

Nineteen Weeks Till Christmas; My How Time Flies!

Big Kid Glove Purchase Enables Us to Have a Very Remarkable KID GLOVE SALE SATURDAY, AUGUST 10

PLACE--KILPATRICK'S TIME--TEN IN THE MORNING

Several months ago, died one of the largest and oldest kid glove importers in this country. His leading makes were those which we have handled for years. Upon his demise the accounts were placed in other hands and the stock was offered to old customers at very Special Prices. We have ordered from the new agents large quantities for Autumn trade. The goods are now on the ocean.

To Make Room We Offer on Saturday About 2,000 Pairs at the One Price, the Pair \$1.29

Later you must pay \$1.75 and \$2.00 the pair for the same makes. We fully appreciate that this is hardly KID time, but time is speeding and you will want kid gloves soon. Every pair covered by our

Broadest Guarantee

Indeed so rare is it to have a complaint regarding wear or fit of these splendid makes that we have no hesitation in offering any purchaser

A New Pair for Any of These Which Fail to Give Satisfaction

We cannot fit on day of sale, but want to fit after wards. No limit as to QUANTITY.

"And a Little Child Shall Lead Them"

A few days ago a little child said, "Mother, when does Santa Claus come?"—this started us thinking and we found that in nineteen weeks the children's friend would be here again. We remembered a doll purchase, and decided not to hold the dolls till Christmas, but to make the little tots happy now. SATURDAY, therefore, starting

At 8 A. M. There Will Be a Sale of Paper Dolls

Made by RAPHAEL TUCK & CO., the greatest artists in their line in the world.

Crawford Children, "Jack and Jennie," "Dolly Delight," "Lady Betty," "Lady Edith," "Gentle Gladys," "Maidens Fair," "Fanny Farleigh," "Little Darlings," "Dainty Dorothy," "Playful Polly," "Fair Frances," "Handsome Helen," "Merry Mabel," "Serene Sybil," Marion Manners, "Dorothy Dimples" and many others. "Home, Sweet Home"—Trunks, suit cases and bags for dollies' travels. Four hats, four dresses in box; the most attractive lot of paper dolls which we have ever bought.

"Absolutely Irresistible" if Your Child Sees Them

All to be sold Saturday at 10c, 15c and 19c the box; worth very much more and will be much higher three months from now, therefore,

Do Your Shopping Now

A lot of really, truly dolls will be sold as well—jointed, kid bodies, with very attractive heads—"Hans," "Fritz" and "Gretchen." HALF PRICE OR LESS SATURDAY.

AN INVESTMENT

ONE HUNDRED BOXES OF CHRISTMAS STATIONERY—50 sheets and 50 envelopes, were 39c; buy them to lay away at, box....19c

TWO HUNDRED BOXES OF STATIONERY—Part of a lot contracted for some time ago; intended to be sold at 75c; we had them on sale at 50c; excellent quality paper, 100 sheets and 75 envelopes; just to add to the excitement Saturday, the box37c

These items go on sale the same time as paper dolls; 8 a. m. The glove sale starts at 10 a. m.

SPECIALS IN MEN'S SECTION.

A little lot of union suits—only about 15 dozen; ecrú color; long or short sleeves, Sat., ea. 39c They're worth twice that.

Soft shirts for men with or without collars attached; \$1.50 qualities, \$1.29; \$2.00 grades, \$1.50; worth up to \$3.00, at.....\$1.95

Still selling lots of the 25c four-in-hand ties, at each.....10c

JEWELRY COUNTER.

Hat pins, which were 25c.....5c

Bar pins and brooches, which sold up to 50c, 10c

Umbrellas for men and women; some were sold at \$1.75, now.....98c

TOILET GOODS.

Ricksecker's skin soap, 25c cake; box of 3 for 65c

Ricksecker's Attar Tropical talcum powder, 25c and.....50c

Lot of tooth brushes worth to 25c; one price, 10c

Rubber Cushion Hair Brushes, each.....39c

Special Undermuslin Sale Second Floor.

Three silk hosiery specials for women on sale Saturday at, pair.....25c, 50c and 75c

THOMAS KILPATRICK & CO.

Good Things to Eat for Your Sunday Dinner

Sunday Menu and Some Tested Recipes

BREAKFAST.

Nutmeg Melons.
Corned Beef and Green Pepper Hash.

Fried Mush.
Waffles, Honey, Coffee.

DINNER.

Roast Guinea Fowl.
Late Green Peas, Egg Plant Fritters.

Peach Cobbler, Whipped Cream
Black Coffee.

SUPPER.

Tongue Sandwiches.
Apple Sauce, Iced Tea.

Sliced Peaches with Cream.
Cocoanut Cake.

Orange Layer Cake.

Rub to a cream one cupful of butter with two cupfuls of sugar; sift three cupfuls of flour with a heaping teaspoonful of baking powder; four eggs, whites and yolks beaten separately, and one cupful of milk. Use any desired flavoring and bake in layer tin. Any preferred filling may be used with this cake, but orange is suggested.

Orange Milk Sherbet.

Two oranges, two lemons, one and three-quarters cupfuls sugar, two pints milk. Dissolve sugar in milk, chill in freezer, add the fruit juice and pulp and freeze.

Clam and Chicken Broth Frappe.

Wash two quarts of clams in several waters, scrubbing shells with brush. Put in kettle, cover with half a cup of cold water, cover and steam until shells are well opened. Remove clams from shells, strain liquor through cheese cloth. To two and two-thirds cups clam broth add two and one-half cups chicken broth made from the chicken carcasses, season highly, cool and freeze to a mush. Serve in frappe glasses and garnish with salted whipped cream.

Spice Cakes.

Cream together one-half cup each of butter and sugar and molasses, then stir in four yolks or two whole eggs and beat well. Add alternately one cup of sour milk and two cups of flour which has been sifted, with a level teaspoonful each of soda, cinnamon, ginger and half as much of salt and cloves. Place in muffin tins, sprinkle thickly with chopped nuts and bake.

Peas with Stuffed Eggs.

Put a pint of shelled peas into plenty fast boiling water, with a sprig of mint, little salt and lump of sugar. Boil quickly till tender, drain, add tablespoonful of butter, season with salt and pepper and keep hot. Shell three hard boiled

eggs, cut them in halves across, not lengthways; put yolks in a basin, add tablespoonful of butter, one tablespoonful grated cheese, one teaspoonful chopped parsley, salt and pepper to season highly. Mix and fill white of egg with this mixture. Brush each piece over with beaten egg, roll in bread crumbs, fry in smoking hot fat. Heap peas in a hot dish and arrange eggs around.

Johnny Cake.

Scald one pint of milk in a double boiler, sift in two-thirds of a cupful of cornmeal which has been mixed with one teaspoonful and a half of salt. Stir until just thick enough to be creamy, not at all thick or stiff, then take off quickly. Drop in the beaten yolks of four eggs, beating hard. Add the stiffly beaten whites, turn instantly into a shallow, well greased pan and bake about half an hour in a hot oven.

Huckleberry Pie.

Pick the berries and wash in a colander. Drain. Line a pie plate with good paste and put a rim of the crust about the edge. Allow a quarter cup of sugar for each pint blueberries and a half cup for the huckleberries, which are not as sweet. Mix the sugar with a tablespoonful of flour and sift half over the lower crust. Dot with bits of butter. Add the rest of the sugar and flour to the berries and heap up in the center. Wet the edge of the crust, cover with an upper crust, pressing closely together, and bake about thirty minutes in a medium oven.

Pineapple Cocktail.

First thoroughly wash the pineapple. Cut in slices. Preserve the outside and the slices that are not good for the table. Put in a porcelain kettle, add cold water and boil twenty minutes. Strain and cool. Add to this the juice of a lemon and some of the juice from the fresh pineapple. Pour this over some fresh pineapple in the glasses. Do not make too sweet, and serve with a fine strawberry floating on the top.

Chicken Southern.

Cut in six, or eight pieces, dust them lightly with a palatable seasoning of salt and pepper, then dredge them with flour, shaking off all that is superfluous. The frying pan should be half full

of fresh sweet lard which is smoking hot when the chicken is put in. Cover and cook slowly for one-half hour, turning it frequently.

When it is done remove the chicken to a heated platter, pour the fat from the pan, put in a generous lump of butter and let it brown, then stir in a pint of thin cream, season palatably with pepper and salt and cook until creamy. Serve the sauce in the gravy boat.

Jellied Chicken.

Boil a tender fowl in as little water as possible until very tender. Then transfer the fowl to a dish and continue the boiling of the broth rapidly to reduce it to about one-half. A cupful of the broth must be cooled and a large tablespoonful of gelatin steeped in it for ten minutes. When the fowl is cool enough to handle, remove all the skin. Then strip off all the meat, using a knife to scrape it off the bones. If the broth has reduced to the quantity directed, add the gelatin to it and stir until quite dissolved. Arrange the chicken in a suitable mold or bowl, strain the broth, skim off all the fat carefully and pour it over the chicken in the mold. When it is cold put in the refrigerator to chill. The next day it may be turned out of the mold on a very cold platter, garnished with heart lettuce and lemon and sent to the table.

Red Raspberry Shortcake.

Rub into one quart of flour five ounces of lard, a pinch of salt and three teaspoonfuls of baking powder; add gradually enough milk to make a soft dough and divide it into four parts. Roll one part out lightly and cover a straight-sided pie plate with it. Roll out another and lay it on top of the first; proceed the same way with the other two parts, using another tin for them. Bake quickly, and when done, while hot, lift the upper part from the pan. Butter the inner surface and place between them a layer of fresh red raspberries, sweetened one inch thick. Serve with cream.

Cooked Cream Dressing.

One cupful of vinegar. Bring to a boil and add a good sized lump of butter. Wet one tablespoonful of mustard with three of cream. Beat two eggs with two-thirds of a cupful of sugar. Boil all together until thickened smoothly.

Hayden's Meat Dept.

Buy Your Meats at Hayden's and Avoid the High Prices of Meats

- Boneless Rib Roast, lb.12½c
- Sirloin Steak, lb.12½c
- Porterhouse Steak, lb.15c
- Boiling Beef, lb.7c
- Hindquarters Mutton, lb.6½c
- Mutton Roast, lb.5c
- Mutton Chops, 3 lbs. for25c
- Mutton Stew, 12 lbs. for25c
- Pork Roast, lb.10½c
- No. 1 Hams, lb.15c
- Picnic Hams, lb.11c
- Corn Beef, lb.6c
- 10 lbs. Ground Bone for25c

HAYDEN'S MEAT DEPARTMENT



At All Leading Soda Fountains and Confectioners.
Made by FAIRMONT CREAMERY CO.



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Take a good look at it—then the name, and the next time you want bread, don't say "a loaf of bread"—say,

SUNDGREN'S MALTED MILK BREAD

PURE—WHOLESALE—DELICIOUS
And get the rich, golden brown loaf with the blue label on it. It's better—try it and see. At all grocers, fresh every day. Made by SUNDGREN'S BAKERY



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New England Bakery BUTTER-NUT BREAD

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Try Bath's Way

We sell for cash only and make no deliveries and give you the benefit of the saving. We make a special effort to secure the very choicest of native corn fed beef, mutton, pork and choice lamb and veal. One of our specialties is our own home dressed chickens.

Rosenblum's

BETTER GROCERIES FOR LESS MONEY
17 Specials That Are Hard to Beat:
XXXX FLOUR, guaranteed, sack, \$1.15
10 bars Swift's Pride soap for...85c
5 bars Ivory soap for.....18c
25c Gold Dust for.....90c
25c Rufford or Calumet baking powder for.....90c
25c Baker's Cocoa for.....90c
Pure cider vinegar, large bottle...10c
Queen olives, quart jar.....25c
Good brooms, worth 35c, only.....25c
FRESH COUNTRY BUTTER, just received from Oakland, Neb., lb.....25c
Campbell's tomato soup, 3 cans for...25c
7 boxes Birdseye matches for.....25c
ROSCOMA FLOUR, the best flour made, sack.....\$1.50
Grade Nuts or shredded wheat.....15c
Old Dutch Cleanser, 2 cans for.....15c

Your Meat Bill Can Be Reduced One-Half By Ordering Your Meats of Us

MILK FED BROILERS, per lb. . . 20½c



22 lbs. Best Sugar, \$1

1 lb. Best Coffee.....40c

½ lb. Tea, any kind...35c

1 bottle Pure Extract...25c
Quality combination \$2.00
Sugar sold only with \$1 order other goods.
Phones, Doug. 2446; B-2446.

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