

fect. She feels that every boy and girl in the state has a right to a good education, and that it is the duty of the people to see that they have it. When the life of one girl is broadened and enriched by the assistance of the club, the town and the state are so far uplifted. The meeting recently held in the interest of education was a decided success and much good is expected to result from it. Mrs. Blair, the president of the club, is deeply interested in the work.

The D. A. R. of Georgia are working on an especially worthy object at present. The preservation of the old fort at Frederica, built by James Oglethorpe, and also the building of a monument to the admission of women to the state university. Georgia provides no separate institution for the higher education of women and the great mass of women in the state are sent to go far for their college training. The consequence is that they have to go without. Mrs. S. B. Morgan, of Savannah, has been foremost in the work of furthering this object of the work of women of the state. She has advanced for six years to interest Georgia in the plan.

The regular meeting of the Poet's Round Table club will be held as usual on the last Monday in the month at the home of Mrs. Stanley H. Clawson, and as the meeting is the final one of the year, Mrs. Hemphill, the historian, will give her report and plans will be discussed for the next year. Owing to the fact that the club meetings have been more of a social than a literary nature, a number of the members are considering the question of changing the name of the club to "Poet's Round Table." Mrs. W. H. Dale, the president, has been absent for some time and nothing has so far been decided upon, but at the next meeting plans will be discussed and should the question of a permanent fall, a program will be arranged for the coming year.

At the Ladies' Literary club yesterday afternoon, the amusing comedy sketch entitled "Aunt Hannah's Quilting Party" was given by the cast which presented it at the First Congregational church.

The regular meeting of the Reviewers' club was held on Monday at the home of Mrs. C. D. Moore, the program consisting of an address by Mrs. C. D. Moore, president of the club, on "The New Movement in French Sculpture." Mrs. Helen Root, University of Utah, and a Christmas story by Miss Mary C. May.

The spirit of liberty chapter, Daughters of the American Revolution met Thursday with Mrs. M. A. Breeden. Mrs. Mary M. F. Allen of Park City was chairman of the day. Miss Ethel Paul gave a book review and Miss Olive Jennings sang.

The Cleofan met on Tuesday with Mrs. H. L. A. Culmer. Mrs. Katie Craft being chairman of the day. The reading of "Seaside and Lilies" was continued by the club. The next meeting will be with Mrs. Ada Cannon, 58 Fourth East street, and the topic will be "Robert Louis Stevenson," to be given by Mrs. Edna Wells Sloan.

**THE LARGER OUTSIDE CITIES**

#### ODDEN.

One of the prettiest home weddings of the season took place Wednesday evening at the beautiful home of Judge and Mrs. Thomas D. Dee on north Washington avenue, when their daughter, Mary Elizabeth, was married to Mr. Ambrose Shaw. The ceremony was performed by Bishop James Taylor in the presence of the relatives and a few friends. A sumptuous repast was served after the ceremony.

The bride is a talented and charming young lady, and a leader in the social realm. The groom is a son of Ambrose Shaw and a prominent young business man in the employment of the Eccles Lumber company. Mr. and Mrs. Shaw will make their home at Washington ave., and Fifteenth street where they have built a pretty residence.

Frank K. Nebeker was an Ogden visitor this week.

Mrs. J. Cotes has gone to Nevada to visit for a short time with friends.

Wednesday the second annual ball of the International Brotherhood of Electrical Workers No. 316 took place at Dignan's dancing academy. It was an evening of real enjoyment for about five hundred who participated in the evening's pleasures. Tripping the light fantastic was indulged in until long after midnight to the sweet strains of music discoursed by Dignan's orchestra. One of the special features of the evening was the beautiful electrical illuminations. Among the inscriptions spelled out with colored lights were: "Merry Christmas," "Happy New Year," and "Welcome." There were fully five hundred electric lights used in the hall. The affair was one of the most successful balls ever given in Ogden.

The Child Culture club met yesterday afternoon with Mrs. Joseph E. Wright. A very pleasing and interesting program was rendered.

The fifth annual ball and banquet of the Weber club will be held at Dignan's hall on the evening of December 29th. The affair promises to excel in a social way all previous gatherings of the club. Invitations will be sent to some of the most prominent citizens in the state.

The members of the Evening Star lodge were entertained Thursday afternoon by Mrs. Robins and daughters.

The ladies auxiliary of the B. of L. F. gave a card party Thursday evening.

Miss Roxina Pidecock, one of Ogden's most charming and popular society ladies, was wedded this week to Mr. Clarence Gunnell, a highly esteemed young gentleman of this city.

The Knights of Pythias had a visit Monday evening from the Grand Lodge officers. After the regular business those present adjourned to the adjoining banquet hall where a sumptuous supper was served.

#### PROVO.

Miss Grace Harrison and Mr. Cook were married on Wednesday. Both are prominent and highly respected young people of our city.

Mrs. Dr. F. W. Taylor entertained in honor of her sister, Mrs. A. O. Whitmore, on Wednesday afternoon. The guests were Mrs. Alex Hedquist, Mrs. Ernest Partridge, Mrs. Freda Barnum Cluff, Mrs. Mabel Davis, Mrs. Clara McIntosh, Mrs. Woodhouse, Miss Clara Holbrook, Misses Ada and Laura Dusenberry and Misses Ethel and Ivy Whitmore.

Mr. and Mrs. John C. Graham were given a grand surprise at their home on Wednesday evening. It is pronounced by all guests present to be the most perfect event of the season.

Miss Florence Martin was a Salt Lake visitor this week.

Mrs. J. R. Twelves gave two very elegant social events this week. On Wednesday afternoon she entertained

the aged widows of the city, and on Thursday evening a very enjoyable social was given.

Mr. and Mrs. Samuel Adams are now located in their new residence on Third South.

Mrs. Hampton S. Henderson of Grand Junction, will spend the holidays with her mother Mrs. David Clark.

Mrs. A. D. Sutton, and Miss Mildred Clarke were Salt Lake visitors on Friday.

Mrs. Albert Cox of Goshen was the guest of her sisters, Mrs. Erchanbrack and Mrs. Stubbs this week.

The Card club was entertained by Mrs. Eph Sutton on Wednesday evening.

Mr. and Mrs. R. C. Watkins have moved into their elegant and elaborate home on Academy avenue.

Mrs. J. D. Denhalter was a Salt Lake visitor this week.

Mrs. Edith Beck Martin will return to California to spend the winter.

Miss Kate Okberry of Goshen was visiting Provo friends this week.

Mrs. O. W. Hyde has gone to Alpine to attend the seventy-fourth birthday anniversary of her father, W. J. Stony, which was celebrated by a large family gathering today.

On Wednesday evening a large number of friends of Mr. and Mrs. J. C. Graham visited them as a surprise party. A delightful evening was spent with music, song, readings and games and partaking of delicious refreshments.

Thursday evening the members of the quorums of Seventy in this city and neighborhood held a reunion in the First ward social hall. An interesting impromptu program of speeches, music and song was rendered. Among the singers were Mrs. Lillian DeLoery and Mr. William D. Roberts, Jr. The ladies provided a tempting repast, and an evening of genuine sociability was enjoyed by all present.

White Diamond Cider. All fountains.

#### EUREKA.

Mrs. Beverly Harper entertained the ladies of the Aid society very pleasantly at her home on Thursday afternoon last.

A happy surprise party was given to Miss Mable Morley at the home of her parents, Mr. and Mrs. Joseph Morley, on Friday evening. A large number of her young friends were present and the hours were spent in playing games. Refreshments were served during the evening.

The Ladies' Aid society will give a banquet and oyster supper on the evening of December 18, at I. O. O. F. hall.

Mr. and Mrs. William McCullough have removed from Brigham and will reside during the winter at their residence on Main street near the summit.

The ladies of the L. D. S. Church are working hard to clear the indebtedness on that edifice and will give a grand ball at the church on Tuesday evening, Dec. 15, the proceeds to be used for that purpose.

Mr. and Mrs. John H. McChrystal and son, Arthur, are the guests of Salt Lake friends this week.

Mrs. Andrew Van DeGraff has returned from a visit to Ogden. She was accompanied by her mother, who will be her guest for a while.

Mrs. Henry Crowthers of Salt Lake was the guest of her sister, Mrs. Arthur M. Brown, this week.

Mr. and Mrs. Menlow of Payson, are the guests of their son, Ernest Menlow, of the Centennial-Eureka mine.

Daston's favorite orchestra has made arrangements for a series of masquerade balls, to be given at Eureka on Wednesday evening, Dec. 16.

Hassell's hall, Mammoth, Thursday evening, and at the Opera house at Silver City, on Friday evening.

Olive Baker has gone to Pocatello, Idaho, on a visit to his mother and sisters.

A. J. Reese of Spanish Fork was the guest of relatives at Knightville this week.

Miss Mabel Nugent is up from Mt. Pleasant, and will remain the guest of her father, John Nugent, until after the holidays.

Mrs. A. C. Carlson has recovered from her recent illness and has assumed her position as teacher in the public school.

The Home Dramatic company are busily engaged in rehearsing the play of the "Vagabond," under the direction of Harry J. Beane, which will be produced at the Opera house during the holidays.

The Eleventh Hour club gave a select dance at the L. D. S. church on Friday evening, which proved to be a great social success.

Judge J. E. Bagley and Walter Ritchey of Ogden will address the people of Eureka at 10 P. M. hall on Monday evening next under the auspices of Quilrith lodge No. 19, A. O. U. W.

Miss Alta Erchanbrack and her company of singers will give a rendition of the opera "Pauline, the Belle of Saratoga" at the Opera house about Holiday season for the benefit of Mr. J. N. Christie, the widow of the unfortunate man who lost his life in a cave-in at the Bullion-Beck mine about six weeks ago.

Miss Marguerite Robertson will give a concert in the L. D. S. church on Dec. 21.

White Diamond Cider. All fountains.

#### IN WOMAN'S WORLD.

The Continental custom of beginning a dinner with an appetizer is growing in favor of this country. Instead of oysters or clams, the feast is now preceded with anchovies, or anchovy toast, or raisins, deviled sardines, or oyster cocktails. The taste for anchovies is perhaps an acquired one, but it is well worth cultivating. The Italians have a tempting savory made by cutting up olives and garlic and mixing them with anchovies shredded with a fork just before sending to the table. We would probably prefer to shed our own anchovies after they have been served. The garlic may be omitted, but, if liked at all, it adds greatly to the morsel.

Some chafing-dish hints culled from the pages of What to Eat: The first time the chafing-dish lamp is used pour a little alcohol into it, let it stand for a few minutes and fill up. If the lamp gives out before the cooking is finished let the lamp cool a little before refilling, as the ignition point of alcohol is low. Always have a metal tray under the chafing-dish. Never leave the alcohol bottle uncorked, as the fumes ignite very easily. If you have been careless in this regard and the contents of the bottle ignite, don't scream or faint or throw water on the flame. Simply clap your hand over the mouth of the bottle. This will extinguish the flame at once. Use sherry sparingly in making lobster or crab Newberg, since alcohol has a toughening effect on fish.

Guest room soap comes in boxes of one dozen. Each one is a tiny cake, lightly wrapped in perfumed paper. The same soap is used in the best hotels, giving the guests the comfortable assurance that they are using a perfectly fresh piece each day.

What will be new to many housekeepers is the dictum of a cooking teacher to the effect that the ingredients for pancakes, fritters, and the like should be mixed at least two hours before the batter is needed. In this way the flour has a chance to swell and the batter is not only better, but more wholesome.

Pastry scraps may be utilized to make luncheon basket dainties. Roll

#### A SPORTING DUTCHESS.



A leader in French smart society, the Duchess de Brissac, has won fame in the hunting field. She is understood to her famous mother, the Duchess d'Uzes, and will doubtless succeed the latter in the unique distinction of being the only female "master" of hounds in France. The Duchess d'Uzes uncouples the dogs for the hunt herself.

what is left from the pies into a thin sheet and spread with chopped dates, raisins, figs, nuts—a mixture of whatever is at hand—lay another sheet of paste on top and press lightly with the roller. Cut into shapes and bake a delicate brown. Or sprinkle the rolled-out scraps with grated cheese seasoned with salt and cayenne pepper, cut into long strips, and bake.

A variation in fried bananas for a dessert is to fry them croquet fashion. The skin is removed and they are cut in two, leaving sugar ends so they will stand upright. They are then rolled in flour and fried in hot fat. An excellent sauce to serve with them is a little currant jelly diluted with boiling water, and added to a little shredded candied orange peel. A lemon sauce may be used if preferred. The liking for cooked bananas seems to be a cultivated one, but it is worth while to encourage the taste, for the fruit as a food is wholesome and nutritious.

A prize recipe for plain stewed prunes has been developed in response to a competition started by a California fruitgrowing association. As it was selected from those of many competitors, it may be supposed to represent

the perfected process of serving this useful fruit in the simplest way. Wash one pound of prunes in several waters, nearly cover with water, and let stand overnight. Then simmer on the back of the stove until tender. Just before removing from the stove add a large tablespoonful of sugar.

Here is a prize recipe for stewed prunes given in a competition begun by a California fruitgrowing association. Wash the prunes in several waters, nearly cover with water, and allow to stand overnight. Simmer over a slow fire until tender. Do not put in any sugar until before the prunes are done.

For pumpkin custard pare a ripe pumpkin and cut it into cubes. Steam with a little salt until tender. The pumpkin should be very dry. Press through a sieve, add a generous lump of butter, and set aside to get cold, overnight, if possible. Add a pint of milk, three eggs beaten up with a cup of powdered sugar, some cinnamon, and the juice and grated rind of a lemon. Bake in small custard cups for one hour in a moderate oven. Serve cold with whipped cream.

The old fashion of covering pantry

shelves with paper has fallen into disfavor. In fact, the custom was questionable from a sanitary point of view, as any one may know who has ever changed the paper coverings and observed the amount of dirt they managed to accumulate in a short time. Pantry shelves should be painted with several coats of white paint, or covered with white-oil cloth. Either plan is good, and the shelves may be scrubbed as often as necessary.

Harper's Bazar recommends for the soup course at a luncheon this white soup made from almond milk: Blanch half a pound of Jordan almonds and ten bitter almonds and pound together in a mortar, mashing from time to time with milk until a pint has been used. Strain through a fine cheese cloth. Scald three cups of milk with two tablespoonfuls of sugar and half a teaspoonful of salt. Stir in the almond milk and continue stirring until it is hot, when serve at once with chutneys. For those who wish to avoid bread one inch in diameter, arrange on a baking sheet, and sprinkle with fine sugar, melt the sugar and glaze the crutons in a hot oven, repeating the process on the other side of the crutons.

Chestnut parfait is a delicious autumn dessert. A good French recipe calls for the yolks of eight eggs beaten until light, when add one cup of maple syrup. Place the mixture over a slow fire until the eggs have thickened sufficient to coat the spoon. Turn into a bowl, flavor with vanilla, and beat with a whip until cold, when it will be very light indeed. When the custard is cold add a pint of whipped cream, and a cup of boiled chestnuts cut into dice. Roll each piece in powdered sugar, else they will sink to the bottom. Stir in quickly and pack the freezer immediately in ice and salt. Freezes for three hours.

Tart apples and celery cut up in equal quantities and mixed with hickory nut meats make an excellent salad. Serve on lettuce leaves, dress with oil, vinegar, dressing, and garnish the salad bowl with autumn leaves.

Those who have trouble with custards are recommended to scald the milk to be used, set it aside until cool, and make the custard as usual. It will not curdle.

#### A REED SHAKEN WITH THE WIND.

Without Will Power, Courage, Ambition, Energy or Hope, the Dyspeptic is Willing to Give Up the Struggle.

The confirmed dyspeptic has as little interest in life as any human being. He is unfitted for his duties and is indifferent to his change. He is unable to enjoy the business and social relations that constitute the life of the average man. All his hopes are absorbed by the one hope to get well and again be able to enjoy the good things of life. Until this is realized, he is sick at heart and feels himself to be of little use.

Stuart's Dyspepsia Tablets are the sufferer's tree of life. They will cure him and bring him health and happiness just as sure and certain as he takes them. They are sure because they are natural and no other cure but a natural one is sure. They act on the food and digest it just as well as a stomach would. They contain exactly the same chemical properties as the digestive fluids of the stomach.

By putting Stuart's Dyspepsia Tablets in a bottle or jar with any kind of food, meat, eggs or vegetables, with sufficient amount of water, the process of digestion is carried out just as it is in a healthy human stomach and in the same time. There is consequently no unnatural disturbance of the digestive organs resulting from the use of Stuart's Dyspepsia Tablets. They relieve the weak and worn-out stomach of its work and permit it to rest up and recuperate and regain its normal health and strength.

A well known Buffalo physician says: "I prescribe Stuart's Dyspepsia Tablets on all occasions as a relief for weak, ened and run-down stomachs. I find they contain all the ingredients necessary for the proper digestion of the food and will do more to give the stomach the needed rest than any medicine I could prescribe. They have never failed to give immediate relief in all my cases and I do not hesitate to recommend them to all sufferers from dyspepsia."

Stuart's Dyspepsia Tablets are for sale by all druggists at 50 cents a box

#### LACE OVER PEAU DE CHINE.



The new silk which forms the underdress of this exquisite dinner gown is a delightfully graceful material. Between this and the lace comes a pink chiffon slip over the white silk and a white chiffon slip under the creamy lace. The sleeves are of the white chiffon, tucked, with lace cuffs. The belt is of the silk folded.

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