

New Year's Cookery

By LORETTO C. LYNCH.
An Authority on All Matters Pertaining to Household Management.

"Have a goose for New Year's and you'll have luck all year," runs an old superstition. And whether you believe it or not, it is a delightful surprise to have a goose on the dinner table on the first holiday of the new year.

Buy the best goose you can afford to buy, and then after it is thoroughly cleaned and the entrails, oil sac, pin feathers and tendons of the legs have been removed, scrub the goose, both inside and out, in water to which soda has been added. Some use soapy water, but the soda water has always seemed a little more satisfactory, personally speaking. Rinse with plenty of boiling water. Dry and rub the outside with flour and bread crumbs mixed in equal proportions. Season with salt and pepper.

Of course, you will want an extraordinarily good stuffing. Then try the apple and prune stuffing, so popular at the better eating places. Mix three cups of dried bread crumbs with two tablespoons of melted butter, half teaspoon of salt, a dash of paprika and pepper, and one-half teaspoon of thyme. Then add one cup tart apples cut into cubes, half a cup stoned raw prunes and half a cup of English walnuts broken into pieces.

For an eight-pound goose allow four hours at a very low temperature. Baste about three hours with the fat as it melts from the goose. The last hour pour off the fat and use boiling water for basting.

What is suitable to round out the menu and serve with goose?

A Dixie shrimp cocktail, made of celery, green pepper, shrimp and mayonnaise, is good for a beginning. A fruit cocktail might be substituted. Riced potatoes, boiled tiny white onions with white sauce and chopped parsley, currant jelly, and Waldorf salad served in bright red Jonathan apple shells will help round out the meal.

Instead of pie or pudding or ice cream which are rather rich to serve with goose, try serving snowballs with strawberry sauce.

To make the snow balls cream one-half cup of butter, add gradually one cup of sugar and alternate one-half cup of milk with two and one-fourth cups of flour sifted with three and one-half teaspoons baking powder. Then cut and fold in the whites of four eggs beaten stiff. Steam 35 minutes in buttered cups. Turn on serving plates and serve with strawberry sauce.

To make the sauce, cream one-fourth cup of butter, add one-half cup of powdered sugar to the white of one egg beaten stiff and one cup of preserved strawberries. Beat until light and blended and the sauce light and foamy. Serve on the hot pudding.

Coffee and mints or salted almonds and tiny bonbons will give finish to a most satisfactory holiday meal.

Will Represent Miss 1922



Beverly Miller

As the clock strikes 12 on New Year's eve Beverly Miller in a New Year's costume will appear on the threshold of the Brandeis restaurant commemorating the visit of the Magi (popularly supposed to be kings) to the manger at Bethlehem. Therefore, the day was first called "The Feast of the Kings." Later it became a universally popular and domestic holiday, and was known always in England as "Twelfth Day" or "Twelfth Night," as it is also called in America.

Because of its first significance, the principal feature is always the selection by lot of a king and queen. This is usually done by cutting a cake, the man finding the bean in the cake being the king, the woman finding the pea being queen. They rule for the evening, ordering games, distributing forfeits, choosing "court attendants."

Party caps should be provided for all guests, with crowns for king and queen.

Many customs of the old Twelfth Night revels may be successfully carried out in modern home parties. For instance, there was always a supper, the choicest dish to be served first or only to the one who guessed its nature. Many of the old games may be played, as Blind-man's Buff and the old singing forfeit game beginning:

"On the first night of Christmas
My true love sent to me
A partridge in a pear tree."

"On the second night of Christmas
My true love sent to me
Two turtle doves and
A yule log in a pear tree."

There were also mummings, who invariably acted the same tale of the

Twelfth Night Revels

The 12th day from Christmas, now January 6, is one of the oldest "holidays," being first a church festival commemorating the visit of the Magi (popularly supposed to be kings) to the manger at Bethlehem. Therefore, the day was first called "The Feast of the Kings." Later it became a universally popular and domestic holiday, and was known always in England as "Twelfth Day" or "Twelfth Night," as it is also called in America.

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slaying of the Turkish knight by St. George. Modern parties may substitute shadow pictures or charades; or the singing of old carols by guests in costume as Robin Hood, Friar Tuck, Father Christmas, Happy Jack, etc.

Dancing may follow and, as tradition says all Christmas greens must be burned on Twelfth Night, the evening could end with the taking down and burning of all Christmas decorations in an open fireplace or bonfire—then the toasting of marshmallows over the embers and general good fellowship.

Eggs and Tomatoes.
Scrambled eggs with tomatoes make an appetizing luncheon dish. Take two good-sized tomatoes, peel, cut them in pieces, and fry them in a little hot olive oil. When cooked drain off the liquid and take four eggs well beaten, add some cream, and scramble. Mix the tomatoes with the eggs, seasoning with salt and pepper to taste. Serve on thin slices of toast.

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THE CUDAHY PACKING COMPANY

A Cudahy Product
Puritan
"The Taste Tells" Hams



Women Who Are Doing Things in Washington.



(By International News Service.)
Mrs. Bessie P. Brueggeman, commissioner of the Employees' Compensation Bureau, hails from St. Louis, Mo., and is the first woman to be appointed to an official position by President Harding. Mrs. Brueggeman was formerly on the Missouri State Republican Executive committee and delegate-at-large to the Chicago convention in 1920. During the war she was captain of the St. Louis motor brigade.

Tea-Dance.
Miss Frances Patton will entertain at the tea-dance at the Brandeis restaurant Saturday afternoon. She will have about 50 guests.

Social Settlement Notes.
The S. B. U. club of the Social Settlement will entertain at a watch party and dance Saturday evening at the Settlement house.

Temple of Israel Sisterhood.
The Sisterhood of Temple Israel have postponed their luncheon and social afternoon from January 2 to 9.

Watch Party.
Mr. and Mrs. H. B. Bergquist will entertain at a New Year's eve party at their home.

COME ONCE AND YOU'LL COME ALWAYS

16th Douglas Phone AT. 5490

CENTRAL MARKETS
Everything for the Table

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SHOP AT THE "CENTRAL" MOST CONVENIENT FOR YOU

Important—Phone and Mail Orders—
Direct all mail orders and phone orders to our Order Department at the Sixteenth and Harney Streets Store. Phone Douglas 1796. Here we are equipped to give you instant service. Orders of \$5.00 or over delivered free to any part of the city.

Headquarters for finest New Year's Poultry, Fancy Fresh Dressed Turkeys, Geese, Ducks and Chickens. Positively lowest prices.

Steer Pot Roast, per lb.	10c	Fancy Steer Rump Roast, per lb.	17c
Best Cuts Steer Shoulder Roast, per lb.	12c	Pig Pork Roast, per lb.	15c
Fancy Young Veal Roast, per lb.	16c	Leg Young Mutton, per lb.	17c
Young Veal Breast, per lb.	10c	Sugar Cured Bacon Backs, per lb.	18c
Prime Rolled Rib Roast, per lb.	22c	Narrow Lean Breakfast Bacon, per lb.	27c

Grocery Specials Which Emphasize the Central's Dominant Leadership.

100 lbs. Best Cans Sugar, \$5.75	Waconin Early Peas, can, 15c	Fancy Comb Honey, 25c
48-lb. sack Gooch's Flour, \$1.75	12 cans \$1.75	Gallon cans Cane and Maple Syrup, \$1.25
48-lb. sack Blue Bell Flour, \$1.75	Monarch Corn, can, 20c	12 lbs. Sun-dried Prunes, 75c
Swansdown Flour, 35c	Advoca Corn, can, 20c	Tall cans Standard Tomato Soup, 10c
Quaker Oats, per pkg., 12c	Farm House Corn, can, 15c	No. 3 Del Monte Sliced Peaches and Pineapples, 30c
1 pkg. Gooch's Macaroni or Spaghetti, 25c	12 cans \$1.10	No. 3 Peaches in syrup, 25c
1 lb. Stillwreck Milk Cocoa, 45c	Good House Corn, 3 cans, 25c	14 oz. Hawkeye Catchup, 19c
Bulk Cocoa, 30c	18 cans \$2.70	14 oz. Hawkeye Catchup, 19c
19 lbs. Wedding Breakfast Syrup, 35c	Del Monte Asparagus, can, 35c	Quart Queen Olives, 40c
19 lbs. Wedding White Syrup, 45c	Elchorn Milk, can, 10c	Large size Queen Olives (stuffed), 35c
No. 3 Pumpkin (Advoca), can, 15c	12 cans \$1.15	Welch's Grapefruit, 25c
3 cans \$4.50	Tall cans Fancy Milk, 12c	36c Assorted Apples, 20c
Advoca Extra Sifted Peas, can, 25c	Salmon, 15c	

Fruits and Vegetables	Butter and Eggs
Extra Large Grapefruit, 3 for, 25c	Checked Eggs, in cartons, doz., 34c
Medium Size Grapefruit, 3 for, 25c	No. 1 Storage Eggs, per doz., 35c
Head Lettuce, each, 15c	Old-fashioned Cottage Cheese, like mother used to make, per lb., 17c
Large Fancy Celery each, 15c	Milcon, Rex or Gem Nut Margarine, lb., 24c
2 lbs. Best Jonathan Cooking Apples, 25c	3 lbs. Fresh Country Butter in rolls, 36c
Choice Box Jonathan Apples, 25c	
Medium size Sun-kist Oranges, doz., 25c	
1 lb. Sweet Potatoes, 11c	
Fancy Early Ohio Potatoes, bushel, \$1.25	
1 bushel, 11c	
Extra Fancy English Walnuts, lb., 35c	

Cigars—Just Inside the Door	Candy—Extra Special	Ortman's Bakery Products
16c Portina, 5c; box \$0.23.35	McCormick's Homemade 80c Butter Cream Chocolates, lb., 89c	Tutti Fruiti Cakes, each, 80c
16c Portina, 3 for, 25c	Our 80c Chocolates, lb., 49c	Ortman's Genuine Fruit Cake, per lb., 60c
Box of 50 \$4.00		Pumpkin and Mince Pies, each, 20c
Camel Cigarettes, carton, \$1.75		Cookies, doz., 15c; 3 doz., 25c

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Omaha's Greatest Market Offers Wonderful Values for Saturday

Most complete lines of Fine Poultry—Turkeys, Geese, Ducks, and Chickens at the lowest prices in the city.

Fresh Killed Spring Chickens, special, per lb., 26c	Small Pig Pork Loins, half or whole, special, per lb., 17c	Small Fresh Picnic Hams, special, per lb., 11c
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Meat Specials

Fresh Skinned Hams, half or whole, lb., 17c	48-lb. sack Pillsbury Best Flour, sack, \$2.23	48-lb. sack Gooch's Best Flour, sack, \$1.75
Fresh Sliced Hams, per lb., 25c	Quart Jar Windmill Sweet Pickles, 43c	Tall cans of Red Sockeye Salmon, in olive oil, 12c
Spring Lamb Legs, per lb., 22c	Imported Norwegian Sardines, in olive oil, 12c	12 oz. Kamo Mince Meat, 45c
Prime Rib Roast, rolled, per lb., 22c	12 cans of Red Sockeye Salmon, in olive oil, 12c	Extra Fancy Sugar Corn, per dozen, \$1.25
Steer Pot Roast, per lb., 10c	12 cans of Red Sockeye Salmon, in olive oil, 12c	The Food Center Special Coffee, 9c
Steer Shoulder Steak, per lb., 17c	12 cans of Red Sockeye Salmon, in olive oil, 12c	2 lbs. Breakfast Cup Coffee, 8c
Steer Round Steak, per lb., 17c	12 cans of Red Sockeye Salmon, in olive oil, 12c	Premier Coffee, we guarantee it, per lb., 25c
Steer Porterhouse Steak, per lb., 25c		
Fancy Young Veal Roast, per lb., 16c		
Fancy Young Veal Steak, per lb., 25c		
Pure Tenderized Lamb, per lb., 25c		
Puritan Skinned Hams, per lb., 25c		
Puritan Bacon, per lb., 15c		
Sugar Cured Bacon, per lb., 18c		

Grocery Specials

48-lb. sack Pillsbury Best Flour, sack, \$2.23	48-lb. sack Gooch's Best Flour, sack, \$1.75
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Cigars Just Inside Door

Mozart, 15c size, 11c	Box of 25 for \$2.45
Meditation, 15c, 11c	Box of 25 for \$2.75
Camels, carton, \$1.75	

Best Fancy Indian River Grape Fruit, 4 for, 25c

Extra Fancy Hot-house Tomatoes, per lb., 25c	Italian Chestnuts, lb., 25c
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Ortman's

Tutti Fruiti Cake, each, 80c	Ortman's genuine Fruit Cake, per lb., 60c
Pumpkin and Mince Pies, 20c	Cookies, per dozen, 15c
3 dozen for, 25c	

Thompson's Dairy Maid Fancy Creamery Butter, lb., 43c

Country Roll Butter direct from farm, per lb., 37c	Danish Pioneer Creamery Butter, per lb., 40c
Creamed Cottage Cheese, lb., 18c	Fancy New York State Cheese, June make, per lb., 30c
Checked Eggs, in cartons, 33c	Rex Nut Corn Nut, and Cream Nut, per lb., 24c

Big New Bar

10 Bars, 45c
Box 83.55

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We Deliver to Any Part of the City.

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We'll Help Make the New Year's Dinner a Real Success

Fancy Young Turkeys, 37c	Pork Shoulder Roast, 11c	Pork Loin Roast, 17c	Fancy Veal Roast, 15c	Omar Flour, 48 lb., \$1.55
Fancy Young Geese, 37c	Fresh Ham, 18c	Young Mutton Legs, 17c	Choice Steer Beef Roast, 10c	Blue Bell Flour, 48 lb., \$1.79

Saturday's Big Grocery Specials

SUGAR, Cane Granulated, 5 lbs. for, 25c	Sweet Potatoes, 4 lbs. for, 25c
54 Size Grapefruit, 3 for, 25c	54 Size Grapefruit, 3 for, 25c
New Mixed Nuts, 1921 crop, 2 lbs. for, 45c	New Brazil Nuts, 1921 crop, 3 lbs. for, 50c
Dromedary Dates, per package, 21c	Electric Spark Soap, 10 bars for, 47c
Reid and Murdock Corn, per can, 11c	Reid and Murdock Tomatoes, per can, 12c
Farrell's W. B. White Corn Syrup, 57c	Log Cabin Syrup, small, 27c
Log Cabin Syrup, medium, 53c	Advoca Jell, 3 for, 25c
Anchor Coffee, 3 1/2 lbs. for, \$1.15	Calumet Baking Powder, 27c
New York Cream Cheese, per lb., 27c	Meadow Gold or Seward Creamery Butter, lb., 46c
Choice Country Butter, per lb., 35c	

CIGARS—CIGARS

Just Inside the Door

Mozart, 15c size, 11c	Box of 25 for, \$2.45
Meditation, 15c size, 11c	Box of 25 for, \$2.75
Camels, carton, \$1.75	

Ortman's

Tutti Fruiti Cake, each, 80c
Ortman's genuine Fruit Cake, lb., 60c
Pumpkin and Mince Pies, 20c
Cookies, per dozen, 15c; 2 dozen, 25c

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