

SOME DELICIOUS POTATO DINNER DISHES

U. S. Department of Agriculture
Makes Suggestions for New Ways
of Preparing Potatoes

"Are you eating your share of the country's bumper potato crop?" asks the United States Department of Agriculture in a recent statement. "Now that the tubers are once more plentiful and cheap they may well be given a prominent place on the dinner table," continues the statement.

The department makes the following suggestions in regard to the use of potatoes at dinner:

Potatoes at Dinner

Potatoes may be freely used at dinner, the variety which we all like being secured by varying the ways in which the potatoes are served. Then, too, one should not overlook the fact that, since both of them are foods which are very palatable sources of starch, by eating more potatoes one can diminish the bread eaten and thus help to save wheat, which is such an important matter at the present time.

Many think that potatoes are at their best when prepared in the simplest ways—that is, baked or boiled—but even so some variety is possible, for they may be baked in their jackets, or with the skins rubbed or scraped off, or pared and baked in the pan with meat, the juice they absorb improving their flavor. The skins may be easily rubbed off new potatoes, provided they are first dropped for 10 minutes in boiling water.

Potatoes may be boiled or steamed in the jackets, peeled entirely, or with only a ring peeled around the center. The boiled potatoes may be served as they are, or mashed, or fried. Such simple changes as these help to give variety.

Minted Potatoes.—Boiled potatoes are at their best when mealy, so, after boiling, the water should be poured off, a little salt sprinkled over the potatoes, and the kettle kept not quite covered, and placed on the back of the stove, so that they may "dry out." If you wish a novelty, in boiling new potatoes add a few mint leaves to the water in which they are cooked. In baking potatoes one should always remember that, to be at their best, they should be served as soon as they are done. If one can

SOLDIERS WANT MINCE PIE

"Like Mother Used to Make"

Along the lines of the military encampments, mince pie proves to be prime favorite with the boys in khaki—from the noble little private straight up to the commanding officer all affirm it "great eat." They want the kind they used to get at home.

And as one piece of mince pie goes a long way toward a meal, the efficient American housewife is not slow to appreciate that she can turn this to advantage in her own home.

NONE SUCH MINCE MEAT is made just as the best housewife makes the best mince meat in her own kitchen. The package recipes are good for pies, cakes, puddings, and cookies.

Bake a **NONE SUCH** War Pie—no top crust. Saves flour, shortening, labor, money—half the crust. Good, too. In this way you help the U. S. Food Administration.

For economy **NONE SUCH** is the leader, for it comes in a paraffin-lined package which prevents waste, and is cheaper than bulk mince meat bought by the pound. The package weight increases three times its weight when the necessary moisture is added. It costs only a few cents—is absolutely clean and keeps like fruit cake.

one side should be slashed in order to allow the steam to escape, and the potatoes kept hot.

Fried potatoes are also favorites and the ways in which they can be either fried in deep fat or pan fried are numerous and are well known. Fried potatoes seasoned with onion are a common dinner dish, and one should remember that green peppers can be used with the onions or in place of them.

Potatoes with Sauce or Cheese.—Potatoes baked with white sauce and cheese, scalloped potatoes, and similar dishes can be used in place of macaroni and spaghetti, and potato dumplings can be used in place of wheat dumplings. Cooked in combination with other foods, in a meat pie, for instance, potatoes may be depended upon as the principal dinner dish. There are also a number of dishes, such as potato pudding, which can be used at dinner in place of sweets made of wheat flour.

Tested Potato Recipes

Of the many possible recipes, the following are suggested as more or less typical:

Potato Soup.—3 potatoes, medium size; 4 cups skim milk; 1 small onion; 2 tablespoons butter or other fat; 2 tablespoons flour; 1 1/2 teaspoons salt; 1/4 teaspoon celery salt, or 1 stalk of celery cut in inch pieces; 1/4 teaspoon chopped parsley; a little cayenne pepper or paprika.

Boil the potatoes and when soft rub them through a sieve. Slice the onion and scald this and the celery with the milk. Take out the onion and celery and add the milk slowly to the potatoes. Melt 2 tablespoons butter or fat into which mix the dry ingredients and stir into the boiling soup. Boil one minute, strain, add the remainder of the butter, or fat, and sprinkle with the parsley when ready to serve. The parsley improves the looks and adds a little to the flavor, but may be omitted if this is more convenient.

Stuffed Potatoes.—A nice way to secure variety is to cut a slice from the top of each baked potato and scrape out the inside. Mash, season with salt, pepper, chopped parsley or chopped celery leaf, or onion juice (if liked), and butter, or savory fat, and heat in a little hot milk; add 2 well-beaten whites of eggs. Refill the skins, sprinkle with grated cheese or bread crumbs, and bake in a hot oven about 6 minutes.

Creamed Potatoes.—There are several different ways in which creamed potatoes may be prepared. (1) Freshly boiled or cold boiled potatoes may be cut into small cubes and served heated in cream sauce. (2) Wash, pare, and cut potatoes into small cubes. Put into frying pan with a few slices of onion cut up very fine, and parboil 10 minutes. Pour off water. Add one tablespoon butter, drippings, or other fat, seasoning of salt and pepper, and milk enough to cover. Cook for 15 or 20 minutes, or until the potatoes are well done and the sauce thick and creamy. It is necessary to stir the potatoes frequently to prevent sticking. The starch in the potatoes thickens the sauce. Creamed potatoes are particularly good to serve with fish or chicken.

Hashed Brown Potatoes.—Cut cold boiled potatoes into small pieces (2 cupfuls), season with salt and pepper, cook three minutes in one-third cup bacon drippings, stirring constantly. Let stand a few seconds to brown underneath; fold like an omelet, and serve on a hot platter. These are very good with broiled or fried fish or meat.

Meat and Potato Pie with Potato Crust.—Boil meat, cut into small pieces. Mix with potatoes separately boiled and cut up, and put into a baking dish. Make a crust by mixing smoothly mashed potatoes to which a tablespoonful of shortening has been added with enough flour and water to make them roll out easily. A pie made of a pound of meat will require five or six small boiled potatoes, a cupful of mashed potatoes, and 8 or 10 tablespoonfuls

Well "Armed"!



When company comes there is no time to waste—no chances to be taken—so mother sees that there is always a can of

CALUMET BAKING POWDER

on hand. Cakes, pies, doughnuts, muffins and all good things to eat must be dressed up in their best taste and looks.

Then, too, her reputation as a cook must be upheld—and she "stakes" it on Calumet every time. She knows it will not disappoint her.

Order a can and have the "company" kind of bakings every day.

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HIGHEST QUALITY AWARDS

of flour, and should be baked about 20 minutes in a hot oven. Salt, pepper, and other seasoning, as onion and carrot, may be added to taste. A teaspoonful of baking powder makes the crust lighter.

Potato Pudding.—1/2 pound mash-potatoes (5 small potatoes); 4 tablespoonfuls butter or good cooking fat; 2 eggs; 1/2 cup milk; 1/4 teaspoonful salt; 1/2 lemon (juice and rind); 1 tablespoonful sugar; 1/2 cup raisins or raisins and nut meats.

Boil potatoes, mash, and add butter, eggs, milk, lemon juice, grated peel, and sugar. Beat all the ingredients together and bake in a buttered dish for three-quarters of an hour or longer.

COMMITTEE TO FIX NEBRASKA FOOD PRICES

Omaha, Nov. 7.—Upon his return from Washington, Food Administrator Wattles will issue a price list for food commodities which will apply to the entire state.

Mr. Wattles will work out these prices in co-operation with the State Wholesalers' Committee and the State Retailers' Committee, the latter committee yet to be named. This committee will consist of licensed retailers of the state who do a business of more than \$100,000 annually. The smaller retailers will be reached through the wholesalers.

Those defying the rules of the Administration will be met with a refusal by the wholesalers to supply them with goods.

"The Administration will begin publishing them as soon as possible," said Mr. Wattles. "We will make them fair to retailer and consumer alike. I want to hear from people who find that the prices after we fix them have been violated by retailers."

IMPORTANT QUESTIONS FOR NEBRASKA FARMERS

Omaha, Nov. 7.—The grading of wheat, government food control, the revenue law as affecting the grain business, and commission charges are the big subjects to be discussed at the annual meeting of the Nebraska Farmers' Co-Operative Grain & Live Stock State Association in Omaha, November 13, 14 and 15.

Among the speakers will be Henry J. Waters, president of the Kansas State Agricultural College; Charles T. Neal, in charge of wheat buying for the Omaha district; and J. E. Wallace, government supervisor of grading for the Omaha district.

About 600 stockholders of farmers' co-operative institutions and managers will attend the meeting in the Hotel Rome, according to J. W. Shorthill, York, secretary of the organization. "This is our most interesting meeting, and every stockholder and manager is urged to attend," says Mr. Shorthill. 2gGer" TLESeo wWAT micalv d-che

NEBRASKA MAN SENT TO FRANCE

North Platte, Nebraska.—L. C. Sturges has been selected by officials at Washington to take a position in the postoffice department in France, being one of the twenty-four who will go from the United States. Mr. Sturges has been assistant postmaster here for twenty years and will sever his connection with the local office on November 12.

Scratch pads of all kinds. The Herald carries them in stock. Phone 340.

SHORTHILL ADVISES FOOD CONSERVATION

J. W. Shorthill, Nebraska Leader in Present War Conservation, Issues Statement

J. W. Shorthill of York, Nebraska, leader in the conservation work being done in Nebraska, and of nation-wide reputation for his work in the live stock business, has issued the following statement regarding the conservation of bread and meat:

Every citizen now realizes that the two things in our food supply that must be conserved are bread and meat. This can be effectively done, not only in their economical use but also in using proper care to protect and guard the supply.

It is needless to say that now is the time of all times when live stock should be carefully protected from disease. A loss of hogs or other live stock of the meat producing classes is not only a loss to the owner but is a direct decrease in the food supply which could have such careful guarding at the present time.

A loss of food grain from improper care is another instance of loss in the food supply. All food grain should be watched very carefully to see that it is remaining in proper condition. Food grains should not be threshed and stored until they are in proper condition to store safely.

In many cases during the past few months there have been severe losses of meat producing animals and food grains by fire. As a part of our program of economy greater precaution than ever before should be taken to prevent fires. Only in this way can the losses of bread and meat to the public be prevented.

Losses of the classes mentioned above are not such in all cases that the owner can protect himself by insurance, and in no case will insurance protect the public. Just now the public is interested in the bread and meat itself and not in its value.

While every one of our citizens must be protected against loss by any means available to him, yet in addition to that it is his patriotic duty just now to protect the bread and meat supply of the nation by preventing its destruction, if possible, because any food grains or meat animals that are destroyed are entirely lost to the public and cannot be restored. Guard the grain and live stock with greater care than is ordinarily used because the risk is now somewhat greater than ordinary and it is a patriotic duty just now to do so.

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REGULAR STATE TEACHERS' EXAMINATIONS

Regular teachers' examinations will be given at the Court House in Alliance on November 17th. One day only. Notice change in order of subjects.

November 17th, A. M.—Subjects: Reading, Arithmetic, Geography, Penmanship, Orthography, Drawing, Grammar, Composition, Algebra, oBtany.

November 17th, P. M.—Subjects: Mental Arithmetic, History, Physiology, Civics, Agriculture, Theory, Bookkeeping, Geometry, Physics, OPAL RUSSELL, County Supt.

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In addition to being a live commission firm, they handle stock cattle in large numbers, and by doing business with this firm you not only get full market value for your shipments but are given an opportunity to get your stock cattle at reasonable prices.

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Polarine stands up under engine extremes. Flows freely at zero. Doesn't congeal in cold weather and make starting hard. Lubricates at the first stroke of a stone-cold engine.

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