

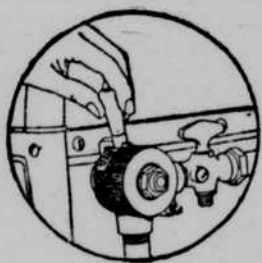
\$5

Down for this new model automatic oven-controlled gas saving range represents the best stove buy in Omaha

Down,
Then Easy
Monthly
Payments
You Can
Afford

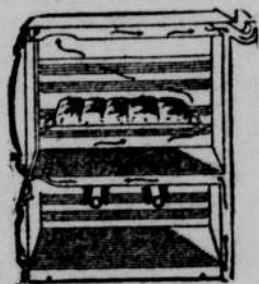


The Gas Range That Puts Efficiency in Your Kitchen



No Gas Wasted

The Lorain or Robert Shaw automatic oven control with the ventilated oven takes the waste and guesswork out of baking. A whole dinner can be cooked perfectly while the housewife is AWAY from HOME.



This Ventilated Oven Saves Food Shrinkage

It insures uniformity of heat distribution—prevents burned undercrusts—saves 4 to 8 per cent of shrinkage food undergoes in cooking.



NO MEAT FLAVOR LOST IN COOKING

Let Us Tell You WHY

You, too, will become enthusiastic when you investigate this wonderful gas range offer. The special low prices are so attractive and the payment terms made so convenient anyone who needs a new stove can no longer profit by delaying.

Come in at once—while our stock-reducing offer prevails, due to our warehouse lease expiring—and make your selection while these bargains last.

A Revelation In Gas Cooking

Note the special features detailed in the margin. All the newest, novel labor-saving ideas are expressed in the perfection of these new ranges.

1. The rust-resisting oven linings are so easily kept clean—spick and span.
2. The new gas-saving burners give the most heat and quickest results from the least amount of gas—a time and money saving.
3. The ventilated oven effects remarkable economies and the automatic oven controller insures uniform distribution of the heat.
4. The very beauty of these ranges will prove a constant joy and lend cheer to your kitchen.

REMEMBER—They are all absolutely GUARANTEED by the maker—an unparalleled assurance of lasting satisfaction with your purchase.

Gas Department

Metropolitan Utilities District
1509 HOWARD STREET

Headquarters for

GAS RANGES GAS HEATERS
Automatic Water Heaters

Answering the Demands of Holiday Entertaining

Dinners, Football Suppers, Theater Parties With Novel and Interesting Refreshments



By VIRGINIA CARTER LEE

SO MANY football games and other college affairs are held directly before Thanksgiving that many hostesses are planning to entertain the young people during the week preceding the holiday.

In the two dinner and two supper menus suggested, different numbers of guests have been catered for, and especial pains have been taken not only to provide rather hearty and particularly appetizing dishes, but also to have them of a nature so that they may be easily prepared should the supply of help be limited.

For both dinners a very easily made frozen dessert is used. The peach Melba consists of half a drained canned peach placed in a sherbet glass, topped with a generous ball of French vanilla ice cream and again with the other half of peach. Pour over three tablespoons of thick raspberry sauce and garnish with a rosette of sweetened whipped cream, pressed through a pastry tube.

The ice cream croquettes may consist of any preferred variety of ice cream, frozen firm and formed with chilled butter paddles into croquette forms. Roll in powdered macaron crumbs, place in layers in a small pail with a water-tight cover and set in ice and rock salt until ready to use. Place paraffine paper between the layers.

It will be easier, unless you have the services of two skilled waitresses, to serve the main course of the second dinner all on one plate, as otherwise the duckling will be cold when the vegetables and jelly reach you. The ducklings are delicious and are cooked by merely dipping the halves in bacon fat, sprinkling with salt and paprika and baking in a rather hot oven. When cooked, dish and cover each with two tablespoons of the brown giblet gravy, seasoned with a little Worcestershire sauce. If canvas-back

ducks are substituted, have them rare.

For the first supper party, the hot curried oysters are especially good with the chilled salad; to prepare them, steam one gallon (or the equivalent of 150 oysters) of oysters and when the edges are well curled drain again. Melt sixteen tablespoons of butter, blend in an equal quantity of flour and add gradually three pints of milk and one pint of cream. Stir constantly until the mixture boils and season to taste with salt, paprika, celery salt and curry powder. Mix well, stir in the beaten yolks of four eggs and cook for a moment or two, stirring steadily. Add the hot oysters with three tablespoons of shredded parsley and turn into small pastry cases.

For a small supper party, nothing is better than small tenderloin steaks, grilled over the wood fire; the potatoes can be all ready to slip into the oven of the gas range and will be browned when the steaks are ready, and, while these preparations are in progress, serve the canapes and the cocktails, which you will find are a most delicious combination.

The canapes may be made from a reliable grade of canned fish. Mince the contents of the can and add half the quantity of chopped celery, a teaspoon of Worcestershire sauce, salt and paprika to taste, a teaspoon of French mustard and sufficient Russian dressing to moisten. Spread on rounds of rye bread sauted in a little hot olive oil.

To prepare the grape juice cocktails, mix together the pulp and juice each of one orange and one grapefruit and add 24 Maraschino cherries with a little of the cordial, half a cupful of sugar, one pint of unfermented grape juice and half a pint each of iced ginger ale and Apollinaris water. Serve in cocktail glasses.

Appropriate Menu Suggestions With Cost Figures for Each

A Dinner Dance for Twelve Young People

(Cost, \$18.75)
Oyster Cocktails Crackers
Celery Olives Salted Nuts
Fried Chicken Corn Fritters Potato Puffs
Fruit Cup Finger Rolls
Asparagus Tips in Celery Jelly Salad
Peach Melba Fancy Cakes Demi-Tasse

A Company Dinner for Eight

(Previous to Bridge or the Theater)
(Cost, \$12.75)
Anchovy and Egg Canapes
Julienne Soup Finger Rolls
Radishes Stuffed Olives Celery Salted Nuts
Halves of Panned Ducklings With
Green Peas Mushrooms and Candied Sweet Potatoes Currant Jelly
Orange Cream Croquettes With Marron Sauce
Ice Cream Croquette With Marron Sauce Demi-Tasse

A Supper After the Football Game

(Cost, \$17.90)
(For Twenty-five Young People)
Puree of Tomato With Whipped Cream
Olives Salted Nuts Rolls Celery
Chicken and Sweet Bread Salad Curried Oysters in Pastry Cases
Ginger Ale Cup Frozen Fruit Salad Small Cakes Coffee

A Supper for Dance or Theater

(Cost, \$6.10)
(For Three Couples)
Lobster Canapes White Grape Juice Cocktails
Grilled Tenderloin Steaks on the Wood Fire
Potatoes au Gratin Finger Rolls
Olives Celery Coffee White Nut Cake

