

ON THE OMAHA BEE FOOD PAGES TODAY

Household Clippings.
Soak the hardened paint brushes in hot vinegar if you wish them to be soft and pliable.
A crochet hook is a splendid article to turn narrow belts or ties to the right side when they have first been stitched on the wrong side. Catch the material with the hook and pull through.
Ink Spots.
Ink spots on wall paper will frequently yield to a weak solution of oxalic acid and water. Apply with

a paint brush, pressing with blotting paper immediately after, as the acid is apt to affect the color of the paper. Two or three applications and subsequent blottings may be necessary.
To Clean Blinds.
Cream linen blinds will stay presentable for many years if each spot is removed upon discovery. Nothing is quite so good as finely powdered bathbrick. Apply gently with a clean, dry nail brush, rubbing until the marks disappear.

Chicken Dinners Popular in Summer

By VIRGINIA CARTER LEE.
Chicken dinners are so popular (and incidentally duck and other poultry), that the home caterer should know how to cook and serve one, as well as how to utilize the "left overs" as the foundation of another meal, thus lessening the cost of the original dinner.

Now the term, "chicken dinner," covers a great variety of dishes as the main course, from the lordly capon browned to a turn and served with a luscious stuffing, to the equally delicious but homely chicken pie, or the southern chicken stew with dumplings. In between may be mentioned chicken fricassee with rice, fried chicken Maryland, broiled and panned chicken, boiled fowl with parsley butter (an English dish), chicken en casserole and crock chicken, while cooked left over chicken or fowl can be utilized in curry, croquettes, chateaufort, an a la king preparation; salad, soufflé timbales, creamed and scalloped with rice, corn or macaroni, in sandwiches, rissoles and a mouse loaf.

Unfortunately guinea fowls are not as well known as they should be. They are delicious eating, especially when young, and as a rule these birds cost less than chicken. They may be prepared in exactly the same way as fowl or chicken and will require about the same time allowance in cooking.

Duck to those who are fond of it needs no recommendation. The birds are less meaty than chicken and far more difficult to carve. Roast them with a stuffing or not, as you prefer, but if the dressing is omitted, place inside the birds half a small apple, half an onion and a bit of powdered sage for flavor.
All poultry while roasting should be frequently and thoroughly basted, for this is the secret of a juicy, tender chicken or duck and not the dry, tasteless specimens prepared by a careless cook. Also, if you are cooking a fowl for salad, sandwiches or to be used in some subsequent course, add to the water in which it is cooked a bay leaf, one onion stuck with two cloves, a chopped stalk of celery, two tablespoons of parsley and a small bouquet of sweet herbs. Never boil a fowl hard, but simmer gently and cool in the water in which it has cooked. Of course, a fowl cooked is also excellent for cooking an old bird.

When roasting poultry always put the chicken or duck in the pan breast side down and the back uppermost (which also applies to panned boilers and ducklings). This allowed the juices to run down into the breast and saves it from drying out. Turn over when about half cooked and finish cooking. Baste at first with two tablespoons of ham or bacon fat dissolved in a cup and a half of boiling water, then with the liquor that forms in the pan, adding a teaspoon of kitchen bouquet for the last two basteings. This gives that beautiful "varnished" look that is so attractive.

Perfection Sauce.
One egg.
One cup of whipped cream.
Two tablespoons of orange or strawberry juice or any preferred flavoring.
Confectioner's sugar.
Beat the egg until very light, add confectioner's sugar until about the consistency of thin frosting, then the whipped cream; flavor as wished. Delicious.

A Help for Poor Eyes.
When one's eyesight is not of the best, threading the sewing machine needle is a task. Try slipping a piece of white paper or cloth behind the needle and see how much easier it is.

Patty Shells Hold No Terrors for the Well Equipped Cook

"Get the right tool and the trick is done" is particularly applicable to pastry making of the more delicate sort. Now, making a patty shell so that it does not crumble nor break, yet is delicate, crisp and good may be a treacherous task but it becomes an easily turned trick with the right iron.
Pastry cups for serving meat or fish, creamed vegetables, shellfish, etc., can be made in a variety of unusual patterns with the tumbale, rosette and patty irons tested in the Institute laboratory. With such irons as many as two dozen shells can be made at a cost of 10 cents—a low

weight and easily and quickly managed in the cooking.
The recipe on the box in which the tumbale irons are packed calls for one-half cup of milk, two-thirds cup flour, one tablespoon olive oil or melted butter, egg and one-quarter teaspoon salt. Beat the egg slightly, add milk and fat. Sift flour and salt and add gradually to the milk mixture. Beat well and strain through a sieve. Pour mixture into a cup. Heat the iron in hot fat (two minutes at 350 degrees F) then lower the hot iron into the batter. Put it back into the hot fat and fry until a crisp brown. Shake the shell from the iron onto a soft paper to drain. Try the iron in the batter first; if the mixture slips off quickly the iron is not hot enough.

A Home-Made Percolator.
If you like bags to filter your coffee, make them of linen crash or Canton flannel. They should be washed and dried after each using.



ASK for Horlick's Safe Milk and Malt Grain Ext. In powder, makes The Food-Drink for All Ages. Avoid Imitations—Substitutes.

Bubbling With Joy!!
The sparkle in a glass of Cleo is reproduced in the eye of the drinker. Thirst is a boon when you can get—



USE BEE WANT ADS—THEY BRING RESULTS

TUCHMAN BROS.

24th and Lake Sts.
24th and Cuming Sts.
24th and Leavenworth Sts.
25th and Harney Sts.

SHOP ON A TRANSFER

CANE SUGAR 10 Lbs. 85¢

Elberta Peaches Per Crate for **\$1.10**

BUTTER Finest Creamery, per lb. **41¢**

WATERMELONS per lb. for **2 1/4¢**

Sugar-Cured BACON Lb. **16 1/2¢**

ADVO JELL Assorted Flavors, pkg. **8 1/3¢**

POTATOES, Large Cooking, peck, 15 lbs. **29¢**

Fresh Pork Roast Lb. **10¢**

APPLES, Fancy Green Cooking, peck **45¢**

Sugar-Cured Picnic HAMS Lb. **12 1/2¢**

Cmar Wonder Flour 48-lb. sack **\$1.79**

CERTO Per Bottle **29¢**

POST BRAN Per Package **10¢**

Pearl White Soap 10 bars **39¢**

Borax White Soap 10 bars **25¢**

We recommend **Butter-Nut TEA** because like Butter-Nut Coffee it's DELICIOUS

THE TABLE SUPPLY

OMAHA'S PURE FOOD HEADQUARTERS
SEVENTEENTH AT DOUGLAS STREET

Phone Atlantic 3857
We Deliver to All Parts of the City

| | | |
|-------------------------|--|----------------|
| Chickens | Fresh Dressed, per pound | 17 3/4¢ |
| Broilers | This Spring (all sizes), per pound | 33 1/2¢ |
| Pork Shoulders | Fresh and Lean, per pound | 9 3/4¢ |
| Hams | Strictly Sugar Cured Skinned 1/2 or whole, lb. | 21 1/2¢ |
| Boiling Beef | Choice Steer, per lb. | 5¢ |
| Veal Roast | Young and Fancy, per pound | 15¢ |
| Pot Roast | Choice Steer, per lb. | 12 1/2¢ |
| Bacon, Dold's | Half or Whole, per lb. | 17 1/2¢ |
| Bacon, Morrell's | Extra Lean Half or Whole, per lb. | 27 1/2¢ |
| Baked Beans | Armour's 3 cans | 33¢ |
| Peaches | In heavy syrup, No. 2 1/2 tins | 23¢ |
| Fancy Blend Tea | for ice tea Per pound | 29¢ |
| Flour | Victor, Blue Bell, 48-lb. sack, | \$1.50 |
| Butter | Best Brands Creamery Butter | 45¢ |
| Cheese | Choice N. Y. Cream or Wisconsin Brick | 29¢ |
| Oleo | Gem Nut, per pound | 22¢ |

Our low price on flour are special inducements to buy now.

Announcement—Our Fruit and Vegetable Department now under new management. Best of quality at the lowest possible prices at all times.

| | | |
|----------------------|--|------------------------|
| Peaches | Finest Elberta, per basket | 22¢ |
| | Extra Fancy Elberta, per box | \$1.10 |
| Pears | Delicious Bartlett, basket | 27¢ |
| Lemons | Fine and juicy, doz. | 25¢ |
| Apples | California eating, basket | 23¢ |
| Celery | Crisp Michigan bleached, large size, 2 for | 15¢ |
| SUNKIST FLOUR | In buying a barrel you will do your share, but a sack of any size will help. | --BUY-- SUNKIST |

HANDY SERVICE STORE

General Information, Mr. Ek, RA 1325

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"Our Friend"
A real friend is one who is ever-ready to be of service.
The telephone will run your errands in hot and sultry weather. It serves when it's cloudy, rainy, cold, stormy, as well as when the sky is clear.
Handy Service Stores have telephones for your convenience.
Telephone your order now.

| | | | | | |
|------------------------|-------------------------------------|------------|-----------------------|---------------|----------------|
| COFFEE | Gold Bond, 45¢ value, lb. | 39¢ | MILK | Carnation can | 11¢ |
| VINEGAR | Pure Apple Cider vinegar, gal. | 43¢ | MACARONI | 3 for | 25¢ |
| CHOCOLATE | Bakers' 1/2-lb. pk. | 21¢ | SUGAR | 10 pounds for | 93¢ |
| CORN FLAKES | 3 packages for | 25¢ | GINGER ALE | 12 doz. | \$2.75 |
| GRAHAM CRACKERS | 3-lb. cady | 47¢ | POP | Case of 24 | \$1.00 |
| SOAP | Creme Oil, 1 bar free with 3; 3 for | 25¢ | PORK and BEANS | Van Cn. cap. | 12 1/2¢ |

FRUITS AND VEGETABLES

| | | | | | |
|------------------|--------------------------------|------------|-----------------------|-----------------------|------------|
| ORANGES | 2 dozen for | 47¢ | PEARS | Bartlett Small Basket | 30¢ |
| APPLES | Fancy Duchess Market Basket | 65¢ | SWEET POTATOES | 3 lbs. | 25¢ |
| GRAPES | Thompson's Seedless, 2 baskets | 25¢ | HEAD LETTUCE | Iceberg head | 15¢ |
| BEANS | Green or Wax per pound | 17¢ | TOMATOES | Small Basket | 15¢ |
| CUCUMBERS | For Slicing 3 for | 8¢ | POTATOES | Home grown per peck | 29¢ |

| | | | | | |
|---------------------|-------------------|-----------------------|-------------|----------------------------|------------------------------------|
| PURITAN MALT | "Highest Quality" | Different—and Better! | SOAP | Crystal White 10 Bars | 49¢ |
| Rich! | Strong! | Pure! | Safe! | FLOUR | OMAR 24 lb. Sack 97¢ |
| 65¢ a Can | | | | BUTTER | |
| | | | | FAIRMONT'S "Better Butter" | Per Pound 47¢ |
| | | | | WIRSCHBRAUN'S "IDEAL" | Per Pound 47¢ |

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|--------------|--------------------------|------------------------|--|---------------------------|--|
| BREAD | "Faultless" Rex | MILK | ROBERTS' MILK IS—SWEETEST, PUREST, RICHEST, FRESHEST | WE SELL SKINNER'S | The Superior MACARONI-SPAGHETTI and Pure EGG NOODLES |
| BREAD | A. & F. "Milkcrust" | Ortman's | Pecan Roll 25¢ | HAPPY HOLLOW | COFFEE |
| BREAD | Schulze's "Potato Bread" | Angel Food Cake | 20¢ | "Best in the West" | |

OMAHA HANDY SERVICE STORES

BUEHLER BROS.

OMAHA'S LEADING CASH MARKETS for Quality Meats, Quick Service and Lowest Prices

212 N. 16th St. PLEASE SHOP EARLY 2408 Cuming St.
4903 S. 24th St. Stores Open Till 9 P. M. 634 W. Broadway, Co. Bluffs

| | | | | |
|--------------------------------|------------------------------|------------------------------|-------------------------------|------------------------------|
| Fresh Killed Young Hens | Choice Beef Pot Roast | Small Lean Pork Loins | Choice Cut Round Steak | Fresh Killed Broilers |
| 23¢ | 10¢ | 17¢ | 15¢ | 34¢ |

| | | | |
|-------------------------------------|------------|--------------------------------------|------------|
| CARNATION MILK, 10 tall cans | 98¢ | NO. 1 CANE SUGAR, 10 lbs. for | 83¢ |
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PORK CUTS

| | | | |
|------------------------------|---------|-----------------------------|---------|
| Fresh Spare ribs | 8¢ | Sugar Cured Picnic Hams | 12 1/2¢ |
| Fresh Pork Butts | 15¢ | Sugar Cured Skinned Hams | 22¢ |
| Fresh Leaf Lard | 12¢ | Sugar Cured Bacon | 20¢ |
| Pure Lard | 12 1/2¢ | Sugar Cured Breakfast Bacon | 22¢ |
| Fresh Pig Hearts, 4 lbs. for | 25¢ | Cudahy's Puritan Bacon | 31¢ |
| Fresh Pig Liver, 2 lbs. for | 15¢ | Cudahy's Puritan Hams | 27¢ |
| | | Sugar Cured Special Backs | 18¢ |

BEEF CUTS

| | | | |
|-------------------------|---------|---------------------------|--------|
| Choice Boiling Beef | 5¢ | Fancy Cream Cheese | 32¢ |
| Choice Beef Pot Roast | 10¢ | Fancy Brick Cheese | 32¢ |
| Choice Beef Chuck Roast | 13¢ | Liberty Nut Oleo, per lb. | 19¢ |
| Choice Sirloin Steak | 15¢ | 5 lbs. | 95¢ |
| Fresh Cut Hamburger | 12 1/2¢ | Rex Nut Oleo, per lb. | 19¢ |
| Choice Veal Stew | 8¢ | Evergood Oleo, 2 lbs. | 48¢ |
| Choice Veal Roast | 16¢ | 5 lbs. | \$1.15 |
| Choice Veal Chops | 22¢ | Best Creamery Butter | 43¢ |
| Choice Veal Legs | 22¢ | | |

SAUSAGE AND COOKED MEATS

| | | | |
|--------------------------|-----|---|-----|
| Choice Wienies | 15¢ | SPECIALS IN CANNED GOODS | |
| Choice Frankfurts | 15¢ | Carnation Milk, 12 small cans | 62¢ |
| Choice Polish Sausage | 15¢ | Puritan Malt | 55¢ |
| Fresh Made Bologna | 15¢ | Early June Peas | 15¢ |
| Fresh Made Liver Sausage | 15¢ | Fancy Sweet Corn | 10¢ |
| Choice Minced Ham | 22¢ | Fancy Tomatoes | 10¢ |
| Choice Pressed Ham | 22¢ | Park and Beans | 10¢ |
| Fancy Summer Sausage | 22¢ | P. & G. White Laundry Soap, 10 bars for | 43¢ |
| | | Pearl White Laundry Soap, 10 bars | 33¢ |
| | | Big Jack Laundry Soap, 4 bars | 25¢ |

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|----------------------------------|------------|---|------------|
| PURITAN LARD, 5-lb. pails | 80¢ | LIGHTHOUSE NAPTHA WASH-ING POWDER, 8 pkgs. | 25¢ |
|----------------------------------|------------|---|------------|