

WOMAN'S SECTION OF THE BEE

CONDUCTED BY ADELAIDE KENNERLY, EDITOR AND ELLA FLEISHMAN, ASS'T EDITOR

Society

By MELLIFICIA—Oct. 9.

"Pig Knitters"—Knit for Themselves.
A "pig knitter." That's what they call women in the east who spend countless hours knitting sweaters for themselves in all the rainbow hues, instead of making sweaters and socks to keep our boys in the trenches warm this winter.

"It isn't only that they are selfishly using their time, but they are creating a shortage of wool," is the point emphasized by an Omaha woman who has two sons enlisted in the service.

"The price of hanks of yarn is phenomenal. The increased demand for yarn to make sweaters, socks, helmets and wristlets for our men is great enough to keep all manufacturers busy without having to supply the demand of women who want a different colored sweater to match each costume."

One well known woman in Omaha is said to possess ten vari-colored sweaters.

Mrs. A. W. Jeffers, in charge of the local Red Cross knitting unit, needs hundreds of additional women to help with the work. Yarn may be procured at Red Cross headquarters in the court house.

One million pounds of knitting wool has been purchased by the Red Cross in Washington, D. C. If all this wool were stretched out it would reach 800,000 miles, or around the earth thirty-two times.

At Prettiest Mile Club.

The October calendar of social affairs for the Prettiest Mile club is crowded with dates. On Wednesday there will be a dinner-dance for the members of the club, on October 17 there will be an afternoon card party, the following Saturday a dinner-dance will be held, also one on Wednesday, October 24, while on Saturday, the 27th, there will be an evening of cards. On October 13, 20 and 27 there will be a children's matinee dance for children of members only. On Wednesday evening, October 31, a hard times party will be given, when the guests are requested to wear their oldest clothes.

Aside from these special affairs, there will be a ladies' luncheon every Tuesday at the club.

Wedding Cards.

Cards have been issued for the marriage of Miss Marion Pearsall, daughter of Mr. and Mrs. Charles W. Pearsall, to Mr. Emerson Goodrich, son of Mr. and Mrs. J. E. Goodrich of this city, for Wednesday evening, October 17. The wedding will be a home affair and a very quiet one, only the family and immediate friends being present. Miss Pearsall will have as her attendants her cousin, Miss Jane Pearsall of Eau Claire, Wis., and her sisters, Misses Isabel and Ann Louise Pearsall.

Pre-Nuptial Affairs.

Mrs. Howard Goodrich will give a luncheon at the University club Wednesday, honoring Miss Marion Pearsall, whose marriage to Mr. Emerson Goodrich takes place this month. Guests at the luncheon and at the matinee party will be sorority friends of Miss Pearsall from the University of Omaha.

Mrs. E. W. Nash will entertain at dinner at the Blackstone for the Bain-Woodard wedding party and members of Miss Woodard's family. Miss Marie Woodard's marriage to Mr. Charles K. Bain of Butte will take place Wednesday morning. The one large table will have Mrs. Ward roses for decorations.

Personals

Mr. and Mrs. W. A. Yonson left Monday evening for St. Louis and Excelsior Springs to be gone ten days.

Miss Margery Elias of Buffalo, who was the guest of Miss Gertrude Metz during the Ak-Sar-Ben festivities, left Saturday evening for Denver, where she will visit for some time before returning to her home. Mr. and Mrs. Norman M.ck and Miss Harriet Mack of Buffalo, who were also members of the Metz house party, left Saturday evening for Chicago, where they expect to spend some time.

R. B. Banda of the Banda Sulphur Baths, 1919 Farnam street, returned from a month's hunting and fishing trip in Montana.

Mr. and Mrs. Windsor Megeath and Miss Mary Megeath, who have been in the east for the last two weeks, returned home Monday evening.

Mrs. J. S. Coffey of Denver has been the guest of her sister, Mrs. Hal Buckingham, for the past week.

Miss Helen Garrison of Akron, Ia., is the guest of her aunt, Mrs. J. H. Rustin, for a few days.

A daughter was born Saturday to Mr. and Mrs. Frank L. H. Hooper. The baby will be called Maxine Hooper.

Mrs. Amelia Story of Chicago, Ill., arrived Saturday for a visit with Mr. and Mrs. S. N. Melio at the Carlyle apartments. Mrs. Story came to Omaha as a bride in 1870, but went to Chicago after the big Chicago fire.

Mrs. Rivers J. Morrill of Los Angeles is the guest of Mrs. Frank Adams for a few days.

To Have Three Comfort Stations Located Downtown

The city council directed the City Planning commission to prepare plans and specifications for three public comfort stations which will be established at downtown locations. The city has for this purpose \$50,000 received from sale of bonds authorized by the last legislature.

To Tell City Employees Of the Liberty Bond Drive

All city employees, except firemen and policemen, will meet in the city council chamber Thursday night of this week to hear short talks on the second Liberty bond drive. The mayor offered a resolution to the city council on the subject.

O'NEILL GIRL MAID AT CORONATION BALL



MACCABEES START DRIVE IN NEBRASKA

Campaign for 2,000 Members to be Conducted by Miss Agnes Boyer of North Platte.

A campaign to enlist 2,000 Omaha women in the Women's Benefit Association of the Maccabees will be started next month by Miss Agnes Boyer of North Platte, who is in Omaha returning from the silver anniversary of the founding of the order in Port Huron, Michigan.

At this meeting, where Miss Boyer was delegate from Nebraska and which was attended by representatives from all over the world, the women of the association unanimously voted to purchase \$200,000 worth of Liberty bonds.

In addition a fund of \$200,000 was voted, this to be used in aiding sons of the women members of the order who come back from the war disabled. This will aid in bringing them back to usefulness, in teaching them new trades and professions, so they can once again enter industrial life.

Have Reserve Fund.

The women of the order, of whom 9,000 met at Port Huron last week, made no empty promises in these matters, for in a bank of that city the order has a reserve fund of \$12,000,000, showing that women make good business managers. Miss Bina West started the Maccabees twenty-five years ago, borrowing from the same bank \$150 for office expenses.

"This was the first order in the world to grant insurance to women and is the only one now in existence not admitting men," said Miss Boyer. "No man—over the age of 2 years—is admitted. The women do all the business. They are far superior to men in this line, we believe. They have foresight and when a readjustment is necessary it is found they have foreseen it and planned for it, so it does not put them in debt. Miss West, who organized and built up the association, receives a salary of \$6,000 a year. Not long ago a New York insurance company offered her \$25,000 a year to come to them, but she refused to leave the Maccabees.

Dedicate Headquarters.

"At the rally last week in Port Huron many distinguished guests were present. President Wilson wired his congratulations. The meeting was also an international convention of the order. A \$200,000 headquarters building was dedicated in Port Huron."

To Have Municipal Dances At the Omaha Auditorium

The city council approved Mayor Dahlman's resolution, setting aside two nights a month for municipal dances at the Auditorium. These terpsichorean functions will be regulated and supervised by the Board of Public Welfare. The first dance will be a Halloween party on the night of Monday, October 29. It is proposed to make an experiment with the first few dances and then if they are successful, to continue them through the winter.

Italians to Celebrate Columbus Day by Parade

Italian societies of Omaha held a joint meeting at Columbus hall, Sixth and Pierce streets, Monday night for the purpose of making arrangements for the celebration of Columbus day, Friday, when a parade will be held, followed by patriotic speaking and a grand ball at Bohemian Turner hall, Thirteenth and Martha streets.

When Milady Goes Shopping

"Oh, the tears we waste and the years we waste; and the work of our head and hand," all because we do not understand the simple way of shopping.

By ADELAIDE KENNERLY.

"Oh, the years that we waste, and the tears that we waste, and the work of our head and hand, belong to the woman who did not know. (And now we know that she never could know.) And never could understand."

Kipling's verse hits many a mark. "Dear, me! I have saved up a list of things to buy, but I have dreaded the shopping ordeal so much that I haven't even decided on a day for the task," is a remark we hear hundreds of times a year.

Why do women dread shopping so much? It is a part of the business of home-making!

They dread it because, nine cases out of ten, shopping is not done intelligently. Too many women are unacquainted with prices, materials, quality and rules. They are fussed up almost immediately on entering a store because they ask what seems to them an entirely reasonable concession, but positively unreasonable to the merchant.

Women want to, in fact they must, make their dollars work during these days of high cost of living. Most of them are trying, but their efforts are misdirected. There seems to be no medium between shopper and merchant to bring them together. The years we waste and the tears we waste, and the work of our head and hand, is all because we do not understand each other.

Shopping, buying of all kinds, and stretching the dollars would be

much easier if we understood values, deliveries, scheduled advances in prices, where the bargains are being offered—and why.

Merchants are lying awake nights figuring on ways and means to facilitate shopping in their stores, efficient methods of serving their customers, and displaying their goods. They want to please everybody and, above all, they want every customer satisfied. Yet they often miss the mark.

Shoppers long for certain conditions and changes to make buying easier, but they never think of suggesting it to the merchant.

Let us waste no more tears and years trying to stretch the dollar satisfactorily and, at the same time, keep our mental poise. Let us learn the secret and understand each other. Wipe out all ill-feeling! Merchants are not all brutes, cheats, tyrants! Women are not all unreasonable, fickle, irresponsible, senseless creatures! Everybody is more or less all right—we'll mean but often woefully directed.

Why not come together in a co-operative way and eliminate old differences in the field of understanding!

Note: To bring about a better mutual understanding, a series of articles will be published in which both merchants and customers will not only be interested but profit. For out-of-town readers The Bee maintains a free shopping service. Just address, "Polly, the Shopper, The Bee, Omaha." Polly will buy for you with the same care that you would buy for yourself.

Woman's Clubs

Mrs. Bruce McCulloch was hostess for the opening reception of the South Side Woman's club held Tuesday. The executive board, including the president, Mrs. P. J. Farrell, Mrs. R. P. Falkner, Mrs. F. M. Oakes, Mrs. J. D. Ringer, Mrs. N. M. Graham, Mrs. E. A. Boyer and Mrs. W. A. Berger, assisted the hostess in receiving.

The following program was given: Reading, Miss Marie Berry; vocal solo, Miss Lucy Hill; piano, Miss Helen Watkins and Miss Helen Root; violin, Miss Mildred Farrell, accompanied by Miss Eva Yerian; and another vocal solo by Miss Adelaide McCulloch.

Dr. Jennie Callas announces a meeting of those interested in the welfare of young girls to be held Thursday evening at 8 o'clock in the office of Gus Miller, probation officer, in the court house. City officials will be present. It is planned to organize and elect officers at this meeting.

Vassar club meets Friday at the home of Miss Mona Cowell. War

Every Woman Wants to Know

Beggars in China are taxed and have certain districts allotted to them in which to make appeals for charity.

In some parts of India otters are used by the natives to catch fish for them. So rapid is the speed of the otter under water that no fish can escape them. When not working the otters are tied to stakes like chained dogs.

Tuesday is a wheatless day. Corn and rice muffins, made from the following recipe, will give the family a treat and also save flour:

Pour two-thirds of a cupful of hot milk over one cupful of cooked rice and work with a fork to separate the grains; add half a cupful of corn meal to the hot mixture, two tablespoonfuls of bacon fat, half a teaspoonful of salt and one tablespoonful of brown sugar; set aside to cool. When the mixture is cold, add half a cupful of flour and three teaspoonfuls of baking powder; beat it thoroughly; bake in well greased muffin pans in a hot oven for twenty minutes.

The Red Cross is in need of 220,000 blankets to keep the sick and suffering warm.

The government needs women employees in many branches and all who pass the civil service examination will probably receive their appointments without delay. Stenographers and typists are especially needed.

Baked potatoes with raw egg is a splendid food on Tuesday, the wheatless day. Prepared as follows: Carefully open and remove the center of a fresh-baked mealy potato and

break the egg over it. Season with butter, salt and pepper to taste. The heat of the potato cooks the egg and makes a light and delicious breakfast dish.

Tests for Making Jelly: Housewives are told how to determine what fruit juices are suitable for making jelly and how failures and waste of sugar may be prevented by the bureau of chemistry.

To determine accurately the amount of sugar to be used one should put a spoonful of juice in a glass and add an equal amount of 95 per cent grain alcohol, mixing the two by gentle shaking. Then slowly pour the contents from the glass, noticing at the same time how the pectin—the substance that makes fruit jelly—is precipitated.

If it is bound in one lump a cup of sugar is needed for each cup of juice. If, however, there are several lumps, only three-fourths as much sugar as juice is wanted.

When no lump appears and the pectin is merely precipitated, a half cup, or less, of sugar to a cup of juice should be the proportion.

If the test fails to cause precipitation, it indicates that the juice is unsuitable for jelly, and must be combined with some other juice that is rich in pectin, such as apple juice.

LIP READING
For the slightly or totally deaf adults.
For Particulars Address,
EMMA B. KESSLER
NO. 4, FLO-LES APTS.
Corner 20th St. and Capitol Ave.

Home Economics

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

Use of Soda with Sour Milk and Molasses.

In these days of saving the very last particle of any food that we have in the house, the small family may find extra milk left occasionally, which can only be used as sour milk. We realize that in the days of our grandmothers sour milk and soda were valued as making especially good baked food products; we of this day are very much more dependent on sweet milk and baking powder. It is generally conceded, however, that a sour milk cookie, cake or biscuit is really superior in quality. Certain it is that in using sour milk and soda, one is substituting soda for baking powder, a saving in money; also a quantity of flour will turn out an equal quantity of finished product, though naturally the food value is slightly less if less flour is used. I have also heard the claim that less shortening is necessary in baking with sour milk, but I have not tested out that statement personally.

Essential Information.

The first necessary information is the quantity of soda to use for each cup of sour milk.

One-half teaspoon of soda to each cup of sour milk is the maximum that should be used, and the soda should always be sifted with the flour just as baking powder is. When soda and sour milk are mixed some action takes place immediately and much gas is lost; hence a large original quantity is needed. When soda is dissolved in hot water less gas is evolved and lost, but the extra work is unnecessary.

For cooking purposes sour milk should be forty-eight hours old and clabbered. Until the clabber stage is reached the milk should be kept covered in a warm room; after that stage, it should be kept in a cool place till used.

To Change Recipe.

In changing recipes from sweet milk to sour milk two further bits of knowledge are necessary. One teaspoon of soda is the equivalent of four teaspoons of baking powder; and one cup of flour requires two teaspoons of baking powder unless many eggs are used to help in the leavening.

To illustrate all these directions let us take an ordinary recipe and change it from sweet milk to sour. A plain muffin recipe calls for the following ingredients:

- 2 c. flour
- 1/2 t. baking powder
- 1/2 t. salt
- 2 T. sugar
- 1 c. milk
- 2 T. fat, melted

The first change to be made is in the milk, substituting sour for sweet. Then, using the general rule, one-half teaspoon of soda is needed and that amount of soda is equivalent to two teaspoons of baking powder. But two cups of flour require four teaspoons of baking powder, and since we have added the equivalent of only two, two teaspoons of baking powder should be used in addition. The last change to be made is in the quantity of flour. Since sour milk is of itself thick, about one-third cup of flour (on a two-cup measurement) can be omitted. The practical method for an experienced housewife to follow is to sift dry ingredients with a part of the flour; then add more flour sparingly, till the batter is of the usual consistency. We must admit that we are not strictly logical, for when we scant the flour less baking powder is necessary, but the excess baking powder is of slight consequence and avoids mathematical complications.

Molasses Varies.

The use of molasses and soda cannot be compared as accurately as sour milk and soda. Different kinds of molasses vary in acidity, and the same kind of molasses left exposed to the air will vary from its original character. Old-fashioned molasses was much more acid than our modern

brands. The average rule for molasses and soda is one-half teaspoon soda to one cup molasses; but in many molasses recipes brown sugar is used also, and brown sugar is somewhat acid. Hence in such recipes more soda would be used than the theoret-

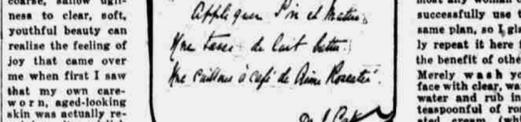
ical amount. The only practical guide then is a tried and true recipe, but if such a recipe, from a very old cook book, calls for much more than the computed amount, the amount can be gradually lessened in successive times of using the recipe. Many an old-fashioned gingerbread would have a strong soda taste if the spices did not cover up the objectionable flavor.

SOFT JUMBLES.
1 1/2 c. sugar, 3 c. flour,
3 c. fat, 2 eggs,
1 c. sour milk, Flavor to taste,
1/2 t. soda.
Mix as cake and drop by teaspoonfuls on a greased tin. Bake fifteen minutes in a moderately hot oven.

"Sweetheart, You Look Ten Years Younger"

Complexion Blemishes Banished—No Sign Of Wrinkles—How She Did It

Only a woman who has watched her complexion change from wrinkled, coarse, sallow ugliness to clear, soft, youthful beauty can realize the feeling of joy that came over me when first I saw that my own care-worn, aged-looking skin was actually regaining its girlish freshness. Yet prior to this there was scarcely a preparation, including treatment at the highest prices, which I had not tried, only to make my face look worse. Finally a French lady gave me a beauty recipe which she had obtained from a doctor in Paris, who told her the reason most things failed was because they jacked the power to get down into the skin and renew the youthful activity of the velvety increase her beauty, through this simple and inexpensive recipe.



Translation of Original French Prescription. "Apply night and morning one cup of clear warm water and one teaspoonful of rosated cream." (Fully explained in this article.)

and had complexions. If your face is badly wrinkled, get a box of Japanese Ice Pencils to use in connection with the rosated cream. I have seen many a wrinkled, hollow-cheeked, faded-looking woman banish every sign of wrinkles and complexion blemishes and marvelously increase her beauty, through this simple and inexpensive recipe.

The manufacturers of the genuine rosated cream—Creme Tokalon Rosated—guarantee that its use will banish complexion blemishes and make any woman look years younger. It repeats it here for the benefit of others. Merely wash your face with clear, warm water and rub in a teaspoonful of rosated cream (which can be obtained from druggists); wipe the face and apply Poudre Petaliss—a very fine complexion powder prepared especially for shiny noses.

Sherman & McConnell Drug Co., Green's Pharmacy, Brandeis Stores, Richardson Drug Co., Hayden Bros.

Here's A War Time Saving Plan Eat All The Schulze's Bread You Can

SCHULZE'S BUTTER-NUT BREAD

NO BETTER BREAD Was Ever Baked No Better Bread CAN BE BAKED

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You're not asked to be content with an inferior diet. The Government only urges conservation of certain provisions. Perishable foods can't be shipped to our boys in France. They should substitute possible exports.

Alamito Pasteurized Milk

is one of the most wholesome and nourishing foods. It can be used to good advantage right here at home—in its natural, sweet, fresh condition.

Pure milk supplies every element of nutrition in the most economical and digestible portions. Alamito Milk is scientifically pasteurized—your best assurance of purity and safety. Sold in sterilized bottles and delivered "before breakfast". At your grocer's or 'phone us. Alamito Dairy Company Council Bluffs 205.

TURPIN'S SCHOOL OF DANCING

First Children's Class Saturday, October 13th, at 2:30 P. M. Opening Assembly Wednesday, October 10th, at 8:30 P. M. New Class for Adult Beginners Monday, October 15th, at 8:00 P. M. Join the First Lesson. Terms Most Reasonable. Phone Harney 5145. 28th and Farnam.

A Letter From Washington

The Food Administrator Writes Us: "The use of baking powder breads made of corn and other coarse flours instead of patent wheat flour is recommended by the Conservation Division of the Food Administration. The wheat needed for export is thus conserved, and at the same time healthful food for our own people is provided. The circulation of recipes providing for these uses would be of assistance in carrying out our plans."

The following recipes for Corn Bread and Rye Rolls save wheat flour and make attractive and wholesome food for every day when made with

ROYAL BAKING POWDER

CORN BREAD
1 1/2 cups corn meal
1/2 cup flour
2 level teaspoons Royal Baking Powder
1 tablespoon sugar
1 teaspoon salt
1 1/2 cups milk
2 tablespoons shortening

RYE ROLLS
2 cups rye flour
1/2 teaspoon salt
1 level teaspoon Royal Baking Powder
1/2 cup milk
2 tablespoons shortening

Mix thoroughly dry ingredients; add milk and melted shortening; beat well; pour into well greased pan and bake in hot oven about 25 minutes.

Our red, white and blue booklet "Best War Time Recipes" containing additional similar recipes sent free on request. Address Royal Baking Powder Company, Dept. H, 135 William Street, New York.

Here's a Shoe

that is all shoe, made of real leather all through, on a last that will give all day comfort to the foot and yet dress it that stylish appearance in keeping with the good Fall appearance of the rest of your attire. Worth every cent of its price of—

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