

Another "Dot" Contest May 8th

CONDITIONS

Every subscriber, new or old, will be entitled to one guess with every fifteen cents paid on subscription account.

You can guess as many times as you wish. The more guesses you turn in the better your chances of winning. The subscription price of the Daily (Morning or Evening) and Sunday Bee is 15 cents a week by carrier, or \$2.00 for three months by mail.

No one connected with The Bee directly or indirectly will be allowed to enter this contest.

Pay a 4 Weeks' Subscription and get 4 guesses.
A 3 Months' Subscription and get 13 guesses.
A Year's Subscription and get 52 guesses.

The more guesses you turn in the better your chances of winning.

We Guarantee That Everyone Sending Us the Correct Sum Will Get a Prize.

Address All Answers to PUZZLE DEPARTMENT, THE OMAHA BEE, OMAHA, NEB.

"Dot" Contest

Starts in The Evening Bee

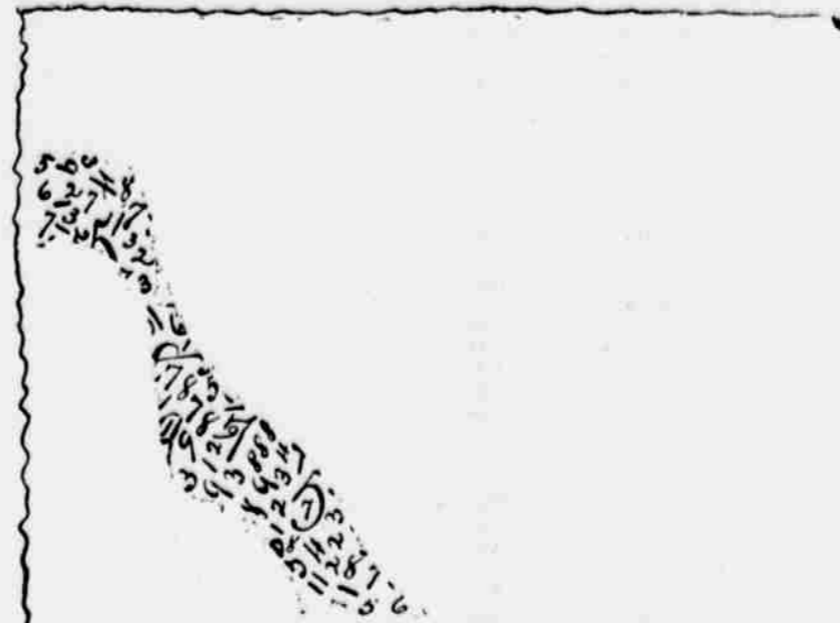
\$1,500 in Prizes and a Bull Pup

THE PRIZES

To those sending us the correct sum of the figures The Bee will give the following prizes. NOTICE THE ARRANGEMENT OF THE PRIZES.

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| <p>Everybody has an equal opportunity to win, regardless of where you live or when you send in your guess.</p> <p>The first prize goes to the first person sending us the correct sum. The second prize to the second person—the 100th prize to the 100th person etc. The total number of correct guesses received up to the time of going to press will be published daily.</p> <p>First Prize—Cash.....\$50.00</p> <p>Second Prize—One Mandolin.....\$25.00</p> <p>Third Prize—Lot in Council Bluffs.....\$10.00</p> <p>Fourth Prize—Cash.....\$10.00</p> <p>Fifth Prize—A "New Home" Sewing Machine.....\$55.00</p> <p>FIFTH PRIZE BULL PUP.</p> <p>10th to 24th Prizes—10 bottles Cra-mer's Kidney Cure.....\$10.00</p> <p>25th Prize—Cash.....\$10.00</p> <p>26th to 30th—10 pairs Orpheum Seats, \$10.00</p> <p>31st to 40th—Recent Novels.....\$7.00</p> <p>41th Prize—Cash.....\$15.00</p> <p>50th Prize—One Bicycle.....\$25.00</p> <p>70th Prize—One-half dozen Pearl Handie Fruit Knives.....\$5.00</p> <p>100th Prize—Cash.....\$15.00</p> <p>11th Prize—Carving Set.....\$5.00</p> <p>150th Prize—The Parrot.</p> <p>144th Prize—A fine basket seat, rubber lined, and spring Run-About.....\$10.00</p> <p>160th Prize—One Washboard.....\$15.00</p> <p>200th Prize—One Banjo.....\$5.00</p> <p>210th Prize—One Photo Album.....\$5.00</p> <p>215th Prize—One Toilet Case.....\$3.00</p> <p>225th Prize—One Cut Glass Water Bottle and 6 Tumblers.....\$11.00</p> <p>250th Prize—Pocket Kodak.....\$10.00</p> <p>270th Prize—One Set Rogers' Best Spoons.....\$2.25</p> <p>280th Prize—Two Pounds Candy.....\$1.00</p> <p>285th Prize—1 Standard Dictionary \$12</p> | <p>29th Prize—One Ton Sheridan Coal.....\$2.00</p> <p>300th Prize—ONE WHEELER AND WILSON SEWING MACHINE.....\$60.00</p> <p>320th Prize—Two Pounds Candy.....\$1.00</p> <p>375th—One set Rogers' Best Spoons.....\$2.25</p> <p>400th Prize—One Standard Dictionary.....\$12.00</p> <p>450th Prize—Two Pounds Candy.....\$1.00</p> <p>500th Prize—MANDALIN.....\$25.00</p> <p>60th Prize—One set Rogers' Best Spoons.....\$2.25</p> <p>700th Prize—POCKET KODAK.....\$10.00</p> <p>800th Prize—One set Rogers' Best Spoons.....\$2.25</p> <p>820th Prize—A beautiful Walnut Case Organ.....\$85.00</p> <p>900th Prize—Two Pounds Candy.....\$1.00</p> <p>1000th Prize—Cash.....\$15.00</p> <p>1100th Prize—Ton Sheridan Coal.....\$2.00</p> <p>1200th Prize—One Standard Dictionary.....\$12.00</p> <p>1300th Prize—The Monkey.....\$15.00</p> <p>1400th to 1450th Prizes—Candy.....\$1.00</p> <p>1500th Prize—WHOLE POTATOES.....\$10.00</p> <p>Intermediate Prizes—Art Pictures and Books.....\$720.00</p> <p style="text-align: right;">TOTAL.....\$1,500.00</p> |
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Total \$1,500 and a Bull Pup.



Can You Add Correctly?

Prizes for the Nearest Correct Sum of All the Figures.

NOTE—The above is the exact size of the figure plate. All the space inside the border will be covered with figures similar to the one shown. There is no figure higher than 9. There are no combinations of figures. Each figure is complete in itself.

Are You Good at Adding?

There is no trick about the puzzle. It is absolutely a matter of skill and ingenuity.

This Contest Closes at 5 p. m., Wednesday, May 29.

The correct sum and list of prize winners will be published in The Sunday Bee, June 2nd.

USE THIS BLANK IN ALL CASES.

The Bee Publishing Co., Omaha, Neb.

Guesses on the Figures

Date Received

Time

Enclosed find \$.....to apply on my subscription account.

Name

Street and No.
Where paper is delivered.

Postoffice State

Where paper is sent.

Are you taking The Bee now?

If not, when do you want it started?

TABLE AND KITCHEN.
Practical Suggestions About Food and the Preparations of It.

Daily Menus.
THURSDAY.
BREAKFAST: Fruit, Cream, Cereal, Poached Eggs, Scalloped Potatoes, Coffee.
LUNCH: Fried Tomatoes, Bannana and Nut Salad, Dressing.
DINNER: Curry Consomme, Baked Macaroni with Cheese, Creamed Potatoes, String Beans, Crab Salad, Coffee.
FRIDAY.
BREAKFAST: Fruit, Cream, Riced Eggs on Toast, Hashed Brown Potatoes, Sally Luncheon, Coffee.
LUNCH: Halibut a la Delmonico, Cucumbers Salad, Cake.
DINNER: Vegetable Soup, Broiled Chicken, Mashed Potatoes, Spinach, Cold Shaw, Rhubarb Pie, Coffee.
SATURDAY.
BREAKFAST: Fruit, Cream, Hashed Dried Beef in Cream, Plain Boiled Potatoes, Hot Biscuits, Coffee.
LUNCH: Cream of Asparagus Soup, Baked Stuffed Peppers, Bannana Fritters, Cereal Coffee.
DINNER: Cream Harley Broth, Consomme of Lamb, Green Peas, Mashed Potatoes, Turnips in Cream, Egg Salad, Coffee.
SUNDAY.
BREAKFAST: Fruit, Cream, Planked Whitefish, Potatoes Stewed in Cream, Milk Toast, Coffee.
DINNER: Roast Spring Lamb, Mint Sauce, Mashed Potatoes, Succotash, Stewed Mushrooms, Pineapple Salad, Chocolate Frappe.
SUPPER: Crab Flakes a la Maryland, Asparagus Salad, Strawberry Cake, Chocolate.

BUNCH OF RECIPES.
How an Experienced Cook Utilizes Reliable Formulas.
It is not multiplicity of recipes that gives one cook the advantage over those who have but few at their command, but the ability to utilize a few very good and reliable formulas in such a manner as to present them in a variety of forms so dissimilar that they are not recognized under different names.
We may take, for example, the chou

paste (cream puff paste), or croquette mixtures. By changing shape, filling, seasonings or method of cooking these mixtures will make a very different variety of dishes.

Chou Paste.—Put half a pint of cold water in a saucepan with two ounces of butter, have ready four ounces of sifted flour, and as soon as the water comes to a boil throw in the flour and begin to stir rapidly. Continue to stir vigorously until the paste is perfectly smooth and forms into a ball, leaving the sides of the saucepan clear. Remove from the fire, turn into a bowl and beat for a few minutes, then stand away to cool. When perfectly cool put into the mixture four eggs, unbeaten, adding one at a time and beating vigorously after each one is added. After adding the last egg beat the batter for at least fifteen minutes, until it is smooth and soft, but not thin. This can be used at once or kept for several days.

Duchess Consomme.—Butter a small square or oblong baking tin and cover with thin layer of the chou paste. Bake in a quick oven for six or eight minutes, then dot with forcemeat laid in small lumps some distance apart, so you can cut the pate into twelve blocks of equal size, each one being covered with the forcemeat. Put these in the tureen or soup plates and pour hot consomme over them and serve.

Ball Fritters.—Add a tablespoonful of sugar to the water and butter for the cream puff or chou paste mixture and when the batter is cold drop by small spoonfuls into deep, hot fat and fry a nice brown. These are also called choux fritters.

Cream Puffs.—When your chou paste is ready to use, drop it, by the tablespoonful, onto buttered baking tins, leaving two-inch space between the puffs. Have an oven with a stronger heat at bottom than the top, as the puffs must rise quickly and be very light before browning on top. Do not have the oven too hot, as the puffs will scorch easily. Bake for twenty-five minutes, or until they are perfectly light to the touch. When cold make an opening at one side of each puff and fill with the following: Half a pint of milk, four eggs, one tablespoonful of cornstarch, four tablespoonfuls of sugar and a teaspoonful of vanilla. Heat the milk to scolding point in a double boiler, beat the eggs and sugar together until light, add the cornstarch, beat again; pour the hot milk over the mixture and then return to the double boiler. Stir and cook until quite thick. Remove from the fire. Add the vanilla and stand away to cool before filling the puffs.

Southern Cream Cakes.—Add a tablespoonful of sugar and a little vanilla to the cream puff batter, finish and bake in same way, using but a teaspoonful of the mixture for each cake or puff. When done and cold, fill with whipped cream, or chocolate russe, and dip the tops into melted fondant-colored chocolate, strawberry, pistachio, etc.

These are nice for children's parties.

Coffee or Chocolate Eclair.—Put into a saucepan a half pint of milk with two ounces of butter. Set over the fire and

stir with a wooden paddle. When it boils add a quarter of a pound of flour that has been sifted before weighing, and stir rapidly until the paste is smooth and leaves the side of the saucepan. Remove from the fire. Add four unbeaten eggs, one at a time, as for cream puffs. Put a small tube in a pastry bag, fill bag partially with the batter and press out in a buttered baking tin three inches in length, having one end larger than the other. Bake same as cream puffs. When cold open the eclairs at the side and fill with cream.

Cream for Eclairs.—Put two tablespoonfuls of flour in a bowl and rub to a smooth paste with a little milk. Then stir into this a pint of scalded milk. Beat three eggs light with six ounces of sugar. Add the milk and flour to this, return to the fire and cook five minutes. Add a teaspoonful of butter and quarter of a teaspoonful of salt. When cool flavor with vanilla, lemon or almond.

Icing for Eclairs.—Put two cupfuls of granulated sugar in a saucepan with one cupful of water, stir until the sugar is dissolved; then boil until a soft ball can be formed by dropping the syrup into cold water. Turn out on an oiled platter or marble slab. Let it cool about ten minutes. Put an ounce of coffee in a saucepan with a cupful of cold water and boil until reduced to about two table-

spoonfuls. Strain through a cloth and let cool. Chop the meat very fine. Season well with salt and pepper, add a little onion juice, grated nutmeg and minced parsley.

For each pint of meat make a sauce of half pint of milk or cream, two level tablespoonfuls of butter and four of flour. Heat the milk in a double boiler. Rub the butter and flour together to a smooth paste, and add to the hot milk. Stir and cook until thick. Then add the yolks of two eggs. Mix well and add the meat and more seasoning if necessary. Turn out to cool and form into eclair shapes. Place in buttered pans and bake in a quick oven. Put a small bone or piece of macaroni in the small end of each eclair, decorate each bone with a paper frill, and serve the eclair arranged around base of mound of green cream with a border of mashed potatoes. This mixture may be used for croquettes and the eggs omitted. Sweetbreads or mushrooms may be used to make croquettes more dainty. The croquettes are, of course, fried. They may be made into pyramid shape or formed into balls and given some other name.

Chicken Cutlets Baked.—Take a chicken weighing three pounds, prepare it as for roasting, put it into a saucepan, cover with boiling water. Add an onion, a few cloves, a few sprigs of parsley and thyme and cook until tender. Then remove the fat and skin, grille fat and bones. Return the

skin and bones to the liquor in the saucepan. Chop the meat very fine. Season well with salt and pepper, add a little onion juice, grated nutmeg and minced parsley.

For each pint of meat make a sauce of half pint of milk or cream, two level tablespoonfuls of butter and four of flour. Heat the milk in a double boiler. Rub the butter and flour together to a smooth paste, and add to the hot milk. Stir and cook until thick. Then add the yolks of two eggs. Mix well and add the meat and more seasoning if necessary. Turn out to cool and form into eclair shapes. Place in buttered pans and bake in a quick oven. Put a small bone or piece of macaroni in the small end of each eclair, decorate each bone with a paper frill, and serve the eclair arranged around base of mound of green cream with a border of mashed potatoes. This mixture may be used for croquettes and the eggs omitted. Sweetbreads or mushrooms may be used to make croquettes more dainty. The croquettes are, of course, fried. They may be made into pyramid shape or formed into balls and given some other name.

New Orleans Wants Currency.
WASHINGTON, May 7.—New Orleans has asked the Treasury department for currency and Treasurer Roberts today gave New Orleans permission to take deposits up to \$25,000 a day, payable in New Orleans on telegraphic orders.

Advertising Comment Matrimony vs Matrimony.

Do you know that I often think there are elements in both which are much alike. I believe also that if many men would use as much patience and good sound sense regarding their advertising affairs as they do regarding their matrimonial affairs they would be as successful in the former as they are in the latter.

Men make a business of getting married, but too often they only play at advertising, and then wonder why they are not more successful.

A marriage contract is for life. If it is for three months, or six months, or a year, this land would be a vale of tears, because of the broken hearts and unhappy homes.

When we marry we expect to stay by the proposition. If every time we disagreed with our wives or they disagreed with us, or something happened we didn't like very much, we were to "cancel our contract," what a condition of affairs would soon exist.

When some of us were first married our wives did not know much about cooking, for instance, were in the kindergarten department, as it were. Sometimes the biscuits were heavy as lead and the pie was of such a nature as to make its use as stove lids easily possible.

Did we out it to any such uses or make any remarks about it?

You bet we didn't!

We ate it like little men, and, with tears in our eyes and agony in our stomachs, we said that "the kind mother used to make" was not in it with this newer kind.

That was no lie, either.

Why did we do this, and why were we patient about many things, which no depth of love or flight of imagination could possibly make us think we enjoyed.

Simply because we knew all these things would adjust themselves in time, and they did.

You are glad now you didn't cancel the contract back there in those trying days, are you not?

There were times when you thought that after all you had made a mistake, and you used to go out into the woods or back of the barn perhaps and commune with yourself something after this order:

"Oh woman! Joy of our youth; comfort of our maturer years; solace of our declin-

ing days, we have loved you, not because of your cookery, but in spite of it, for had our affections for thee no deeper root than that which thy baking made possible, it never could have withstood the strain in those early years of married life, when we called thee by every endearing name we could think of, while the demon of dyspepsia sat enthroned in that stomach, through whose portals it has been so untruly and unkindly said, thou was to find thy way to our hearts.

Oh woman! Oh cookery! Oh baking powder biscuit! What crimes have been committed in thy name.

It has ever been true that the patient man is the wise man. The divorce courts teem with records filled with bittered words of men and women who were not patient and therefore not wised.

Everything does not come in a minute. A happy home, that absolute necessity in the life of every man and woman, cannot be built in a day.

Why does it seem strange then that advertising should require a little time in order to do its best work, why not at least give it the same opportunity we give everything else.

As regards other things men use sense, but often seem to think its use is out of place as applied to advertising.

They are like the child who digs up the seeds the day after they were planted to see why they didn't grow.

They plant an ad in some good paper and just as it is getting its roots down where it can take hold of something, and get in shape to "dig up" some business for them they go to work and dig up the ad.

Why not have patience enough with a plain business proposition to allow it a chance to bear the fruit it will, if only given a sensible reasonable length of time to mature the germ.

You don't throw all of the eggs out in the alley just because the incubator but often seem to think its use is out of place as applied to advertising.

Well, all the ad asks is that you give it a chance. It is abundantly able to do the rest.

Last summer I took a trip through some of the western states and I noted all along the road the great cornfields in which hundreds of cultivators were at work. Getting

through once, only meant going at it again, and then again. Day after day, week after week, in the hot sun, with great patience and much weariness the farmer followed the cultivator.

Was he fretting and fuming because he was "getting no returns" from that corn-field? Hardly! He knew that months would elapse before he could with reason hope to realize on his investment of both labor and money. Did this, however, cause him to stop and say, "Well, if I must wait for returns, why I will wait, but that is all I'll do." Not at all; while he is "waiting" he is following the cultivator, so that the "tars" and the "thorns" will not spring up and choke the good seed.

Oh, learn a lesson from the husbandman, timid advertiser. Remember that this is just the season of the year to keep your advertising cultivator going. Don't let your space grow full of weeds. Keep before the readers with something new and fresh all the time. You can always write an interesting ad about your new stock, and in proportion as you interest people, you can do business with them. Whether you succeed in selling them your goods or not will depend on whether you keep the advertising cultivator going.

If you prefer to sit under the shade of a tree, while the other fellow gets out in the hot sun and hustles, you can write down in your memorandum book the fact that when the returns come in later on his county will be heard from and yours will not, and that is just the way it ought to be.

I write these advertising talks month after month because the success of any business depends on how well the advertising end of it is taken care of, and I want to do all I can in order to help everyone interested to get a good start on the winning track.

It may be urged, perhaps, that I also have some ulterior object in view and I shall plead guilty also to that. I cannot help it, however, if this journal is the best advertising medium in this city or county either for that matter.

I am willing to admit I have done everything I could to make it just that kind of a medium, and I see no reason why I should deny it now.

Warmed Over Beef with Potato Border

Cut cold, rare Roast Beef, for any cold meats may be used into pieces one inch in size, to every half-pound of meat add 1 tablespoonful of salt, one-half tablespoonful of pepper, one tablespoonful of celery salt, one teaspoonful of chopped onion, one teaspoonful of thyme; mix well. Into a frying pan put two tablespoonfuls of drippings, two tablespoonfuls of butter, when heated stir well, add gradually one pint of boiling water and one pint of beef stock. Add 1/2 lb. of beef's Rex Brand Extract of Beef, add the meat and the seasoning, bring to a boil, put on a platter for meat with some gravy and arrange the potatoes in a border around the meat, place in a rather hot oven and bake 20 minutes. The potatoes are slightly browned, remove from oven and pour remaining gravy over them. Cutlery's Rex Brand Extract of Beef is the most aromatic.

Reason Perception Mental Force

as well as physical

Granola

It is delicious to the fact and makes the brain clear and active. The genuine Granola is a pure, healthful, Sanitarium product.

At Your Grocers

Battle Creek Sanitarium Food Co.

Battle Creek, Mich

Will send sample on receipt of 3 cents for postage.

van Houten's Cocoa

is of Unequalled Value as a Household Beverage. Economical, Easy to make—Easy to Digest. Exquisite Flavor.

Sold at all grocery stores—order it next time.

What Shall We Have for Dessert?

This question arises in the family every day. Let us answer it to-day. Try

Jell-O.

a delicious and healthful dessert. Prepared in two minutes. No boiling! No baking! add boiling water and set to cool. Flavors—Lemon, Orange, Raspberry and Strawberry. Get a package at your grocers to-day. 10 cts.

If You Purchase

of the Boston Fish Market you will then be sure to have the best the market affords.

BOSTON FISH MARKET.
C. G. FISHER, Prop.
FISH and SALT MEATS—OYSTERS and GAME in season.
Telephone 1950. 118 No. 16th St.