

# PURE FOOD PURVEYORS

## SELLING from SANITARY PLACES

The economical housewife who is striving to reduce the weekly cost of food stuffs, and still at the same time buy articles that are absolutely clean and sanitary, will find that by reading the advertisements on this page each Friday night, she can save many dollars by taking 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

- BREAKFAST.**  
Cereal.  
Liver and Bacon.  
Coffee Cake. Coffee.
- DINNER.**  
Pea Soup.  
Baked Ham.  
Squash.  
Lettuce and Roquefort Cheese Salad with French Dressing.  
Frozen Custard. Coffee.
- LUNCHEON.**  
Curried Salmon.  
Cream Cheese.  
Grape Juice.

**Baked Fish.**  
Make stuffing as follows: One and one-half cups of cracker crumbs, one-fourth cup of melted butter, one tablespoonful of chopped onion, one-half teaspoonful salt, one-third teaspoonful pepper and eggs to suit taste. Fill fish and sew. Cut slits two inches apart on the side and lay in each a thin strip of fat pork. Place in baking pan on some thin slices of fat pork. Pour over it one cupful, salted, boiling water, in which two tablespoonfuls butter have been melted. Drain over all salt, pepper and flour. Cook over steam. Baste quite often. When flesh begins to separate from bones it is done. Transfer to hot platter. If you have more stuffing than fish will hold, sew the remainder in cheese cloth bag and place beside fish in the pan.

**Potato Puff.**  
Boil three large potatoes until soft, drain the water from them and mash. Add one cupful of milk, one tablespoonful of butter, one tablespoonful of flour, one salt spoonful of baking powder, yolks of two eggs beaten in the potato until light. Add the beaten whites last. Put in the oven in a greased dish until browned on top. When eggs are high leave them out and find the puff is all eaten just the same, but of course the eggs add to the dish very much.

**Tapioca Pudding.**  
Mix in kettle two-thirds of a cupful of sugar and one tablespoonful of cocoa; add three cupfuls of boiling water (or two cupfuls of boiling milk and one cupful of milk). When it boils add two-thirds of a cupful of tapioca and stir until thick and clear and thoroughly cooked. A small piece of butter is an improvement, but not necessary. Add one teaspoonful of vanilla flavoring, and put away to cool. Njce with milk or cream.

**Prune Whip.**  
One-half pound of prunes, one-half cupful of sugar, whites of five eggs, one-half tablespoonful lemon juice will be needed. Wash prunes several hours, cook until soft, remove stones, rub pulp through strainer, add sugar and cook five minutes. Beat whites of eggs stiff, add cold prune mixture slowly, also the lemon juice. Place lightly on buttered pudding dish and bake in slow oven twenty minutes. Serve with whipped cream or soft custard.

**Fishballs.**  
Two quarts of potatoes peeled and if large cut in two or three pieces, one pound of whole salt fish picked in small pieces. Put potatoes in a kettle and fish on top of potatoes. Cover with cold water and cook until potatoes are done. Drain and set on back of stove. Add small piece of butter, shake or pepper and one egg beaten up. Now beat all together with a fork. They will be as light as a feather. Have a frying pan with some hot fat pork drippings, lard, bacon fat or any good fat that has not had vegetables in it, two heaping tablespoonfuls. You can take the mixture in spoonfuls and drop into fat or shape them in your hand, but it is too hot to handle, and that is where the success lies in frying them while hot to have them light. They will be a golden brown. The egg is what does that part and holds them together.

**Pumpkin Pie.**  
One cup of stewed pumpkin, add one egg with just a pinch of cinnamon and ginger, salt (scant half teaspoonful), one tablespoonful of molasses, half cup sugar, mix well; then add two full cups of good, rich milk; stir a teaspoonful of flour in a little milk and add to the mixture. Bake in a good crust about one hour.

**Cauliflower au Gratin.**  
Separate the boiled cauliflower into flowerets and place in a buttered pudding dish in alternate layers with white sauce and grated cheese. Cover the top with crumbs moistened with butter and bake until the sauce bubbles through the crumbs.

**Mince Meat.**  
Five cupfuls of chopped steak, fifteen cupfuls of chopped apple, seven and a half cupfuls of light brown sugar, ten teaspoonfuls salt, five teaspoonfuls of cassia, two and a half teaspoonfuls of cloves, two and a half teaspoonfuls of nutmeg, one and two-thirds cupfuls of molasses, two pounds of raisins, one

- BEE HIVE GROCERY.**  
Watch Tuesday Evening's Paper for Thanksgiving Dinner.
- Sunkist Flour, per sack \$1.15
  - Banquet Flour, high patent, we guarantee every sack 45 lbs. \$1.10
  - Pancake Flour, 5-lb. bag 20c
  - Sugar, 30 lbs. for \$1.00
  - Lenox Soap, 10 bars 25c
  - Navy Beans, 5 lbs. 25c
  - Best Jan Rice, 4 lbs. 25c
  - Matches, three 5c boxes 10c
  - Good Brooms, each 25c
  - Choice Olen, 2-lb. roll 25c
  - Olen, best for table use, lb. 25c
  - Country Butter, per lb. 50c
  - No. 1 Country Eggs, per doz. 35c
  - Fancy Red River Potatoes, lb. 50c
  - Sweet Onions, per doz. 20c
  - Fancy Red Onions 25c
  - Cabbage, solid heads, per lb. 15c
  - Fancy eating Apples, per pkg. 15c
  - Karo Syrup, two 10c cans 15c
  - Karo Syrup, per gal. 35c
  - Pet Milk, three 10c cans 25c
  - Salmon, tall sides 15c can 10c
  - Corn, four 10c cans 25c
  - Gold Seal Sliced Pineapple, 25c can 15c
  - Peaches in syrup, 15c can 15c
  - No. 1 Bacon, lb. 17 1/2c
  - Salt Pork, lb. 11 1/2c
  - Choice Steak, per lb. 10c
  - Choice Shoulder Roast, per lb. 8 1/2c
  - Boiling Beef, 4 lbs. 25c
  - Mutton Stew, 7 lbs. 25c
  - Mutton Chops, 5 lbs. 15c
  - Mutton Legs, per lb. 15c
  - Veal Chops, per lb. 15c
  - Veal Roast, per lb. 10c
- Fresh Dressed Chicken Our Specialty.**  
**BEE HIVE GROCERY.**  
Mail Orders Filled at Same Prices.  
Phone Douglas 1034.

### Saturday Specials

Pork Loins, quality No. 1, per lb. at \$1.15 **12 1/2c**  
Legs of Mutton, quality No. 2, per lb. **8 1/2c**  
Chickens (Roosters) per lb. **10c**  
Hens and Springs (alive 13c), dressed **15c**

Try our German Sausages of all kinds, fresh every day.

**FRED BONNESS CO.**  
Wholesale and Retail Meats.  
2221 Leavenworth St.  
Phone Douglas 628.

**ASK FOR K&L BEER**  
OMAHA'S FAVORITE BEER  
THE BEER OF QUALITY

**WM. J. BOEKHOFF,**  
Retail Dealer.  
Phone—Douglas 119

**Protect Yourself!**  
Get the Original and Genuine

## HORLICK'S MALTED MILK

The Food-drink for All Ages.  
For infants, invalids, and growing children. Pure Nutrition, up building the whole body. Invigorates the nursing mother and the aged. Rich milk, malted grain, in powder form. A quick lunch prepared in a minute. Take no substitute. Ask for HORLICK'S. Not in Any Milk Trust

- California Grape Fruit. Cook as many artichokes as there are guests to serve in chicken or veal stock in drain, cool them, chill and marinate with a French dressing. Let stand an hour on ice, then arrange on crisp lettuce leaves and mound with grape fruit pulp chilled and moistened with French dressing. Pour dressing over all and garnish with strips of sweet red peppers.
- A Sauce for Game. A most delicious sauce to accompany game, roast or broiled birds or poultry is made by thoroughly mixing a heaping tablespoonful of dry mustard with a glass of currant jelly until neither can be perceived from the other. This was a favorite sauce with Mrs. Juliet Carson, who declared that canvasback especially should never be served without it.

## ORKIN BROTHERS

FORMERLY THE BENNETT CO.

### Saturday--Starts a Most Sensational Sale on CHINA AND GLASSWARE

Our Greater China Dept. New Location Basement

Values You Cannot Duplicate

An opportunity to secure a new set of dishes for your Thanksgiving table at most extraordinary saving--

\$71 Haviland & Co. 100-piece dinner set, conventional border, gold handles, two gold lines, Saturday special	\$45	\$56 Haviland 100-piece dinner set, green decoration, gold lines and handles, Saturday special, set	\$35	\$40.00 Booth Silicon China, 100-piece, conventional decorations, Saturday special	\$25
\$21.50 White and gold dinner set, 100-piece, gold border, Sat'day special	\$15	\$38.50 Dinner Set, 100-piece, high grade English ware, Saturday special	\$24.95	\$14.85 100-piece Pink and Gold Dinner Set, Saturday special	\$11.50
\$21.75 Green and pink border pattern dinner set, Saturday special	\$15	\$16.50 100-piece Pink and Gold Dinner Set, Saturday special	\$12.45	\$12.50 100-piece Pink and Gold Dinner Set, Saturday special	\$9.85

\$1.25 large size Turkey Platters, Saturday special, each **49c** | English China Breakfast Service, to be closed out in open stock at **1/2 Off**

### Grecian Effects in Glassware. 33 1/2% Off

Over 25 other piece in this line, same reductions.		dozen \$3.25	\$4.25 Sherbets, per dozen	\$2.85
\$5.00 Champaynes, per dozen		\$2.50 Tumblers, per dozen	\$1.65	\$6 Goblets, dozen, \$4.00

### Saturday's Great Sale of Turkey Roasters

Brownie Sheet Iron Roaster, like cut, 10 1/2 x 15 inches, Saturday special, each **19c**

Lisk Roasters at Unheard of Prices

\$1.50 Lisk Roaster, 8x11, Saturday special	98c	\$2.25 Lisk Roaster, 11x17 1/2, Saturday special	\$1.89
\$1.75 Lisk Roaster, 10x16, Saturday special	\$1.29	\$2.50 Lisk Roaster, 12 1/2 x 18, Saturday special	\$1.79
\$2.00 Lisk Roaster, 11x16 1/2, Saturday special	\$1.69	\$2.75 Lisk Roaster, 13 1/2 x 19, Saturday special	\$1.98

### SATURDAY--GREAT SALE LISK BOILERS--Basemen

\$1.75 No. 7 heavy tin copper bottom Wash Boiler, Saturday special,	\$1.29	\$2.00 No. 8 heavy tin copper bottom Wash Boiler, Saturday special.	\$1.49	\$3.25 No. 7 all copper Boiler Saturday special.	\$2.39
\$2.25 No. 9 heavy tin copper bottom Wash Boiler, Saturday special.	\$1.69	\$3.50 No. 8 all copper Boiler Saturday special.	\$2.69	\$4.00 No. 9 all copper Boiler Saturday special.	\$2.89

### Saturday's Great Grocery Specials--Pure Food Grocery--Basement

Capitol Flour, 48-lb. sk. \$1.20	Early June Peas, can 10c	15c Assorted Cookies, lb. 12c
Our Pride Flour, 48-lb. sack, \$1.30	Snider's Catsup, bottle 10c	Best Graham Crackers, lb. 10c
20 lbs. Granulated Sugar \$1.00	Sweetheart Toilet Soap, 6 bars 25c	German Dill Pickles, per dozen 12 1/2c
10 bars Diamond C or Best 'Em All Soap 25c	Cleaned Currants, lb. package 12 1/2c	Chow Chow, pint 10c
Best hand picked navy beans, lb. 6c	Capitol Baking Powder, 1/2 lb. can 10c	35c our Best Coffee, lb. 30c
Whole Japan Rice, 4 lbs. 25c	Salmon, lb. tall can 10c	Golden Coffee, special blend, lb. 28c
Best Soda or Oyster Crackers, lb. 7c	Extra Fancy Seeded Raisins, lb. package 10c	88c Assorted Teas, lb. 65c
Sweet Corn, 3 cans 25c	Safety Matches, doz. boxes 5c	58c Assorted Teas, lb. 45c
Select Tomatoes, large can 10c	Medium Sour Pickles, qt. 9c	Best Tea Sifting, lb. pkg. 12c
		Premium Butterine, 2-lb roll at 45c
		Peanut Butter, lb. 12 1/2c

### Lowest Market Prices on Meats

Pig Pork Shoulder, lb. 11 1/2c	Mutton Chops, 3 lbs. for 25c	Assorted Creams, lb. box 29c
Steer Pot Roast, lb. 9c & 11c	No. 1 Bacon, lb. 15c	20c Yankee Peanut Brittle, per lb. 12 1/2c
Leg Mutton, lb. 7c	No. 1 Hams, lb. 15 1/2c	Fresh Dipped Chocolates, per lb. 10c
Mutton Roast, lb. 6 1/2c	Pickled Rolled Herring, 3 for 10c	Fresh Salted Peanuts, lb. 12 1/2c
Hindquarter Lamb, lb. 9 1/2c	for 10c	New Mixed Nuts, lb. 20c
Lamb Stew, 7 lbs. for 25c	New Stock Fish, lb. 14c	New English Walnuts, lb. 20c

### Candies

Assorted Creams, lb. box 29c  
20c Yankee Peanut Brittle, per lb. 12 1/2c  
Fresh Dipped Chocolates, per lb. 10c  
Fresh Salted Peanuts, lb. 12 1/2c  
New Mixed Nuts, lb. 20c  
New English Walnuts, lb. 20c



### PERFECTLY PASTEURIZED MILK

THE rich, pure, safe kind that babies thrive and grow big on. It is not only rich in cream and other milk solids but is always up to the very highest standard set in Omaha by anyone delivering milk—the Alamito standard.

Convince yourself by a month's trial.

All Wagons Pass Your Door—Phone Your Order

**ALAMITO SANITARY DAIRY CO.**  
1612 FARNAM ST. PHONE DOUG. 411

### Beware the Imp of Imitation

The Best Baked Bread is

## Tip Top Bread

Its Imitations Are Among the Poorest

U. P. Tip Top Bread possesses a purity and crisp deliciousness that have won thousands of friends.

Look beyond the surface and you'll buy Tip Top.

At The Best Grocers.

**TIP-TOP BREAD** U. P. Steam Baking Company **TIP-TOP BREAD**

Beware the Imp of Imitation