the plants may produce spores or seeds under unfavorable conditions, and the spores float in the air. The plant is much more easily controlled than the spore.

Control of Spoiling.

As scientists have studied the various causes of spoiling, they have also investigated the ways of controlling these causes. In general, all three forms of plant life respond to the same control. They prefer darkness, for direct sunlight will actually kill bacteria. We disregard this fact in the planning of our fruit cellars because light fades the colors of canned goods, and we forego the germ-killing effect of light for aesthetic reasons. These tiny forms of life called collectively "micro-organisms," demand food and moisture in order to live and grow. The drying of food is a direct application of this fact. "When moisture is removed, bacteria cannot grow, or even live for indefinite periods of time.

A third way of controlling growth of micro-organisms is through temperature. This method is probably the most important from the standpoint of scope and satisfactory results, for it is the basis of all canning processes, as well as cold storage. The cold temperatures retard the growth of micro-organisms, though they do not kill. Hence cold storage is not effective indefinitely. A high degree of heat is a sure method of killing bacteria if the heat is continued for a long enough period of time. The boiling temperature for twenty minutes, or a higher temperature for less time is sure death. This statement is true only for bacteria plants, not for spores. Hence in vegetable canning, where spores are frequent, longer periods of time of sterilization are necessary.

Sealing of Importance.

The presence or absence of air is of minor importance, though some kinds of micro-organisms are sensitive to its presence. The main reason for sealing canned foods effectively is to avoid the entrance of bacteria after the food is sterilized. It has been definitely shown that perfectly sterile air—that is, air free from germs—

Advice to Lovelorn By Beatrice Fairfax

Too Much "Ego." Dear Miss Fairfax: I am 17, attractive and well-educated, but it seems hard for me to make acquaintances. I don't know what the trouble is. When I have a chance of getting acquainted with a nice young man I am speechless. My mother says she can't understand me and thinks I am not friendly, but I am, and when I do meet a nice young man I go out with him once or twice and then I don't care to go out again with him. The same thing is the trouble with me in the office when I am employed. My employer is a single man and I like him very much, but I can't in any way show him that I do. When he is around I am friendly, but in a very cool way, but because of my coolness toward him he is the same toward me. D. K.

The first part of your letter has "I—I—I" one "I" after another. So I am afraid that all this coolness and indifference of which you speak is just a matter of too much ego in your nature. No girl who is always thinking about herself and her effect on people can expect to be particularly interesting or charming or likable. What surprises me is that people take you out. Of course you are bored because you never get outside of yourself and think about the other person. Why don't you plant a little garden or take up some useful work which will help your country a bit and give you a really worthwhile interest outside of yourself?

Co-Operation

Readers are cordially invited to ask Miss Cross 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.

may reach canned food without causing it to spoil.

The last method of control of micro-organisms is by the use of preservatives. The word "preservatives" suggests unpleasant substances with bad effects upon health. Strictly speaking, though, salt, sugar, vinegar, spices and smoke are just as much "preservatives" as the objectionable benzoate of soda and the sulphates. We have no right to object to preservatives on principle, but should let each one stand or fall on its own merits. Still, any of the home preservatives is of doubtful benefit to the human system if taken in large quantities.

Vigilance Is Imperative.

In thinking of the various preserving processes which carry out the principle of control, it is easy to draw certain conclusions. When we rely on preservatives we need be only moderately careful, yet the food will keep. Very few women have any difficulty with their jam, preserves or pickles. With the canning processes nothing but the greatest vigilance will give satisfactory products. In those processes we rely upon temperature control, which is a much more delicate device. Here all jars and utensils should be sterilized as well as the food. Here, especially in vegetable cold pack canning, the time element is of great importance because some vegetables have on them certain bacteria spores which require varying length of time to kill. The woman who relies on "guess" as to the time of sterilization may come out successfully—and she may not! Whatever process of preserving food one is following, the real thing you are doing is to check the growth or kill the micro-organisms present, if you do either of these things, you are successful.

Picking Out Protein Foods

Proteus was an old gentleman who, according to ancient mythology, could transform himself at will into a lion, a snake, a tree, water or whatever else struck his fancy.

Hence the term "protein," which modern food experts use for describing the substance in foods that goes to make muscle and blood and which assumes a great variety of ostensible forms. Thus, for example, eggs, meat, fish, milk, cheese and the seeds of legumes (such as beans, peas, cowpeas, soybeans and peanuts) are largely composed of protein.

Suppose that you want an ounce of protein. You can find it in a quart of milk or in four eggs or in seven ounces of medium fat meat or in four ounces of dried navy beans or in a twelve-ounce loaf of bread.

The government office of home economics says so and it further states that three and one-half ounces of protein a day is a reasonable allowance for a man doing moderate work—a carpenter, for instance.

The carpenter could get this much protein from one egg at breakfast, half a pound of pork chops or mutton chops at dinner and three-fourths of a teacupful of baked beans at supper.

It is to be presumed that he would eat other foods, such as bread and butter, which contain protein, but if he ate nothing else he would get all the stuff he needed for the building and repair of his body. Fuel supply for the body engine is a wholly different matter and is not here considered. Potatoes, cereals and fats are typical food foods.

The average woman, being smaller than the man, requires less protein. She can get along very nicely with two and four-fifths ounces of this essential per diem. A child three or four years old will be adequately supplied with it by a quart of milk every twenty-four hours, or a pint and a half of milk and one egg.

To get enough protein, a family of five persons—father, mother and three children—should have, weekly, an equivalent of fourteen quarts of milk and ten and one-half pounds of meat (or fish, or poultry, or eggs, or cheese). Every extra quart of milk used in cooking or otherwise makes it possible to reduce the allowance of meat by half a pound and every extra dozen eggs by one and one-half pounds.

But it should be clearly understood that what is spoken of here is merely the body-building contribution to the diet. For fuel supply there must be fat foods in addition. Among the latter, fats, sugar in one form or another and potatoes and cereals to furnish starch are most valuable.

The prime essential, however, is

Bailiff Hulbert Better After Ptomaine Poisoning

John H. Hulbert, veteran bailiff in district court, who suffered an attack of serious illness Saturday night, believed to have been ptomaine poisoning, is out of danger. Mr. Hulbert is 78 years old and lives at the Carlton hotel. Judge Estelle appointed Mr. Hulbert bailiff in January, 1900 and he has served with the oldest judge in district court in point of service ever since. The combined ages of Judge Estelle and Bailiff Hulbert is nearly 150 years.

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- \$30.00 "Thorney" Coats at \$24.75
- \$35.00 "Thorney" Coats at \$27.50
- \$38.00 "Thorney" Coats at \$29.75
- \$40.00 "Thorney" Coats at \$32.50
- \$45.00 "Thorney" Coats at \$34.50
- \$50.00 "Thorney" Coats at \$38.50
- \$60.00 "Thorney" Coats at \$49.50
- \$175.00 Fur Coats at \$135.00
- \$200.00 Fur Coats at \$155.00

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