

Conversations, dull and dry,
Embellished with—He said, and so said I.—Copper.

WOMAN'S SECTION OF THE BEE

I am constant as the northern star,
Of whose true-fixed and resting quality
There is no fellow in the firmament.—Shakespeare

CLUB DOM

"WHAT has most impressed you in the British Isles," some one asked Miss Edith Aykroyd when she was abroad in Y. W. C. A. war work.

"We Americans work so much harder and faster than you do, men and women."

"Having seen your soldier boys and women war workers in action, I can readily believe that," returned her questioner.

"But, isn't it so," interjected a little woman, "that you spend more time making a living, while we spend more time living."

Miss Aykroyd is now executive field secretary for the north central field, Y. W. C. A., with headquarters at Minneapolis. She is in Omaha for a few days and spoke Monday before the Omaha Woman's club.

member will bring sandwiches for one. Additional refreshments will be served.

War Council Lectures.

Miss Esse Hathaway, who is in Omaha in the interest of the war council lectures, Y. W. C. A., says the staff of four gave 32 lectures last week. The schedule for Thursday afternoon, December 18, includes a meeting at the City mission at 2:30; mothers' meeting with Mrs. Sullivan, 3319 Franklin street, at 3 o'clock; Central High school girls at the Y. W. C. A. at 3:30.

J. F. W. Club.

The J. F. W. club will meet on Thursday, December 18, at 1 o'clock at the home of Mrs. N. H. Seiler, 228 Capitol avenue.

P. E. O. Sisterhood.

Chapter E of the P. E. O. sisterhood will give a box luncheon at 1 o'clock at the home of Mrs. George B. Eddy, 517 South Twenty-fifth

avenue, Thursday, December 18. She will be assisted by Mrs. W. A. Shropshire.

Smith College Club.
Dr. Clara Greenough of the Smith Unit, will speak to the Smith College club at 2:30 p. m., Friday, eighth floor Blackstone hotel. Her subject will be: "Our Men in France and Their British Wives in England." All interested are invited.

W. C. T. U.

Douglas County W. C. T. U. will meet Friday at the Y. W. C. A. at 2:30 p. m. Mrs. George W. Covell, returned delegate from the national W. C. T. U. at St. Louis will report. This is the postponed meeting originally scheduled for last week.

Liberty Chapter, O. E. S.

Liberty Chapter, Order of the Eastern Star, will hold a special meeting Thursday afternoon at 2:00 p. m. There will be a regular meeting, Friday evening, December 18. Reception for past matrons and patrons has been postponed until the January meeting.

Rosae Crucis.

The Ancient and Mystical Order Rosae Crucis will hold an open meeting Thursday night, December 18, at 8 o'clock, Dannebrog hall, 2533 Leavenworth street.

Bridge Party.

Mrs. M. Shirley entertained informally at bridge at her home, Tuesday afternoon. Three tables were set for the game.

Personals

Mrs. Z. T. Lindsey left Saturday evening for New York, where she will join her sister, Miss Ethel Evans. They will spend the winter in Porto Rico.

Mr. and Mrs. John R. Rippey announce the birth of a son, John R. Jr., at the Stewart hospital Monday.

For Mrs. Bethell.

Mrs. Sam Burns entertained luncheon at her home, followed by bridge, Wednesday, in honor of Mrs. William Bethell of Redlands, Cal., who is a guest of Mrs. George Prinz. Covers were placed for 10 and Ward roses formed the centerpiece.

Laundrying Quilts.

An easy way to wash your bed quilts or comfortables is in this manner: First take a small scrub brush and a pail of suds and scrub well the most soiled parts. Place the article to be cleaned over a table to do this. Second, place article on clothesline and proceed with the rinsing, which is done with the garden hose. Let the full force of water soak the quilt or comfortable well. This may be done several times, but the result is a good, clean comfortable without the pulling apart of the interlining. Do this on a good windy day.

Strange Story Afloat



Mrs. Alma Steane

Mrs. Alma Vetsera-Hayne-Andrews-Stearns, whose tragic death several days ago, after the Victory ball in London, on her return from a honeymoon, has shocked English society. She was twice married and divorced in America. Her son, bearing the name of his reputed grandfather, Prince Rudolph of Austria, was born in Morristown, N. J. The post-mortem is said to have disclosed a case of poisoning strikingly similar to that of "Billy" Carlton, who was found dead after the first Victory ball in London a year ago. Mrs. Steane claimed descent from the Austrian Imperial family. She

blue as the sea. The lions became outraged at this carrying on and attacked Noah to attack Naamah. Pretty woman with the melodious name, you have come all the way down history from 2448 B. C. to November 19, 1919, A. D., as the peacock of temper. When a man builds his house (ark) his trouble begins.

Famous Women

Helen of Troy.

"The face that launched a thousand ships and burned the topless towers of Ilium." Thus sang Christopher Marlowe, the poet (1587) of Helen of Troy. Probably it is the most exalted compliment ever paid to woman's beauty. For this is the history of Helen and the "gleaming melancholy" of the achievement of her charms. In the oldest chronicles of Greece she is entered as the daughter of Zeus himself by Leda, whom he wooed (and won) under the guise of a swan. No wonder that Helen was the ivory perfect nose! She became the bride of Menelaus, king of Sparta. At the famous contest for supremacy on Mount Ida among three goddesses, Venus, Minerva and Juno, Paris son of Priam, king of Troy, being the judge, Venus promised him the fairest woman in the world; Minerva promised wisdom and Juno world dominion. Paris gave the prize to Venus. The woman won. Paris visited Sparta and swept Helen from the arms of Menelaus. He bore her to Troy, where she arose as one man-to-recover just one woman. The tragedy of the Trojan War sung by Homer in the "Iliad" (1000 B. C.) was occasioned by a woman. Yet Marlowe puts on the lips of Helen's royal suitor the words, "Sweet Helen, make me immortal by a kiss!"

The Mermaid.

She was a "famous woman," because she was a "famous" inn that served men. That was enough for the Mermaid. She was named after an enchanting lady of the vast deep, who is a woman to her girdle, and a fish to her feet. Her figure was on the signboard of the famous inn, in Friday street London. Pass with hasty glance the bar in front—the parlor behind the tap-room on the left—low doorways, winding passages—and you come to the inn parlor. This is the Mermaid! And men sitting there? Ben Jonson, Fletcher, Beaumont, Carew, Donne, and—Shakespeare. Shakespeare is roaring over his dog's nose, and Ben Jonson over his canary. Oh, listen to the wit-combats between Shakespeare and Ben Jonson. Mermaid, dear "famous woman," why were you not a twin?

Noah's Wife.

There must be some foundation for the perpetually recurring story in the mediaeval mystery plays of Noah's wife. Noah's name means "rest." Noah's wife's makeup was restless. Her name was Naamah. Naamah was a daughter of Enoch, "who walked with God," says Holy Writ; but Naamah walked about with her temper and nearly upset the ark itself with the "kick" she made at its uprearing. She fought Noah with doctory fists all the way through and when the great man had completed his work she said she would not go in with the animals. The animals behaved better and went timely into the ark. At last Naamah consented to carry in the hyre bird. When they were afloat Naamah declared she was as

How Christmas Carol Revived in Detroit

In November, 1916, a small committee of the musical people got together and mapped out a plan which comprised the formation of a Christmas carol organization with officers, including one representative of each of the denominations of the city, in order to make the organization strictly nonsectarian.

A meeting was held and officers elected, and then a campaign by mail was used to acquaint all the ministers and Sunday school superintendents in the city with the aims and object of the new organization, and to solicit their active co-operation.

It was rather late—not more than four or five weeks before Christmas—but a start was made. Twenty-five groups, with about 250 carolers, sang in a few neighborhoods. They raised about \$287 to help neglected and destitute children of the city.

This was considered very good for a start, but the echo of the singing had hardly died away when plans were laid to extend greatly in 1917 this picturesque and ancient custom. The newspapers gave liberal space and helped the cause, wonderfully. On the following Christmas Eve, 4,000 people, including many adult groups sang carols in all of Detroit's residential districts and collected over \$3,000 for the city's needy children. By 1918 the number of carolers had increased to 10,000, turning Detroit's twilight streets into "200

miles of song," making truly an inspiring and beautiful sight.

Though the revival of Christmas Carol singing is comparatively recent in this country it has already reached many cities, including both large centers of population and smaller towns, and has everywhere aroused great enthusiasm. Caroling groups have been organized in the following cities, among others, and in nearly all cases provision made for repeating the event annually: New York, Philadelphia, Pittsburgh, Detroit, Minneapolis, Cincinnati, Cleveland, Indianapolis, Scranton, Jersey City, Denver, Syracuse, Nashville, Lowell, Evansville, Boston, Flint, Bangor, Nyack, Newburyport.

Facts About Potatoes.

When potatoes become old in April and up to June it is wise to pare them early in the morning and let them soak in water for several hours in order to restore the moisture they have lost. The same treatment will help those that are frostbitten. The new potatoes that we get in July and August are not ripe and are undigestible as any green fruit would be so never give them to children or invalids.

Still the Same Cry.

Mr. Flatbush—Do you remember when you were a saleslady in a department store?

Mrs. Flatbush—Why, yes, perfectly.

"And when you used to yell, 'Cash! Cash!'"

"Very well, indeed."

"Well, do you know, I hoped you'd get over that after we got married!"—Yonkers Statesman.

Public school teachers of Philadelphia will receive increased salary

Easy to Make This Pine Cough Remedy

Thousands of families cured by the prompt results. Inexpensive and saves about \$2.

You know that pine is used in nearly all prescriptions and remedies for coughs. The reason is that pine contains several peculiar elements that have a remarkable effect in soothing and healing the membranes of the throat and chest.

Pine cough syrups are combination of pine and syrup. The "syrup" part is usually plain sugar syrup.

To make the best pine cough remedy that money can buy, put 2½ ounces of Pinex in a pint bottle, and fill to with home-made sugar syrup. Or you can use clarified molasses, honey, or corn syrup, instead of sugar syrup. Either way, you make a full pint—more than you can buy ready-made for three times the money. It is pure, good and very pleasant—children like it.

You can feel this take hold of cough or cold in a way that meat business. The cough may be dry, hoarse and tight, or may be permanently loose from the formation of phlegm. The cause is the same—inflamed membranes—and this Pinex syrup combination will stop it usually in 24 hours or less. Splendid, too, for bronchial asthma, hoarseness or any ordinary throat ailment.

Pinex is a highly concentrated compound of genuine Norway pine extract, and is famous the world over for its prompt effect upon coughs.

Beware of substitutes. Ask your druggist for "2½ ounces of Pinex with directions, and don't accept anything else. Guaranteed to give absolute satisfaction or money refunded.

The Pinex Co., Ft. Wayne, Ind.

Shoe Market "The Gift Store"



Those who are seeking practical gifts this year—gifts which embody intrinsic value and which are sure to be appreciated, will find here an unlimited selection. We suggest

Ladies' Comfort Slippers

Exquisitely made of fine leathers and turned by skilled artisans into gift slippers that will delight milady's heart.

\$2.45 to \$2.95

Ladies' Silk Hosiery

Our new Hosiery Department is complete with the newest assortments of quality hose, economically priced at, from—

\$1.95 to \$2.95

Ladies' Spats

Every woman can use a pair of beautiful new spats—for this season's styles permit her to wear them with her low shoes.

\$3.00 to \$4.00

Ladies' Beaver Brown, African Brown

Patent Vamp Shoes in both lace and button styles, also black kid, black suede vamps, with cloth tops. Special, per pair—

\$9.95

Ladies' Military Walking Boots

in brown, Russia calf, gray, brown, brown and black, etc. Special, at, from—

\$6.95 to \$9.95

NO DISCOUNTS—NO DELIVERIES—NO CHARGES

SHOE MARKET

Hotel Conant Bldg. 220 South 16th Street.

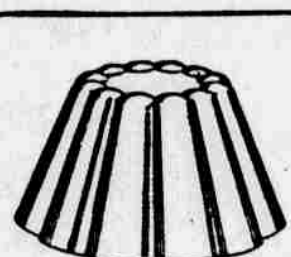


THIS CUP FREE

This Jiffy Measuring Cup is free to users of Jiffy-Jell. Just send us the end labels from two Jiffy-Jell packages—the labels naming the flavor—and we will mail the cup.

This aluminum cup holds exactly one-half pint. Fill twice with boiling water to dissolve one package Jiffy-Jell. It also holds exactly one cup, as called for in many recipes. Ordinary cups so vary in size that many recipes are spoiled. So this exact cup, with markings showing fractions of a cup, is essential in every home.

Crushed Fruit Desserts Delightful Dainties at Trifling Cost



We make these offers to show more women what Jiffy-Jell means to them.

Jiffy-Jell differs vastly from other quick gelatin desserts. Each package contains a bottle of condensed fruit juice.

We crush the fruit, condense the juice, and bring you real fruit in abundance in these Jiffy-Jell desserts.

That's the important point. Flavor is mere taste, and often artificial. The fruit itself is rich in earthy salts. Everybody needs it every day.

For a Few Cents

Fresh fruit and canned fruit are expensive. Here are rich fruit dainties which are not.

And they are rich in fruit. Half a pineapple, for instance, is used to flavor one Jiffy-Jell dessert. Then almost a whole lemon is used to acidulate the mixture.

Yet a package of Jiffy-Jell serves six people in mold form.

Jiffy-Jell

Real-Fruit Desserts

10 Flavors in Vials

Mint Raspberry Cherry Loganberry Strawberry Lime Pineapple Orange Lemon Coffee

and twelve if you whip the jelly—all for a few cents.

It is also quick. Simply add boiling water, as directed on package, then the fruit-juice flavor from the vial, and let cool.

Millions are using these quick, economical fruit desserts, and no home now should miss them.

Try These Flavors

Try Loganberry and Pineapple for desserts. Try Lime-fruit flavor. It makes a tart, green salad jelly. Mix in your salad before cooling. Or mix in meat scraps and make an appetizing meat loaf.

Try Mint flavor. It makes a zesty mint jelly to serve with meats or as a side dish.

Try them now. Then send us the end labels which mention the flavor, and get the Jiffy Cup and any of our molds.

See the coupon. Cut it out so you won't forget.



Other Free Molds

The labels called for are the end labels—the one on each package which mentions the flavor. Send the coupon with the labels called for and check the molds you want.

...Jiffy Measuring Cup (2 labels).

...Set of Six Individual Molds, as pictured (5 labels).

Jiffy Dessert Co., Waukegan, Wis.

I enclose ... labels as called for. Send the molds I check at side.

MAIL THIS

—always appropriate

And Appreciated

"The Gift of Good Taste"

You will find Balduff's Egyptian Chocolates at most shops where good candies are sold



Armour's VEGETOLE and Veribest OIL



Vegetole is popular with housewives because it mixes up rapidly, easily and evenly—makes delicious, flaky and economical pastry.

Vegetole adds no flavor of its own, but rather intensifies the natural flavor of foods. Foods shortened with this pure, white vegetable product are easily digested because it melts at a temperature lower than body temperature. It is therefore wholesome and economical.

Veribest Oil is equally esteemed by particular cooks because it makes foods more palatable and tasty. This pure vegetable oil, of clear, amber color—an all-American product—is delicious in salads, dressings, sauces and gravies and is an excellent deep frying medium.

Use Vegetole when making baking powder biscuits

- 2 cups sifted flour.
- 4 teaspoonfuls baking powder.
- 1 teaspoonful salt.
- 2 tablespoonfuls Vegetole.
- ¾ to 1 cup milk or ½ milk and ½ water.

Method: Mix and sift the dry ingredients, add vegetable, chop mixture until of a mealy consistency. Add milk gradually until a soft, spongy dough is formed. Turn onto a floured board, toss with a knife until whole surface is floured, pat lightly with a rolling pin until one-half inch thick. Cut out and bake immediately on a greased sheet in a quick oven, about twelve minutes.

Veribest Oil for mayonnaise dressing

- 1 teaspoonful each mustard, salt and sugar.
- Few grains cayenne pepper.
- Yolks 2 eggs.
- 2 tablespoonfuls each vinegar and lemon juice.
- ½ cup Veribest Oil.

Method: Mix dry ingredients, add egg yolks, and when well mixed add oil gradually, drop by drop at first. Stir constantly. As the mixture thickens, thin with vinegar or lemon juice. Add oil and acid alternately until all is used, beating constantly. All the ingredients should be kept cold while making this dressing. A good method to follow is to place bowl in which the dressing is being mixed in a pan of chopped ice.

For additional recipes write Department of Food Economics, Armour and Company, Chicago.

ARMOUR AND COMPANY

Douglas 1055. OMAHA, NEB. Manager.



These two kitchen requisites are identified by the Armour Oval Label—your safest food-buying guide. This is Armour's pledge that they are foods of the highest quality.