

They're NOT Copyists!

The men who draw the plans for "Society Brand" Clothes are thinkers--designers--doers--hustlers.

\$30 to \$35 a Garment

This will make a neat little space wherein to advertise the fact that I also specialize on very likeable, stylish suits \$15, \$20 and \$25 and overcoats at



Sunday Dinner Menu and Selected Recipes

- BREAKFAST: Grapefruit, Lamb Chops, Frenched, Creamed Potatoes, Hominy Crumpets, Coffee. DINNER: Chicken Gumbo, Pulled Bread, Oyster Pie, Celery, Macaroni Croquettes, String Beans, Apple, Orange and Green Pepper Salad, Chocolate Ice Cream, Wafers, Coffee. SUPPER: Chicken and Corn Salad, Radishes, Cream Cheese and Ripe Olive Sandwiches, Floating Island, Apple Cake.

Baked Sweet Potatoes. To bake them wash carefully wipe dry and then grease with a cloth dipped in lard, bake like the white potato, and when done break the skin in one place to let the air escape and make more "mealy"; serve hot with butter.

Soup Stock. One quart of water to each pound of round steak, cut fine (bone, but no fat). Boil slowly eight to ten hours, to one-fourth quantity. Skim when cold. Next morning skim again, pour off, but allow no sediment to pass. Boil twenty minutes with salt and pepper. Strain through cloth.

Nut and Fruit Fudge. Take two cups of light brown sugar, a cupful of milk, a tablespoonful of butter and a little cream of tartar. Boil until it makes a firm ball when dropped into cold water, then add a half-pound of marshmallows; beat until dissolved, then add half a cupful of chopped walnut meats and a half-cupful each of chopped dates and figs. Pour into a pan and when cool or nearly cool, cut into squares and wrap in wax paper.

Lady Baltimore Cake. Here is the original South Carolina receipt for this cake which has been a favorite in all southern dining rooms for over a half century.

Two-thirds of a cup of butter, five eggs, two cupfuls of sugar, four cupfuls of flour, one-half cup of rich milk, two level teaspoon of cream of tartar and one level teaspoon of soda. Cream the butter with half the sugar, beat the remaining half of the sugar into the yolks of the eggs, and sift the cream of tartar and the soda twice through the flour; beat the eggs and the sugar together with the butter and sugar, add the milk slowly, and finally beat in the flour and the stiffly beaten whites of the eggs. Flavor half this mixture with rose and into the other half beat one teaspoonful of powdered cinnamon, one teaspoonful powdered cloves, and one grated nutmeg, and flavor with vanilla, lemon or almond; bake in four-layer cake pans—two white layers and two spiced layers.

For the Filling—Cut fine one cupful of seeded raisins, shred thin half a citron melon, grate one small coconut and blanch three-fourths of a pound of almonds; make an ordinary boiled icing, and into it beat all these ingredients thickly between the layers and finish the top layer—which should be a white one—with sprinkled powdered sugar and the almonds stuck in copiously wise. The measuring cups are ordinary coffee cups and are filled just level. This recipe is always successful when accurately followed.

Corn Pone. One-half of white corn meal, one and one-half teaspoonfuls of salt, one teaspoonful of melted lard; add enough scalded milk and boiling water (equal parts) to make a mixture that can be molded with the hands. After working well, shape into cakes about six inches long, three inches wide, and one inch thick, making them thin at the edges and ends. Place the cakes on a greased tin sheet, brush them over with melted butter or milk and bake for twenty-five minutes in a hot oven. When done, split each one, butter and lay a slice of crisp bacon on each. They must be served immediately.

Canardus of Beef. Take two pounds of lean beef, cut from the round; one-half teaspoonful of grated lemon rind, one-quarter teaspoonful of ground nutmeg, one teaspoonful of salt, one-quarter teaspoonful of pepper, one egg, one-half teaspoonful of onion juice, two tablespoonfuls of melted butter and one tablespoonful of chopped parsley. Grind the beef and mix well with the other ingredients. Shape in a roll about six inches in length, place on a rack in dripping pan, sear and bake in a slow oven thirty minutes. Baste every five minutes, first with water and later with dripping. Serve with brown mushroom sauce.

Hashed Brown Potatoes. Take potatoes that were boiled in their skin and not too well done. Take off skin, remove any discoloration, then chop rather fine. If you have no chopping bowl place in a tin pan (not granite, or it will chip) or large pit tin. As a substitute for a chopping knife an empty baking powder of cocoon can may be used. When potatoes are nicely chopped add a little finely minced onion, and mix well. Brown in a frying pan, and turn onto a hot platter.

Tomato Mayonnaise. Take as many firm, red tomatoes as desired, wipe them neatly, plunge them into boiling water one minute; drain and remove the skins, place on ice till wanted. Line a salad bowl with lettuce leaves, lay in ice cold tomatoes and pour mayonnaise dressing over them.

Ice Cream. Wash and dry large bunches of ripe currants, dip them into beaten white of egg, put in a sieve so that they will not touch each other, sift powdered sugar thickly over them and put in a warm place to dry. Cherries and grapes may be prepared in the same way.

Royal Muffins. Beat three eggs, add one pint of milk, one-half teaspoonful salt, one teaspoonful sugar, and sufficient flour to make a drop batter—about three cupfuls—into which have been thoroughly sifted two teaspoonfuls baking powder. Beat hard



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We've uplifted credit store methods. We have raised the standard of credit store wearables to a point where CASH store qualities are even excelled. We have reduced credit prices to a point where a CASH outlay will NOT save you a penny.

MEN'S SUITS. Don't think \$12.50 will not buy much in the way of a man's suit. See the line of fancy worsteds, chevots and blue serges to be special here Saturday at this price and you will agree that "we've found the way." Scores of nobby pat-ternings, suit. \$12.50

LADIES' SUITS. The deftly tailored kinds in serges and fancy worsteds will have their introduction here Saturday at.....\$25, \$20 and \$15 Men's Winter Underwear, Dress Shirts, Hats, Shoes, etc., sold at YOUR idea of a price.

THE PEOPLES CLOAK & CLOTHING STORE 1405 DOUGLAS ST. FORMERLY AT SIXTEENTH AND FARNAM STREETS

Milk Fed Spring Chickens, per pound, 12 3/4c Pig Pork Roast 9 3/4c

- Buy your meats where everybody buys! We always quote the correct prices. Our large volume of business enables us to BUY cheaper and SELL cheaper. Remember we handle nothing but QUALITY meats—no matter how low the prices. Read our big Saturday specials. We have added a number of new wagons to our delivery service this week and are now equipped to give more prompt deliveries than ever before, no matter where you live. Steer Pot Roast 7c and 6c Steer Steak—three pounds for 25c Boneless Rib Roast 12 1/2c Young Veal Roast 10c Young Veal Chops 10c Veal Stew 6 1/2c Lamb Legs 9 1/2c Lamb Chops—three pounds for 25c Lamb Stew—8 pounds for 25c Sugar Cured Bacon 14 3/4c No. 1 Calumet Bacon 17 3/4c No. 1 Hams 13 3/4c

- 20 lbs. Best Sugar \$1.00 Corn Flakes 6c 25c cans Cocoa or Chocolate 17c 25c Brooms 20c 8 bars 5c Family Soap 25c 3 lbs. Bulk Starch 10c Tall Alaska Salmon 10c 8 cans Oil Sardines 25c 25c can Kipperd Herring 15c Royal Coffee, per lb. 25c Best Ak-Sar-Ben Coffee, per lb. 30c 4 rolls Toilet Paper 25c Brick or American Cheese 18c Rumford Baking Powder, can 18c Wash Oil, Crisco, Snowdrift, can 25c 25c Splender's Catsup 19c Pkg. Creamery Butter 25c 2-lb. rolls Butterine 25c 2-lb. rolls Table Butterine 25c

DELIVERY WAGONS LEAVE AT 10:30 A. M. and 3 P. M. THE PUBLIC MARKET 1610 HARNEY ST. Phones: Douglas 2147 Douglas 2793 Ind. A-2147 Ind. A-2144

A. V. KINSLER BADLY INJURED

His Face and Hands Cut When Two Automobiles Collide.

OTHERS ARE NOT INJURED Machines Crash Together at Fortieth and Dodge Streets—Smaller Auto, Belonging to Grand Island Man, is a Wreck.

A. V. Kinsler, a prominent lumber broker, was seriously injured yesterday morning when H. O. Woodard of Grand Island drove his car into the center of Mr. Kinsler's large limousine at Fortieth and Dodge streets. He was cut about the face and hands by the glass windows of the machine, which were shattered by the impact of the two automobiles. He was taken to his home at 3866 Farnam street, where his wounds were dressed by Dr. E. L. Alexander, who was a witness to the accident.

Became Excited. Mr. and Mrs. Alexander said their young son were in the machine at the time. The limousine, driven by a chauffeur, was going south on Fortieth street. As it reached the intersection at Dodge street the chauffeur slowed up to let Woodard, who was driving a light automobile west on Dodge street, pass. Instead of doing this Woodard became excited and apparently tried to turn his machine north on Fortieth street. The chauffeur, thinking this was the intent of Woodard, started forward. Woodward, instead of swinging into Fortieth street, ran his machine into Kinsler's car. The rear wheel of Mr. Kinsler's car was badly smashed. Woodward's car was wrecked.

Following the accident Woodward called a taxicab and drove downtown. Although the police have been looking for him upon request of J. C. Kinsler, brother of the injured man, he has not been located.

Mrs. Kinsler and her son were uninjured by the falling glass. The chauffeur was but slightly cut.

FACULTY MEMBERS ENJOY REAL HALLOWE'EN PARTY

Thirty faculty members of the Omaha High School of Commerce held a Halloween party at the Rod and Gun club Thursday, played games, ate doughnuts, pumpkin pies, built a big bonfire and forgot they were anything but kids celebrating the night when the spirits are abroad. Principal L. C. Rasmussen was in charge of the celebration, which was held in the W. T. Bourke cottage. Three cords of wood were burned in the bonfire, a numberless stack of pies were consumed, a ton of doughnuts disappeared and a keg of cider was placed at the elbow of each teacher. However, all the faculty are on the job today.

Better Groceries FOR LESS MONEY Blue Bell or Sunkist flour, per sack \$1.25 Rosoma Flour, the best flour made, per sack \$1.35 15 lbs. best sugar \$1.81 Good corn, 2 cans \$1.50 2 pkgs. Raisins \$1.50 10 bars Diamond C soap, for 25c Early Ohio Potatoes, bu., 55c 3 cans Pet milk \$2.50 N. Y. Buckwheat, 5 lbs., 25c L. ROSENBLUM, 808 No. 16th St.—16th & Burt Phone Douglas 6282.

HOW TO KEEP WARM THESE COLD DAYS

Eat food that is quickly and easily assimilated into your blood stream, containing every essential nourishment required to rebuild muscle and nerve tissue.

SUNDGREN'S IDEAL HEALTH BREAD

contains every nourishing ingredient that wheat contains, mixed properly and baked properly. It's a wholesome bread with a rich appetizing flavor. It's made of whole wheat flour.

Every loaf to you in a sanitary waxed paper wrapper.



5c AT ALL GROCERS

For one minute, fill greased muffin cups or pans two-thirds full, bake in hot oven about twenty minutes. Grape Fruit Marmalade. Cut six grape fruit very fine, use all of fruit; to every pint add two and a half pints cold water. Cover cups with water and let both stand over night. In the morning add jelly from pips, let both gently for two hours; let stand over night and in the morning allow one and a quarter pounds sugar to every pound of fruit. Boil all together for an hour or until it thickens when placed in saucer with ice.

Ice Cream. Rare and core a half dozen apples. Fill with sugar and a little butter and nutmeg. Bake until nearly done. Let cool and remove to another plate. Ice tops and sides with cake icing and brown slightly. Serve with cream.

Excellent Breakfast Dish. Add to one pint of any kind of cold bread, meat one quarter of a pint of cream. Season with half teaspoonful of salt and a dash of pepper. Mix parts and spread in small saucers. Place a piece of butter half the size of a nutmeg in each. Break an egg on top of each and set in a hot oven. When they begin to cook dust lightly with finely rolled crackers. Serve hot.

Crystallized Mint Leaves. Beat the white of an egg to stiff froth and lay the leaves in it. Drain them, being careful not to break leaves, and if any egg is left beat again before putting in more leaves. Shake powdered sugar over them. Pick each leaf up with a pin and shake lightly. Place on a sheet of stiff paper in a cool place to harden.

Tomato Blague. Prepare enough ripe tomatoes to make a quart when peeled and sliced and add

Hayden's Meat Dept.

At last we have forced the market down. Our prices are now within the reach of every one.

- Pork Chops . . . 12 1/2c Pork Roast . . . 10c Hindquarters Mutton . . . 6c Forequarters Mutton . . . 5c Mutton Chops, 3 lbs. for . . . 25c Mutton Stew, 10 lbs. for . . . 25c Sirloin Steak . . . 12 1/2c Porterhouse Steak . . . 12 1/2c Pot Roast . . . 10c, 8c, 7c Hams . . . 12 1/2c Bacon . . . 17 1/2c Bulk Sausage . . . 7 1/2c

Hayden's Meat Dept.

New Prices New Plan New Management

Mr. M. L. Woolson has repurchased the Lange Grocery company. Mr. Woolson owned and operated the Lange Grocery company on 13th street years ago, and made a great success of the store. Now, after five years' engagement in other business, he has repurchased his old store, and will operate the same under his famous plan of "Quick Sales and Small Profits," and buy the best goods in large quantities and pay spot cash to get the extra special discounts, and sell on the "Spot Cash for Less Money Plan."

- HERE ARE A FEW SATURDAY SPECIALS Grocery Department: Fine granulated Sugar, 19 lbs. for \$1 Flour, 48-lb. sack, Blue Bell, Sunkist, per sack \$1.15 Champion, O. K. or Royal, sack, \$1.10 Creamery Butter, all leading brands \$1 Jersey Creamery Butter . . . 30c Fancy Creamery Butter, in bulk, 25c Eggs, fresh, per dozen . . . 20c Tomatoes, 2 1/2-lb. can . . . 10c Large tall cans Salmon . . . 15c Corn Flakes, 10c pkg. . . . 5c Forest City Oatmeal, 20-oz. pkg. 7 1/2c Bakers' Chocolate, per lb. . . . 25c Apples, large hand picked, peck, 15c Meat Department: We handle only the best. Shoulder Steaks, per lb. . . . 10c Round Steak, per lb. . . . 12 1/2c Sirloin Steak, per lb. . . . 12 1/2c Porterhouse Steak, per lb. . . . 15c Beef Roast, per lb. . . . 15c Fancy Rib Roast, per lb. . . . 12 1/2c Veal Stew or Mutton, per lb. . . . 6 1/2c Veal Chops, per lb. . . . 12 1/2c Veal Roast, per lb. . . . 10c Pork Loin Roast, per lb. . . . 14 1/2c Pork Chops, per lb. . . . 12 1/2c Fancy Hams, per lb. . . . 15c Bacon Strips, per lb. . . . 16 1/2c Oysters—We get direct from Baltimore in large quantities and extra selects only. No juice, solid packer, per quart . . . 35c Dill Pickles, extra large, 20c size, 15c

THE LANGE GROCERY CO. Phone Douglas 1530 2310 CUMING STREET

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