

Clubdom

Prettiest Mile Club.
Mr. and Mrs. C. A. Tyson and Mr. and Mrs. Carl Wilson will entertain 34 guests at a dancing party at the Prettiest Mile club Tuesday evening.

Mrs. W. M. Platner entertained eight guests at luncheon Tuesday and Mrs. Howard Hawk had a party of eight.

Twenty-five reservations were made for the regular Tuesday bridge luncheon.

Golden Glow Charity Club.
Golden Glow Charity club celebrated its 14th anniversary Saturday evening at the Swedish auditorium. A history of the club was given by Mrs. Charles Gates, its first president and organizer.

The program included piano solos by Margaret Taylor; violin selections, George Poole, accompanied by Helen Poole; fancy dancing, the Misses Frances Burgess and Ethel Billings, and readings by Mrs. B. Thompson, Mrs. W. Hawthorne and Charles Treim.

The present officers of the organization are Mrs. J. M. Benish, president; Mrs. Rufus Nelson, secretary, and Mrs. Oscar Johnson, treasurer. The next meeting will be held Wednesday afternoon at 2:30 o'clock at the home of Mrs. Arthur Moore, 3709 North Thirty-sixth avenue.

The club sews for local charities and looks after individual cases.

Faculty Club.

The Woman's Faculty club of the University of Nebraska College of Medicine will hold their regular monthly meeting at 2:30 p. m. Wednesday, November 24, at the home of Mrs. John E. Summers, 3624 Dewey avenue.

Plans will be made for the University hospital Christmas. Mrs. Alfred Schalek, who was chairman of the committee for the hospital Christmas has resigned, and Mrs. Frank W. Judson has taken her place. Other members of the committee include Mesdames E. L. Bridges, B. W. Christie, E. Davis, Sanford Gifford, W. M. McClenaghan, D. R. Owen, C. R. Reeder, Amos Thomas and William Wherry.

Following the meeting tea will be served and the honor guests will be the wives of 25 married students of the college, the head nurses of the college, and the head nurses of the University hospital.

WEDNESDAY CLUBS.

Frances Willard W. C. T. U.—Wednesday, 2 p. m., Y. W. C. A.
Correct Dieton Class—Wednesday, 10:30 a. m., Y. W. C. A., Professor Paul's studio.
Dundee Woman's Club—Wednesday, 2 p. m., with Mrs. Arthur J. Cole, 5023 Chicago street.
Nu Sigma—Wednesday, 9:30 a. m., with Mrs. George W. Platner, 1102 California street, Mrs. H. McClahan, leader.
Woman's Club—Wednesday afternoon at the home of Mrs. F. O. Middlebrook, 311 Dewey avenue.
Mothers' Club—Wednesday, 1 o'clock luncheon at the home of Mrs. W. G. Spain, 4314 Deatur street, Mrs. C. Bud Tate, assistant hostess.
Omaha Woman's Club, Music Department—Wednesday, 2 p. m., Y. W. C. A. chorus rehearsal, followed by program at home of Mrs. Henry G. Cox, director; Mrs. W. E. Shafer, leader.

Brush Eyebrows

The eyebrows should be brushed night and morning with a small brush that is sold for the purpose; this promotes their growth and trains them into shape.

If they are thin, a drop of almond or olive oil or the least bit of vaseline should be rubbed into them before brushing. The eye needs the protection of dark lashes and brows and is strengthened by them; so this is care which health as well as beauty dictates.

Starting, ill-shaped eyebrows with coarse, bristling hairs can be disciplined into the way they should grow by running the mucilage brush across them at night. Be sure the mucilage is sweet and fresh, or else dissolve quince seeds in elder-flower water, rosemary or rose-water.

The Chart Habit

During the doctor's visit write a few words in the blank spaces on a chart opposite the words "medicine," "diet" and "general care," and so avoid mistakes. The doctor considers it a great help and has recommended the chart habit to other mothers. It helps the burden of nursing inevitable in a large family.

Cedar Chests Have Dropped in Price at Bowen's

The important question right now—what to select for a Christmas Gift—is in the minds of hundreds; a real Cedar Chest often answers that question.

You are aware of the fact that there is a great difference in Chests, the wood it is made from, the workmanship, style, the service and satisfaction it will give. This is all assured if you get one of Bowen's with our positive guarantee with every chest.

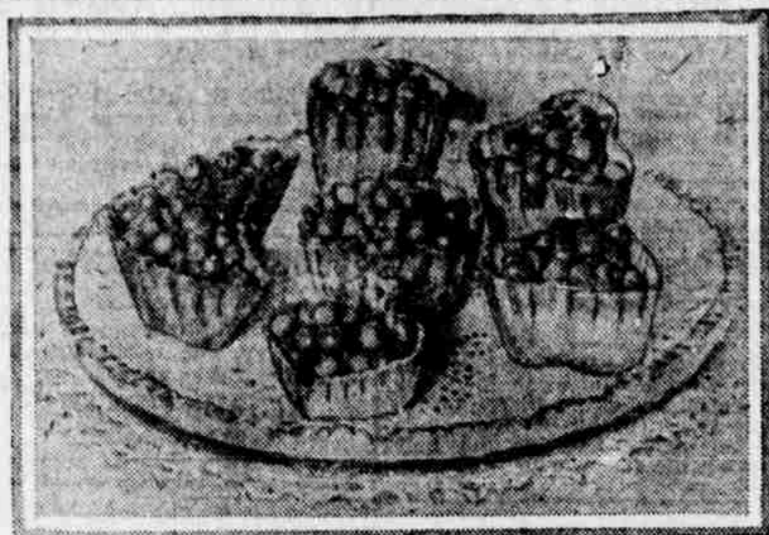
Another and very important fact is the price. Our price tags bear no longer the old war prices, but the greatly reduced low ebb prices are in effect right now at Bowen's.—Advertisement.

IMMENSE PURCHASE AND SALE

of beautiful Dresses on sale Wednesday. For details see our advertisement on page 3.

JULIUS ORKIN
1808-10 Douglas.

Peas in Cassolettes



Cover the outside of small fancy-shaped tartlet pans with thinly rolled short crust paste and bake to a golden brown in a hot oven. Remove the paste crust from the pans and keep them hot until required; take a can of peas and strain them; toss these with a little butter in a

stewpan, season with salt and pepper and fill the prepared tartlet crusts with the peas and serve hot.

Short Crust Paste—Take four ounces of butter, rub into half a pound of fine flour, mix with one raw yolk of egg and a pinch of salt; and make into a stiff paste with cold water. Roll out and use.

Woman's Clubs Of York Active

The general meeting of the York Woman's Department club was held Monday afternoon November 15, at the Y. M. C. A. Reports of the state convention held in Fremont last month were given by the president, C. D. Fritchard, Mrs. E. S. Clarke, Mrs. C. F. Gilbert, Mrs. E. E. Welch, Mrs. Lena Mead, Miss Effie Detrick and Miss Ruby Loomer, who gave the report in the absence of her mother, Mrs. L. S. Loomer.

The club now has a membership of 272, the largest in its history. The home economics department met for dinner Monday evening at the York Methodist church. The hostesses were Mrs. Ida Behling, Mrs. John Lloyd, Mrs. A. M. White, Mrs. W. A. Miller and Mrs. A. W. Thompson. The department now has 67 members. A paper on "Reading and Pictures in the Home," was read by Mrs. F. O. Middlebrook.

The household art department met Tuesday afternoon at the home of Mrs. F. P. VanWickle. Mrs. H. Kroeker, the leader, presided. The members made fancy lampshades and exchanged Christmas ideas and decided to make brooms for an applica breadspread at the meetings.

Mrs. W. A. Kemmish was elected treasurer of the club. The next meeting will be held November 23. Mrs. L. Anderson will give a paper on "Machine and Hand Printing of Christmas and Christmas" and Mrs. R. Gale will sketch the life of George De Forest Brush.

The home of Mrs. C. M. Moyer was the meeting place for the literature department Tuesday at 2:30 p. m. Miss Harriett Reed, the leader, presided. Mrs. T. F. Worthington read a paper on "Mexico and the Aztecs." Dean Ashcraft gave a talk on "Women of the Bible."

The music department met Friday at the home of Mrs. W. E. Nelson. The leader, Miss Ruby Loomer, presided. Mrs. T. F. Worthington read a paper on "Mexico and the Aztecs." Dean Ashcraft gave a talk on "Women of the Bible."

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The British railways employ 10,000 female clerks.

The Cook Book

Potatoes O'Brien.
Cut in dice six or eight cold boiled potatoes and one-half a green pepper. Mince a small onion and smother it in a tablespoon of butter without browning it. Add to this the potato and pepper with from two to four tablespoons of milk or cream or just enough to bind. Do not stir, but cook over a medium fire until mixture is tenderly brown. Fold like an omelet and serve on a hot platter. Pepper may be used in any sort of a potato omelet, even when a little egg is used. Meat may be added to the hash.

Maraschino Cocktail.
Arrange in glasses, white cherries, cubes of pineapple, and sections of grapefruit. Pour over dressing made by mixing for each cocktail two tablespoons maraschino syrup, one tablespoon each pineapple syrup, cherry syrup and lemon juice and a few grains of salt. Garnish with pieces of maraschino cherries. Serve very cold.

Beef Melts—Salisbury.
Wash and dry the melts and remove the outside skin. Chop two ounces of suet; mix it with two cupfuls of bread crumbs in a bowl; add one tablespoonful of chopped parsley, half a teaspoonful of savory herbs, the finely peeled end of half a lemon, salt and pepper; beat one egg and stir in. Spread the melts with this forcemeat; roll it up in a bolster-like shape; tie round with string and skewer it. Put it in a roasting pan; pour drippings over the top; put it in the oven, and cook for about two hours; baste frequently while cooking. Serve on hot dish; garnish with parsley. Make a brown gravy with the drippings in the pan; strain and serve in sauce tureen.

Layer Cake and Frosting.
Two-thirds cupful of sugar, creamed with one-half cupful lard compound, one rounding teaspoonful baking powder, one-quarter teaspoonful salt, one egg and yolk of another, one cupful sweet milk, two cupfuls flour and little lemon extract. Beat until creamy before putting in layer cake tins.

When done put grape jelly between layers and frost with this frosting:
Boil one-half cupful sugar, beat one white of egg stiff, then pour the hot syrup over it a little at a time and beat until creamy.

Chowder.
Chowder without meat or fish is made as follows: Heat one-fourth can of tomatoes, strain and add one

eighth of a spoon of soda. Set aside to be added to the chowder proper. One can corn, a small onion, four medium potatoes, one teaspoon salt, one-fourth teaspoon pepper, three tablespoons butter, one tablespoon flour, one and one-half cups of milk. Cut the onion very fine and brown in two tablespoons of butter or bacon fat. Put alternate layers of corn and potatoes in the kettle. Add seasonings. Cover with water and simmer until tender. Make white sauce of one tablespoon of butter, flour and milk. Add to the chowder and cook until slightly thickened. Now add the tomatoes just before serving.

Egg Croquettes.
4 tablespoons fat
1/4 cup flour
1 1/2 cups milk
1 egg, uncooked
1 teaspoon pepper
1/2 teaspoon paprika
1 egg, hard cooked
Make a white sauce of the flour and fat. Add the seasonings and

remove from fire. Stir in the uncooked egg, beaten until light. Chop the hard-cooked white, and put the yolks through a sieve. Stir into the first mixture and chill. Form into the croquettes in either cone or round shape. Egg and crumb, and fry in deep fat.

Pork Hearts—Wayside Inn.
Take two or three pork hearts,

remove cores and clean inside of hearts; season with salt and pepper, stuff with herb farce, fasten with needle and string; rub hearts over with drippings, put in a baking tin and roast for about one hour, basting them frequently. Serve on hot dish, garnish with tomatoes or olive potatoes. Serve with mustard sauce in sauce boat.

Mustard Sauce—Fry two table-spoonfuls of oleomargarine and same amount of barley flour till a light brown color, mix with a cup of brown stock, stir till it boils, and add a teaspoonful of vinegar, a teaspoonful of Worcestershire sauce (or tomato catsup), half a teaspoonful of prepared mustard and a dust of paprika.

A WELL-KNOWN PHYSICIAN WRITES:
"I prescribe grapefruit for all my patients, and tell them to be sure and get

ATWOOD GRAPEFRUIT

as other grapefruit to the Atwood is as cider apples to pippins."



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FRIDAY \$19.50

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OFFICIAL LABORATORY MODEL

THE NEW EDISON
THE PHONOGRAPH WITH A SOUL

They certify that the Official Laboratory Model New Edison No. 97556 enclosed in its original period cabinet purchased on [] from [] is an exact duplicate in realism and tonal quality of the Official Laboratory Model New Edison with which I have just compared it on [] in a direct comparison with having full manner. Given under my hand and seal of the []

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Come in and see a New Edison which bears a CERTIFICATE of AUTHENTICITY

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(only 20 of these Official Laboratory Models in our store.)

MISS COX has pronounced them exact duplicates in tonal quality of the instrument used at the Rialto theater and capable of sustaining with absolute success the same test of direct comparison with her living voice. By signing this Certificate, she declares them equal, in every respect, to the instrument which stood beside her last week on the stage at the Rialto theater and amazed all Omaha.

Let us show you and play for you these Official Laboratory Models, which have proved their supreme realism. Come in today. Remember, we have only 20. We shall deliver with each Official Laboratory Model the Certificate of Authenticity which this artist has signed for it. You will prize this New Edison above all other musical instruments. It will not only be your means of access to the real voices of the world's great artists, but also a peculiarly precious memento of one of the greatest contraltos of all time.

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The Spirit of Thanksgiving

WHEN November winds whirl snow against the windows, when homes are bright with love and laughter and dear ones foregather 'round the family board to do justice to the Thanksgiving Turkey and Cranberries, of course the dessert will be

Hardings
The Cream of all ICE CREAM

PLUM PUDDING

is the appropriate Ice Cream we have planned for Thanksgiving.