

Society

Kappa Sigma Club Will Give Informal Dance Saturday Evening.

The biggest event in the annals of the Kappa Sigma National Fraternity in Nebraska, according to members, will be celebrated on Saturday evening, April 24, in the form of a dancing party at the Blackstone hotel. This party is being given by the Alumni club of Omaha and Council Bluffs. It will be for the active alumni members in Lincoln and the alumni of Omaha and vicinity.

Carr-Blaufuss.

The marriage of Miss Marie J. Blaufuss, daughter of Mr. and Mrs. A. E. Blaufuss, and Walter G. Carr, son of Mrs. John L. Carr, took place Wednesday afternoon at the Kountze Memorial Lutheran church. Rev. O. D. Baltzy officiated. Miss Bessie Shaw and Charles McPherrin were the only attendants. Both the bride and bridesmaid wore tailored suits with hats to match and corsage bouquets. The gift of the groom to the bride was a diamond bar pin. Following the ceremony a wedding supper was served at the Blaufuss home. Mr. and Mrs. Carr will be at home at the Morris hotel after May 1. They are now at Excelsior Springs.

Personal

Miss Anna Malone of Lynch, Neb., is stopping at the Hotel Fontenelle. She will remain here until Monday.

Omahans registered at the Hotel McAlpin during the past week have been: Mr. George M. Campbell, Mrs. J. W. Carbery, Miss Elizabeth Adams, Miss Laura B. Gardner, Miss Helga Peterson and Miss M. J. Adams.

Mrs. Roy T. Byrne and children, who have been spending the winter months in Santa Barbara, Cal., will return May 1.

A daughter, Marjorie Ellen, was born to the Rev. and Mrs. B. R. Vanderlip at the Stewart hospital.

Mrs. Dennis Cullen and Miss Margaret Cullen are stopping at the Elms hotel at Excelsior Springs.

Mrs. George P. Abel, and her daughter, Helen Louise, who have been the guest of her parents, Mr. and Mrs. C. L. Hempel, the last two weeks returned to her home in Lincoln Wednesday.

Dr. Howard L. Updegraff has returned to Omaha after having spent 14 months in New York City.

Miss Helen Smith returned Thursday from New York and Boston. Her mother, Mrs. Arthur Crittenden Smith, and her sister, Miss Harriet Smith, will remain in the east for some time.

Mr. and Mrs. Walter Byrne leave next week to spend a month at Pasadena, Cal.

Mrs. James A. Taggart is seriously ill at her home. Her daughter, Mrs. Bruce Davis of Unionville, Mo., came here last week to be with her mother.

Leap Year Party.

A Leap Year dinner party was given Wednesday evening at the Henshaw. The group included Misses Philomena McCaffrey, Clara Petersen, Jeannette Sample, Pearl Jones, and Esther Dugher, Messrs. George Cooley, W. Fisher, Al Mayer, Arthur Bromely and Robert McKay.

To Aid Christ Child.

The corners of Omaha's busy thoroughfares will be gaily decked with flowers of all scents and hues on Saturday, May 1. Besides celebrating May-day in this artistic manner the pretty matrons and maids of Omaha are giving their time for sweet charity's sake and will devote the entire day selling posies for the benefit of the Christ Child society.

Mrs. A. V. Kinsler is chairman of the flower sale and is devoting all of her time to making that Saturday a perfect and beautiful Floral day for Omaha. The public has shown keen interest in the success of the undertaking, and the different charitable organizations of the city have offered their services for sections of the city.

Flower headquarters will be in the Electric Light building, on the corner of Fifteenth and Farnam streets, the company donating the space for the day. Here Mrs. Kinsler and her co-workers will distribute the flowers to the selling groups.

My HEART and My HUSBAND

By ADELE GARRISON

How Lillian's Prophecy Was Quickly Fulfilled.

I know of no one who has the temerity to dispute Lillian's dictum when she is employing her wonderful powers in aid of some one. I am sure that I have not, and my confidence in her justice and her strict sense of honor is such that my scruples at violating Kenneth Stockbridge's confidence fled.

"Of course," I answered docilely, and I promptly brought the contents of the desk I had emptied at Kenneth Stockbridge's request and spread them out for Lillian's inspection.

"This is all I know," I said. "I asked me to take care of these, and not to let Alice know of them until after his death. Of course, I haven't looked at them, except to see that they are private papers."

"Of course—nor shall I," Lillian returned abruptly. "As she spoke she was putting together the two pieces of the photographs poor Milly Stockbridge had torn across with such venom."

"Alice, my thorny sweet rose," she quoted softly. "Poor devil! But what in Sam Hill prompted him to leave this around where it could be found? Of course, that wife of his was a fiend incarnate, but this sort of thing was enough to make any perfect lady go berserk."

"That Reminds Me." "He didn't dream she ever would see it," I said. "Of course, I do not know this, but I am practically sure that he kept these things in the secret drawer in his desk, and I know that no one was ever allowed to open the desk. It was the merest accident that when he was hastily summoned away that day he left his keys in his office coat, and his wife found them on the visit to the office, which she would not have dared to make if he had been there."

When he asked me to get the school records from that desk he had no idea, of course, that his wife had been there, and I never told him that she had. After her death he asked me to take all the papers from the desk, and gave me directions for opening the secret drawer, but whether he directed me wrongly or I was usually stupid I do not know. At any rate, I could not find it."

"That reminds me," Lillian spoke quickly. "Allen Drake will be down here in two or three days prepared to make that desk of your friend, the principal, stand on its hind legs and turn somersaults. Do you suppose you will be able to entertain him here or shall I get Mrs. Durkee to do it?"

"Allen Drake!" I ejaculated. "Yes, don't you remember I told you he was the white-haired boy who would have to tackle this desk? I saw him when I was in Washington, and he promised me to run down whenever I should need him, only to give him two or three days' notice. I'll wire him tonight to come on."

The announcement affected me uncomfortably. I did not glow on the whole, whether I was glad or sorry at the prospect of seeing once more the brilliant man who had the faculty of arousing at one

time my admiration, my gratitude and my intense dislike. The last day I had seen him he had done my father and me a signal service. But at the same time he had irritated me to exasperation. But, of course, there was only one reply to make to Lillian's suggestion.

"We will entertain him here, of course," I said. "Father will be mighty glad to see him again. He is very fond of Allen Drake."

"The feeling is reciprocal," Lillian said. "There is no one whose judgment Allen Drake values more than he does your father's. And now—if you'll just let me mull these over a little."

She was turning the papers before her as she spoke, scrutinizing carefully the superscriptions on the letters, studying the snapshot photographs, of which there were several, going over everything except the letters enclosed in the bundle marked "To be opened only after my death."

"As she worked my mind flashed back to a picture called up by her words, the mental photograph of the first time I had seen Allen Drake, when Dicky brought him down for dinner, and the night at the old Benham house, and he had disclosed to me the fact of his trading my father. And now Allen Drake was once again to enter my life. How much water had run under the bridge since that hour!

Lillian's voice recalled me to the present moment of stress. "It's lucky for Mr. Stockbridge that you have had these and that nobody besides our precious friend Jake Wesley suspects that you have them. He's kept it to himself—I know his breed—hoping to make something on the side out of what

he suspects but can't prove. But if the prosecution had these! They sure establish the motive for bumping off a troublesome wife."

"Do you think he will try to see us soon?" I asked tremulously. "If he doesn't show up by tomorrow at the latest I'll eat—well, anything indigestible you want to name," she retorted.

She didn't have to wait until the morning. It was a half-hour later that in answer to a telephone ring I heard the voice of Alice Holcombe's mother say:

"Alice said to tell you she was bringing a school man over to see you. They are on their way right now."

(Continued Tomorrow.)

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There's no longer the slightest need of feeling ashamed of your freckles, as Othine—double strength—is guaranteed to remove these homely spots.

Simply get an ounce of Othine—double strength—from any drugist and apply a little of it at night and morning, and you should soon see that even the worst freckles have begun to disappear, while the lighter ones have vanished entirely. It is seldom that more than an ounce is needed to completely clear the skin and gain a beautiful clear complexion.

Be sure to ask for the double strength Othine, as this is sold under guarantee of money back if it fails to remove freckles.

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75c Bottle (32 doses) FREE

Just because you start the day worried and tired, with aching head, burning and bearing down pains in the back—worn out before the day begins—do not think you have to stay in that condition.

Be strong and well. Get rid of the pains, stiff joints, sore muscles, rheumatic suffering, aching back or kidney trouble caused by Acids. Get more sleep. If your rest is broken half a dozen times a night, you will appreciate the comfort and strength this treatment gives.

Rheumatism, kidney and bladder troubles, and all other ailments due to excessive acid, no matter how chronic or stubborn, yield to The Williams Treatment.

Send this notice and 10 cents to pay part cost of postage, packing, etc., to The Dr. D. A. Williams Co., S-1221, P. O. Bldg., East Hampton, Conn. You will receive a 75c bottle (32 doses) free, by parcel post. No further obligation on your part. Only one free bottle to any family or address.

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Today—a fleet of auto trucks are used to deliver the Tip-Top and Hard Roll Breads

Things aren't as they were in the days when Mother used to bake bread---



The Bakery of 1865



The Delivery System Used in 1865

TO LOOK BACK and to remember the bake shops of thirty or forty years ago is to realize that Mother's baking was almost a necessity. Bake shops were few and far between, their equipment was not different from that of the ordinary kitchen. But in Mother's Bread was that most wonderful ingredient, "Mother's Love," against which no bake shop could compete.

What a contrast between the methods of yesterday and today. Today the bread baking is done in the bake shops—those wonderful snow-white kitchens, all spotlessly clean and equipped in such a scientific manner as to make you stand in wonder, and marvel.

And nowadays how easy it is. Your kitchen is free from those long hours of baking. You are at liberty to spend your time with the little ones, at the sewing club, movies or out in the car, and your bread comes to you fresh each day, together with your other groceries.

But Mother's standards of bread-baking are still sacred to all of us. Mother's Bread brings memories of those days when we were kiddies—crusts of fresh bread, brown sugar, jams and jellies. So in making TIP-TOP and HARD ROLL BREADS we try to make them so good that they will bring back to you those memories of Mother's Bread, that your enjoyment may be the greater.



Today you will find Tip-Top and Hard Roll Breads in the bread cases of every grocer throughout six states

The Home of Tip-Top and Hard Roll Breads—where more than 350,000 loaves are baked each week

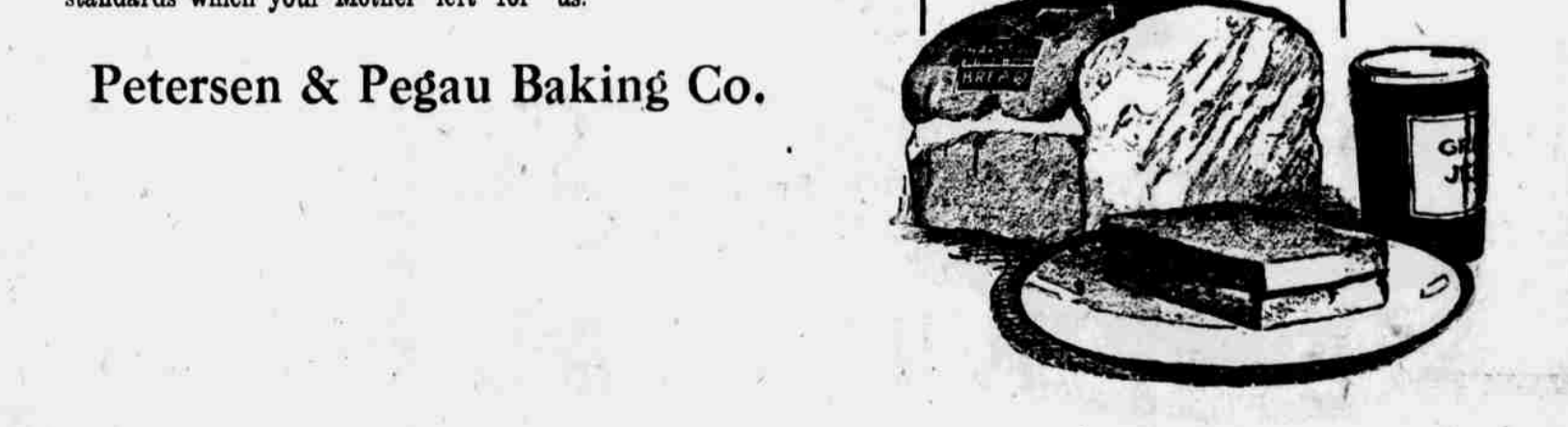
Sandwiches that will make your lunches the more enjoyable

BOILED HAM, ground and mixed well with Mayonnaise and chopped sweet pickles, spread thick on well buttered slices of bread.

FRIED EGGS well mixed with ground ham and chopped onions, lay on lettuce leaf and butter the top slice of bread.

DEVILED EGGS mixed with mayonnaise and chopped pecan hearts, spread thick between two slices of buttered bread.

Try a loaf of either of these famous breads today—See how close we have come to those standards which your Mother left for us.



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