



Society

CHARMING HOSTESS FOR SCHOOL SET PARTY.



CLARA HART

By MELLIFICIA—Sept. 14

"There's a Limit!" Say Men.

A revolt—worse than Korniloff's against Premier Kereensky or the anti-draft demonstrations, has come to Mellificia's notice. It is a deep-dyed revolt of all of the men of the land against the extreme food conservation efforts of the women of the country.

"Everything in the shape of a cup, glass, jar or vase in our house, my wife has consigned for jelly, jam, canned fruit and dried vegetable containers," reported one irate husband.

"What I want to know is: Would it be considered a breach of etiquette to drink tea or coffee out of a saucer or water out of the faucet when there isn't anything else in the house to drink out of?"

"My wife just smiles—she's as communicative as a sphinx on the subject," he added ruefully.

Mell put it to a vote of the men in the office. "Go to it!" was the consensus of opinion.

"It will save breakage of cups," suggested one ultra-ultra conservationist.

But I must not forget, in the meantime, to tell you of an interesting engagement soon to be announced. Both young people are very popular in the Happy Hollow club set. Indeed, the romance might have developed at the pretty club house.

"She" is one of Mrs. W. W. Hoagland's mainstays on the Emma Hoagland Flower mission and she has a sister who is a talented musician.

"He" plays a good game of golf. It's a very, very pretty ring she is wearing. Guess!

Social Affairs Planned.

Mrs. Florence Basler Palmer is planning a luncheon Tuesday for her guests, Mrs. Celia Shelmire of Meridian, Miss.

Russian Composer Coming.

Pinchos Jassinowsky, young Russian composer and singer, will present Hebrew folk-songs he has arranged at a concert the choral society of the Young Men's and Young Women's League are arranging for the latter part of September or the first part of October.

Tea for School Set.

Miss Mildred Rhodes was hostess at a pretty tea given for Miss Charlotte Rosewater this afternoon, just before her departure for the east to enter Wellesley.

Tea for French Commission.

Deputy High Commissioner Eduard Debilly, Colonel James Martin, Captain E. J. P. Rouvier and Lieutenants Henry de Courtivron and

Emanuel Limouzain of the French high commission, which spent several hours in Omaha Thursday, were entertained at tea at the home of Mr. and Mrs. Henry Dooley.

Members of l'Alliance Francaise asked to meet the French gentlemen were Dr. and Mrs. Felix Despecher, Mr. and Mrs. Paul Gallagher, Dr. and Mrs. C. A. Hull, Mr. and Mrs. George McIntyre, Miss May Mahoney, Miss Anne Gifford, Miss Claire Helene Woodard and Miss Corinne Poissant.

Notes at Random.

Dr. and Mrs. Adolph Sachs, F. W. Hoffman, A. H. Beach, C. A. Marfish, Mrs. E. Stenger and Miss Helen Sturley, H. L. Updegraff and A. V. Gurley are among the Omahans registered at the Hotel McAlpin in New York in the last week.

The Misses Beatrice and Geraldine Johnson are in Lincoln for several of the sorority parties. Miss Beatrice will re-enter the university.

Mr. Edward Cochran of San Francisco is visiting his parents, Mr. and Mrs. H. E. Cochran.

Mrs. Celia Shelmire of Meridian, Miss, arrived early in the week to visit Mrs. Florence Basler Palmer.

Mrs. W. E. Wolfe of Welland, Ontario, Canada, is visiting her sister, Mrs. William L. Baughn. She will remain one month more.

Miss Mildred Rhodes and Miss Margaret Gamble leave October 1 for Chicago, where they will study this winter at the Art institute. Both girls will take up modeling.

Miss Marion Frances Brown has as her guest for the week-end Miss Mildred McIntosh of Grand Island, who is enroute east to Columbia university.

Miss Margaret Haywood of San Francisco is spending two weeks with Mrs. C. B. Brown.

Mrs. Joe B. Redfield and her daughter, Ruth, will leave Tuesday night for the east, where Ruth will enter Shipley school at Bryn Mawr, Pa. They will visit Chicago, New York and Philadelphia before school opens.

Truman and Ralph Redfield leave Tuesday night for Kemper Military school at Booneville, Mo.

Mr. T. J. Donahue has returned from Excelsior Springs much improved in health.

A crocheted silk garment, the work of Mrs. A. Goldstone, has been donated to the Jewish war relief committee to be sold for the fund.

Wedding Announcement.

The marriage of Miss Bessie Schomerus, daughter of Mrs. M. C. Schomerus, and Mr. Byron E. Lawrence took place Saturday evening at 8 o'clock at the home of Mr. and Mrs. J. C. Vaught. Rev. Leonard Groh performed the ceremony in the presence of members of the families.

Mr. and Mrs. Lawrence will be at home for two weeks at 3905 North Twenty-first street.

Omaha Jeweler Rises

Fast from Troop Ranks

Warren L. Johnson, formerly with the A. H. Edmonston Jewelry company in Omaha, who enlisted in the regular army some months ago and was subsequently transferred to Fort Douglas, Utah, has now been transferred to Rockford, Ill., has been promoted successively to the position of corporal and then to a sergeny and is now to drill raw recruits in the selective draft army at Rockford.

Grocers and Butchers

Have Another Picnic

Athletic events, foot races, games and aquatic sports furnished an afternoon and evening's amusement at Lake View park yesterday for the grocers and butchers of Omaha, who closed their doors in the afternoon to enjoy their second annual picnic.

J. J. Cameron, E. E. Wise, V. F. Kuncil and Jac Bastain were the program committee.

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

The Immediate Step in Food Conservation

When people woke up last spring to the great need of our country and our allies for food, the first step was the planting of innumerable war gardens. I was much impressed this summer in my wanderings by the size and flourishing conditions of gardens wherever I turned. Many of the amateurs, we must admit, met the fate of some beginners in any line of work—the fate of partial or total failure. But most of the gardeners did not meet that fate and we have more garden produce than Omaha has known in many a year.

With the summer came the early maturing garden stuff, and then the housewife seized eagerly upon the cold pack canning method. We "cold packed" the young greens, the asparagus, the peas, and the other vegetables in season. I know that Omaha cellars are filled as they never have been before with home-canned foods. I know that we are still "cold packing" the fall fruits and vegetables and shall for some time to come. Yet right now some of our gardens are turning out more material than we can conveniently handle by the canning process and not a particle of that produce should go to waste. It is so hard to realize in our prosperous middle western communities that every particle of food is precious for the life of our nation. We earnestly hope that we may not feel the pinch that some of the warring nations have experienced, but we dare not run the risk of being prodigal with anything edible.

Back to Grandmother's Day.

In our need for easy and cheap methods of preserving food we have returned to the methods of our grandmothers, the drying and the pickling. Drying as a method has much to recommend it, as we have been informed many times this past season. The process is very inexpensive, the product keeps indefinitely, and requires only a small space and inexpensive

containers for storage. The new electric fan method is very good, but the old-fashioned sun drying and oven drying are worth using if one has no electric fan and cannot reach a municipal drying plant conveniently.

The pickling processes are also very easy to follow, but the resulting products are not so nutritious as the dried foods. In the drying nothing is lost, but in the pickling some of the mineral matter dissolves out into the brine. Since the vegetable is not cooked in the brine, this mineral matter is lost. In spite of this disadvantage, pickling is worth while carrying out rather than not conserving the material at hand.

Formulas Adopted in Omaha. To save every possible amount of garden truck, the food conservation committee of Omaha is urging the drying and pickling of all fruits and vegetables which might otherwise be saved. At a committee meeting at the city hall a group of people, including Mrs. Rose Olhaus of the City Welfare board, Mrs. A. C. Anderson of the Woman Voters' league, Mrs. Harriet MacMurphy of the World-Herald, Miss Lucy Harte of the Daily News and myself, representing The Bee, simplified and standardized certain directions offered by the government. These formulas are to be spread broadcast through Omaha and the vicinity, that every one may have available directions for conserving his garden stuff. The formulas are as follows:

- To Dry Apples. 1. Pare, core and cut into eighths. 2. Dip into cold salt water (one tablespoonful salt to one gallon of water). 3. Drain and dry between towels. 4. Spread thinly on trays, platters, screening or cloth raised off the ground. 5. Cover with thin cloth and dry in sun and air or oven, or over the kitchen stove, or before an electric fan, or in a neighborhood drying plant. 6. Stir often and dry till tough and leathery.

Latest Shoe Styles. At prices that are within the reach of every woman. Not a single style that fashion says is correct is missing. All colors and fabrics in all heights. Drop in Saturday and let us show you what real shoe satisfaction means.

No Charges, No Discounts, No Deliveries, No Commission, Our Prices Will Not Permit of Any Extras. SHOE MARKET (TEMPORARY LOCATION), 1607 FARNAM ST.

50 of These Model "X's" Just In! Our Store Open on Saturday Evenings Until 9 P. M.

All America Has Decreed This To Be the Most Popular Style Victor-Victrola Made--It is the Model "X" and Sells at \$75.00

MICKELS (Formerly Nebraska Cycle Co.) Corner 15th and Harney Sts. Omaha, Nebraska.

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.

- 3. Put two-inch layer of beans in crock. 4. Sprinkle thickly with salt. 5. Alternate layers of beans and salt until container is filled, making salt the top layer. 6. Add small quantity of water to start brine. 7. The container need not be filled at one time, but may be added to from time to time. 8. When desired for use, soak quantity needed in fresh water over night. Drain and cook in boiling water. To Dry Corn. 1. Clean corn of husk and silk. 2. Boil for five minutes. 3. Plunge into cold water and drain.

Berg's 1621 FARNAM STREET Berg's We Have Been Told That We Are Showing The Smartest Women's Suits In Town. It is a fact that our customers are noticeably enthusiastic in their praise of our line of suits this season. For almost two years past, there had really been but slight change in suit styles; they were getting to show a tiresome "sameness," and we knew if women were to be induced to buy suits this fall we would have to show them styles that were new, different and becoming.

Better Values is the Simple Explanation of Our Growth. Forty Stores BASKET STORES Co. Omaha and Lincoln. QUALITY GROCERIES ESTABLISHED 1908. FLOUR. PEARS. QUALITY FIRST. Our Motto always.

SAFE MILK. Is the result of scientific pasteurizing. Ask for ALAMITO PASTEURIZED MILK.

EAT SKINNER'S THE BEST MACARONI. THE BEST FOR EVERY PURPOSE.

The Bee Is the Reliable Want Ad Paper.

Owing to the Increase of Our Business We Cannot Take Care of Our Customers As We Would Like to During Sale Days, Therefore, We Are Making a Sale Day Every Day. THESE PRICES ARE GOOD FOR THE COMING WEEK.

WASHINGTON MARKET 1407 DOUGLAS ST. TEL. TYLER 470. THE MOST UP-TO-DATE AND MEAT MARKET IN THE MIDDLE WEST.

1917 MILK-FED SPRING CHICKENS, LB. 27 1/2c. Young Veal Roast, lb. 12 1/2c. Steer Rolled Rib, lb. 17 1/2c.

When You See the Name Harding's The Cream of All Ice Creams. You will instantly conjure up visions of delicious cooling special Sunday desserts. For this week the combination is VANILLA-NUT Real old-fashioned Vanilla Ice Cream with best English Walnuts.

Upbuilds and sustains the body No Cooking or Milk required Used for 1/2 of a Century Substitutes Cost YOU Same Price. EMPRESS MARKET 113 South 16th Street. Douglas 2307.