Potato Boycott Is Here; Cuts Sales But Not Prices sides are fine oranges and apples, each at smaller prices. This is a true re-

Live Better for Less. **REJOICE AND BE GLAD.** Happiness was

born a twin.

THE BASKET STORES

ause you SAVE, and the only way to match The Basket Stores' quality and prices is with another BASKET STORE. Oranges, Famous Rediand Navels Arload in. They are fine, julcy and Economy Flour, an escalient health Rour, 48-16 sack. S225

We are always happy. YOU will be happy

A great falling off in sales of po- market at comparatively small prices tatoes is an outstanding feature of the vegetable market in Omaha and probably elsewhere as well. There is largely a habit anyway and while the vegetable market in Omaha and the vegetable market in Omaha and probably elsewhere as well. There has been no official embargo declared here upon the high-priced tuber. But there is no necessity for the decla-ration of an official embargo when the price is up cround 75 cents a peck. The domestic engineers have just simply declared they will get along without potatoes and they are proceeding to do that same thing by buying other vegetables. And the vegetable men don't care, because, they say, at vicent prices there is no buying other vegetables. And the sour at \$5 a busined. Vegetable men don't care, because, they say, at present prices there is no prefit in potatoes. They sell them and apples cost no more than ordi-at just about cost. There are many vegetables on the a display of potatoes in his window

12

Carload in. They are fine, julcy and sweet. Prices range from 2 dozen for 25c up. 200 size, per dozen. 21c 176 size, per dozen. 32c Case, at. 53,00 and \$3,28 case, at. 53,00 and \$3,28 case, at. 52,00 and \$2,35 Lemons, per doxen. 31c, 10c, 21c Comb Honey, rack. 18c OLIVES, PICKLES, ETC. Olives, stuffed, 4-oz. hottle. 6c Olives, queen, large size, pt. 17c, qt. 33c.

Rice, best Jap, 10c grade, 4½ lbs., 25c Rice has five times the food value of

Keep Smiling.

that is attracting much attention. In the center are some fine potatoes marked at 40 cents a dozen and on the flections of present conditions which will continue and grow worse until

the new crop comes in next July and August. is largely a habit anyway and while the prices continue so unprecedented-ly high thrifty people are "cutting them out" and after the first few days they say it is just as easy to get along without them. Rutabagas, turnips, carrots, par-snips, cauliflower are some of the vegetables that are being called on to do emergency duty while potatoes soar at \$3 a bushel. Oranges and anoles are changer had Gough? Feverish? Grippy?

Bad Cough? Feverish? Grippy! These ailments weaken your system, don't

Keep Smiling.

swer would be either a dessert or a salad. These two articles of diet offer more range for artistic display than any other type of food. Salads, particularly, can be made tempting n appearance, since in them we have

Salad Making-I.

If you were asked offhand to name

the most attractive-looking food you had ever seen 1 imagine your an-

righly colored foods. Perhaps one reason why young people, particularly girls, are so fond of salads, is the ap-peal to the eye. But even with shut eyes we can appreciate salads, because

to most of us the sharp flavors of acid and condiments are very pleasing. All of which reasoning has caused people to look upon the salad course people to look upon the salad course as "something extra," put in solely because we like it; hence a luxury to be avoided when close watch is kept upon expenditures. It is quite true that as sources of fuel for the body salady are extravagances, but we cannot be well nourished on fuel foods alone. The body processes must be carefully adjusted, and the food for this regulation is mineral matter, which occurs especially in fresh fruits which occurs especially in fresh fruits and vegetables. In addition to min-eral matter, uncooked fruits and vege-tables contain certain little under-

stood substances called vitamines

tables contain certain little under-stood substances called vitamines, without which certain diseases occur, notably scurvy. Here are two rea-sons why salads are not an extrava-gance at any season of the year. It is not necessary to have the expensive vegetables, such as hothouse toma-toes and cucumbers, for salad; ordi-nary leaf lettuce, if cold, fresh and crisp, with a good dressing is equally satisfactory. Of the innumerable possible combi-nations of all the food use as salads we can distinguish not over a half dozen really different kinds. There are the heavy salads, such as fish, meat, egg, cottage cheese; there are the light salads of fruits and vege-tables or combinations of both (though some vegetable salads, such as potato or kidney bean approach the "heavy" type); there are gelatine sal-"heavy" type); there are gelatine sal-ads, which may be either heavy or light, depending upon what is put into them. The heavy salads should never be served as a part-of a dinner; or at luncheon, unless they form the main course; they are used chiefly a: the basis of light refreshments. A light salad forms part of a dinner or lunch-con, either as a separate course. This type of salad may also be used at an afternoon or evening party. The names of different kinds of salad dressings are often misused by the American people. There are just three main kinds of dressings, the French, the mayonnaise and the cooked. **Freuch Dressing**. be served as a part-of a dinner; or at

One part vinegar or lemon juice. The Tarragon vinegar is particularly nice. Two, three or four parts of oil. Two parts make a thin acid dressing; four a bland dressing. Three parts is the most usual. Seasoning of salt, pap-rika, etc. One and one-half teaspoons salt to one cup oil.

chilled bowl, and beat with a silver fork until a smooth mixture results. It is unnecessary labor to add the oil drop by drop. A special flavor is ob-tained by rubbing the salad bowl be-fore using with a clove of garlic. A new and handy device on the market is a bottle for the mixing of French dressing. Vinegar is poured into the bottle up to a certain line, the oil to another line, seasoning added, then the bottle is corked and shaken till the ingredients are thoroughly mixed. A similar device may easily be made at home. Select a bottle of oil to another line, scassoning added, then the bottle is corked and shaken till the ingredients are thoroughly mixed. A similar device may easily be made at home. Select a bottle of the desired size; fill it nearly full of the bottle should hold one cup of the bottle should hold one cup of

Co-Operation. Readers are cordially invited to ask Miss Gross any questions about household economy upon which she may possibly give help-ful advice; they are also invited to give suggestions from their expe-rience that may be helpful to others meeting the same problems.

water, and a three-to-one proportion dressing is desired, pour one-fourth cup vinegar into the bottle and mark that level on the outside of the bottle that level on the outside of the bottle by scratching with a file. Then add three-fourths cup of oil and mark the second level in the same way. The reasonings may be added at the begin-each addition. Add other ingredients shake just before using. With this device, a quantity of dressing may be made up at one time, and the ingre-dients need never be measured but the first time. the first time. No oil is so delicious as olive oil

to the person who is accustomed to it. but to the uninitiated the olive oil favor is often distasteful. French dressing may be made equally well from corn oil, cottonseed oil, peanut oil or any commercial table oil. French dressing is by far the best dressing for all vegetable salads. It may be used for any type of salad. "Marinating" means soaking in French dressing.

Mayonnaise.

Though we use the term "Mayon-naise." to indicate any kind of salad dressing, mayonnaise means just one thing—an emulsion of oil in acid and egg yolk. The following is a standard recipe: 1 t. mustard. 2 egg yolks. 1 t. salt 2 T. Jemon jules. hours.

f egg yolks f T. lemon t sait. I T. lemon juli t. powdered sugar. 1% c. oil. w grains cayenne. 3 T. vinegar. on juice.

Stir together the eggs, mustard, salt, pepper and sugar. Add the oil, a drop at a time, stirring and beating con-stantly. The back of a silver fork is stantly. The back of a silver fork is a good thing for mixing mayonnaise, though some people prefer a Dover beater. There is a very satisfactory oil dropper on the market, which costs 15 cents. As the dressing be-comes very thick it should be thinned occasionally with vinegar and lemon, alternately, but never let it lose its consistency. After the first, the oil may be added more rapidly. All in-gredients and utensils must be coid.

special occasions.

Thousand Island Dressing.

Thousand Island Dressing is the name given to mayonnaise or cooked salad dressing to which is added var-ious chopped ingredients and season-ings. Chopped green peppers, pimen-toes, and hard cooked gggs are al-ways added; other possible additions include chilli sauce, Worcestershire sauce or tomato kertchure chonsed

sauce, or tomato ketchup; chopped pickles, onions, chives, olives, etc. pickles, onions, chives, olives, etc. These foods may be added in ay de-Garnish with parsley and serve very

Eggless Corn Muffins. Put the iron muffln pans with a bir of lard in each in the oven until hot. Sift together three tablespoons of yel-BICH PLUM CAKE.



by one, beating the mixture thor-oughly between each addition, then add milk and beat five minutes. Mix currants and flour, chop candic peel, blanch and shred almonds, add to other ingredients and mix thoroughly. Stir in flour very lightly. Bake in a slow oven five hours and store away a few weeks before cutting. CHRISTMAS CAKE.

 Grants rans care.

 '4-lb. butter.
 1. mixed spices.

 '4-lb. brown sugar.
 '5-lb. raisins.

 2. t. caramel.
 '1-lb. curtauis.

 5 ergs.
 '2-os. sweet almonds.

 '4-lb. flour.
 '2-os. citron.

 2. T. brandy.
 '2-os. mixed peel.

 Pinch of sailt.
 Cream butter and supar.

EGGLESS FRUIT CARE.

1-3 c. each chopped orange and lemon peel.
c. seeded raisins.
f. sour mik.
t. sods.
d. four.
t. baking powder. e. sugar. grated nutmeg. allapice. t cinnamon. i t. soda. a. curranta. 3 c. flour. o. chopped nuta. 1 t. baking powder. a. chopped citron. Cream butter and sugar, add spices.

Add one cupful sour milk: add fruit, then one cupful flour. Sift soda and baking powder with rest of flour, add flour and rest of milk alternately Bake in a slow oven one and a hall

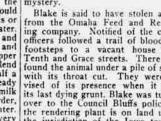
Tested Recipes.

Eggless Chocolate Cake. Cream a cup of sugar with a table-spoon of butter, two tablespoons of grated chocolate or cocoa, and a level teaspoon of cinnamon. Thin with a cup of milk, and work in one and a half cups of flour. Cut up and seed a scant cup of raisins and chop the meats of twelve English walnuts. Sti with these half a cup of flour and add to the rest. Dissolve a teaspoon of soda in two tablespoons of boiling water and add, sturring until all is per fectly smooth. Then bake in a loa and ice with a frosting made by boil ing a cup of brown sugar with half a cup of water and a teaspoon of water until the syrup spins a thread, then beat for a few moments and spread on the cake.

Buttons.

Sift together a cup of flour and five tablespoons of sugar, then rub in two heaping tablespoons of butter, add one well beaten egg, and stir to a smooth paste. Flavor with vanilla. Cut with a dry small cutter after rolling out, then roll the little cakes into balls, roll in granulated sugar and press a raisin or a nut meat into the top of each and bake in a quick oven. Curried Tripe and Macaroni.

Curried Tripe and Macaroni. A pound and a half of good fresh tripe will be sufficient for six por-tions. It usually comes from the butcher's partially cooked, but should be well washed, cut in small pieces or strips, then covered with cold water. Bring this to a boil, drain off and throw away, cover with cold milk and simmer for an hour. Salt and pepper to taste, slightly thicken with a blend of butter and four, and stir in half a teaspoon of curry powder. Have ready



A. C. Harte, defeated candidate for county commissioner, has filed with the clerk of the district court quo-warranto proceedings to oust A. D. the clerk of the district court quo-warranto proceedings to oust A. D. Compton, successful candidate, from the office. Harte alleges in his petition that no election should have been held in 1916 under the four-year rule, which was passed in 1905. He says elections should have been held in 1909 and 1913, and that there should not have been one in 1916, because four years had not expired.

Fire in Postoffice Draws Much Smoke and Big Crowd



Sunbright Cleanser, can 4c, 3 for 10c Lighthouse Cleanser, can......4c Gold Medal, 48-lb. sack Cash Habit Flour, 48-lb, sack \$2.35 Cann Hasit Flour, 66-16, ack. 22-35 Corn Meal, 6 lhs. white or yellow. 10c Graham or Whole Wheat, 6 lhs. 34c Rys Flour, 6 lbs. 34c Fran, 100 lhs. 34c Marzachine Cherrice, pony size. 9c 3 for 255 Chioride of Lime, can.....lic Maraschino Cherries, pony size 3 for Maraschino Cherries, 5 ez... Dried Apricots, lb. 20c, 3 lbs. Dromedary Dates, pkg. Dried Prunes, large size, lh. Dried Pesches, fancy Muir, lb. 12: Tolletier, like Saniflush Saniflush 21c Cedar Oll Polish, American Lady with-out the high priced advertising, \$1.00 size, 60c; 50c size, 30c; 25c size, 15c. Bulk Currants, a bargain, Ib 22c

when you trade at

MEAT DEPARTMENT.



French Dressing.

salt to one cup oil. Mix all ingredients together in a chilled bowl, and beat with a silver

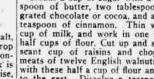
teaspoon of curry powder. Have ready macaroni cooked until tender in milk and water. Arrange this in a border, putting the curried tripe in the center.

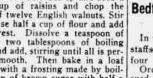
sired quantities. Question Box.

hot. Mrs. M. R. B., asks to have fruit cake recipes reprinted. The follow-ing are the only ones which have appeared recently:

For either brain or

low corn meal and three of flour, also three heaping teaspoons of baking powder, two teaspoons of sugar and half a teaspoon of salt. Mix to a soft





the revolver and brass knucks. In po-lice court Friday morning he was given a suspended sentence of sixty days. **Bedford Wants Flags On** Court House All the Time

In the future two flags will fly from staffs atop the court house twentyfour hours a day. Orders to this effect have been is

full. Bake brown and serve at once

Chili Con Carne.

Cuti con Carne. Cut up the remains of steak. In the casserole put a layer of the meat, sprinkle over it chopped onion, a few spoons of canned kidney beans and a layer of canned tomatoes, seasoning each combination layer with salt and chill memor. Rement until the casser

cach combination layer with sait and chill pepper. Repeat until the casser-ole is filled, then turn in the liquid part of the tomatoes, thickened with a little flour and butter, cover and bake for an hour, then uncover and bake for twenty minutes.

Mock Terrapin,

Parboil a pound of beef liver cut in Slices, for five minutes, then drain, and brown in bacon drippings Chop in small pieces, but do not mince, put back in the pan and add a quarter of a teaspoon of dry mustard, salt and pepper to taste and a few drops of Worcestershire sauce. If there is not much liver in the pan add a very

much liquor in the pan add a very little boiling water. Boil up, thicken with a teaspoon of flour blended with one of butter. Add a finely chopped

drops of

nard boiled egg and a few drops of lemon juice. This dish is delicious.-Woman's World.

Attending Hops by Herself

Three years of wedded life has not

dance at Washington hall without

a dance at Washington nait winnous the consent of her doting spouse. Peevish at this lack of discipline, Kazaros is said to have grabbed his trusty six-shooter and a pair of brass knucks and started on his way to wreak vengeance upon any man who

knucks and started on his way to wreak vengeance upon any man who dared dance with his wile. Officer Anderson was attracted by the oaths of Kazaros at Seventeenth and Har-ney streets and, believing that the man was up to some mischief, ar-rested him. Upon Kazaros were found the resolver and heas knuck. In no.

tended to cool the love of George

Kazaros for his wife. Thursday evening, it is said, Mrs. Kazaros attended

Hubby Objects to Wife

This will make a dozen muffins

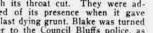
Orders to this effect have been is-sued by Commissioner Bedford, who was incensed when he came down town on the morning of Washington's birthday and found the court house bare of any display of the Red, White and Blue. He ordered that flags be run upon staffs that stood gaunt and naked against the sky. They were-but were taken down Thuirsday even-ing. Now the commissioner has de-creed that the flags be kept flying day and night for an indefinite period.

Police Believe They Have

Solved Porcine Mystery

With the arrest of Edward Blake, the police believe they have closed the last chapter of a baffling porcine mystery.

Blake is said to have stolen a hog from the Onaha Feed and Render-ing company. Notified of the crime, officers followed a trail of blood and officers followed a trail of blood and footsteps to a vacant house near Tenth and Grace streets. There they found the animal under a pile of straw with its throat cut. They were ad-vised of its presence when it gave its last dying grunt. Blake was turned over to the Council Bluffs police, as the rendering plant is on land under the jurisdiction of the Iowa town.



Quo-Warranto Proceedings

Filed Against Compton



