

Tapioca may be made a useful ad-dition to the dict in almost every family, for there is so little characteristic flavor to tapioca that it would be hard to find anyone who did not like it when it is properly cooked. It can in its many forms take the place of spring tonics. Tapioca púddings are very easily

Mrs. Warren M. Blackwell, re-elected chairman of lecture committee, will have as her assistants Mesdames Barton Millard, Myles Standish, John McDonald, Louis Nash, Lloyd Osborne, Arthur C. Smith, Misses Kate McHugh and Marian Mrs. A. B. Currie, chairman of the membership committee, will have as-sisting her Mesdames Herbert Gan-

nett, Harry L. Tukey, H. H. Fish, Walter W. Head, Simeon Jones, Guy Kiddoo, William Coppock, Misses Mariam Reed and Jessie Stitt. Mrs. Edgar M. Morsman, jr.,

Fowle

Fine Arts Society

Committees Are

Named

Mrs. Ward M. Burgess, president of the Omaha Sosiety of Fine Arts,

announces the membership of the

committees for the season of 1921-

chairman of courtesies committee, has as members of her committee Mesdames Oscar Williams, Leonard Everett, Moshier Colpetzer, Willard Hosford, Frederick Devercaux, Arthur S. Rogers, B. B. Davis and A. K. Meader, Mrs. Charles M. Wilhelm, re-

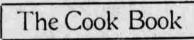
elected chairman of exhibition committee, will have as her committee Mesdames Charles T. Kountze Osgood T. Eastman, Freeman Kirkendall, David Baum, Alfred Darlow, R. Beecher Howell, George A. Joslyn, Charles Offutt, Mark Levings, Misses Margaret Baum and Erna Reed.

Assisting Mrs. T. R. Rutledge, chairman of publicity, will be Mes-dames Myron Dearned, Henry G. Meyer, John R. Ringwalt, John Bloodhart, Milo Gates, Conrad Young, Joseph Polcar, Carlton Woodard and Miss Eleanor Mc-

Mrs. H. von W. Schulte, chairman of building and grounds committee, will have as members of her committee Mesdames John L. Kennedy, J. McMullen, A. V. Kinsler, S Caldwell, A. D. Dunn, Palmer Findley, Charles Hubbard, Charles F. Crowley and Martin Harris.

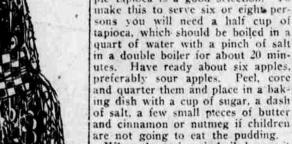
Miss Edith Tobitt, re-elected chairman of auditing committee, will about the spring or summer eve-have as her assistants Mrs. Leon nings. All manner of laces are used Millard and Miss Marie Prouls.

An average of 200 people a day are visiting the rotary exhibition of the American Water Color society for 1921 now hanging in the museum of the public library which has been brought to Omaha by the Fine Arts society. The library is open Sun-days from 2 until 6 o'clock. The exhibition will close May 27, when it will be sent to the Corcoran art gallery at Washington, D. C.



Put Mutton Back in Menus.

Is it because of lost interest in the meat, or because of lost art in cook- Mutton blends wonderfully with poing it, that mutton has fallen into tato. try nearest mutton-loving old Engthere it has been more common to layers of potatoes and onion. Of hear people ask for mutton cutlets course, we get added flavor and than for lamb chops, but moving westward this meat seems to lose out more and more, although it The combination of dried beans



are not going to cat the pudding. When the tapioca is boiled pour it over the apples and set this in the oven and cook until the apples are done through. Some housewives serve this with a

prepared, especially when you use

one of the modern brands of tapioca,

but it is a mistake to confine your-

While apples may still be had, ap-

ple tapioca is a good selection. To

self to one sort of taploca pudding.

Sara Teasdale, the distinguished very little whipped cream, while others use plain cream or top milk, cially delicious when served hot.

two eggs, about a third of a cup of of Wellesley. The poems receiving leigh McCotter, Miss Mildred Metwo eggs, about a third of a cup of two endstription of the prize are included in Miss Teas-Cook the tapioca and milk with a pinch of salt in a double boiler for 15 minutes. Beat the egg yolks and mix with the sugar and add to the tapioca when cooked. Stir in thor-tapioca when cooked. Stir in thor-

Sara

Teasdale

oughly and let the mixture cook cooking is to add a full teaspoonful Smith, Mr. and Mrs. Albert W. slowly until the egg seems to be to berries or rhubarb when making a Staub, Mr. and Mrs. Charles Stoll, thickened. Remove the egg mixture pie to prevent the juice from running Mrs. Mary B. Tagg, Mrs. Wilbur and let it cool a little and then add out and soaking the crust. Taylor, Dr. nd Mrs. William J. Tay-

the egg whites beaten to a thick froth. It is best to flavor it with a little vanilla.

Rhubard tapioca may be made by following the recipe for apple tapioca, substituting between three and New York .- (Special Correspondfour cups of rhubarb peeled and cut ance.)-No woman who owns any in half-inch pieces, for the apple.

old black lace need feel nervous In any of these recipes if you use the old fashioned tapioca instead of nings. All manner of laces are used the quick sort, soak it over night in this year, but black lace- particular-ly Chantilly-has never had such a cold water. Drain it of the water in which it has been soaked when ready vogue. A new conception of the to use

black lace dinner gown is offered in A number of good puddings may oday's drawing. Here the noyelty be made from canned fruit of various is furnished principally by the drapsorts. To make any such dish the ing of the skirt providing, as it does, side sections dipping below the tapioca should first be cooked in the double boiler, as in the recipe for aphem of the skirt and gathered over ple tapioca, allowing about half a the hips in the way that the season cup to u quart of water. When demands. The bodice is cut low in cooked add a cup or more of cut up he back and the wide sleeves are canned pincapple or other canned slashed underneath. The jeweled fruit, with sugar to taste, and let cool, girdle of green, gold and blue af-

Tapioca may be used in many ways not known to housewives. For instance, it makes an excellent thick-

ener for gravies. The rule is to add needs to have in almost any of the two tablespoons of quick tapioca to combinations some carrot and onion. every pint of stock to be thickened. Then boil until it is clear, stirring

a comparatively obscure place in our menus? The part of our coun-Irish stew is often put together just to advantage in thickening cream try nearest mutton-loving old Eng-land has always used mutton, and taking the place of fish with the does not lump readily is in its favor. Another way to use tapioca in



York's Nebraska Society.

and Mrs. Dexter D. Ashley, Mrs. A.

Bain, Mrs. Newton Baxter, Mrs. Ilen Beal, Dr. and Mrs. Hal T.

Beans, Mrs. Emory Buckner, Mrs. M. J. Carns, Miss Dorothy Carns, Mrs. Grace Burks Chapman, R. M.

Cushman, Miss Ruth Cushman, Mrs.

. B. Dayton, Dr. Will R. Delzell,

Mrs. Elta Boose De Young, John Doane, Mrs. Clara Cleghorn Eck-stein, Clyde Elliott, Mrs. Henry D. Estabrook, Mr. and Mrs. F. L. Ferguson, Mrs. Annette Fick, Mrs. Maude Hammond Eling Mrs. Mas.

Maude Hammond Fling, Mrs. May-belle Hagenow Furbush, Mrs. Leta

Stetter Hollingsworth, Mrs. William

fords, Mrs. Blanch Bengdict King,

Miss Marguerite Klinker, Mrs., May

Huse, Mrs. Anne Maxwell Jef-

A published list of the members of the Nebraska society in New York

is as follows, the membership now being an individual affair so far as families are concerned, since the by-

Walker, Mrs. Antoinette Sherwood

Wells, Mr. and Mrs. Theodore Wet-

sermann, Mr. and Mrs. Burt W.

law was passed admitting the men to membership: Mr. and Mrs. J. C. meat or whatever is to be boiled suf-ficiently long to steam pudding and therefore one burner serves for cook-ing the dinner and dessert. of the same color for straps over the shoulder and you have a camisole to match your petticoat for the cost of the petticoat alone. Oftentimes those Adams, Mrs. Wing B. Allen, Mrs. Walter Allen, Mrs. J. F. Almquist. Mr. anad Mrs. Edwin Arnold, Dr.

lor, Frank Tyson, Mrs. Marshall S. Capitalizing on Shortness. silk camisoles are very expensive. Of course the top of the camisole may Readymade petticoats "are often be scalloped or trimmed as desired much too long for small women and

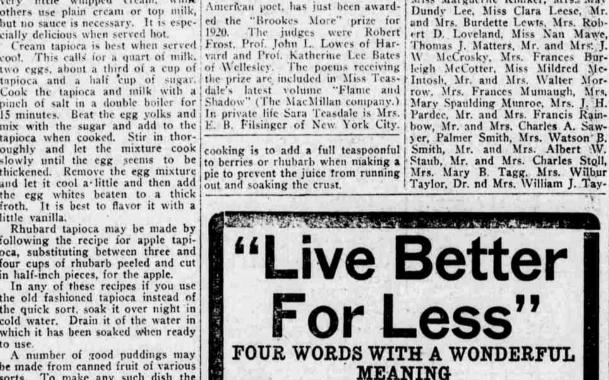
Whendon, Mrs. Luverne A. Will- have to be shortened in some way. Woolen Underwear. iams. This list does not include the members who joined during April. If you have this trouble, buy a silk or heatherbloom petticoat as long as Castoff woolen underwear dyed a or heatherbloom petticoat as long as dark color can be made into sweat-Gas Saver. I have found this a good gas saver: I have found this a good gas saver:

When preparing boiled dinners also prepare some pudding which is to be steamed and place in steamer above meat or whatever is to be boiled suf-

and does away with the smoke.

15





Basket Stores

CANNED FRUIT SALE

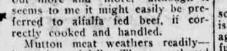
AND

Red Raspberries

Black Raspberries

MAKE IT POSSIBLE

No. 1 Canned



bone, fat and fell. These weathered parts are about as unpleasant of flavor, when cooked, as rancid and dirty butter. A little bit of weathered part, cooked with a good deal of sweet and unstrong part, will almost spoil the whole.

Cleanliness Most Essential.

A first essential then is that we skin a piece of mutton-butchers do it, but some of them are not as it, but some of them are not as thorough as they might be, and this slight task should be done at home. The exposed ends of bones may be scraped and then wiped with a cloth wrang out of warm water, if they wrung out of warm water, if they cannot be taken out or cut off. With a heavy knife, though a cheap one, a board underneath the meat, and a Lammer any housewife can do more of this sort of work than she imagines. She can then practice the economy of buying in large quantities. Let us repeat, every part of a piece of mutton must be fresh and clean before it is put to cook.

A good deal of emphasis is placed on the fact, also, that all dishes on which hot mutton is served should be hot. Mutton fat, when cool, is stiff, but a stripped loin chop need not have enough mutton fat on it. or in it, to stiffen, and if, it is served on a piece of toast the fat soaks into the bread and gets eaten. It is a highly valuable food.

Slices of cold roast mutton, just 'botted" up in a little rendered mutton fat, make with toasted bread an excellent hot sandwich, with or without a gravy. The fat is in no way objectionable when diluted by he bread. Of course, this is supposing that the roast mutton was deliciously cooked, as it so easily can be.

Broiled or Fried Mutton Tenderloin. Prepare a French dressing-or what is technically called a marinade -for seasoning stripped tenderloin mutton chore. For four nice rosettes of the meat prepare the following: Rub a large deep plate with the cut end of a clove of garlic. Put in the plate a scant teaspoon of salt, some paprika, or some freshly ground liack pepper, two tablespoons of good oil, and a tablespoon of vine-gar. Beat this until it is creamy, and lice a small onion into it.

Lay the chops in the plate, turning them in the mixture frequently, several times during an hour; then drain, broil or fry. For frying them melt a little mutton fat in a trying pan, and when it is hot put in the chops. When the surface is well scared lower the flame, never allowing the fat to smoke. The time required depends upon the thickness o' the cut. Thin cuts treated in this tashion are tender. If the fire is sufficiently mild after the first searing, a minute more or less does not matter, but with a hot fire a moment too much would dry them so as almost to spoil them.

Serve elegantly on picces of teast, or in a wreath of mashed potato, or how you will. There are many possibilities, interesting and

Mutton Seasonings.

All the collections imaginable in the way of vegetable bouquets have been used by different cooks in seasoning mutton as well as other meats. You may use almost any combination you have found good in seasoning any meat, but mutton

soaked up and cooked with mutton is good, if the beans are well managed, otherwise it is one of the hate-ful penitential things, since beans wrongly stewed have a strong odor and unappealing flavor.

Roast Leg of Mutton. The same seasoning may be used

cake of soap.

By CORINNE LOWE.

fords the only note of color.

FUILLU FLUMERS Hoosier-Red, Ward-Yellow, Ophelia, Fink, Kiliarnez-White Roses, each 25e 10-foot Carolina Poplar Trees, each 15e All 90e, SI, SI:25 and SI:36 Apple, Cher-ry, Plum, Pesch, Apricot and Pear Trees, each Plowering Shrubs, 25 varieties, ea. 50c Bridal Wreath Bushes, each. 10c Catalpa Hedging, per 100. \$3.00 Mulberry Hedging, per 100. \$3.00 Geraniums, per dozen \$1.25, \$2.00 and \$3.00 Border Plants, per box of 100. \$1.00 for the leg of mutton or more frequently the upper half of it. If no Border Plants, ten varieties, per dozen 51.00 Tomate Plants, per hox of 100. 51.00 Clematis Vines, 3 years old, each 50-Grape Vines, four varieties, each 50-Kentucky Blue Grass Lawn Seed, per 10. 350 Beam, Pen and Sweet Corn Seed, 500 Most complete line of bedding and vegetable plants and potted flowers in the eity. Our prices are always right. Remember our new location. seasoning at all except pepper and salt is used, with some basting fat, the meat must be made scrupulously clean. After removing skin and

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