

### CHICKENS ARE VERY SCARCE

Ducks, Geese and Turkeys Not on the Omaha Market.

### HOME GROWN VEGETABLES HERE

Sales of Grape Fruit Increase Wonderfully—Drug Store Loses Money on Chicken Sandwiches.

Chickens have been discovered to cost the consumer 5 cents an ounce. A drug store at Seventeenth and Farnam streets which serves sandwiches at its soda fountain recently bought two hens weighing nine pounds, for \$1.50. The hens were boiled and all the meat taken from them. When put in the scales this meat balanced at twenty-seven ounces, which brought the actual cost to figure 5 cents an ounce. The drug store had been selling chicken sandwiches at 15 cents each. The price immediately was raised to 30 cents, the proprietors having figured that money was lost, not only on the chicken, but the bread, butter, olive and pickle were being given away.

Chickens are scarcer in Omaha than they have been for many months. There is practically none on the local market. What can be had are bought at 18 cents a pound, wholesale, and at most places are sold at 20 and 25 cents, retail. There are no ducks, geese or turkeys. Other meats are selling at about the same high figures as a week ago. None has declined in price, and some kinds have advanced a half cent or more for the retail dealer.

Butter still sells at 36 cents a pound and eggs at 30 cents a dozen. Fruits and vegetables are plentiful. Home grown vegetables have begun to come into the local market. Radishes sell three bunches for a nickel. Spinach is six bunches for a cent. Asparagus is 7 1/2 cents a bunch. Rhubarb retails at two bunches for a nickel.

Fresh peas have arrived from Texas and are selling at 10 cents a quart. Pineapples are unusually plentiful. They sell at 15, 13 1/2 and 10 cents apiece, a reduction of 5 and 10 cents from the price of a year ago.

The sales of grape fruit have tripled in the last two weeks, says Albert King, manager of Hayden Bros. grocery department. Incidentally, they have advanced a dollar a box, and retail at 7 1/2, 8 1/2 and 10 cents each. There has been no demand for oranges this spring. Consumers are afraid of them since the frosts struck the crops in the west. Prices are higher, fruit which sold at 20, 25 and 30 cents a dozen a year ago, now selling at 30, 35 and 40 cents a dozen.

### Medical Colleges Get More Corpses

Undertakers of Omaha are not just sure of the effects of the new law passed by the Nebraska legislature regulating the disposition of unclaimed bodies. The new law prohibits friends of a deceased person from claiming the body, making its disposition rest on the direction of relatives only.

According to some undertakers the new law is intended to keep persons posing as friends of the dead whose body has not been claimed from directing that it be turned over to a medical college. One undertaker said that the state superintendent of public instruction formerly had authority to direct the disposition of unclaimed bodies, and that he sent most of them to Omaha when the medical colleges here were in need of material; that the medical colleges forestalled such action by having a man pose as a friend of the deceased and ordering the body turned over to them. The new law, they say, is intended to help the medical colleges.

There are some who believe the law will interfere with those who actually are friends of a dead person in disposing of the body. In cases where such a person has no relatives, but has friends who want to bury the body, they say anyone who wished to stand strictly to the letter of the law could oppose them. In such cases the body would go to a medical college.

### Many to Be Active on Cleanup Day

Street Commissioner Kugel has refused to move ashes cleanup day and will instruct the twenty-six teamsters employed by his department to gather up nothing but the rubbish that is raked together on cleanup day.

"About 600 locations of rubbish heaps have been telephoned to this office," said Kugel, "and also to my home. The telephone at home has jangled incessantly and industrious citizens have designated the places where they will rake the rubbish. If there are any who have not telephoned I wish they would call up the office and not the house."

Kugel's teams will be on the job bright and early in the morning. A certain district has been assigned to each teamster and before the day is over he will be expected to have that district perfectly clear of all rubbish.

### Ralston Relief Fund Reaches \$15,749.40

- Yesterday's receipts for the Ralston relief fund amounted to \$186. The list of additional contributions follows:
- Previously acknowledged \$15,563.40
  - Mayor M. B. McKillop, Saratoga, Mo., additional donation 5.00
  - Wyo., additional donation 5.00
  - Ray N. Tow 10.00
  - J. P. Hook 5.00
  - Cash No. 26 5.00
  - William Baird 5.00
  - Went & Burke company 25.00
  - Dr. F. T. Seybert, Council Bluffs 10.00
  - John Frank, South Omaha 10.00
  - Citizens of Bettleville, Ga., H. M. Hill, city clerk 25.00
  - Citizens of Smithwick, S. D., through Farmers and Merchants bank 10.00
  - Yankton Commercial association, Yankton, S. D. 50.00
  - Mrs. M. J. Wilson, Brookline, Mass. 5.00
  - Milnes Glass and Paint company 25.00
  - C. A. Rosen 10.00
  - Total \$15,749.40

### MANY VETERANS ARRIVING

Judge P. J. Cosgrove, state captain of the First Nebraska volunteer infantry, will act as toastmaster at the banquet to be held at the Woodmen Cafeteria Saturday night. Major C. F. Hartman will talk to the veterans about the regular army and Rev. W. H. Underwood, chaplain of the Third Nebraska volunteer infantry, will deliver a short address on "The American Volunteer." Governor Morehead will be a principal speaker at the evening.

Music will be furnished by the Avalon quartet.

### Sunday Dinner Menu and Tested Recipes

- SUNDAY BREAKFAST**  
 Cereal with Apricots.  
 Bacon Curls.  
 Popovers. Coffee.
- DINNER**  
 Bortelhook Consomme.  
 Roast Leg of Lamb. Currant Mint Sauce.  
 Fraeonia Potatoes.  
 Spinach a la Bechamel.  
 Prune Ice Cream.  
 Toasted Crackers. Rognesfort.  
 Cafe Noir.
- SUPPER**  
 Grilled Sardines.  
 Parker House Rolls.  
 Lord Baltimore Cake.  
 Fruit Punch.

**Veal Surprise.**  
 Take two white calf's feet and bone them as far as the first joint; put them in warm water and soak for two hours. Then put two slices of bacon, two ounces of butter, one tablespoonful of lemon juice, salt and pepper to taste, a small onion, a bunch of savory herbs, four cloves and a half two well beaten eggs, pan and lay in the feet; add sufficient water just to cover the whole; simmer for three hours; then take up the feet and place on a heated dish, cover with parsley butter and serve hot. The liquor in which the feet are cooked should be strained and saved, as it makes very good stock for white sauce or gravies.

**Old English Candle Cup.**  
 Into two quarts of water throw a small cupful of oatmeal and a teaspoonful of salt and boil. Add the juice of two lemons, half a grated nutmeg, a teaspoonful of ground cinnamon, three tart apples cut in quarters and one-half pound of raisins.

**Cook until the oatmeal is very soft and add a little boiling water. When ready to serve, heat to boiling point, sweeten to taste and add two well beaten eggs, stirring over the fire just a moment after the eggs are added. Pour into a well heated punch bowl and drop in a few cloves.**

**Cream of Peanut Soup.**  
 One cupful of peanut butter, one bay leaf, one blade of mace, a little chopped celery, or seasoning of celery salt, white pepper to taste, one teaspoonful of onion juice, five cupfuls of milk and one heaping tablespoonful of cornstarch.

Put the peanut butter, milk, seasonings onion juice, bay leaf and mace into a double boiler; stir and cook for twenty minutes. Moisten the cornstarch in a little cold milk and add it to the hot milk; stir until smooth and thick, then strain through a sieve. Serve at once.

**Spanish Omelet.**  
 Cut four ounces of bacon in very thin slices and then into one-half-inch squares. Fry gently until crisp, then add one amp onion, a medium-sized tomato and five mushrooms, all chopped rather fine. Lub a freshly cut clove of garlic upon the spoon used for stirring while cooking fifteen minutes. Meanwhile break six eggs into a bowl, season with a saltspoonful of salt, one-fourth saltspoonful of white pepper. Give them a dozen good strokes and turn into a perfectly smooth frying pan, in which a teaspoonful of butter has been melted and well stirred. Barely cover with boiling water and simmer gently for about five minutes. Spread the bacon and vegetables quickly over the omelet, fold over and set it in the oven for about one minute. Then slip it upon a hot platter and serve at once.

**Apple, Celery and Raisin Salad.**  
 Two cups diced tart apple, one cup diced celery, one-half cup raisins, dash salt, one-quarter cup olive oil, two tablespoonfuls lemon juice, one teaspoonful powdered sugar, celery tips or lettuce leaves. Stew the raisins in a little water. Mix together the oil, salt, lemon juice, sugar and a tablespoonful of the raisin juice, heating well. Marinate the apple, celery and raisins separately in it for thirty minutes; then toss together and serve garnished with the green.

**Pot Roast of Ham.**  
 Select a shoulder of ham, and have it boned and rolled. Soak twenty-four hours in cold water. Melt three tablespoons of fat in the iron pot, add a cupful of sliced onions and a cupful of diced celery, cooking until softened. Turn in the ham and brown it thoroughly. Barely cover with boiling water and simmer gently for about four hours; remove meat and add the desired number of pared potatoes. Skin the ham, dust thickly with crumbs and brown in a hot oven. Surround with the potatoes, garnish with celery, and make a thickened sauce to accompany it of equal parts of ham stock and strained tomato. Thicken with crumbs.

**Black-Eyed Susan Salad.**  
 Separate oranges into sections, allowing half of a large fruit to a person. Cut figs into dice, mix with an equal quantity of chopped celery, and moisten lightly with French dressing made with lemon juice. Marinate the orange carrels with dressing, then put them on individual plates, arranging them like black-eyed Susans petals. Form the centers of the fig mixture, and garnish the salad with tins of celery.

**Becham Potatoes Balls.**  
 Prepare a quart of fluffy mashed potatoes (this necessitates the use of about ten potatoes). Heat in an egg, then form into balls; while still hot, roll lightly in an egg beaten with one-half cup of water, and set on a buttered sheet in a hot oven till browned. Remove with a pancake turner.

**Codfish Chowder.**  
 One and a half pounds codfish, one pint sliced potatoes, one-quarter cup sliced onions, four tablespoonfuls flour, four slices salt pork, one pint milk, boiling water, salt and pepper.

Try out the salt pork, add onions and cook slowly till they are yellowed. Then add a quart of boiling water and the fish cut in small pieces. Cook until the latter is nearly done, then turn in the potatoes. When they are tender, add the milk and the flour dissolved in a little cold water. Season to taste and serve garnished with thick water crackers moistened with hot milk.

**Eggs Italian Style.**  
 Heat half a pint of rich milk in a double boiler, and when it is scalding hot melt in it a heaping tablespoonful of butter, then stir in six well beaten eggs and cook until they begin to form a custard, then add a dozen small fresh mushrooms skinned and broken into pieces or an equal quantity of canned mushrooms sliced. When these have had time to cook for a minute or so stir in half a cupful of boiled spaghetti, macaroni or cupful of boiled spaghetti, macaroni or used, cut it into inch bits. Season to

taste with salt, pepper and onion juice if liked, and serve steaming hot with fried hominy or mush as an accompaniment.

**Battered Eggs and Oysters.**  
 Three eggs, twelve oysters, one tablespoonful cream, one heaping tablespoonful butter and seasoning of salt and pepper will be needed. Beat up the eggs until frothy, then add the cream and seasoning. Melt the butter in a small pan, pour in the egg mixture and stir over a slow fire. When just beginning to thicken put in the oysters and cook to a soft, creamy mass.

**Spinach and Eggs.**  
 Line individual ramekins with cold boiled spinach which has been seasoned and chopped fine, and into the center of each break an egg. Put a dot of butter and a sprinkling of salt and pepper over each and cook in the oven until the egg is set.

**CHECK BLOWN 150 MILES BY TORNADO IS RETURNED**  
 A check on a local bank, made out in favor of Marie Woodard, daughter of Assistant Postmaster James I. Woodard, which was blown away during the tornado and which at that time was of a green color, was returned to Miss Woodard Thursday afternoon white. The check was found at Jolly, Ia., a distance of 150 miles from Omaha. The rains, winds and sun had bleached the check, although the writing on it was still legible when returned. The amount was \$2.

Key to the Situation—See Advertising.

**"Just Say" HORLICK'S**  
 It Means Original and Genuine MALTED MILK  
 The Food-drink for All Ages.  
 More healthful than Tea or Coffee. Agrees with the weakest digestion. Delicious, invigorating and nutritious. Rich milk, malted grain, powder form.  
 A quick lunch prepared in a minute. Take no substitute. Ask for HORLICK'S. Others are imitations.

DRINK AND ENJOY  
  
**Metz BEER**  
 "THE OLD RELIABLE"  
 W. J. BUEKHOFF, RETAIL DEALER  
 PHONE DOUGLAS 118

### You Are Invited

We attend a public demonstration of the famous Likely Wardrobe trunk at our store by Mrs. Curtis, starting Monday and to continue the entire week.

We want you to make a comparison of this famous Wardrobe Trunk and the ordinary trunk. You who have traveled know the muddled up condition of your clothes after a trip, using an ordinary trunk.

The Likely Wardrobe will accommodate from 14 to 18 suits or dresses, which are hung on hangers on one side in such a way as will keep your clothes in perfect condition, no matter how your trunk is handled. On the other side are drawers which will accommodate a complete outfit of other articles.

This trunk is well made and will last a lifetime.

Call and see the famous trunk demonstrated.

**Freling & Steinle**  
 Baggage Makers and Good Leather Goods  
 1003 FARNAM STREET.

## REMODELING SALE

We Must Dispose of Half Our Stock

To let the contractors work on remodeling the store and the one adjoining us, which will give us double the space. We have cut the price on all spring goods in order to move quickly.

\$10.00 Men's Suits	\$6.95	\$3.00 Hats now	\$1.45
\$12.50 Men's Suits	\$7.90	\$3.50 Shoes and Oxfords,	
\$15.00 Men's Suits	\$9.75	at .....	\$1.90
\$20 Men's Suits	\$14.25	\$1 Union Suits	65c
\$7.50 Youths' Suits	\$3.95	75c Mesh Union Suits	45c
\$5 Knicker Suits	\$2.95	75c Shirts	38c
\$3 Knicker Suits	\$1.95	15c Men's Hose	8c
75c Knicker Suits	.42c	Rubberized Rain Coats—	
\$2.00 Hats now	.95c	at .....	1/3 Off

Don't miss it—This big sacrifice sale will only last about 12 days—if you miss it you are the loser.

**J. HELPHAND CLOTHING CO.**  
 314 North 16th St. (Near Chicago St.)

**RED-MAN**  
  
 Sold from Green Boxes Only.  
 A NEW STYLE IN ALL GOOD STORES THIS WEEK  
**EARL & WILSON**  
 MAKERS OF TROY'S BEST PRODUCT.

**PIG PORK ROAST, per lb. . . 10 3/4c**

Steer Pot Roast	10c and 9c	Mutton Roast	7 1/2c
Steer Steaks	13 1/2c	Lamb Stew, 5 1/2 lbs. for	25c
Veal Roast	12 1/2c	Small Hams	10 1/2c
Lamb Legs	12 1/2c	Sugar Cured Bacon	13 1/2c
		No. 1 Lean Hams	15 1/2c

We are headquarters for fresh dressed chickens. On sale Saturday, a carload of milk calves. Government inspection.

**PUBLIC MARKET**  
 1610 Harney St.  
 Phone: Douglas 2793

**OMAHA NURSERY SATURDAY SPECIALS ONLY**

Apple Trees, each	20c
Apple Trees, largest size, each	90c
Cherry Trees, each	9c
Early Richmond Cherry Trees, largest size, each	20c
Peach Trees, large size, each	17c
Pear Trees, six kinds, largest size each	20c
Current Bushes, two years old, each	10c
Strawberry Plants, each	5c
Grapevines—black, white and red—each	10c
Blackberry and Raspberry Plants, per dozen	40c
Asparagus Plants, per dozen	30c
Roses, in variety, cut back ready for planting, each	10c
Carolina Poplar Trees, 6 to 8-ft., each	10c
Carolina Poplar Trees, 5-ft., each	5c

**FRANK MARTIN**  
 Sales Room 1519 Howard Sts.; Sales Ground 17th and Jackson Sts.  
 Telephone Douglas 6272.

**While They Last**  
 TWO-YEAR-OLD CONCORD GRAPE VINES at 5c Each

75c Lilac Bushes 25c each	35c Honeysuckle 15c each
35c Clematis for 15c each	25c Peonies for 10c each

**Stewart's Seed Store**  
 119 North 16th Street. Opposite Postoffice

Attend This Suit Sale  
**GUARANTEE CLOTHING CO.**  
 1519-21 DOUGLAS ST.  
**Mid-Season Sale of \$18 and \$20 Suits**  
**High-Class Clothes \$12**

Men who value a saving of \$3.00 to \$8.00 on their new spring suit should come here tomorrow. Men's and young men's high class suits, newest of spring patterns and fashions, tailored by such makers as E. Kamber & Co., "Guaranteed Clothes" and Granger & Rothschild, "Chic" clothes, every garment a high type of tailoring art and made to sell for \$18.00 and \$20.00—SPECIALLY PRICED FOR SATURDAY, at.....

**Attention, Mr. Custom Tailored Man!**  
 We ask the opportunity of showing you suits which we sell for \$15<sup>00</sup>, \$18<sup>00</sup>, \$20<sup>00</sup> and \$25<sup>00</sup>

**Trouser Specials**  
 \$2.50 to \$4.00 Trousers  
**\$1.90 and \$2.50**

**Extra Values Saturday**  
 Men's Imported Silk Hose, with double heel and toe, at..... 25c  
 Shirts—With military collars and detached collars to match, regular 75c shirts 48c  
 Nobby, Classy Silk Ties, 50c quality..... 25c

A mid-season opportunity to save on your trousers purchase. Hundreds of new spring trousers—cassimeres, blue serges and worsted fabrics, conservative, peg top and outing styles.

**White Nubucks**  
 Specially Priced at \$3.50  
 Here is a timely offering typical of the values given at the Quality Store.

White Nubuck—13 or 15 button height. Has high toe last, stage vamp, military heel, perforated toe cap. Stylishly designed. Made especially for us. Priced at

**\$3.50**

**FRY SHOE CO.**  
 16TH & DOUGLAS.

The Persistent and Judicious Use of Newspaper Advertising is the Road to Business Success.

**STEEL SHOD SHOES**  
 For the boy full of ginger we recommend these famous little shoes. We guarantee them to outwear two pairs of ordinary boys' shoes. Boys' sizes, 1 to 5, \$2.50. Little Gents' sizes, 10 to 13 1/2, \$2.00.

**Drexel**  
 1419 Farnam

**New Process Gas Stoves \$14.00 AND UP.**  
**Johnson Lamp Co.**  
 1619 South 16th Street.  
 Tel. Doug. 1760.

**AMUSEMENTS.**  
**"OMAHA'S FUN CENTER"**  
**Gaiety** Daily Mat., 12-25-50c Evgs., 15-25-50-75c  
 First Visit Here This Season of "BESS" M. dnigh Maidens EXTRA VAGABOND AND VADEVILLE  
 Elmer Tester, Duck-Nose Van Osten, Hester a Hilton, Dugessie Harmon, 4; "One-Round O'Brien" & Chickles in any Chorus.  
 Ladies' Dime Matinee Today.  
 "Worth Climbing the Mill."  
**Hippodrome** Daily Mat., 10c Evgs., 10-30c  
 Tabloid Musical Comedy  
 \$40,000 PRIZE PRODUCE OF "A WINNING MISS"  
 DAILY AT 9:30; 7:30 AND 9:00 P. M.  
 Seats reserved at both performances every evening.  
**Orpheum** Phone—Dougl. 494  
**MATINEE TODAY 2:15**  
 NOTE—Early Curtain Saturday Night—8:15 Sharp.  
 Victor Moore and Emma Littlefield Next Week.

**BRANDEIS THEATER**  
 Sun., Tues., Wed. and Thurs. Matinee Daily.  
 Paul J. Baine's African Hunt Pictures May 2 and 3. Seats on sale today.  
 ALMA HANIKOVA in "Bella Donna."  
**BOYD THEATER**  
 Today—Matinee 2:15  
 Tonight—(Last Time), 8:15  
 FAREWELL PERFORMANCE OF EVA LANG  
 In Belasco's Great Play NOBODY'S WIDOW  
**KRUG THEATER**  
 Matinee Today, 2:30—Night, 8:30  
 DAINY MARIE and the YANKIE DOODLE GIRLS Ladies' Daily Dime Matinee  
**EMPRESS** CONTINUOUS PERFORMANCE  
 Ladies' Daily Dime Matinee  
 Always Grand—There's a Reason  
 PHOTOGRAPHY \$10

**Tip-Top The Best Bread**  
 Wholesome, Pure and Delicious  
 Beware of Imitations at your grocer  
**U. P. Steam Baking Co.**



**Looking FOR CUTS?**  
 SEE  
**THE OMAHA BEE PHOTO ENGRAVING DEPT**  
 OMAHA  
 Price of Drawing like this \$2.50  
 Cost of Zinc Etching 60 Cents.