

ing advantage of the various bargains offered. It is the purpose of the merchants represented here to give the consumer the best that money can buy and at the lowest possible prices. Moral: Do your shopping at the stores that advertise and you will see that you can save

quite a few dollars each month on your grocery bill.

Sunday Dinner Menu and Tested Recipes

Grapefruit. Sausage. Griddle cakes, with maple syrug Coffee DINNER Tomato Bisque. Cranberry Jelly.

Mashed Potatoes, Creamed Cauliflower. Vegetable Salad. Pineapple Ice.. Cake Coffee SUPPER Tomate Jelly Salad with Mayonnaise.

Southern Beaten Biscuits. Salted Nuts. Cheese. Ripe Olives. Coffee.

Small Squash Pies.

Make a plain pastry with two cupfuls of

pastry flour, one-half teaspoonful each salt and baking powder and one-half cupful of shortening. Roll into a sheet, spread with three or four tablespoonfuls creamed butter, then fold in three layers and again roll into a thin sheet. With this paste cover ten patty pans, turning in and fluting the crust on the edge as for custard or squash ples. By covering is meant invert the pans and cover out-Prick bottom a little. Pill with squash mixture and let bake in a moderate oven twenty-five minutes. For the filling take whole egg and yolk of another, cupful sifted cooked squash, threequarter cupful of sugar, cupful thin cream, and a half a teaspoonful each of salt and mace.

Stuffed Cabbage and Pork. Take a small, firm white cabbage, clean and wash in between the leaves without breaking apart, put in water and boll for fifteen minutes. Take out and very carefully turn back the leaves and curl under until the center is open. Then very carefully put in a stuffing of raw. chopped pork (fresh pork). Lay in a little, then lay leaves back, then a little more, then turn back more leaves and season, until cabbage is all filled. Then carefully put the cabbage back into the cloth it was first boiled in, bring corners together and fasten securely. Put back into boiling water and boil again for fifty minutes or an hour. Then remove carefully from cloth, pour over it a rich cream or egg sauce and serve hot. Also nice cold. Vest can be used in place of

Spoon Corn Bread. Stir one-quarter cupful of cornmeal into one cupful boiling water and steam twenty minutes, add one-half teaspoonful of sait, one tablespoonful of butter, one-third cupful milk, one egg well beaten and twothirds cupful of cornmeal sifted with one teaspoonful of baking powder. Bake twenty minutes in a buttered baking dish and serve from the dish in which it was

Broiled Pork Chops. Cook the chops over a slow fire at first, but when nearly done cook more briskly and turn often. Pour over melted butter, pepper and salt.

Green Corn Souffle. Melt two tablespoonfuls of butter, blend In two tablespoonfuls of flour, add slowly one cupful of milk, stir until smooth and thick, add one cupful of green corn pulp. season with salt and pepper, then add the beaten yelks of two eggs, cook one minute and remove from the fire. Cool a little, fold in the stiffly beaten whites, turn into a buttered baking dish and bake in a moderate oven until firm. Serve immediately.

Tomato and Cheese Salad. or tomato and cream cheese salad out a temate into eight parts and arrange to form a flower shape. Fill the center with chopped celery and cream cheese and garnish with celery leaves, mayonnaise dressing to be poured over at the last moment. Serve this salad very cold.

Baked Apple Pudding. Cream one cupful of sugar with one-quarter cupful of butter, add one beaten egg, one-half cupful of milk and one and -half cupfuls of flour mixed and sifted with two tempoonfuls of baking powder. Half fill a buttered deep earther dish with sliced tart apples, pour the batter over the top and bake about an hour. Serve with hard sauce. Scotch Broth.

Buy three pounds of mutton, have the bones removed and cut off all fat. Tie bones in a cloth and with the meat, which has been cut into small pieces, put into a kettle with three quarts of cold water. Cook slowly for an hour; then add two tablespoons of pearl barley, two table-apoons of minced onions, two tablespoons of minced turnip, two of minced carrot, two tablespoons of minced celery, two tablespoons of salt, one teaspoon of pepper, one tablespoon of minced paraley (if you have it). Add everything except paraley and bring to a bott. Then skim it, push back and simmer it for three hours or more. Thicken with flour, stirred smooth with cold water, and add the chopped parsley. Serve hot.

Cannelon of Reef.
Take two pounds of lean beef cut from the round, one-half teaspoonful of grated emon rind, one-quarter teaspoonful of one-quarter teaspoonful of pepper, one egg, one-half teaspoonful of onlon juice, two tablespoonfule of melted butter dripping and one tablespoonful of chopped parsier sauce. Grange Jelly.

Spoonfuls of melted butter, one cupful of the gills curl; then add a little white tesapoonful of sugar and one tablespoon-recipe. Cook all together in double boller other legredients; shape in a roll about . One-half box gelatine soaked in one- pastry flour effect with two level tesapoonful of lemon also may be added beat until thick. Keep in covered jur in a cool

Bee Hive Grocery Sun Kissed flour, 48-lb. sack.... Best Cane Sugar, 20 lbs......

FRUIT AND VEGETABLE SPECIAL Red River Potatoes, per bushel... Sweet Potatoes, market basket... Red Apples, per peck Large, ripe Grape Frutt, 2 for... Sweet Oranges, per dozen Choice Boiling Heef, 4 lbs. Choice Steak, per lb. Choice Shoulder Roast, per lb. ... Veal Roast, per 1b.
Veal Chops, per 1b.
Lamb Legs, per 1b.
Lamb Cops, 2 lbs,
Salt Pork, per 1b.

Salt Pork, per ib. 1114c Norway Mackeral, 2 for 15c Try our home made kraut and pickles Fresh dressed chickens our specialty. Bee Hive Grocery 16th and Cuming. Phone Bong, 1034

Better groceries for less money. Dependable groceries is all we sell and the prices are lower than elsewhere.

bars Crystal White scap 25c Large cans Tomatoes 3 pkgs. 5c Rubnomore Home grown potatoes, peck, 15c Bushel Fancy Ben Davis Apples, peck. 15c Fancy Jonathan Apples, bushel box for \$1.40 Ibs. new Navy Beans 250 Gold Medal, Bine Bell, or World's Fride flour, sack \$1.25 2 cans Karo white syrup for 25c

ROSENBLUM

25c Rumford baking powder ... 20c

808 Worth 16th. 16th and Burt We Deliver Promptly.

SUNDGREN'S **BLUE RIBBON** BREAD

IDEAL HEALTH BREAD

Nowhere in all the world will you find purer or better bread than either of the above named.

Made of the purest ingredients obtainable.

Every loaf to you in a sanitary waxed paper wrapper.



5c AT ALL GROCERS

dripping pan, sear, and bake in a slow

six inches in length, place on a rack in half cupful of water, one cupful sugar, sponfuls of cream tartar and one cupful egg mixed with a tablespoonful of cream. til thoroughly mixed; have tar well a tablespoonful of cream.

ORKIN BROTHERS

Great Specials for Saturday

A Sale of Hardware---Basement

GALVANIZED TUBS

GREATLY REDUCED

\$1.50 Razors 98c

purchase of razors. Assorted styles, 980

50c Roaster 25c

like cut, medium size, made

of Sheet

iron. Sat-

urday

special-

\$1.50 doz. 8-in. plates, each, Se 10c Bone Dishes, each. 3c

WASH BOARDS 17e Board extra wall m a de



\$1 Mrs. Potts' Irons, like cut, 3 stand, Saturday special, set 690 Perfection Oil Heaters, guaranteed



These were

special



| Saturday Special Water Pails

10-qt Gal-vanized

Pail, Sat-

cial, each,

15c

Water

35c

SALE OF HOTELWARE SATURDAY

We make a specialty of hotel china and supplies, and the hotel, restaurant and hoarding house keepers will be able to supply their goods at less than wholesale cost. \$1.25 white porcelain slop | \$1.50 doz. ice cream plates, | \$1.00 doz. Hotel Cups, each 3¢ \$1.50 doz. Hotel Bowls each 7¢ jars, each...... 69c each 3c 200 doz. Cups and Saucers, at

Orkins' Pure Food Grocery Specials for Saturday

20 lbs. Granulated Sugar . . S1 Macaroni or Spaghetti, 3 pkgs., Shredded Wheat Biscuits-pkg., Hand Picked Navy Beans, per Fancy Whole Japan Rice, 4 lbs., Capitol Oatmeal, 2 lb. pkg. 86 10 bars Diamond C or Beat 'Em

Sour Pickles, quart 8¢ Chow Chow, pint..... 10¢ 25c Batavia Asparagus Tips -Red Salmon, flat lb. can 17%¢ Kippered Herring, can ... 10¢ Oil Sardines, 3 cans..... 10¢ Certified Early June Peas, per 15c California Prunes, lb., 12c Peanut Butter, 2 lbs...... 25c Cooking Figs, lb....... 10c

Evaporated Apricots, 1b. 12% e Ginger Snaps, 1b......7¢ 35c Best Coffee, lb 30¢ Breakfast Coffee, 2-lb. can 52¢ 78c Assorted Teas, lb. . . 68¢ 58c Assorted Teas, lb 48¢ Best Quality Tea Siftings, 2 pkgs. Jersey Butterine, 2-lb. roll 40¢ Full Cream Cheese, lb 226 Domestic Swiss Cheese, lb., 25¢

SATURDAY'S GREAT MONEY-SAVING OFFERS IN Fruits

Sweet Oranges, doz 15¢ Florida Grape Fruit 10¢ 7%¢ Tokay Grapes, basket 45¢ Fancy Greening Apples, per pk., Large Lemons, doz 25¢ Cape Cod Cranberries, qt. . 10¢ Extra . Fancy Johnathan .or Grimes Golden Apples, per bu.

Vegetables Wisconsin Cabbage, fine for kraut, 100 lbs. \$1.15 Red Onions, peck 25c Bushel90c Hothouse Lettuce, three Michigan Celery, 3 stalks Red River Early Ohio Potatoes, peck20c Jersey Sweet Potatoes, 6 pounds

Candies 50c Fluffeta Chocolates, lb. box29c Pure Sugar Sticks, 10 sticks5c Assorted nut and plain caramels, lb.25c Large assortment of good candies, lb. 10c Royal Spearmint Gum, 3 packages5c

Orkins' Greater Home Bakery

We have established in this great store one of the most up-to-date Home Bakeries in the country. Fresh goods direct from our own ovens every day. Hot Bread every afternoon at 4:30 o'clock. SPECIAL FOR SATURDAY'S BUYING.

5c Orkin's Home Made Bread, loaf 4c 10c Orkin's Home Made Bread, loaf .. Sc Orkin's Fresh Rolls, all kinds, dozen . . Sc Orkin's Home Made Coffee Cake Sc Orkin's Home Made Layer Cakes 20c

Orkin's Home Made Cookies, dozen . Sc Orkin's Home Made Cream Puffs, doz. 16c Orkin's Home Made Whipped Cream Puffs, dozen......25c 500 doz. Orkin's Home Made Doughnuts, dozen8c

Saturday-Buy Your Meats at Orkins and Save Money

Mutton Roast, lb ... 61/20

Lamb Stew, 6 lbs. for 25c Home Made Sausage, 3 lbs. Pork Shoulder, lb.....12c for25c 2-lb. can Cottoline 30c

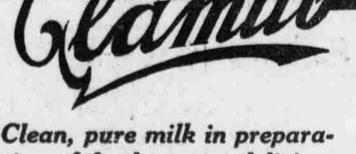
Hindquarter Lamb, lb., 9c | Pork Butts, lb..... 14c | No. 1 Hams, lb..... 15%4C No. 2 Bacon, lb...... 15c

two cupfuls boiling water. Cook to a of sifted graham meal. Have roll pans Continue to stir a few minutes and then syrup, then add one cup orange juice and very hot, so they will puff up at once. pour the mixture out over toasted squares them too large. Fry until brown and

French Panned Oysters. Drain off all the fuice from twenty-five Beat one egg until thick, add one teaoven thirty minutes; baste every five spoonful salt, one tablespoonful of mo- teaspoonful of flour; put this into a stew one level teaspoonful of baking powder minutes, first with water and later with hasses and two of sugar; stir well; add pan or in your chafing dish; add the oys-Serve with brown mushroom one captul sweet milk, in which dissolve ters, a tenspoonful of minced paraley, a and about one-quarter of a cup of milk tard, one tenspoonful sugar, one salt-one level tenspoonful of soda, two tenspoonful of sold and stir and cook until (or enough to make a drop batter), one spoonful paprika will be needed for this

of bread and serve at once.

Banana Pritters.



tion of food means delicious and appetizing meals.

Alamito milk, perfectly pasteurized and placed in sterilized bottles, is the cleanest and purest milk that can be bought.



Washington Crisps

Cut off one-third HIGH cost of living for cereal food The fact that the 250,000 retail Grocers in America are supplying and cordially recommending Washington Crisps, which the grocers know are the SUPREME quality of topsied core lakes, in America, PROVES that the

Grocers are anxious to assist the public to reduce the HIGH cost of living

gton Crisps cut off one-third of the HIOH cost of living, so far an nord is concerned, and both merchant and consumer instantly recognized non 'ur big sales of SUPREME quality Washington Crisps to millions thousand Americans.

" First in the HOMES of his Countrymen "

THANTIN'ANY OTHER CEREAL TO

Ayer's Sarsaparilla

heated so the batter will rise to the top at once; dip a clean spoon into the fat

drain on soft paper. Sprinkle with powdered sugar or serve with lemon sauce Cream Saisd Dressing. One cup cream (sweet or sour), three eggs, one-third cup vinegar, one-half tea-



WM. J. BOEKHOFF, Ronti Donler.

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