

## Letters from Our Readers

Communications for this column must be brief and always signed.

### LETTERS OF APPRECIATION.

2019 Cuming St., Omaha, Neb.  
July 7th, 1915.

Rev. Jno. Albert Williams,  
Editor of The Monitor.

Dear Sir:

I have received the first issue of The Monitor and I am well pleased with it. I am inclosing with pleasure one dollar for a year's subscription.

I think the colored people of the community should be proud to have such a good organ to appear every week for them.

Wishing you every success, I remain,

Yours truly,  
H. LAZARUS,  
Shoe Repairer.

3334 Vernon Ave., Chicago, Ill.  
July 6th, 1915.

Rev. Jno. Albert Williams,  
Editor The Monitor.

Dear Sir and Brother:

With pleasure I have received and read The Monitor. It is a newsy, instructive paper, of which our people will feel proud. Your experience and ability fit you for the work. With your corps of able assistants, the paper will do much for our race. I am pleased to inclose money for a year's subscription.

With best wishes for success, I beg to remain,

Affectionately yours,  
G. N. JOHNSON.

Omaha, Neb., July 7th 1915.

Rev. John Albert Williams,  
1119 North Twenty-first St.,  
Omaha, Neb.

Dear Sir:

I am very glad indeed to send you herewith check for \$1.00, which will pay for a year's subscription to The Monitor. Your paper, I am sure, will have a strong tendency for good, both in the community at large and among the people of your race, for whom it is primarily intended. I am always interested in the welfare of the colored people, and am glad of an opportunity to be of slight help.

Very truly,  
ROBERT T. BURNS.

Omaha, Neb., July 7th 1915.

Rev. John Albert Williams,  
1119 North Twenty-first St.,  
Omaha, Neb.

Dear Sir:

I have at hand the copy of The Monitor. I appreciate your sending it to me. If you will continue to do so, I will have it placed on our reading files.

I am glad to see the advent of this paper. I believe there is a place for it.

I feel sure that you know of my interest in the colored people of Omaha, although you and I do not always agree on means, we always agree, I am sure, on the end. I want to be of any service that I can to the colored people and feel sure that they will work out their salvation just as the white race must work out its salvation, through its own effort, in fear and trembling.

Very truly yours,  
E. F. DENISON,  
Genl. Secy. Y. M. C. A.

3307 Poppleton Ave.,  
Omaha, July 8, 1915.

My congratulations and best wishes for the success of The Monitor. I will

watch its growth with much interest.

Very sincerely,  
(Mrs. H. C.) KATHERINE SUMNEY.

4352 Forrestville Avenue,  
Chicago, Ill., July 7, 1915.

Dear Father Williams:

I have received a copy of The Monitor, upon which I tender you my sincere congratulations. It is a most creditable production and more than merits the success which I am sure it will achieve. Enter my name as an annual subscriber.

Cordially, your friend,  
JOHN C. LYNCH.

Columbus, Neb., July 7, 1915.

Dear Father Williams:

I thank you for the copy of your new newspaper, which I trust may be of real value to your people, to your community, and both a pleasure and a profit to you.

Sincerely yours,  
EDGAR HOWARD.

### CULINARY NOTES.

#### DRIPPED COFFEE.

##### How to Prepare and Serve.

Buy the best coffee from the best concerns you know that make coffee their specialty.

Grind it medium. Use three-fourths of a pound of coffee to each gallon of water. This makes a very strong coffee.

Make a bag of ordinary cheese cloth to extend half way down in urn; sides double and bottom single thickness.

The water then finds its way through the grounds and bottom of bag, for if made single on sides it is easier for the water to run through without touching the coffee at all than it is to run through the coffee and bottom of bag besides, and much strength is lost thereby.

Dampen the coffee grounds in an agateware can with just enough boiling water to thoroughly swell them, then place them in the bag in urn and use only fresh boiling, bubbling water on them; re-pour the coffee through the grounds five times, remove the bag and it is ready to serve.

Serve with cream, with a little whipped cream on top of same.

#### FILLING FOR SANDWICHES.

##### Worth Remembering for Picnics and Tea Parties.

One-half pound of Roquefort cheese, one-fourth as much butter and half a teaspoonful of paprika; mix to a paste with sherry wine. Spread on wafers or toasted rye bread.

Prunes, chopped with half the quantity of English walnut meats, seasoned with lemon juice and powdered sugar.

Equal parts of chicken and ham, finely minced and seasoned with curry powder.

Minced hard-boiled egg, one sardine to every three, seasoned with lemon juice.

Equal parts of cold roast beef, cold roast turkey, boiled ham and tongue, seasoned with chopped pickles; mix with mayonnaise dressing.

Cold cooked veal, chopped fine; hard-boiled eggs; season with tomato catsup.

**Leftover Meats in Bread Cases.**  
Keep the leftover meats from each

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meal, such as bacon, ham, roasts or stews. Mince the bacon or ham, cut the other meats into small cubes. Season well. Cook with a little gravy or water until tender. Make a cream dressing for this of one tablespoonful of butter, one tablespoonful flour, rubbed well together, and one cup of boiling milk.

#### Bread Cases.

Take slices of bread about two inches thick, cut perfectly square. Shell out the crumbs, leaving about one-half inch, or enough to form a bottom thick enough to hold the mixture. Place under a quick fire until a light brown. Fill with the meat. Decorate with hard-boiled egg and parsley. Serve immediately.

#### Bread Pudding.

Take the bread which you have taken from the cases and to one cup crumbs allow three of milk, three eggs, well beaten, retaining two of the whites for meringue, three spoonfuls sugar and one of butter. Bake in a moderate oven. When pudding is set, put the whites, well beaten with a spoonful of powdered sugar, on it. Return to oven until a rich brown.

To be demonstrated July 15 at St. Philip's Guild Room.—Mrs. J. W. Wallace.

#### COUNCIL BLUFFS.

Mr. Richard B. Harrison gave a recital in the A. M. E. church here on Wednesday night. He is a wonderful reader. His audience was delighted. He gave several humorous selections and the court scene from "The Merchant of Venice." Mr. B. McKinley Ward contributed two pleasing musical numbers to the program.

The following testimonial was given to a servant girl: "This is to certify that the bearer has been in my service one year less eleven months. During this time I found her to be diligent at the back door, temperate at her work, prompt at excuses, amiable toward young gentlemen, faithful to her sweethearts, and honest when everything was safe under lock and key.—Sphere.

Passing a swimming pool in a small city one day two country women read this sign at the entrance: "Twenty-five thousand Gals. In and Out Every Hour." "That's all nonsense," said one of the women. "There ain't that many women in this whole country."

In the Garden of Hope grow the laurels for future victories, the roses of coming joy, and the lilies of approaching peace.