



Society

HEAD OF WEST OMAHA
MOTHERS' CLUB.



Mrs. P. T. Barber

Mrs. P. T. Barber is president of the West Omaha Mothers' club which met for the first time this year at the home of Mrs. Blaine Truesdel, today. This is one of the most active mothers' clubs in the city.

Catherine's hospital, but is improving steadily. Samuel Burns, T. L. Davis and D. C. Buell are the new directors elected at the Country club stockholders' meeting held Thursday evening at dinner.

Miss Ethel and Genevieve Solomon leave Saturday evening for New York, where they will attend the School of Musical Art.

Birth Announcement.
A son was born to Mr. and Mrs. Edwin Vaughan Glaser of St. Louis last Monday. Mrs. Glaser was Miss Mildred Rubel, daughter of Mrs. H. C. Rubel.

Looming on Social Horizon.
Mrs. J. E. Davidson will entertain at dinner at the Country club Saturday in honor of Miss Evelyn Hubbard of Rochester, N. Y., the house guest of Mrs. J. E. Ludlow. Miss Sybil Nelson will give an Orpheum theater party, followed by supper at the Fontenelle for the same guest, Tuesday evening.

Miss Emily Keller will entertain at dinner at her home on Friday evening, October 5, preceding the Coronation ball.

The Omaha Story Tellers' league will give a luncheon at the Blackstone on Saturday, October 6. Covers will be laid for thirty.

In Clubdom.
Twenty-five members of the women's auxiliary to Omaha lodge of the B'nai B'rith pledged \$152 to the Jewish war sufferers' relief fund at a meeting held Thursday evening at Lyric hall. The club will give a dancing party at Keep's academy October 21, the proceeds to help make up the organization's annual contribution to the local Associated Jewish Charities.

Seymour Lake Club Closes.
The closing dinner-dance at the club will be a harvest home affair this evening. The dining room will be decorated in autumn leaves, corn stalks, red grape vines and pumpkin vines, while a mellow harvest moon will shine down on the dancers in the ball room.

Mr. and Mrs. H. G. Windheim will entertain one of the largest parties, at fourteen will be seated at their table.

Special Maids' Gowns.
The princesses of Ak-Sar-Ben's court will be gowned all in white at the Coronation ball. Last year the gowns were orchid-colored and the year before the Ak-Sar-Ben shades of red, green and yellow were carried out.

The queen's jewels are on exhibit at Brown's jewelry store.

To Honor Miss Woodard.
Miss Marie Woodard, whose marriage to Mr. Charles Kremer Bain is an interesting event on the October calendar, is the most popular bride of the Ak-Sar-Ben season. Miss Nancie Murphy is planning a luncheon for Miss Woodard next Monday, probably at the Blackstone, and Mrs. T. E. Daily, a luncheon Wednesday. Mr. Bain comes from Butte, Mont., on Thursday preceding the ball and Mr. and Mrs. A. G. Storz will give a supper after the coronation ball for Miss Woodard and Mr. Bain. Saturday evening Miss Ophelia Hayden will entertain at dinner in their honor. Sunday evening Mr. and Mrs. Will Coad give a supper for them and Tuesday evening Mrs. E. W. Nash, aunt of the bride, will give a dinner for the bridal party, following the wedding rehearsal.

Little Ellen Virginia and Elizabeth Nash, daughters of Mr. and Mrs. Louis C. Nash, will be flower girls at the wedding.

Ak-Sar-Ben Visitors.
Miss Anna Kotin of Lawrence, Neb., will be the guest of Miss Isabelle Krittenbrink this week. Miss Francis Hibbard of Yonkers, N. Y., who was to have been the guest of Miss Harel Uptake, has written Miss Uptake that she will not be able to come. Miss Hibbard is so deeply interested in Red Cross work that she is loath to leave for a visit, as everyone in the east is devoting every spare moment to this work and all social pleasures are sacrificed for war work.

Miss Dorothy Redmond of Lincoln will arrive on Monday to be the guest of Miss Sybil Nelson for several days.

Mrs. W. L. Sucha of Hastings has arrived to spend some time with her parents, Mr. and Mrs. J. H. Muldoon. Dr. and Mrs. J. K. Muldoon and small daughter, Helen, from Chicago, arrived Thursday to visit Dr. Muldoon's parents, Mr. and Mrs. J. H. Muldoon.

Notes of Interest.
Mrs. George W. Payne returned on Thursday morning from Denver where she has been spending several weeks with her son and daughter, Mr. and Mrs. Philip Payne. Mr. Philip Payne, who has been very ill for several months past, is much improved.

Mr. and Mrs. John A. Rine have returned from their wedding trip and are at the Sanford for a few days until their apartment at the "Terene" Fifth and Capitol avenue, is ready for them. The "Terene" is the Dr. T. E. Daily apartments, the name combining the initials of the doctor and the first name of his wife, who was Miss Irene Coad.

Mrs. Louis C. Nash is still at St.

Home Economics

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

Fruit Preserves and Pickles

The abundance of the fruit market at the present time leads the housewife to think of all possible methods of saving the fruit for winter usage. We can most of our peaches, pears and plums; yet the marmalade, jams and fruit butters are very desirable in small quantities. The general rule for marmalade and jam is one pound of sugar to one pound of fruit—rather an expensive proportion from the standpoint of conserving the sugar. The August Journal of Home Economics suggests the following method of saving sugar:

In April Dr. C. F. Langworthy called attention to an article in "Foods and Cookery" (an English magazine) on the saving in sugar effected in England by using salt for part of the sugar in the jam sent to the front. This was made a subject for experiment at the School of Household Arts, Pratt Institute, and the results tested by many people and pronounced good.

"Method: Six ounces of sugar and one-fourth ounce of salt were used with one pound of fruit. The salt and sugar were added together and the jam was made as usual.

"This should not be eaten until five or six days after making, since it will take that time for the characteristic salt flavor to disappear.

"The fruits used were strawberry, pineapple (with rhubarb and wit' apricot), orange and lemon. All were good, and there seems no reason to suppose that the method would not be equally successful with other fruits."

In the recipes given below the old proportion has been adhered to, but the experiment could be tried easily by adjusting the amount of sugar according to the formulae above—six ounces sugar and one-fourth ounce salt to one pound of fruit.

Grape Preserves.
Weigh the grapes and allow 3/4 pound sugar to 1 pound fruit. Rinse the grapes, drain and squeeze the pulp from the skin of each grape. Heat pulp gradually and cook till seeds come out easily, about ten minutes. Pass through a sieve to remove seeds. Cook skins and pulp ten minutes, add sugar, and cook till liquid thickens slightly. Seal in sterilized glasses.

APPLE-TOMATO PRESERVES.
6 pounds tomatoes. 4 1/2 pounds sugar. 3 pounds apples.

Peel and cut tomatoes. Pare and core apples and run through a food chopper. Cook all ingredients together forty-five minutes or until thick, over a slow fire, stirring frequently. Seal in sterilized glasses.

QUINCE AND APPLE PRESERVES.
6 pounds quinces. 7 1/2 pounds sugar. 3 pounds apples.

Pare the quinces, cut in quarters, and remove the cores and woody portion. Cook cores and skins with water to cover for one hour. Strain off this water and in it cook the quinces and apples (also pared and cored), until the fruit is tender. Let the fruit stand in cold water after preparation until time of cooking. Cook only as much fruit at a time as can be covered by liquid. Remove with a skimmer when tender. When all the fruit has been cooked add sugar to the liquid; boil five minutes, skim and add the fruit and let it cook slowly in an amber color. Put into sterilized jars and pour the hot sirup over the fruit.

GINGER PEARS.
8 pounds pears. 4 lemons. 4 pounds sugar. 1/2 pound candied orange peel.

Wash, pare and cut pears into small pieces. Pour water over them and cook one hour. Add sugar, then lemon and ginger which have been run through the food chopper. Cook one hour longer and seal in sterilized glasses. A very low flame is sufficient for the cooking and frequent stirring is necessary.

SWEET PICKLES, PEACHES OR PEARS.
1/2 peck of peaches or pears. 1 oz. stick cinnamon. 1 lb. brown sugar. Cloves.

Boil sugar, vinegar and cinnamon twenty minutes. Dip peaches quickly in hot water, then remove skin, or remove peeling from pears with a knife. Stick each piece of fruit with four cloves. Put into sirup and cook until soft, using one-half amount of fruit at a time.

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Berg's 1621 FARNAM STREET Berg's

A Sale of Women's Suits for Saturday

This is a special group of suits that we received from New York this week.

The group shows an assortment of all the new desirable materials used for Fall, and shows them in all the late shades; army blue, fig, rose taupe, concord, nutria and beaver.

The styles portrayed in these suits range from the swagger models for the miss, to the stylish lines of the more matronly models.

These suits were bought to sell at \$40 and \$45, but we want to do "something special" for Saturday, **\$34.75** so the entire group is offered at.....

Dresses in Serge and Silk Priced Lower

In view of the present craze for dresses, this lowering of prices should be welcome news.

The sale lot includes dresses in serge, satin or taffeta. Most of them are in navy or black, however, some of them are in the brighter popular new shades.

The styles are right up-to-the-minute in newness; there is no reason why they should be underpriced other than our desire to offer specials for Saturday.

All of these dresses up to \$22.50, are offered specially for Saturday only, at..... **\$16.75**

Stylish Swagger Winter Coats Reduced

Offered in Two Sale Groups—\$17.50 and \$24.75

You can save \$5.00 to \$10.00 on your winter coat by buying Saturday, and still not sacrifice either quality or style.

They're wonderful looking coats, large collars, deep cuffs, snappy pockets and belts, in a wide range of colors and cloths.

It will pay every woman to select her winter coat early. The rush that comes later with cold weather naturally lessens the assortment of the most desirable models.

All \$5.00 Petticoats, Saturday, at \$4.25

Berg's WOMEN'S SHOP

All Waists to \$6.50, Saturday, at \$4.95

1621 FARNAM ST. 1621 FARNAM ST.

EAT SKINNER'S THE BEST MACARONI

THE BEST MACARONI

MADE IN ITALY

MADE IN ITALY

MADE IN ITALY

AK-SAR-BEN

The well-known name, Ak-Sar-Ben, exclusively Nebraskan, rapidly becoming world famous, is used to fittingly denote another Nebraska product, our Special

SUNDAY DESSERT.

It is Lemon Ice Cream with Red and Green Cherries with all the rich full-flavored goodness you expect in

Harding's The Creamy All Ice Creams

Protect Yourself!

Get the Round Package Used for 1/2 Century. Ask for and GET

HORLICK'S Malted Milk

THE ORIGINAL Malted Milk

Made from clean, rich milk with the extract of select malted grain, malted in our own Malt Houses under sanitary conditions. Infants and children thrive on it. Agree with the weakest stomach of the invalid or the aged. Needs no cooking nor addition of milk.

Nourishes and sustains more than tea, coffee, etc. Should be kept at home or when traveling. A nutritious food-drink may be prepared in a moment. A glassful hot before retiring induces refreshing sleep. Also in lunch tablet form for business men.

Substitutes Cost You Same Price

Take a Package Home

1917 MILK-FED SPRING CHICKENS, LB. 26 7/8c

CHOICE FOREQUARTERS LAMB, LB. 14 7/8c

| | | | |
|-------------------------------|---------|-----------------------------|---------|
| Steef Pot Roast, lb. | 12 1/2c | Sugar Cured Ham, lb. | 22 1/2c |
| Steef Shoulder Steak, lb. | 14 1/2c | No. 1 Lean Bacon, lb. | 14 1/2c |
| Best Country Butter, per lb. | 45c | Sugar Cured Bacon, lb. | 34 1/2c |
| Young Veal Roast, lb. | 12 1/2c | Fresh Dressed Chickens, lb. | 18 1/2c |
| Young Veal Chop, lb. | 10 1/2c | | |
| Young Veal Stew, lb. | 10 1/2c | | |
| Steef Porterhouse Steaks, lb. | 22 1/2c | | |
| Steef Rolled Rib, lb. | 17 1/2c | | |
| Extra Lean Regular Ham, lb. | 20 1/2c | | |

On October 1 the Grocery Department will come under new management, so the present stock will be

CLOSED OUT AT BARGAIN PRICES

| | |
|--|------------------------------|
| 11 lbs. of Sugar, 98c | 20c can Tomatoes, 14c |
| Fancy Kiefer Peas, bushel, 97c | 15c cans Peas, 9c |
| 16c Corn Flakes, 10c | 1c dozen Jar Rubbers, 7 1/2c |
| Best Country Butter, per lb., 45c | 15c Jars Pickles, 10c |
| Potatoes, per peck, 40c | Lye, 7 cans for, 25c |
| Best Navy Beans, 2 lbs. for, 35c | Fancy Peas, per basket, 20c |
| 25c can Tall Salmon, 18c | Fresh Tomatoes, basket, 10c |
| 15c Sardines, in tomato sauce, 10c | Fancy Peas, basket, 20c |
| 25c cans Strawberries or Blackberries, 14c | 2 lbs. Fancy Grapes, 15c |
| 30c cans Plum, 14c | |
| 25c Appasagus, 14c | |
| 40c Preserves, 24c | |
| 40c Apple Butter, 24c | |
| 40c Monarch Coffee, 25c | |
| 15c pkg. Spaghetti or Macaroni, 7 1/2c | |

SPECIAL-MAIL ORDERS ONLY

| |
|--------------------------|
| 100 lbs. Sugar, \$ 6.99 |
| With 7 lbs. Coffee, 2.89 |
| 3 lbs. Tea, 1.89 |
| Total, \$11.77 |

DELIVERIES MADE TO ALL PARTS OF THE CITY
MAIL ORDERS FILLED AT THESE PRICES

EMPRESS MARKET

113 SOUTH 16TH STREET. DOUGLAS 2307.

1917 MILK-FED SPRING CHICKENS, LB. 26 7/8c

FRESH DRESSED CHICKENS, LB. 18 1/8c

| | | | |
|------------------------------|---------|-----------------------------|---------|
| Young Veal Roast, lb. | 12 1/2c | Steef Rolled Rib, lb. | 17 1/2c |
| Young Veal Chop, lb. | 10 1/2c | Extra Lean Regular Ham, lb. | 20 1/2c |
| Young Veal Stew, lb. | 10 1/2c | Sugar Cured Ham, lb. | 22 1/2c |
| Choice Mutton Chop, lb. | 18 1/2c | Sugar Cured Bacon, lb. | 34 1/2c |
| Choice Mutton Roast, lb. | 18 1/2c | No. 1 Lean Bacon, lb. | 14 1/2c |
| Steef Pot Roast, lb. | 12 1/2c | | |
| Steef Shoulder Steak, lb. | 14 1/2c | | |
| Steef Porterhouse Steak, lb. | 22 1/2c | | |

SPECIALS

| |
|---|
| From 8 to 9 p. m.—Pork Chops, lb., 25c |
| From 8 to 10 p. m.—Lean Chops, lb., 10c |

FINAL SALE OF GROCERIES

We will place the entire stock of our present grocery department on sale Saturday, to close out before moving to our new shop on Oct. 1.

| | |
|---------------------------------------|--|
| 16 lbs. Sugar, \$1.00 | 40c cans Monarch Coffee, 20c |
| (With 1 lb. Tea or Cocoa) | 80c cans Palmer House Coffee, 24c |
| 10c pkg. Macaroni, 3 for, 25c | Golden Santos Coffee, 2 lbs., 25c |
| 5-lb. can Butternut Coffee, 95c | Black Navy or Chili Beans, 3 lbs., 25c |
| 15c pkg. Baker's Cocoa, 7c | Choice Ripe Peas, 3 cans, 25c |
| 15c cans Peas, per pkg., 3c | 80c cans Monarch Tomatoes, 2 for, 25c |
| 25c Calumet Baking Powder, 10c | 15c cans Milk Hominy, 2 for, 25c |
| 15c Rolls of Toilet Paper, 3 for, 25c | 25c cans Pork and Beans, per can, 12c |
| 1-lb. cans Spices, 10c | 15c Corn Flakes, per pkg., 10c |
| 15c Jello, 3 for, 25c | Assorted Kama Soups, per can, 9c |
| 15c bottles Grape Juice, 25c | Oil Sardines, per can, 7 1/2c |
| 40c jars of Jam, 25c | |
| 40c jars Apple Butter, 24c | |

SPECIALS

| |
|--|
| From 8 to 9 p. m.—Crises, 40c, 50c, 60c, 75c |
| Best Imported Japan Tea, lb., 50c |

DELIVERIES MADE TO ALL PARTS OF THE CITY
MAIL ORDERS FILLED AT THESE PRICES

PUBLIC MARKET

1610 HARNEY STREET. DOUGLAS 3793.

Thorne's Daily Parade of New Autumn Modes

Late arrivals lend intense interest to each section of this newer and better store. The positive, comparative and superlative are all reflected as never before in the newer styles—the safer qualities and the saner prices.

In Coats the choosing is very very good—from the inexpensive Military Trench Coats and handsome mixtures to costly garments of rare texture and workmanship.

New Sweaters New Suits

Knitted Coats, in High school and other high colors—choose from plentiful assortment at **\$3.95 to \$10.45**

Every "Thorne" Suit makes a living model for the "Thorne" store, there a new suit here that will make your suit dreams come true.

THE UPTOWN STORE FOR BETTER BUYING

AT WELCOME ARCH

F.W. THORNE CO

1812 FARNAM STREET

For PRICE, QUALITY and WEIGHT Trade at the WASHINGTON MARKET

These Low Prices Are Good for the Following Week

MEATS

| |
|---|
| Home Dressed Spring Chickens, lb., 29 1/2c |
| Choice Steer Sirloin Steak, lb., 20c |
| Round Steak, lb., 20c |
| Choice Steer Shoulder Roast, per lb., 15c |
| Choice Steer Rib Boiling Beef, per lb., 10 1/2c |
| Extra Fancy Veal Roast, lb., 20c |

GROCERIES

| |
|--|
| All Brands of Creamery Butter, lb., 45c |
| Good Oleomargarine, lb., 25c |
| Best Granulated Sugar, 11 lbs., \$1.00 |
| Extra Fancy Santos Coffee, lb., 22 1/2c |
| Regular 5c Coffee, per lb., 5c and 7 1/2c |
| Tea Siftings, per lb., 15c |
| Sunkist, Puritan or Bluebell Flour, per crate, 90c |

FRUITS AND VEGETABLES

| |
|---|
| Extra Fancy Freestone Elberta Peaches, per crate, 90c |
| Honey Dew Melons, each, 25c |
| Extra Fancy Slicing Cucumbers, each, 25c |
| Regular 5c Coffee, per lb., 5c and 7 1/2c |
| Extra Large Egg Plant, each, 5c |

Country orders promptly attended to. Largest mail order house in middle west

WASHINGTON MARKET

1407 DOUGLAS ST. TEL. TYLER 470

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

Note the Savings You Make

Our carry away plan has saved the marketing public many dollars. Remember the so-called free delivery is paid for by the customer, whether it shows on the bill or not.

Unwashed Japan, lb., 40c
Honey, can, 10c
Peanut Butter, 1 lb., 15c
Pumpkin, Empson, can, 11c
Raisins, Seedless, 1 lb., 14c
Fancy Jap Rice, lb., 8c
Fancy Head Rice, lb., 10c
Salt, 14-lb. bag, 20c
5-lb. 3c; 3-lb. bag, 2 for, 5c

Celery, Snider's or Blue Label, 25c
SOA—White Brand, Naphtha Pearl White or Electric Spark, 6 bars for, 25c
Diamond C Soap, 7 bars, 25c
Fels-Naphtha, bar, 10c
Star or P. & G. Naphtha, 3 bars for, 15c
Palm Olive, bar, 11c
Coconut Oil, Funies or Tar, bar, 4c

Hershey's Chocolate Milk or Almond, 4c
W. H. Baker's 1/2 cake, 10c
Soda Fairweight, pkg., 10c
Star Pot Roast, 10c
Sunkist 10 1/2c
Fancy Washing Powder, small pkg., 4c
Large 25c pkg., 10c
Corn, Everready, can, 12c
Pork & Beans, Snider's, 1-lb. can, 10c
Tomatoes, 2-lb. can, 10c
Apples, large bottle, 10c
Petticoats, 1-lb. can, 10c
Fancy's Extra Strong Ammonia, 10c
SOA—ready made, can, 10c
Snider's, small, 10c
Snider's, tall, 10c
Campbell's, 10c
Tip Spices, nearly all purine 10c
Our price, 10c

MEAT DEPARTMENT

Quality First

| |
|---|
| Beef Tenderloin, 1 lb., 25c |
| Steef Rib Roast, 15c-16c |
| Steef Pot Roast, 15c-16c |
| Steef Rib Roast, 15c-16c |
| Steef Shoulder Steak, 15c-16c |
| Steef Round and Sirloin Steaks, 15c-16c |
| Steef Porterhouse Steak, 20c-25c |
| Full Cream Wisconsin Cheese, 10c |
| LARD—Best No. 1 Kettle Rendered, 25c |
| Crisco, 25c |
| Macaroni, 10c, 20c, 30c, 40c, 50c, 60c, 70c, 80c, 90c |
| Sugar-Cured Bacon, 25c |
| Sugar-Cured Picnic, 25c |

Over 300 Prices Lower Than Other Nebraska Grocers.

QUALITY-SERVICE-VALUE

The High Cost of Living and a Practical Remedy

Mr. Hoover, National Food Administrator, has requested that you carry home your purchases, because he knows you can buy them for much less by so doing. Our prices do not include the expense of delivering, but debts, etc.

CASH AND CARRY

is the plan we have adopted, and your market basket will save you at least 30 per cent at our stores.

Balbon or Mission Sardines, can, 15c
Tall Red Alaska Salmon, can, 15c
1/2-lb. Pink Salmon, 15c
Small Yacht Club Salad Dressing, 15c
J. M. Table Sauce, bottle, 5c
Snider's Macaroni and Spaghetti, per lb., 10c

FORTY STORES

BASKET STORES COMPANY

IT PAYS TO CARRY IT HOME