

To The Laboring Class . . .



Do we owe gratitude for the immense upbuilding of this store in the last 12 years. The man who earns by the sweat of his brow is quick to recognize a popular-priced store, and no men are truer friends to this store than the laboring men of Lincoln. We are anxious to retain their good will, and trust to receive a share of the patronage of every Union man in the city.

Reliable merchandise and thoroughly up-to-the-date, truthful advertising guaranteeing every price quotation, made with lower prices for the same quality that can be obtained elsewhere. On these merits we solicit your patronage.

It's a good time to buy the wife a new coat (buy it here) No need to wear an out of date style when beautiful novelties as described can be bought for such little money.

Distinctive Modes in Coats

Styles of incomparable beauty and variety. Each in all the season's latest designs and lengths

That the popularity of Coats so surpasses that of all previous seasons is not to be wondered at by those who have inspected the lines which go to make up our varied assortments.

Attention is particularly directed to the attractive values at the following prices:

A most varied line of all the practical tailored Coats—

- embracing dozens of different styles in finely tailored garments in fall and winter weights. Cloths they are made up in comprise Cheviots, Coverts, Mountaines, Kerseys and Mannish Novelty Mixtures in all the latest three-quarter, seven-eighths and shorter lengths in tight-fitting, half-fitting and the newest loose coat models—marvels of beauty for the prices offered, \$25.00, \$20.00, \$15.50, \$15.00, \$12.50, \$10.00 and **\$8.50**
- Tourist Coats in Dolman Effect—Those stunning creations produced in heavy mannish cloths—plain Cheviots and Kerseys in colors brown, blue, castor and black—the very newest and swellest novelties shown at \$25.00, \$20.00 and **\$16.50**
- 42-Inch Tourist Coats—made up in mixed mannish material in blues, browns and greys—a new line of pretty styles just received—2 very special prices **\$12.50 and \$10.00**

Mrs. Hiller's Famous Cooking School Recipes

The Wageworker is permitted this week to present to its readers some of the most popular recipes prepared by Mrs. Elizabeth O. Hiller, who has been giving lectures on domestic science before the Woman's Club of this city during the past three weeks.

In using these recipes, bear in mind that the level system of measurements is used. A tablespoonful means a level tablespoonful. A cupful means a level cupful. A teaspoonful means a level teaspoonful. Flour should be sifted before measured, and then tossed lightly into the cup for measurement. When baking powder is called for in recipe, pastry flour should be used. Bread flour is used when yeast is called for.

Plain Omelet—3 eggs, 1-2 teaspoonful of salt, a few grains of white pepper, 3 tablespoonfuls of hot water or milk, 1 tablespoonful of butter. Beat the whites and yolks of eggs separately, the whites stiff and dry and yolks thick and light; add to yolks salt, pepper, and hot water or milk (water makes omelet more tender than milk); cut and fold lightly beaten whites into first mixture until well blended, melt butter in hot omelet pan, being sure the sides as well as bottom are thoroughly buttered; pour in mixture, spread evenly, place on range where it will cook slowly occasionally turning pan that omelet may brown evenly on bottom. When well puffed and a delicate brown on bottom, place omelet pan on center grate in oven to finish the process. The omelet is cooked if it will not cling to the finger when pressed; it should be firm to the touch and shrink somewhat from side of pan. Make a small cut on opposite sides of omelet, loose with a knife, and let it fold over, tipping pan carefully and "coaxing" omelet, placing hot platter over omelet pan and turning both entirely over; garnish with cress and

shredded bacon, and serve immediately.

Thin White Sauce—Melt 2 tablespoonfuls butter in a sauce-pan; when bubbling add 1-2 tablespoonfuls flour mixed with 1-4 teaspoon salt and few grains pepper; stir to a smooth paste, let cook 1 minute, then add gradually 1 cup hot milk. Beat with a gem whip until smooth and glossy.

Broiled Chops—If mutton, chops should be cut 1 inch thick; if lamb, a little thinner. Remove the superfluous fat; the small flank ends of loin chops may be cut off for soup kettle, or skewered around the chop. Trim the bones a uniform length, then scrape clean down to the cushion or tender muscle of the chop. The meat is often pushed from the bone, and split; slip the bone through and wrap this around the chop and fasten it with a small buttered skewer (hard wood toothpick), to keep it in place during the cooking process. Wipe the chops and broil as beefsteak allowing from eight to ten minutes. When done, spread with butter, sprinkle with salt and pepper, arrange in a circle around a mound of potato puree, green peas, small stringless beans, etc. Slip a paper chop grill over each bone. They are more conveniently handled.

Mr. Hiller's Coffee—1 measuring cup of medium ground coffee, 1 egg previously washed, 1 cup of cold water, 6 cups of boiling water, 1-8 teaspoon salt. Beat egg lightly, crush shell, mix with the coffee and one-half cup of cold water; add the six cups boiling water and boil three minutes from the time it commences to boil. Stir down and add the remaining one-half cup of cold water, and set back on stove where it will keep hot but not boil. Let stand ten minutes. Serve with hot cream.

Twin Biscuits—Sift together 2 cups flour, 4 teaspoon baking powder, 1-4

teaspoon salt, twice. Add 2 tablespoons butter, rub shortening into dry ingredients with tips of fingers, add 3-4 cup rich milk, using a knife for cutting it in. Toss dough on a lightly floured board, knead slightly, pat and roll 1-4 inch thickness, shape with small biscuit cutter, brush over top with melted butter, put together in pairs, place on buttered sheet and bake in hot oven 12 to 15 minutes.

Roast Turkey—Select a plump young ten-pound turkey, dress, clean, stuff and truss. Place it on a rack in a dripping pan, rub entire surface with salt and spread with a butter paste, made by creaming together 1-3 cup butter and adding slowly 1-4 cup flour. This is spread over breast, wings and legs. Place in a hot oven and brown delicately, turning turkey often. Reduce heat when evenly browned, add two cups water to fat in the pan and baste every 15 minutes until turkey is cooked. This will require from 3 to 3 1-2 hours, depending somewhat upon the age of the bird. For first basting after turkey is delicately browned use 1-2 cup butter melted in 1 cup boiling water. If turkey is browning too rapidly, cover with a piece of heavy paper well buttered, placing over turkey, buttered side down. Remove the skewers and strings used in trussing before serving.

Grandma's Bread Stuffing—Remove the crust from one stale baker's loaf, cut into slices and pick it up into small bits, season with 1-4 teaspoon pepper, 1-2 teaspoon salt, 1-4 teaspoon powdered sage and 1 onion finely chopped. Mix well. Melt 1-3 cup butter in 1-2 cup boiling water, add to first mixture, toss lightly with a fork and add 2 small eggs slightly beaten. Fill body and breast of turkey, putting in sufficient in the latter to give the bird a plump appearance.



We are showing a complete line of Men's Suits at \$5.00 to \$15 Boy's Suits at \$1.25 to \$5.00



Lindell Grocery

We want your trade. Thank why we ask for it. If we get it we will hold it by fair dealing.

Fresh Fruit and Vegetables IN SEASON

QUICK DELIVERY to all parts of the city. PHONES—Bell 918, Auto 918.

F. WATKINS, Prop. 225 South 13th St

Dr. Clifford R. Tefft DENTIST

Office Over Sidles Bicycle Store

Largest stock of second-hand goods in the city

Why pay high prices, when you can buy slightly used Stoves and Furniture at Half Prices?

VAN ANDEL 132 South 10th Auto 1581

Small's Grocery COMPANY 301 So. 11th St. Staple and Fancy GROCERIES. PHONES: Bel 949 Auto 3949

Patronize Wageworker Patrons

UNION LABEL BULLETIN

ISSUED BY AMERICAN FEDERATION OF LABOR, HEADQUARTERS 423-425 O STREET, N. W., WASHINGTON, D. C.

DEMAND THE UNION LABEL

STOVES AND FURNITURE, NEW AND **SECOND-HAND** WM. ROBERTSON, Jr. We Sell on Installments 1450 O Street

Hutchins & Hyatt 1040 O STREET **COAL AND WOOD** Phones, 225, 3275

There is no watch, clock or article of jewelry we cannot repair. Clocks called for and delivered. C. A. TUCKER, Jeweler 1123 O Street PHONES: Bell 534 Auto 1534

THE NEW Palace Dining Hall. The Finest in the City **MEALS, 25c Meal Tickets, \$3.50** "COOK JUST LIKE MOTHER DID"

"PHOENIX" RESTAURANT THE PLACE TO EAT MEALS AT ALL HOURS 15 CENTS AND UP M. O. SCHEER, Prop., 142 N. 11th **Lincoln Auction Co., 1325 O** Is the place to buy your stove. A large stock to select from. CALL AND SEE THEM **SHELTON & WALWORTH.**

Lee's Faithful Soldier General Fitzhugh Lee, in narrating reminiscences of the civil war, said that just after the surrender at Appomattox he was riding along a lane, when he met a North Carolina soldier trudging along on foot. "Where are you going?" asked General Lee. "Back to join General Bob Lee," said the other. "I've been home on a furlough." "Throw away your gun and go back home again. Lee's surrendered." "Lee's surrendered?" repeated the amazed soldier. "That's what I said." "Then it must have been that darned Fitz Lee. Bob Lee would never surrender," and the soldier resumed his tramp.

CUT IT OUT! This ad, accompanied with 25 cents entitles you to 4 pounds of good beef steak at . . . **Madsen's Cash Market** 1348 O Street.

A Dozen Don'ts Don't meet trouble half way. Don't waste bear shot on snowbirds. Don't give advice to a starving man. Feed him first. Don't be a "good fellow" at the expense of your family. Don't expect to be truly happy without making others happy. Don't set your son an example and then punish him for following it. Don't try to fight the devil with fire. "Take a weapon with which he is not familiar." Don't expect people to profit by the

advice you give without following it yourself. Don't forget that the most tedious conversations are those in which "I" is the text. Don't worry over today's troubles until tomorrow, and then it will not be necessary. Don't make the mistake of thinking that the pleasure you buy is equal to the happiness you earn. Don't make the mistake of thinking that a knowing look will always serve the same purpose as real knowledge. **Brain Leaks** The man with a misison never lack for hearers. The bravest men are those who are afraid to do wrong.

If it is really worth saying it is not always necessary to shout it. The sermon that fails to hit you is one that does you little good. If politics is a dirty business it is your duty to get into it with soap and brush. Ever notice that the men who swear the most are the men who think the least? There is considerable difference between praying for what you want and praying for what you need. The church that starts to eat itself out of debt usually winds up with a bad case of moral dyspepsia. Some men give a collar button to a poor neighbor and expect credit for giving a whole suit of clothes.

There are some men who are quick to believe that the world is against them if everything does not go their way. Speaking about difficult jobs, did you ever have to pay your summer's ice bill after you had fired up the furnace? A man can run deeper into debt in a minute than he can back out of in a year. Satan waits at the church door for those who attend divine service only when they have something fashionable to wear. A man gets a lot of things he doesn't want in this world and a woman wants a lot of things she doesn't get.