

# Married Men And Their Evenings

By BEATRICE FAIRFAX.

"If a man loves his wife and his home, will he enjoy any pleasure away from her or do they really need recreation? If so I can't understand why?"

So writes a woman who signs herself "Disgusted." She expresses the same idea which comes to me over and over again in letters from women—be they wives, fiancées or merely friends.

Women have, for the most part, a feeling that once they have found the right man, life is a matter of sitting down and finishing out the story in terms of "and so they were married and lived happily ever after." But it isn't. I'm afraid it never was and never will be.

Human nature is so made that it needs change. Variety is the spice of life in any number of senses—and most of them aren't disgusting or harmful. If not advocating disloyalty, or adventure, or any of the cheap, emotional debauches on which folks nowadays like to go, I'm merely suggesting that a sane amount of freedom is good for everyone.

Suppose you had to sit down to a dinner of roast chicken and mashed potatoes every night of the week for a while it would seem delicious. After a time it would need—need tomatoes or asparagus tips or something a bit pungent to make it palatable. Then the amount of "trimming" would turn roast chicken into a tempting bit of diet. It's a good idea to remember this basic thing about a primitive appetite when dissecting any basic human attitude or emotion.

### A Change of Scene.

Then, too, when we're ill or "un down," what is about the first thing the doctor recommends? A change of climate. Not any more for the healing of the new climate than for the mere fact of its being different from the old. "Nervous breakdowns," "change of scene."

Now then, a man marries, loving his wife, hoping to go on loving her, longing to find a happy home with her. Back of him lies a definite sort of existence which did him pretty well for 29 years or a large part of them. Office at 9, lunch with some of the boys. Theater a couple of times a week with J. E. Sanderson. Golf Saturday afternoon with old Bill Masters. For the first year or so he manages to scrape along without seeing much of his old pals. Then he bumps into them at lunch. Bill starts talking about his new machine and how "liffie" Joe tells about a wonderful movie he's got first night invitation seats for—two of them. The boys crave a "whuck" at John. And John finds he hankers for them and a good old talk with them.

What does the "whuck" wife do when the subject is broached? If she's a sensible woman she takes it something like this:

"Go ahead, John. You need a bit of change. You ought to plan a night at the club, too. I hate to have you lose all track of your own friends."

The Other Woman.

Maybe this means lonely evenings for her. Possibly she can fill them with some interesting occupation. But of this, be sure, she fills her husband's heart with respect for her unselfishness, understanding and broad-minded generosity toward his rights as an individual. He's a good think of playing unfair with her as of stealing pennies from his baby's bank.

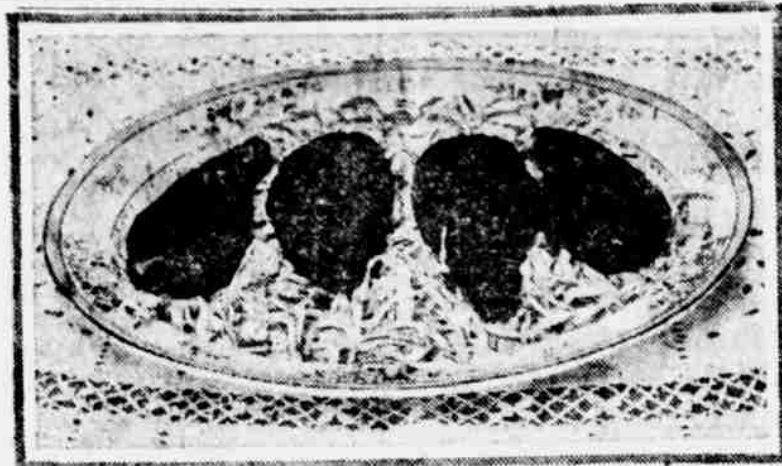
But there's the other woman—the woman who gets "disgusted" on finding that with marriage her husband didn't sign over to her all his individuality and all the personality that made him attractive to her. This is how she takes it:

"John Jones, so this is what I get for slaving for you from morning till night! This is what you call gratitude! I suppose you're planning to sneak off with some painted-up doll and you think I'll believe your lies about the boys. The boys, indeed! Or if you are going with them why can't you take me? Are you ashamed of me? Or is it just that you're too much to carry?"

There doesn't seem much to say in comment—does there? A woman who wants to absorb her husband as if she were a sponge or a blotting pad isn't a real person after all. She's just a self-absorbing, all-absorbing parasite creature, and there is danger of driving a weak or high-tempered man to the very depths of which she accuses him.

Linen can be marked easily if you first starch it and iron very smooth.

# Lobster Chops



Take a can of lobster, free it from bone and mince till smooth. Then add to it one tablespoonful of butter, season with a little paprika pepper and a little salt. Add two raw eggs, one tablespoonful of tomato sauce and one tablespoonful of cream. Butter some little, enameled molds, then put the prepared mixture into the molds, smooth over with a hot, wet knife, and place the molds in a saucepan. Put sufficient water at the bottom to prevent the mixture drying. Poach in a moderate oven for about 15 minutes, then take them out and serve on a bed of cold or hot saw.

(Tomorrow—Cabbage Salad)

# To Make Grape Jelly

Fortunately for the long-suffering housewife, sugar has fallen in price. So that she can take advantage of the grape season to make grape jelly.

If you have never made grape jelly, it is much wiser to experiment first. Wash a couple of bunches of the grapes, selecting preferably those having a few green grapes on them. AFTER—not before—the grapes are washed, pick them from the stems by a quick stroke of the hand. Crush them with a silver spoon until the juice flows. Cook them gently until the seeds readily separate from the pulp.

In this small quantity, five minutes cooking usually accomplishes this. Strain through a fine strainer or a piece of cloth previously dipped into boiling water. Measure the juice. Add three-fourths as much sugar as juice. Reheat and boil until the mixture jells. This stage may be determined by holding a little of the mixture high above the pot (where the air is cooler) and allowing it to drip gradually from the spoon.

If the jelly stage is reached, the last drop will hang "heavy" or cling like a bit of jelly to the spoon. The other test for jelly is made by dropping a little on a cold plate and allowing it to cool. When cold, it should just hold its shape when the plate is tilted. Care must be taken, however, not to overcook jelly. Not only does it assume a dark, unsightly color by overcooking, but it passes the jelly stage.

If your jelly seems to be a dark, molasses-like syrup that refuses to thicken, it indicates that you have cooked it too long. So, it is wisest to experiment with a couple of

# What's What

By HELEN DECIE



Nowadays no one addresses the whole table, excepting regular after-dinner speakers at a banquet. Yet too-absorbing a tete-a-tete conversation is also to be discouraged as being distinctly unsocial. A man should pay chief attention to the woman he has taken to dinner, but he should not ignore his neighbor on the other side. It sometimes happens, indeed, that the other side receives all the attention and the dinner partner must then depend for conversation upon "the next chair."

In the illustration the hostess, having waited for a pause in the talk to her right, has addressed a question to the man. He remains deaf and blind to all but his other fair neighbor, and she, to avoid additional embarrassment, must convey to him the fact that his hostess is awaiting an answer to the query which he has not even heard.

As a wit once said, society pardons absence of mind only when it is accompanied by absence of body. (Copyright, 1920, by Public Ledger Co.)

ment of Agriculture, Washington, will send you upon request, simple directions for making and preserving grape juice as a beverage. You will like this to serve as a refreshment, either plain or mixed with lemonade or for use in puddings or sauces.

Here is a delicious dessert from the California grapes. Wash and slice in half with a sharp knife about five dozen grapes. Dice two bananas and add them with the meat of a dozen walnuts coarsely chopped. Moisten with whipped cream and serve at once else the bananas will discolor and spoil the appearance.

Two sisters of presidents have had charge of the White House—Mrs. McElroy, sister of President Arthur, and Miss Rose Cleveland, sister of Grover Cleveland.

# Kitchen Floor

The kitchen floor, which needs such constant scrubbing, often causes much trouble, as soap and water soften the wood and increase its tendency to splinter. If it is splintered much it must be scraped smooth and then with care it ought to do nicely.

Have the floor clean and smooth, the cracks filled (if a close grained wood, it needs no filler), then rub a thoroughly good oil or one of the special preparations that are manufactured for the purpose.

Oil slowly hardens and darkens a floor, so that grease and stains do not sink into the wood. Never wax or varnish kitchen or bathroom floors. The slipperiness of the wax may cause a nasty fall, and in any

case it is a waste of money, for the water that has to be used in both kitchen and bathroom will run the looks of either wax or varnish. After the floors are once in good condition it is not a difficult matter to keep them so.

# Many Radical Circulars Seized In Pittsburgh

Pittsburgh, Nov. 5.—Twenty thousand circulars classed by Department of Justice agents as "radical" were seized by federal officers at the Pennsylvania railroad station. The circulars, bearing a message to "coal miners of America," and signed by the central executive committee of the communist party of America were shipped from Cleveland, O. government officers said.

# Professor Wounded After Whipping High School Girl

Middleboro, Ky., Nov. 5.—Professor Barnes, principal of Middleboro High school was shot and fatally wounded by Adolphus Oaks. It is reported Professor Barnes whipped Oaks' sister, a high school student last Thursday. Barnes had tendered his resignation and intended leaving the city Saturday. Oaks is in jail.

Ask For Horlick's The ORIGINAL Malted Milk Safe Milk For Infants & Invalids NO COOKING The "Food-Drink" for All Ages. Quick Lunch at Home, Office, and Fountains. Ask for HORLICK'S. Avoid Imitations & Substitutes

## SPECIALS FOR SATURDAY

Home Dressed Spring Chickens, per lb.	31 3/4c
Choice Steer Round Steak, per lb.	25c
Choice Steer Rib Boiling Beef, per lb.	25c
Choice Steer Pot Roast, per lb.	25c
Choice Steer Rump Roast, per lb.	25c
Choice Steer Rump Roast, per lb.	25c
Extra Lean Pork Roast, per lb.	24 3/4c
Compound Lard, per lb.	18 3/4c
Peerless Laundry Tablets—Washes clothes without rubbing, 16 tablets to the box, per box.	25c

Full Line of Fruits and Vegetables at the Lowest Price.

### WASHINGTON MARKET

1407 DOUGLAS STREET

## Buehler Bros.

Omaha's Leading Cash Markets

QUALITY MEATS AND PROVISIONS  
Lowest Prices—Quick Service  
212 North 16th Street  
2408 Cuming Street 4903 South 24th Street

Fancy Fresh Killed Chickens	33c	Choice Beef Pot Roast	15c
Choicest Cut Round Steak	23c	Sugar Cured Breakfast Bacon (1/2 or whole)	34c
Choicest Fresh Hams (1/2 or whole)	27c	Choicest Cut Sirloin Steak	23c
Genuine Spring Lamb, Fancy Hindquarters	18c	Genuine Spring Lamb, Fancy Forequarters	12 1/2c

## OMAR WONDER FLOUR

## CENTRAL MARKET

1608-10-12 Harney St. Douglas 1796.

FANCY FRESH DRESSED SPRING CHICKENS, per lb.	35c
Fancy Steer Pot Roast, per lb.	16 1/2c
Fancy Young Veal Breast, per lb.	15c
Steer Sirloin Steak, per lb.	35c
CRISCO in 1-pound and 1 1/4-pound cans, Saturday only, per pound	12 1/2c
Best Granulated Sugar, per lb.	12 1/2c
10 bars Naptha Soap	83c
Pillsbury's Pancake Flour, per pkg.	15c
No. 3 can Tomatoes, 20 per can.	55c
Dandies or Libby's Milk, per can, 12 1/2c, per doz.	\$1.48
No. 3 can Pears in heavy syrup, per can, 35c.	\$1.00
3 cans Extra Fancy Hand Picked Navy Beans, 3 lbs.	25c
French Rolls, per doz.	20c
Also a Complete Line of Bread, Rolls and Pastry.	
M'COMBS' HOMEMADE CHOCOLATES, Regular 70c, special Saturday	59c
Extra Fancy Grape Fruit, 10c, 3 for	25c
Fresh Checked Eggs in cartons, per doz.	50c
Prime Rolled Rib Roast, per lb.	27 1/2c
Steer Round Steak, per lb.	30c
Morrell's Lean Breakfast Bacon, per lb.	42 1/2c
48 lb. sack Best Flour, per 100 lbs.	\$2.98
10 bars Electric Spark Soap	65c
Quart cans Log Cabin Maple Syrup	65c
Advoca Corn and Monarch Corn, per doz, 20c.	\$2.40
Tall can Plantation Milk, per can, 10c, per doz.	\$1.15
Extra Fancy Baby Beets, per can, 15c, per doz.	\$1.50
Assorted Chocolate Cookies, per lb.	43c
Fancy Bulk Creamery Butter, per lb.	52c
Chocolate eclairs, 2 for 15c, per doz.	90c
Home Grown Sweet Potatoes, per basket	50c
Clover Bloom, pkg. Butter, per lb.	58c
Central Special Coffee, per lb., 35c, 3 lbs.	\$1.00
Pillsbury's Health Bran Flour, per pkg.	15c
Wedding Breakfast White Syrup, 10 lb. can	90c
Mayflower, per can, 15c, 10c doz.	\$1.75
No. 3 can Apricots in heavy syrup, 25c, per doz.	\$2.75
Extra Advoca Hart Brand Peas, per can, 25c, per doz.	\$2.90
6 lbs. Assorted Cookies, per pkg.	\$1.00
Pumpkin Pies, each	25c

## OMAR WONDER FLOUR

## THE TABLE SUPPLY

OMAHA'S PURE FOOD HEADQUARTERS  
SEVENTEENTH AT DOUGLAS STREET

Phone Douglas 3940  
We Deliver \$5.00 Orders to Any Part of the City

Courtney Bldg. Mail Orders Given Prompt Attention

## SATURDAY BARGAINS

10 lb. SUGAR FOR	\$1.22	CRACKERS AND COOKIES	
Crisco, 3-lb. cans, 29c; 1 1/2-lb. cans, 44c; 5-lb. cans, 87c		Country Cookies, lb.	32c
6-lb. can, \$1.65		Honey Cakes, per lb.	32c
Crystal White Soap, 10 bars, 67c		Special Nut Cakes, lb.	35c
Celluloid Starch, pkg.	10c	Oatmeal Crackers, pkg.	15c
Libby's Pork and Beans, can, 15c		Graham Crackers, pkg.	15c
Fels White Soap, 3 bars for, 25c			
Bishop Preserves, 3 jars	81		
BUTTER AND EGGS			
N. Y. Cheese, lb.	34c		
Creamery Butter, lb.	63c		
Honey, comb	32c		
Extra Fancy Brick Cheese, per lb.	34c		
Bulk Peanut Butter, lb.	25c		
1-lb. jars Strained Honey	37c		
CIGARS AND CANDY			
World's Best, 5 for 15c; 100 for	\$2.75		
Vanko, 8c value, 6 for 35c; box	\$2.85		
La Flor De Intals, 50 for	\$2.25		
Flor De Plinta, 7c value, 50 for	\$2.00		
Prince Albert, Tuxedo, lb.	\$1.34		
Garcia, 12 1/2c value, 50 for	\$4.50		
FRUITS AND VEGETABLES			
Cabbage for Sauer Kraut, 100 lbs. for	\$1.85		
Jonathan Apples, extra fancy, per box	\$3.29		
Delicious Apples, box	\$3.95		
English Walnuts, new crop, per lb.	37c		
TEA AND COFFEE			
Golden Santos, lb.	30c		
3 lbs. for	85c		
Household Coffee, lb.	35c		
3 lbs. for	\$1.00		
Lipton's Cocoa, 1/2-lb. can	29c		
MEATS			
Spring Chickens, per lb.	32 1/2c		
Pork Roast, per lb.	35c		
Fresh Ham, per lb.	30c		
Spare Ribs, per lb.	20c		
Hamquarter Lamb, lb.	25c		
Forequarter Lamb, lb.	18c		
Lamb Chops, per lb.	25c		
Rolled Rib Roast, lb.	27 1/2c		
Pot Roast, per lb.	15c		
Bacon Backs, lb.	35c		
No. 1 Lean Bacon, lb.	40c		
BAKERY			
Special Saturday, French Rolls, per dozen	20c		
Chocolate eclairs, 2 for	15c		
Per dozen	90c		
Pumpkin Pies, each	25c		
Also Complete Line of BREAD, ROLLS, PASTRY			
CIGARS AND CANDY			
Luzoncas, 8c value, 50 for	\$3.00		
Otello, 12 1/2c value, 50 for	\$4.00		
Tracy's Handmade, 50 for	\$3.00		
Camels, carton	\$1.75		
Salted Peanuts, per lb.	25c		
Gum, per pkg.	25c		
Molasses Kisses, 8 oz.	24c		

Mrs. Alice O'Brien from the Rumford Company Department of Home Economics, will be at our store this week giving daily demonstrations with Rumford Baking Powder. Subjects: Sweet Process Breadmaking from 10 to 12 A. M. A choice variety of Cake lessons from 2 to 4 P. M.

## WHAT'S YOURS?

Women's Ideas That Paid Big Dividends

Antoinette Vonasek Found Hers Shoveling Coal

By FRANCES GARSIDE.

Antoinette Vonasek is the only licensed woman engineer in a big eastern state, and should one congratulate her she might smile for this is only the beginning of her career. Others might make the blunder of sitting down to rest, as one who has accomplished life's big achievement, but not she.

Her ambition now is to form her own company, and she hopes it will be composed of women, to enter the steam-fitting field. She feels that her abilities demand a wider field.

She began as mastron in a public school; it carried with it no promise of anything greater, and she did not like it. One day the fireman fell sick and she was asked to take his place. This may not be in the scheme of progress as some see it, but it was Miss Vonasek's idea. Are you afraid of yours?

She made good as a fireman, and later, desiring to become an engineer, she left the school employ and got a position with a large building corporation, taking charge of two high-pressure boilers in a large office building. She familiarized herself with the mechanism of steam heating plants and she had supervision on many occasions of the installation of heating plants.

Having received an engineer's license, she swept aside all orders that a civil service examination was only for men, was examined and passed with flying colors. She is now a school engineer—not the kind that works by the clock, but the kind that works all hours, day and night, when weather demands.

She loves machinery; she was willing to begin her lesson of learning about it where many men begin; by shoveling coal. She is climbing to the pinnacle of a unique success because she was not afraid of the hard work attached to her big idea. Are you afraid of yours?

Copyright, 1920, Thompson Feature Service

## OMAR WONDER FLOUR

## OMAR WONDER FLOUR