PURE FOOD PURVEYORS

SATURDAY BARGAINS Pig Pork Loins 121/c Milk Fed Spring Chickens . . 13%c Steer Pot Roast Sc and 7c Young Veal Chops10c Veal Stew612C Lamb Chops, 3 lbs. for25c No. 1 Calumet Hams 151/2c Cudahy Rex Bacon 151/2c 101/2 lbs. Best Sugar .. 50c | Best Brands Flour \$1.15 Rumford Baking Powder, 1-lb, can Navy Beans or Dried Hominy, ib. 50 Best Soda or Oyster Crackers, ib. 70

15c Raisins, 3 1-lb. pkgs. 25c
Macaroni or Spaghetti, pkg. 73c
25c jars of Pickles, Chow Chow.
Celery Relish or Red Hot. 10c cans Corn anned Hominy, Pumpkin, Beans bars Tollet Soap New Dried Apricots, per lb.
3 lbs. 3-Crown Russins
6 to 61/2 lb. fattey Soda Crackers.

Rumford Baking Powder, 1-lb. can at at 17c If you wish to start the day right drink Ak-Sar-Ben Coffee, lb. 30c New York Sweet Cider, gallon 30c Citron, Lemon or Orange Peel, per lb. 25c Large lars of Home Made Mince Meat 25c Pat or Carnation Milk, 3 cans 25c Pkg. Creamery Butter, lb. 35c Swift's Premuin, or Marigold Butterine, just as good as butter, lb. at 25c 2-lb. roll Table Butterine 25c 2-lb. roll Table Butterine 25c 10 bars Beat Em All or Diamond C Soap 25c pkg. Gold Dust 19c 25c pkg. Gold Dust Full Cream, best Cheese, lb.

leedless Raisins, 1-lb. pkg. LEAVE AT 10:30 A. M.

NEY ST.

Phones: Douglas 2793 Ind. A-2147

HAYDEN'S MEAT DEPT.

Look for our Thanksgiving ad in Tuesday evening papers.

Pork Roast, Ib	10c
Hindquarters Mutton, lb	7c
Frontquarters Mutton, lb	. 6c
Pot Roast, lb	
Sirloin Steak, lb 1	22c
Porterhouse Steak, lb	15c
Plate Corn Beef, lb.	. 5c
Morrell Mince Meat1	



Washington Crisps

The SUPREME quality of Washington Crisps is absolutely beyond question. Thoroughly steam cooked, toasted, deliciously crisp, ready to serve. On every package the unqualified GUARANTEE that every ingredient is of as HIGH QUALITY as the ingredients in cereal foods of ANY other make REGARD-LESS OF COST; and GUARANTEE that Washington Crisps are made under MOST PERFECT SANITARY CONDITIONS possible to create in SPOTLESSLY CLEAN MILLS, by high-class workmen. Washington

> From Field to Home Never Touch Human Hands-

everything done by automatic machinery. We give both the Consus Washington Crispe CUT OFF ONE-THIRD HIGH COST OF LIVING for cereal food, and both Grocer and Consumer instantly recognized this-hence our big sales of SUPREME quality Washington Crisps to millions and

andsomest Food Package in America.—Two superb portraits of George ashington on every package, handsome enough to frame, or use unframed, decorate your "Den" or Living Room. WASHINGTON CRISPS are " First in the HOMES of his Countrymen"

100,000 S. & H. Green Stamps Free CHICKENS ARE MUCH CHEAPER

Pork Roasts, Ib Steer Steak, lb. 10c Steer Reef Roast . 8540 \$2.00 stamps with each of the following: 12 bars Swift's Scap 25c to 1b. Cocoa Mince Meat 15 lb. Chocolate 200 Hams, 15. 13 to Bacon, 15. 16c can Lard. 33c can Lard. 54c 1 sack Salt i-lb. can Rumford Bak-ing Powder 25c 6 5c White or Borax Soap 10-1b. can Lard... Butterine, 1b. ... I lb. Soda or Corn

\$10.00 Stamps with 1 lb. best Green Tea. . . 60e 20 lbs. Cane Sugar \$1.00 XXXX Best Flour \$1.10 BOSTON MEAT & GROCERY CO. 113 North 16th Street-Opposite Postoffice-Two Phones, Donglas 1069.

Cut Rate Prices on Pure Medicines for Home and Hospital Use at the **Rexall Drug Stores**

Proprietary Medicines

Wine of Cardui for ... 896
r. Cooper's Medicine 450, 896
Hostetter's Bitters 896
Squibb's Sarssparilla 756 11 Squibo's Sarsapartia

Ozomulsion

Rexall Orderlies

Scott's Emulsion

Vinol, always

Hay's Huir Health

Listerine

15c, 25c, 45c, 89c

Rexall Kidney Cure

11 Lydia Pinkham Compound, 89c

Giveothymoline

25c, 45c, 89c

Candy Bargains

Box of Barr's 600 SATUR. 290 50c Henedetto Allegretti's 390 We are now exclusive agents for Guth's Celebrated Baltimore Candles. Prices—10c to 52.

SPONGES

Our assortment of sponges is large and varied. We sell them at greatly reduced prices. Try the Russian rubber sponges, outwear 4 regular sponges-35c, 50c, 60c, 75c, 85c and \$1.00.

Excelsior Mineral Waters Crystal Lithia Water. Salt Sulphur Water, 5-gallon jugs \$2.25 Salt Sea Water. 5-gallon jugs Regent Water, case of \$8.00 \$8.00 case of 50 quarts Sulpho Saline Water, \$5.50 \$4.00 case of 1216 gallons Saterian Ginger Ale, case of 50 quarts \$8.00

We handle 100 kinds of Mineral Waters.

LUT PRICE SPECIALS

IN TOILET GOODS

25c Packer's Tar Soap cut to 14c
25a Frostilla cut to 12c
25a Frostilla cut to 12c
25c Sanitol Tooth Paste, now 12c
50c Malvina Cream cut to 29c
Harmony Rose or Violet Tollet
waters 75c, 50c, 25c
25c Babcock's Corylopsis 15c
50c Pompelan Massage Cream 25c
lvory Soap, 3 cakes for 11c
Rexall Cold Cream 50c and 35c
50c Violet Cream, cut to 19c
25c Brugiers Talcum 6c
50c La Jeune Powder 39c
31 Gray's Glycerine Tonic 89c

Sherman & McConnell Drug Co.

Proprietors of the Following Rexall Stores: SHERMAN & McCONNELL DRUG CO., 16th and Dodge; OWL DRUG CO., 16th and Harney Sts.; LOYAL PHARMACY, Loyal Rotel; HARVARD PHARMACY, 24th and Farnam Ste.



Biscuits are the best biscuits of all-admittedly "The Quality

Biscuits of America." To prove this, accept our FREE "Surprise Box" of assorted Sun-

shine Biscuits. Send the coupon now. DOSE-WILES

BISCUIT COMPANY

Bakers of Sunshine Biscuits

Coupon for Free "Surprise Box" Loose-Wiles Biscuit Company

Omaha, Neb. Please send me FREE Sunshine "Surprise Box" of assorted Sunshine Biscuits.

Big Suit Started

burned last spring, has started suit for which the defendant tenanted. \$137,000 damages against J. L. Brandels &

His petition charges that the defendant. which also occupied space in the building, had wired its rooms for electric lights ·Over the Ames Fire and had not had the wiring approved by the city electrician. He further alleges in the Ames building was almost to- believes the blaze originated from defec-

TURKS PLENTIFUL THIS YEAR SUgar. Pack in tin box, putting paraffin ter teaspoonful pepper. It can be made nicher by adding a little more butter but meats may be used in equal proper after the milk is in, or the beaten yolk

Chef Gives Approximate Cost of Thanksgiving Dinner.

ple that Will Cost a Little More Than One Dollar

a Place.

A veritable feast for Thanksgiving will cost a family of five this year about \$6. Although the Thanksgiving price on commission men, it is said the festive . 25c birds are plentiful and may retail around 28 and 30 cents a pound, dressed. Dressed chickens will sell at 1719 cents a pound Here is a good menu for a Thanksgiving dinner and its estimated cost for a family of five:

Blue points, 12½ cents; green pepper shells, 20 cents. Cream of tomato bisque soup (can), 10

Celery, 16 cents; olives (bottle), 25 cents. Roast turkey (12 pounds at 30 cents), 13.60; chestnut dressing, 8 cents; cranberry sauce (cranberries), 7½ cents.

Mashed potatoes, 15 cents; branded sweet potatoes with drawn butter sauce, 30 cents. Peas (can), 12% cents, cauliflower, 10

Sausage (country style), 15 cents; sausage (in onion shells), 15 cents. Fruit salad, 15 cents.

Plumb pudding with brandy sauce, 35 Cheese, 10 cents; crackers, 10 cents.

Almonds, 15 cents; bon-bons, 50 cents, Coffee, 25 cents.

Will Last Seven Days.

menu, a local chef points out. will afford a big feast for the family of five and will actually cost less than \$1 a plate because of the fact that many of the items offer a larger quantity than can be used at one meal and may be spread over several subsequent meals. Cranberries are now selling at 7% cents a quart. Celery is priced, two stalks for 5 cents. Sweet potatoes are retailing at three pounds for 10 cents, while Irish potutoes are five pounds for 5 cents. Pumpkins are prices at 10 cents each. Brussels sprouts may be had for Green peppera are three for 10 cents. Bermuda onlons are 5 cents each. Cheese is 22 cents a pound. Almonds are 70 cents a pound and other

is selling four bunches for 5 cents. With these supplies in the family tarder grocers say the family may have a glorious Thanksgiving with enough left over to fill the table until hash comes around the following Thursday.

nuts are priced around 20 cents. Parsley

Tested Recipes

A nice but inexpensive relish can be made at home most inexpensively. Mix together one pint each raw cabbage, chopped fine, and boiled beets, also chopped. Add one cupful of sugar, one quarter red pepper chopped fine, onehalf tablespoonful of salt and a half cupful grated horseradish. Mix with older vinegar to acidity desired.

Pineapple Sorbet-Add to a can of pineapple a pint of water and the grated rind of an orange. Boil ten minutes, add the juice of one lemon and two oranges and freeze about fifteen minutes, until of a smooth creamlike texture. Add the beaten whites of two eggs and turn the freezer a little longer, if you desire a granite, which is frozen as hard as ice cream, but should be granular in consistency. Set the mixture away packed in entt until rendy to

Pistache Sundac.

order plain vanilla ice ream and divide among as many glasses as there are people to serve. Sprinkle with finely minced pistache nuts, or almonds if preferred, and pour around ft the syrup from a jar of preserved gin-

Dark Fruit Cake.

Half cupful of butter, three-quarters cup brown sugar, three-quarters cup raising, seeded and cut into pieces; threequarters cup currants, half cup citron thinly sliced and cut in strips, half cup molasses, two eggs, quarter cupful milk. two cups pastry flour, half teaspoonful soda, one teaspoonful cinnamon, half tenspoonful alspice, bulf teaspoonful mace. quarter teaspoonful cloves, half teaspoonful lemon extract. Bake is deep cake pans one and a quarter hours in a moderate oven.

Cranberry Sauce.

Select a quart of the bright red berries, look over carefully and wash thoroughly; put into a granite or porcelain lined kettle (never in tin of iron) and spread over the top of the berries two cups granulated sugar; pour over the sugar one cup water, cover and cook ten minutes from the time the water begins to boil; uncover (for if left covered too long they will burst), cook a little longer until the berries are tender and the liquid ready to jelly if tried in a cold saucer, then pour at once into a pretty dish. Make the day before using.

Pineapple and Apricot Saind. Mix together each one can pineapple and apricots cut in small uniform slices or cubes, and about the same amount of heart celery. Sliced to correspond. Arrange on white, crisp lettuce leaves and cover with a salad dressing made as foilows: Beat together the yolks of five eggs, three tablespoonfuls lemon juice. two of sugar, one-half teaspoonful mustard and a teaspoonful of salt. Cook in saucepan until thickened." Then add one cupful whipped cream.

Cooking School Mashed Potatoes. Select potatoes of uniform size, washthoroughly, peel and soak in cold water for half an hour. Put on to boil in salted water, boiling hard, and cook half an hour until soft, but not broken. Drain carefully. Place the kettle on the back of the stove, uncovered, to let the steam escape. Manh well, then add to each pint of the mashed potaces a tablespoonful of butter, a half tempoonful of salt, quarter teaspoonful pepper and cream or hot milk to moisten. Beat with a fork until light and creamy, then turn out on a hot vegetable dish.

Parisian Paste. Pick over and remove stems from one

ound of figs and remove stones from one pound of dates. Mix fruit with one pound of walnut meats and force through a meat chopper or chop finely. with confectioners' sugar until theroughly Joseph Engleman, whose stock of cloth- duty the night of the fire. He says he thickness, using confectioners' sugar on blended. Roll to one-quarter inch in board and pin; shape with small, round tally destroyed when the building was tive wiring in that part of the building cutter first dipped in sugar, or cut with a sharp knife in three quarter inch Roll each piece separately in Sons company, blaming it for his loss. Key to the Situation-Bee Advertising, the sugar and shake off superfluous

tions in place of walnuts.

Mince two large onlone fine. Put into boll. frying pan with two tablespoonfuls of melted butter and fry to a delicate brown Stir frequently. Add one quart tematoes Let cook awhile. Put through sieve in order to remove bits of onlons and seeds of tomatoes. Return to frying pan. thicken with two tablespoonfuls or more flour. Add a little butter. Serve with fish

White Sauce.

with a half teaspoonful salt and a quar- with paraley.

of an egg. In this case remove pan from fire and let cool a little before adding the egg. Cook a moment, but do not let

Potto Croquettes.

Take three cupfuls of mashed potatoes and two well beaten eggs. Form in croquette shape. Dip in beaten eggs and again in cracker dust. Fry in deep fat.

Baked Tomatoes

Take large, firm, ripe tomatoes. Cut off a generous slice from the tops and Tablespoonful each butter and flour state over them a generous sprinkling of cooked until starch grains have burst, cheese, and sometimes it is also to put on This removes the raw and musty taste, a thin slice instead. Then on that a thin Add, stirring all the time, one cup milk slice of bacon and bake in a hot oven till and cook, stirring until thickened. Season the bacon is crisp. Serve on a platter



Daffydill Editor, The Bee. See The Sunday Bee for prize winners.

boob that put the ape in grape. I'm the boob that put the Indian in

I'm the boob that put the cent in milli-I'm the boob that put the gent in dili-

I'm the book that put the brand on whistie?

I'm the boob that put the post in post-I'm the boob that put the miss in Miss-

I'm the book that put the gilt in guilty. I'm the boob that put the muse in

Mildred Greeling, 2010 Locust Street-4 am the book that put man in Manchester, what does Telluride? I am the guy that put liver in Liver-

I am the boob that put frank in Frank-I am the book that put the doll in dol-

I am the geek that put rush in Russia am the guy that put the car in cards. I am the boob that put the pills in pil-

I am the guy that put bell in Belfast. I am the geek that put how in house. I am the guy that put the hand in handkerchief.

Wallace Mitchell, Bellevue- I'm the, Blanche Johnson, 334 Cass-If the Giants lost would Nat Goodwin? If the meat is bad is the welnerworst? if Russel G. Colt has money, has

Ethel Barrymore? If the Boston Wet Wash is wet, Is Evans Model Laundry? If the girl sings, will the Bemis bas

If the carpenter puts the lath on the house will the courtplaster? If the man stands, will the "Smart

If a load of brick is heavy what does the Omaha street railway? If the girl is young, what is the street railway's damage?

C. D. Records, Fremont, Neb .- If tourists take the cog road up Pike's Peak, When the government builds its new

battleships, will they Salem. If Omaha needs more street cars, what does Cadillac?

If Omaha is the richest manufacturing center in the west, what is Alnsworth? If Omaha democrats are too busy to attend the inauguration, will Chicago? if waves were rolling high on Lake Manawa, could Ashland?

If the animals in Glacier National park got loose, would Saskatchewan? If Colorado produces a Silverton. does





The Golfer's Winter Paradise

F you want real golf in mid-winter, you can get it in Florida. You don't have to muffle yourself in wraps and sweaters until you can't get a free swing at the ball. You don't have to get your ears frost-bitten, nor to break your clubs on frozen ground. The Florida links are verdant all winter long: the sun makes it just comfortably warm; and the salt sea breeze invigorates and makes one really enjoy the exercise. If you don't play golf there are a score of other pastimes

some of which are certain to appeal to you. There's tennis, boating, sailing, automobiling, surf-bathing, seafishing, fresh-water fishing, shooting, camping and other healthful out-door sports too numerous to mention.

And, if none of these appeal to you — if you're just going for a rest and a change of climate — FLORIDA offers more to the tourist than any other section of the United States. Its magnificent hotels; its tropical vegetation; its historical buildings, dating back to the first landing of the Spanlards; and last, but not least, its superb winter climate, all combine to make Florids the ideal winter climate, all combine to make Florids the ideal winter climate, all combine to make Florids. Arrange for your ticket via the PRISCO LINES, and take the

KANSAS CITY - FLORIDA SPECIAL

From Kansas City Every Afternoon at 5:25

It runs right through to Jacksonville and carries all-steel, electric-lighted coaches; electric fans; Pullman sleepers of the lates design and all-steel dining cars in which Fred Hervey meals are sorved.

Last Chance to See the Panama Casal Work Last Chance to See the Panama Casal Work before the water is turned in. Right personally-conducted tourned in the steamship "Evangeline," from Key West to Colon, returning via Kingston and Havana. The vessel is new, built in Scotland during 1911-12, especially for touring the tropics. It is equipped with Marconi wireless service, electric lights and fans, and all modern conveniences and luxuries. It will leave Key West January 7th and 2ist; February 4th and 18th; March 4th and 18th; April 1st and 15th. An eleven day trip, including meals and berth at see and in port, for \$110. Stopover privileges granted at Colon, Havana and Kingston.



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