

From woman's eyes this doctrine I derive;  
They sparkle still the right Promethean fire;  
They are the books, the arts, the academes,  
That show, contain, and nourish all the world.  
—Shakespeare.

# WOMAN'S SECTION OF THE BEE

They say the Lion and the Lizard keep  
The Courts where Janusly gloriéd and drank deep;  
And Braham, that great Hunter—the Wild Ass  
Stamps o'er his Head, but cannot break his Sleep.  
—Rabelais.

## Society

**For Autumn Brides.**  
Miss Margaret Williams entertained at a tea at her home Tuesday afternoon, in honor of Miss Eleanor Austin and Miss Grace Slabaugh, who are to be autumn brides. Lavender asters in baskets were used through the rooms. Those assisting were Mesdames George Engler, Robert Jobst, Edwin Bamister, Misses Eleanor Slabaugh, Florence Russell, Eleanor McGilton, Gertrude Stout, Emily Keller, Esther Cotter and Ruth Mills. Seventy-five guests attended.

Other affairs in honor of Miss Slabaugh include a luncheon at the Athletic club Wednesday, given by Mrs. Fred Castle; a bridge party, Thursday, to be given by Mrs. Carl Newport, and luncheon at the Athletic club Friday, given by Mrs. George Engler.

Miss Jayne Clarke will share honors Saturday with Miss Austin and Miss Slabaugh, at a tea given by Mrs. Wayne Selby. Miss Clarke, who is engaged to Mr. Jack Summers, has decided on October as the month of her wedding.

**For Miss Bingham.**  
For things unique, every bride has searched to use at her bridal dinner. Miss Dorothy Bingham has brought one custom with her from the Hawaiian Islands which was used at the dinner given in her honor and that of her fiancé, Mr. Walter Steves, Tuesday evening at the Athletic club. Her parents, Col. and Mrs. G. S. Bingham entertained the entire bridal party. On the back of each chair at the dinner table a Hawaiian lei wreath of yellow flowers was thrown. When the guests were seated they wore the leis which signify friendship and good wishes. A mound of yellow

roses form the centerpiece. Covers were laid for Messrs. and Mesdames Albert Steves, H. S. Plapp of St. Louis, Mrs. E. Lynch, Misses Edna Steves, Helen Smith, Mary Taylor, and Bessie Apperman of San Antonio; Messrs. Albert Steves, Jr., George Clark, Clarke Canan and Leslie Murray.

Mr. and Mrs. Morton F. Engelmann entertained at luncheon at the Blackstone Tuesday in honor of Miss Bingham and Mr. Steves. Covers were laid for Misses Mary Taylor, Edna Steves, Bessie Apperman and Mrs. Leslie Murray.

**For Miss Cooper.**  
Miss Geraldine Hess entertained at luncheon at the Country club Tuesday in honor of Miss Mary Cooper, the guest of Miss Esther Wilhelm. Lavender asters and pink roses formed the centerpiece. Covers were laid for Misses Claire Daugherty, Grace Allison, Virginia Ofutt, Olga Metz and Clara Hart.

Miss Clara Hart will entertain at luncheon at her home Wednesday for Miss Cooper and Miss Helen Pearce will entertain informally at her home Tuesday afternoon in her honor.

**For September Bride.**  
A miscellaneous shower was given Monday evening to Mildred A. Pearson at her home, 4523 South Twenty-fifth street, who is to become a bride the 27th of this month. The evening was spent in music, singing and refreshments.

Those present were Edith Eritmeier, Minnie Espersen, Ellen Espersen, Lottie Shepherd, Marie Yulek, Frances Meriwald, Mary Yelinek, Bertha Clayton, Estella Wagner, Charlotte Truehoff, Jennie Jensen, Anna Schwager Emma Pearson and Mary Pearson.

Mrs. James A. Griffith and daughter, Miss Vivian Griffith, who have been visiting in New York, are now in Atlantic City.

## Heart Beats

By A. K.

Life has given  
At intervals  
Fortunes in dollars  
And cents—  
Gay clothes we've worn—  
Roamed the lighted ways  
With cities' desperate crowds—  
But the glitter flew  
As we rapidly grew  
To be one restless  
Of that restless  
Seething horde—  
And we learned  
That money  
Bought necessities  
But nothing  
Of joy  
Of love.  
Friends  
We knew not  
From designing thieves  
And society's  
Cunning outlaws—  
We suspected the worthy  
And trusted the cheats  
Till life  
Was a veritable  
Purgatory.  
Visions of Utopia  
Filled our souls  
And we clamored  
For friends to help  
Us reach it—  
But the harder  
The struggle  
The dimmer the light  
On the Royal Road  
Of Fame.  
One day we discovered—  
To our dismay—  
That Utopia  
Lay all around us—  
Its eastern border  
Was trust and love—  
On the north  
Was noble work—  
The south was bounded  
By beautiful dreams—  
On the west  
There was glorious hope—  
And Utopia  
A brilliant light  
On that coveted Head of Fame—  
But generous spirit  
In the midst of rable—  
And a tranquil  
State of mind. SELAHI

**Yates-Grant Bridal Party.**  
Pink roses strewed the table at which the Yates-Grant bridal party was entertained at the Athletic club Tuesday evening, and at each place a tiny bridal card was placed. Covers were placed for Col. and Mrs. F. A. Grant, Mr. and Mrs. Joseph Grant, Misses Mildred Strack, Lillian Johnson, Dorothy Grant and Helen Grant, her fiancé, Mr. John Yates of Hastings; Captain Jacobsen, Lieutenant Cook and Mr. Harry S. Byrne.

Preceding the dinner, the final rehearsal for the wedding was held at the Grant home.

**Sorority Hike.**  
The Kappa Psi Delta sorority entertained at a hike to the Kaappa Kottage Monday afternoon. Twenty-five girls from the University of Omaha were in the party. They walked to the Kottage, which is a mile north of Florence, and supper was served by the sorority members.

**Luncheon for the Belchers.**  
Mr. Harry S. Byrne entertained at luncheon at the Athletic club Saturday for Capt. and Mrs. Taylor Belcher and the Misses Margherite and Clara Schneider of Fremont. All four are just recently returned from overseas. Miss Margherite Schneider leaves October 1 for the east where she may spend the winter with her sister, Mrs. Etta Schneider Turner.

Capt. Jules Greedy arrived home Monday after spending two years overseas with the signal corps.

## Clubdom

All club notices must reach this office before 5 o'clock Friday evening. Written notices are more likely to be published correctly, but if this is impossible, call Tyler 1000 or 3479.

**Music Department.**  
The music department, Omaha Woman's club, will hold a get-together meeting of the Happy Hollow club Wednesday afternoon. The outline of work for the year will be presented and a social hour will follow the business meeting. The hostesses will include Mesdames W. E. Shafter, Raymond Abbott, B. M. Anderson, Raymond Young, George Henderson, Wayne Halbrook, L. J. Rewey and Miss Edith Miller.

**Dundee Woman's Club.**  
The Dundee Woman's club will hold its first meeting of this year at the home of Mrs. W. T. Johnson, 5013 Chicago street, Wednesday afternoon at 2:30. Mrs. W. B. Howard will be leader of current events and there will also be a discussion of the year's work.

**General Lawton Auxiliary.**  
Gen. Henry W. Lawton auxiliary will meet at Memorial hall in the court house Wednesday evening.

**Frances Willard W. C. T. U.**  
Frances Willard, W. C. T. U., will meet Wednesday at the Y. W. C. A. to elect delegates to the state convention at York.

**Picnic Luncheon.**  
The department of physiology of the Omaha Woman's club will give a picnic luncheon at the home of Mrs. Harriet Mac Murphy Saturday afternoon. Members will meet at twenty-fourth and N streets at 2 o'clock. Mrs. E. Wray will give a reading. Mrs. George Wilson, who has just returned from Prince Edward Island, will speak concerning the prince of Wales.

**H. E. L. P. Club.**  
The H. E. L. P. club will meet Wednesday evening.

**Holy Ghost Parish.**  
Married women of Holy Ghost parish will give a card party and entertainment at Odd Fellows hall, 2:30 p. m. Wednesday.

Mr. and Mrs. Ray M. Higgins left Tuesday evening for Kimball, Neb., where they will make their home. Mr. Higgins recently returned from overseas as a member of the 33d division.

**Mu Sigma.**  
The Mu Sigma will meet Wednesday morning at the home of Mrs. N. P. Feil, 502 South Thirty-sixth street.

**Surprise Party.**  
Miss Catherine Schmidt was honored at a surprise party given at the home of her parents, Mr. and Mrs. Alex Schmidt, Saturday evening, September 20. The evening was spent in dancing. The guests included Mr. and Mrs. Adolph Meier, Misses Evelyn Schaefer, Mabel Dohse, Catherine Nick, Gertrude Meidlinger, Margaret Schmidt, Agnes Reptowsky, Theresa Meier, Mildred Mensha, Mina Ficke, Frances Wachtler, Olga Dworak, Frances Schmidt and Mabel Bittner; Messrs. Henry and Joseph Nick, Andrew and Henry Schmidt, Frank Pross, Joseph Lang, George Zink, Charles Laux, Peter Kleime, Robert McAuliffe, James Skoumal, Donald Funk and Cyril McAllister.

## Seymour Lake

The Rotary club will give a dinner of 150 covers at the Seymour Lake club Wednesday evening.

**Mrs. Wuest Entertains.**  
Mrs. Wuest, wife of Colonel Wuest, was hostess Tuesday at the regular weekly tea for the officers' wives at Fort Omaha and army women from Omaha. She was assisted by her mother, Mrs. G. H. Strong, of Olean, N. Y.

It might be hard for a guest entering the Wuest home unexpectedly to find friend or hostess—for all the fort ladies these Tuesdays are buried under a canopy of chrysanthemums. Chrysanthemums having been chosen the favored flower by Fort Omaha for the decoration of the car, the officers have entered in the flower parade of Thursday afternoon, October 2. The women of the fort talk think, and do naught else, but make chrysanthemums.

A member of the committee was asked recently, "What ideas have been decided upon for car decorations?" This could not be divulged, but she suggested the entry to select pink for the color scheme, for, you know, the judges are men, and have not men a failing for pink? "Oh, no," replied the matron, "it is lavender or pink that reach masculine hearts. Judges for the \$400 cash prize offered for the winning car will decide."

**Miss Noonan Entertains.**  
Miss Florence Noonan entertained the junior members of her piano class at her home on Sunday afternoon. The following were present:  
Misses—  
Doris Qutin, Mary Rosicky  
Anna Dalton, Marie Krupa  
Scherma Foley, Viola Burton  
Helen Cosgrove, Marie McCann  
Madeline Spigall, Margaret Furey  
Ruth Weinreb, Alice Weimer  
Doris Gudsch, Alice Hackenberg  
Margaret Foley, Grace Wheeler  
Toby Steinberg, John Rosicky.

AUDITORIUM,  
OCTOBER 20-21  
**Chicago Grand Opera**  
"AIDA"  
With Famous  
Pavley-Oukrainsky Ballet  
"La Boheme"  
With  
Alma Gluck as Mimi  
Seats NOW Selling at  
Hoops Music Store.

## The Bee's Household Arts Department

### Pickles Easily Made.

U. S. Department of Agriculture.  
September is the month of pickles, catsups and relishes in the housekeeper's calendar. The household storeroom, which, by the end of that month, has not many varieties of relishes and pickles on its shelves, may well feel slighted. Here are some recipes for pickles, as given by specialists of the United States Department of Agriculture:

**Corn Relish.**  
1 small cabbage, 2 cup of sugar,  
1 large onion, 2 hot peppers,  
2 ears of corn, 1 pint of vinegar,  
2 tablespoons of salt, 1 1/2 tablespoons of  
tablespoons of flour, mustard.  
Steam corn 30 minutes, if necessary, otherwise only until tender. Cut from the cob and add to the chopped cabbage, onion and peppers. Mix the flour, sugar, mustard and salt together and then add the vinegar. Add mixture to the vegetables and simmer 30 minutes. Pour into sterilized jars or bottles and seal while hot.

**Cucumber Pickles.**  
Soak in brine made of one cup of salt to two quarts of water for two to six weeks, according to size and quantity of cucumbers used. Remove from brine, rinse in cold water and drain. Cover with vinegar, add one tablespoonful brown sugar, some stick cinnamon, and cloves to every quart of vinegar used; bring to a boil and pack in jars. For sweet pickles use one cup of sugar to one quart of vinegar.

**Spiced Crab-Apples.**  
Wash apples, stick three or four whole cloves in each one, if desired, and cover with vinegar to which has been added stick cinnamon and two cups of sugar for every quart. Cook slowly at a low temperature until apples are heated through. These may be placed in jars or stone crocks.

**Sweet Pickled Peaches.**  
Wipe peaches and stick three or four whole cloves in each one. Place in jars or crocks and cover with hot vinegar, allowing three and one-fifth cups of sugar to each quart of vinegar. Add a little cinnamon and allspice and a few cloves to the sweet vinegar. Every morning for a week pour off the vinegar, heat to boiling and pour over peaches again. On the last day seal jars or cover crock well. To conclude the operation in one day use a thicker syrup in which to cook the peaches.

one-half lemon and 3 extra slices of lemon. Cook until the melon is tender and transparent. Allow to stand until cold, arrange the pieces attractively in the jars, garnishing with slices of lemon. Cover with the syrup. Process 15 minutes and seal.

### Homemade Grapejuice.

Wise housekeepers can plenty of grape juice, for use not only as a beverage, but as flavoring in various tempting desserts.  
Only clean, sound, well-ripened, but not overripe, grapes should be used. These may be crushed by a potato masher or some similar implement, or the juice may be pressed out in an ordinary cider mill. Pour immediately into a glass or enameled vessel and allow it to stand overnight. Drain the juice from the sediment and run through several thicknesses of clean flannel. Pour into clean bottles, leaving space at the top for the liquid to expand when hot. Put bottles on a false bottom in a wash boiler if no commercial pasteurizer is available, fill or so of the tops of the bottles; place a thermometer in one of the bottles and heat until the juice reaches a temperature of 180 degrees, then take the bottles out and seal or cork them immediately. Only new corks which have been soaked for 30 minutes in warm water at a temperature of about 140 degrees should be used. It is well to take the further precaution of sealing the corks with paraffin or sealing wax to prevent the entrance of mould germs.  
Grape juice may also be made by adding one pint of water to every five pounds of grapes. Concord and Niagara make an acceptable product. Crush the grapes, add the water, bring nearly to boiling point and strain. Add one-half cupful of granulated sugar to every quart of juice. Bring just to a boil, pour into boiled bottles or cans, place in water bath and boil 10 minutes; seal airtight.

### The Style Store

Million Dollar Fashion Sales **Thorne's** Million Dollar Fashion Sales

**OUR MILLION DOLLAR SALES**

are calculated to give you twenty per cent more style and value than usual on the season's very best

**Suits, Dresses, Wraps, Furs, Fur Coats, Blouses, Skirts, Sweaters, Underthings**

Every city has its one very best store to buy fashions. Thorne's aim to be that particular store in Omaha.

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## COPELAND'S SUPERHUMAN HANDS



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repeat with absolute fidelity every note, tone shading and technical characteristic of COPELAND'S playing.  
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EXCLUSIVE REPRESENTATIVES OF KNABE AMPICO AND KNABE PIANOS.

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Or Eggs to make good pancakes.  
Just add water to

**Gooch's Best**  
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**PANCAKE FLOUR**  
"The Best You Can Buy"

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**BIG NEW CASH MARKET**  
212 North 16th St., Opposite Loyal Hotel  
Quality Meats and Provisions Direct from Packer to Consumer.

Fancy Native Steer Chuck Roast, 12 1/2c	Fancy Steer Porterhouse, Choice Cuts, 20c	Choicest Cuts Veal Roast, 15c
Spring Lamb Hindquarter, 16c	Fresh Neck Ribs, 3 lbs. for, 25c	Choicest Country Roll, 31c
Spring Lamb Forequarter, 12 1/2c	Fresh Liver (sliced), 2 lbs. for, 15c	Gem Nut Margarine, 30c
Prime Beef Rib Roast, 15c	Fresh Little Pig Hearts, 3 lbs. for, 25c	Lily Brand Butterine, 35c
Choice Rib Boiling Beef, 9c	Choice Pork Shoulders, (whole), per lb., 25 1/2c	Swift's Premium, 38c
Choicest Cuts Round Steak, 20c	Choice Boston Butts, 28 1/2c	Pure Lard, guaranteed per lb., 29c
Choicest Cuts Flank Steak, 20c	Choice Bean Pork, 26c	Compound Lard, per lb., 26c
Choicest Cuts Hamburger Steak, 15c	Pickled Pigs' Feet, 3 lbs. for, 25c	Choice Veal Legs (1/2 or whole), per lb., 17 1/2c
	Sugar Cured Picnic Hams, 20c	Choice Veal Loin Kidney, 17c
	Sugar Cured Breakfast Bacon, 1/2 or whole side, per lb., 33c	Choice Veal Chops, 17c
	Sugar Cured Jowl Bacon, 28 1/2c	Choice Veal Stew, 12 1/2c
	Sugar Cured Skinned Hams, 1/2 or whole, per lb., 28 1/2c	

**PORK CUTS**  
Choicest Loin Roast, 28 1/2c  
Small Lean Pork Chops, 32c  
Choice Pork Tenderloin, 38c  
Fresh Spare Ribs, 16 1/2c

We also carry a complete line of Sausages of all kinds; also cooked and Luncheon Meats.