

Big Campaign Launched at Luncheon

A delicious luncheon, served to 135 attractively gowned women on the porch at Carter Lake club Thursday, marked one of the most delightful social events in Omaha Woman's club annals.

The luncheon was part of a plan by Mrs. C. E. Johannes, president, to make the organization a year-round activity, and was also the occasion for further presentation and discussion of the recent purchase by the club of a building site between Seventeenth and Nineteenth avenues below Jackson.

Twenty-five thousand dollars must be raised to cover the cost of the property and some incidental expense in connection with the purchase. Four thousand dollars in the club treasury can be devoted to this purpose. Mrs. Edgar Allen has given \$1,000, leaving \$20,000 yet to be raised.

The plan for getting this amount was outlined Thursday by Mrs. Philip Potter. There are to be 10 captains each having four assistants, making a total of 50 workers. Names of club members and others will be apportioned among these 50 workers who will be accountable for raising \$400 each.

The captains known so far are Mesdames C. W. Hayes, C. L. Hempel, James Craddock, Ward Shafer, Charles Hubbard, H. J. Bailey, Philip Potter, J. M. Lowe, A. L. Fernald. A meeting of some of the captains was held Friday morning at the home of Mrs. Potter. Attending were, Mesdames Hayes, Fernald, Shafer, Craddock, Bailey, Potter and Mrs. H. L. Ottemeier, who is not a captain, but is assisting in the work. Other captains will convene at Mrs. Potter's Saturday morning at 10:30.

A certain amount of money must be raised immediately in order to make first payment on the property. The plan is to raise the entire amount next week. Club women feel that the total of \$20,000 can be quickly raised because of the service which the club has rendered the city in the past and in view of large sums of money given away by the club to civic causes.

The club gave \$1,000 to the Ak-Sar-Ben speedway, the same amount to tornado sufferers, and also to the Transmississippi exposition. One thousand dollars was given to the Y. M. C. A. during the war and more than \$500 to the Y. W. C. A. Large amounts have been given to numerous other worthy causes, according to club records.

Mrs. C. W. Hayes spoke at the Thursday luncheon, evincing the greatest enthusiasm over the club house project, which she admitted had long been her net hobby. Mrs. Hayes declared she had been misquoted in the statement, "This is the best buy in Omaha in five years." "I did say," continued Mrs. Hayes, "that I considered this the best proposition, considering location, price, prospects and terms that the Omaha Woman's club has had offered it in the last 10 years; and I am here today to emphasize that statement. It is a splendid buy!"

There is now an income of approximately \$200 a month from the two buildings on the lot, Mrs. Hayes informed. "There has never been a time when some people would not say, 'This is the wrong time to buy,'" said Mrs. Hayes. "This is the right time, and if it isn't, we will make a sum," she declared with spirit. Mrs. Hayes recommended raising the dues of the club to \$5 and expressed the hope that when their building is erected it be closed on Sundays.

Miss Blanche Sorenson, president of the Omaha Woman's Press club, spoke of the club home in Memphis, Tenn.; Cleveland, O.; Des Moines, Ia., and St. Paul, Minn., dwelling particularly on the last named. "The Omaha Woman's club home is the greatest thing that has come into the lives of Omaha women," said Miss Sorenson. Mrs. Johannes spoke also of the prospective club house and reported

on the council meeting of the General Federation of Women's Clubs which she attended in Salt Lake City in June.

Monday meetings of the club will be held at the Burgess-Nash auditorium for the present.

Mrs. Potter asks that captains report their progress to her at 12 noon, in the parlors on the second floor of the Y. W. C. A., Monday, Tuesday and Wednesday of next week.

The Optimist Always Wins

By BEATRICE FAIRFAX. "The pessimist always loses," said my friend, the Sage. "The pessimist says: 'Of course it's bright and shiny today. But tomorrow's a half holiday and it's sure to rain then just when I want to go fishing.' So even if tomorrow is a fine day, he hasn't more than tomorrow. And if it is raining, he has nothing."

"Now the Optimist says: 'It's a fine day today. I'm sure we'll have good weather tomorrow.' So if his hopes are realized he gets both today and tomorrow. And even if the good weather doesn't hold—he's had today through his hopes."

"The Optimist always wins." "But," objected the Cynic, "what's the use of fooling yourself with vain hopes? Isn't it a tragic thing to find yourself disappointed over and over again? Doesn't a man lose his grip on everything after he has deluged himself often enough?"

"I don't see why," smiled the Sage. "He still has today if he spends it hoping for tomorrow. And if his hopes are never justified and he has nevertheless gone on hoping he has had something. If he hadn't even trusted that something better lay around the corner, he would indeed have had nothing."

"That's true, isn't it?" "Don't you know men and women who, in spite of having nothing material to make their lives warm and glowing have kept themselves above sorrow and disappointment by believing that better fortune was soon to be theirs?"

And on the other hand haven't you many a friend who deprives his life of all illumination by drenching his days in gloom and insisting that he's never had any luck, so why should he be fool enough to believe that life is ever going to relent and treat him kindly?"

I know a man who—if he were the only example of courage that had ever come under my observation—would still keep my confidence in the power of faith alive. Only no doctrine of faith without works will hold. This man has met with misfortunes so thick and fast that even those who love him most had come to believe that he had merely to touch a venture in order to have it turn into a misadventure.

From youth his bubbles had a way of pricking themselves. His efforts seemed misdirected and mispent. He failed over and over again. But he went on believing in himself when everyone else thought he had a "jinx" on all he touched. And he went on working to make his belief come true.

"I don't know how he did it. For 30 years he went from loss to loss. Finally he was stripped of everything but his two hands, his active brain and his dogged failure to know when he was beaten. Even his health had given way under the struggle and the lack of results.

Now the man is 55 and he has a dear little home in the country and a car to take him to his flourishing business. What did it? His optimism. He always felt sure that his next effort would work out better—and at last one did.

There is a basic truth in the Sage's cheer: "Optimism can't lose."

Draw-In Work The draw-in work used so extensively in handkerchiefs is very simple to do properly done. The method is to draw out two threads of the linen, leaving one between the spaces, then draw the end of this thread a little way. Knot it to a silk thread, which in turn is knotted to a doubled strand of embroidery cotton, and taking hold of the opposite end of the fabric thread draw it out, at the same time drawing in the colored thread.

HOLDING A HUSBAND

Adele Garrison's New Phase of "Revelations of a Wife"

The Confirmation Made Read in Lillian's Face. I purposely walked with a jaunty stride and forced a smile to my face, as I stepped toward the car where Dicky and Robert Savarin were waiting. But the shock I had received in being told of Marion's death, even though the next minute had brought proof of her well-being, had been too great for me to hide its traces. Both men exclaimed at the sight of me—Dicky swung toward me and put his arm under mine.

"Good heavens, girl! Your face is like an ashen heap. What's the matter?" "Bad news from the hospital?" Robert Savarin's lips were stiff as he framed the words. "No, Good," I replied. "Both Marion and Lillian are in splendid condition this morning, and we can see them as soon as we get there."

"Madge Explains." "Are you ill, sweetheart?" Dicky's voice held the tender solicitude which softens any terror, any ailment for me. "No, but I've had a shock that has upset me. I'll be all right presently, and I'll have time to tell you about it, for I don't want to drive for a minute or two."

"Perhaps you think it strange that I don't offer to drive, Savarin," Dicky said flippantly, his volatile spirits rushing back with the assurance that I was all right, and that there was no bad news. "But I assure you that taking candy from a baby is a mild crime compared to taking the wheel from my wife."

I smiled faintly under his raillery, the struck directly into my story. They listened attentively, characteristically, Dicky with little outbursts of indignation, Robert Savarin, quietly but showing distinctly, sympathetically, his comprehension of what the shock had been to me.

"That woman ought to be lynched," Dicky said when I had finished. "But I fancy it's a mistake not unknown in hospitals at that. I know I've had the same thing happen to me three distinct times."

"It's a mistake that there's absolutely no excuse for making," said kindly Robert Savarin, sternly, and I saw that the thought of what might have been had struck him deeply.

"Visitors for Miss Marion." "Suppose we don't think of it any longer," I suggested turning my switch key. "I told the nurse to tell Marion we'd be there inside of 15 minutes, and I must make good my promise."

"You'll have to go some," Dicky said, looking at his watch. "I'll take the back streets," I replied, sending the car forward. "There's a most efficient nuisance of a motorcycle cop over here," Dicky explained, "and he certainly holds you strictly to 15, which is ridiculous in the forenoon hours. Do you drive?"

"I've learned in the last year," Robert Savarin replied. "What make of car have you?" I suspected that Dicky had asked the question purposely in order to divert our guest's mind. And whether accidental or intentional, it was efficacious, for the motor discussion that followed lasted spiritedly until we reached the hospital door. Then Robert Savarin fell silent, and I hurried him down the hall and into the corridor which led to the private rooms.

"Wait here just a moment," I whispered, as we neared the door. "I'd better speak to Miss Jones first. The nurse answered my light knock quickly, stepped outside, and shut the door after her."

"Has her uncle arrived?" she asked, then smilingly: "I hope he hasn't breakfasted, for Marion refuses to eat hers until he can eat with her. So if he will give me his order I will hurry it down, for I am anxious to have Marion eat her breakfast as soon as possible."

I hastened to introduce Miss Jones to the two men, and to explain her dilemma. Robert Savarin was prompt and smiling in his response. "Any breakfast you serve will be perfectly satisfactory," he said. "I would like a cup of strong coffee, the rest is immaterial."

"Very well, then, if you will follow me, please." She opened the door and called cheerily: "Visitors for Miss Marion." Dicky and I purposely held back a little that Robert Savarin might go in first. To me, Miss Jones said: "Have you and Mr. Graham breakfasted?" "Royally," I smiled. "Just serve the three."

"I'll go and order immediately," she said, adding with a significant smile: "I fancy my services are not much needed here."

Robert Savarin was kneeling by Marion's bed, while the child, with her hands tugging at his hair—an odd trick of hers—was excitedly pouring forth her delight at his arrival. And on Lillian's face, watching them, there was the "glory that never was on sea or land."

(Continued Monday.)

Common Sense

By J. J. MUNDT. Money and the Wife. Mr. Married Man, you would be quite indignant if your wife asked you to give an account of every dollar she spends, but if she asks you for a dollar you are quite aggrieved if she does not tell you at once what she intends doing with it.

As long as you do not tell her what you spend, why should you ask her for what she has spent her money? You cannot treat your wife as a child, making her give an accounting of every little penny she parts with.

Now be honest, how would you EAT Red Top Macaroni Foods—the muscle builder—the food of the worker—the one dish of which the appetite does not tire. It is made GOOD for you to eat. It contains genuine Semolina, from which the best macaroni is made. For sale at all grocers.

Now be honest, how would you EAT Red Top Macaroni Foods—the muscle builder—the food of the worker—the one dish of which the appetite does not tire. It is made GOOD for you to eat. It contains genuine Semolina, from which the best macaroni is made. For sale at all grocers.

Do you consider you have more rights with the family income than she? Is this the way you look at your wife's side of the money question? (Copyright, 1921, International Feature Service, Inc.)

Sixth Fine Art. Mrs. Mary H. Greenwalt of Philadelphia has invented what she calls the sixth fine art. The invention is a light and music phonograph by which changing lights show through a globe in sympathy with the music.

Cheese Balls. Cheese balls served with salad make an artistic as well as a tasty addition to the dish. Made as follows, they are delicious: Combine soft cream cheese with chopped chives, olives, sweet peppers and nuts. Cooked egg yolk or spinach extract are sometimes mixed in for the sake of color. If the balls are rolled in chopped chives, parsley or nuts both flavor and color are applied.

To Clean Ironware. An excellent way to clean rust from ironware is to cover the spots well with lard and set in a hot oven for half an hour. Then wash with soap and water. The rust and grease will come away together.

"New York" with Cherries. This is one of our very special creams, rich and wholesome. A dessert so convenient for Sunday dinner or tea.

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CENTRAL MARKET
Everything for the Table

Come Once and You Will Come Always

You get tired of the same things to eat. There's always something temptingly new at the Central Market, and when you want an unlimited variety to choose from this is the place to shop. Come once and you will come always to economize at the Central Market.

Fresh Killed Small Size Broilers, per lb.	35c	Fancy Fresh Killed Large Size Milk-Fed Broilers, per lb.	42½c
Steer Pot Roast, per lb.	11½c	Best Cuts Fancy Steer Shoulder Roast, per lb.	15c
Fancy Young Veal Breast, per lb.	10c	Fancy Young Veal Roast, per lb.	17½c
Lean Breakfast Bacon, per lb.	29½c	Steer Round Steak, per lb.	30c
Our 40c Grade Central Special Coffee, lb., 30c; 3 lbs.	88c	5 tall cans Carnation Milk	50c
48-lb. sack Blue Bell Flour at	\$1.98	No. 3 size cans Apricots, 5 cans	98c
Elkhorn Milk, can.	10c	Kellogg's Corn Flakes, pkg. 9c	9c
10 cans	98c	Shredded Wheat, per pkg.	15c
10 bars Crystal White Soap	58c	Bulk Macaroni or Spaghetti 9c	9c
10 bars Electric Spark Soap	48c	4 lbs. Fancy Rice	25c
10 bars D. C. Soap	38c	4 lbs. Navy Beans	25c
10 bars Creme Oil Soap	85c	2-oz. bottle Adv. Lemon or Vanilla Extract	25c
10 bars Palm Olive Soap	85c	No. 3 cans Saurkraut, can.	10c
No. 3 cans Hu-Co Brand Pineapple, can.	30c	Adv. Hart Brand Peas, can.	25c
Butternut Creamery Pkg. Butter, lb.	37c	New York Cream Cheese, lb.	27c
Checked Eggs, per doz.	25c	McCombs' Home-Made Chocolates, 70c quality, per lb.	59c
Extra Fancy Valencia Sweet Oranges, doz.	30c	Item's Creme Dainties and Elin Cakes, lb.	30c
Extra Fancy Elberta Freestone Peaches, bkt.	25c	Fancy Assorted Cookies, per lb.	22½c
Extra Fancy California Italian Prunes, bkt.	65c	Item's Fancy Sodas and Graham Biscuits, lb.	17c
Fresh Fruits and Vegetables—All Kinds All Times		Fresh Baked Pretzels, per lb.	25c
Delicious Honey Cream Cake, Special at, each	50c	Chocolate, Caramel, Coconut 3-layer Cakes, each	50c
All Cookies—per dozen	15c	2 dozen	25c

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Just Arrived—Another Huge Shipment of Live 1921 Milk Fed Spring Chickens; fresh dressed, 37½c to your order, lb.

Meat Specials

Porterhouse Steak, lb.	25c
Steer Rib Roast, boned and rolled, lb.	25c
Fancy Young Veal Roast, lb.	15c
Young Veal Stew, lb.	10c
Steer Pot Roast, lb.	11½c
Steer Shoulder Steak, lb.	14½c
Steer Rib Boil, lb.	14c
Young Lamb Stew, lb.	6c
Home Made Sausage, lb.	15c
Genuine Lamb Legs, lb.	25c
Small Lean Pork Chops, lb.	24c
Sugar Cured Picnic Hams, lb.	18½c
Sugar Cured Bacon, lb.	18½c
Extra Lean Bacon, lb.	27½c

Fruits and Vegetables

Extra large Lemons, dozen	45c
Only one dozen to a customer.	
Large Sweet Watermelon, lb.	3½c
Guarantee seed if you wish.	
Extra large new Red Potatoes, clean, peck	43c
Limes, best quality, doz.	23c
Per 100	\$1.70
Elberta Bushel Peaches, extra fancy, bushel, \$3.35; dozen	25c

Butter-Eggs-Cheese

Thomson's Dairy Malted Fancy Creamery Butter, lb.	42c
Danish Pioneer Creamery Butter, per lb.	39½c
Rex Nut Butterine, lb.	20c
Snow Flake, 5-lb. tub	\$1.08
Fancy Wisconsin Full Cream Cheese, lb.	22c
Fancy Wisconsin Full Cream Nippy Brick Cheese, lb.	15c
Cottage Cheese, per lb.	20c
Strictly Fresh Selected Country Eggs, dozen	33c
Ice Cold Buttermilk, glass 5c	

Ortman's Bakery Products

Delicious Honey Cream Cake, special	50c
Chocolate, Caramel, Coconut, three-layer cakes, each	50c
All Cookies, doz., 15c; 2 doz.	25c

We Sell SKINNER'S the highest grade Macaroni, Spaghetti, Egg Noodles and other Macaroni Products.

BUY Your Groceries and Meats Where Quality of Goods Makes Satisfied Customers

Our special "Breakfast" blend of Santos Coffee, 2 lbs for .55c If you like real honest-to-goodness coffee, don't fail to try this. We know it will please you.

Just received a shipment of Alligator Peas, Red Currants, Blueberries, Sour Cherries and Fancy Dutch Green Apples.

P. & G. Naphtha Soap, 10 bars for	63c
Kellogg's Cornflakes, 3 pkgs. for	32c
Sani-Flush, 2 cans for	43c
Wright's Mavonnette or Thousand Island Dressing, large size, 2 bottles for	54c
Fine for that picnic salad.	
Monarch Oven Baked Beans, 18-oz. cans, 2 for	33c
Fresh Dressed Spring Chicken, per lb.	42c
Choice Shoulder Beef Roast, per lb.	15c

Don't Forget that a Friday Order Means an Early Delivery Saturday

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Fresh Killed Young Hens	30c	Sugar-Cured Skinned Hams (½ or whole)	29c	Sugar-Cured Breakfast Bacon (½ or whole)	25c	Fresh Killed Spring Chickens	38c
CHOICE PRIME RIB ROAST BEEF	20c	PURE LARD, PER LB. AT	12½c	BEST CREAMERY BUTTER PIONEER BRAND	40c		
CHOICE PORK LOIN	20c	SMOKED MEATS		BEEF CUTS			
Roast	20c	Sugar-Cured Picnic Hams	18c	Choice Rib Boiling Beef	6c		
Choice Boston Butts	18c	Cudahy's Puritan Regular Hams	35c	Choice Beef Pot Roast	11c		
Fresh Spareribs	9c	Sugar-Cured Strip Bacon	18c	Choice Beef Chuck Roast	13c		
Fresh Pig Hearts, 3 lbs.	25c	Sugar-Cured Brisket Bacon	18c	Choice Cut Round Steak	22c		
Fresh Pig Livers, 2 lbs.	10c	Cudahy Puritan Bacon, at	45c	Fresh Cut Hamburger, at	12c		
Pickled Pig Feet, 3 lbs.	25c	VEAL CUTS		Choice Corned Beef at	12½c		
Fresh Leaf Lard	13c	Choice Veal Stew	12½c	Fresh Beef Hearts	8c		
SAUSAGE AND COOKED MEATS		Choice Veal Roast	17c	Fresh Beef Liver	12½c		
Choice Wienies	18c	Choice Veal Chops	22c	CHEESE			
Choice Frankfurts	18c	Choice Veal Legs	20c	Fancy Brick Cheese	25c		
Choice Polish Sausage at	18c	Choice Veal Loin	20c	Fancy Cream Cheese	28c		
Choice Garlic Sausage at	18c	GENUINE SPRING LAMB		SPECIALS ON CANNED GOODS			
Fresh Liver Sausage	16c	Fancy Forequarters	14c	Fancy Tomatoes, 3 for	30c		
Fresh Bologna Sausage at	16c	Fancy Hindquarters	22c	Fancy Sweet Corn, 3 for	30c		
Choice Minced Ham	22c	Fancy Short Legs	25c	Fancy Pork and Beans, 3 for	30c		
Choice Pressed Ham	22c	Fancy Lamb Chops	25c	Fancy Early June Peas, 3 for	35c		
Fancy Dill Pickles, per doz.	35c	BUTTERINE		Fancy Sardines, 5 cans, for	25c		
EXTRA SPECIALS		Swift's Gem Nut	21c	Evaporated Milk, tall cans	10c		
Fancy Navy Beans, per lb.	7c	Swift's Premium	22c	Evaporated Milk, small cans	6c		
Fancy Lima Beans, per lb.	10c	Swift's Snowflake, 2-lb. pkg.	\$1.05	Fancy Catsup, 8-oz. bottle	16c		
Fancy Summer Sausage, at	20c	Swift's Snowflake, 5-lb. pkg.	\$1.05	Fancy Catsup, 16-oz. bottle	20c		
Fancy Salome Sausage, at	35c	Brookfield Butter	43c				

Stores Open Until 8 P. M. Saturday