## SOCIETY Dramas Given By <br> Collegiate

 Alumnae

hormaily at her home, 3125 Lay-
fyette stret, Fridiay afternon, for
fhe menter of
sorority.

## $\because$ Tea For Guest.


tiin of Collegiate Alumnae will give


## Misy $\begin{gathered}\text { Postponement } \\ \text { Helen Walker, }\end{gathered}$ <br> Wedes asday evening, has $p$ ever the affair until a later date.

Affairs for a Visitor.
Mrs. M. .G Copetzer




Good For Children
Pure Wholesome Rách in Food Valúe Give plenty of this new DIXIE Mar-
tarine to the children.
There are no purer ingredients than the ingredients that 80 into it. There is no cleaner Plant in the world than the churnery where this is made. There is no more wholesome foodnot even butter itself.
We are the founders of the Margarine Industry in America. We have set the standard of purity and wholesomeness for thirty-seven years. And on the day we feel that we can not make a product that is good for the most delicate chi
Wo KNOW that DIXIE Margarine is pure and wholesome, becanse we re-clarity and re-patseurize every fallon of milk and cream es well ${ }^{2}$ every other ingredient that soes
intoit. Wo KNOW that DIXIE Margarine intoit. Wo KNOW that DIXIE Margarine
has the food value because we put it there.



## CLU'B DOM



## Lovelorn

| $\begin{gathered} \text { peaf } \\ \text { poe } \\ \text { pof } \end{gathered}$ |
| :---: |
|  |  |






A ROYAL RELISH
tions has given millions
people perfect satis
LeadePrisios
conmity
LEA P PERRINS
SAUCE


You've tried the Rest

Now buy the Best

## schulze's BUTTER-NUT BREAD



## MORRIS

Supreme
Marigold


For eating and for cooking ou'll find no better oleomargarine than this delicious Supreme Marigold. It contains nothing but the purrest ingredients. Always packed under the yellow and black label.
MORRIS \& COMPANY

## The Price of Pork Chops and Bacon

Here are reasons why the fine, fresh pork tenderloins and pork chops, or savory ham, or crinkly bacon, which you enjoy for breakfast, cost mùch more per pound than the market quotation live hogs which you read in the newspaper;

An average hog weighs 220 pounds.
Of this, only 70 per cent ( 154 pounds) is meat and lard.

So, when we pay $15 f^{\prime}$ a pound for live hogs, we are really paying more than $21 \%$ a pound for the meat which we will get from these animals, even after taking into account the value of the by-products.

But people show a preference for only one-third of the whole-the pork chops, fancy bacon, and choice cuts from juicy hams.

This means that when we are selling Premium bacon at $431 / 2 \phi$ per pound wholesale and Premium hams at 30¢, there are other parts for which we get as low as $6 \phi$ or $8 \phi$ per pound. The net result is an average profit to us of less than $1 \&$ a pound.

The choice cuts are higher because of a demand for them

Another thing: Only 35 pounds of the entire hog -or about $1 / 6$ th-is usually marketed at once, The rest must be pickled, cured, or smoked. This takes monthsgand adds to the costs which must be met

## Swift \& Company, U. S. A.

Omaha Local Branch, 13th and Leavenworth Streets F. Jouders, Manager


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## The

F Veivet Touch
For the Skin

