# CLOTHES FOR EASTER 

If you want the highest quality of garments, of correct fashion at moderate cost come here. Were you to visit the swell shops in New York City you would not see a greater variety of smart styles nor spring garments of finer finish or better quality of materials atrier you


See the Easter Display of Men's Suits in Our Windows at

## sio, 12.85, 15, 18, 20, 522.50

Fashionable Clothes for Young Men and Boys

We have a range of styles and fabrics that permits of every taste being gratifed-Worsteds, Tweeds, Flannels, Cassimeres and Cheviots of stripes and plaids in the correct shades of Browns,
Modes, Olive, Stone Color, Gray, Blues and Blacks..

## Correct Spring Hats \$1 to \$5

## Easter Neckwear

See Window Display Rich, Handsome Designs and Color

## Northeast Corner <br> 10th and 0 Sts.

SPEIER \& SIMON JuST OUT OF THE HIGH RENT DISTRICT

We Save You Money

DEMAND The UNION LABEI

## A GOMmOM ERROR



Many people imagine that Gas is an expensive fued. is the cheapest tued obtainable. We will prove it if you will let us, Besties being the cheapest fuel, it is the coleanest quickest and hottest. People who once use it will not consen

## A Gas Heater

these cool mornings and evenings is an economical comfort.
We mive them. They save furnace bills. We also sell Kitchean LICOM C? B ? 1 Electric Light Co.

OPEN EVENINGS

urer. Vice President Havee dien bigerest buncersident Hayes drew the the expenses to
Ciereland, Butralo, Boston Ciereland, Butralo, Boston, Syracuse
Fitaledephia, Peoria and Kokomo Ftiladelphia, Peoria and Kokomo
Guess jumping from Boston, Massa
chusetts, to Peoria, minois, isnt chusetts to Peoria, Minois, isn\%:
something of a jump: Presiden: Lynch drew, in addition to his salary
ot $\$ 166.66$, the sum of $\$ 283.86$ or $\$ 166.06$, the sum of $\$ 283.86$
$\$ 158.86$ of it "balance experses to New York, Boston, Louisville, Nashville Eirmingham and Memphis," and sis5
"rart expenses to Knoxville and Washten." That's covering some territory
teo.
w
What's the matter? Here it is with-
in a coople of weeks
the unit the union will beeks oflled upon to nomi
nate oficime nate officers for the ensuing year, and
nothing doing about candidetes nothing doing about candidates so
far as the naked eye can see. This does not apply to the delegateship, for which there are several avowed and active candidates, Ordinarily there are candidates galore for president see
retary and financial secretary, but ap to date, this year has been dirferent Charley Love has been mentioned as candidate for financial secretary, ane
F. H. Hebbard, incumbent is F. H. Hebbard, incumbent, is n
tioned as his own successor. tioned as his own successor.
neither seems to be making any
 Secretary Bingaman's job the fac has been kept quiet.
Yes, the label of the allied Print
ing Trades appears on the scope cord ing Trades appears on the score cards
at Antelope Park tais season. Mana
iter fer Green attended to that right at
the start
"Labor Sunday" is the first Sunday
ii May, and "Memorial Sunday" is the last Sunday in May. Twice in one month will strain the church atten dance record of some of the boys. a statement made in this to amend lost week He has been a member
of the union considerably longer than Mis son, "Ted," is old. "Doc" has car ried a card twenty-two years, and Ted lacks a
itag that old.

## . New Place for Shaw.

Leslie M. Shaw, formerly secretary
of the treasury, and ex-president o the Carnegle Trust Company, it tra
stated has tentatively accepted the
 proper is where the joint is placed tim
a tin kitchen or "spte" before the Are. Writes Elizabeth Pyewell. Is few people have the facilities for tit the following rectpes hold equally grod the following recipes hold equally good
for baking. which is considered more economical, especianly for sman thare
lies, as there fis less loss of melatit Care shoasting be taken that the fioor
of the oven is not too tot on of the oven is not too hot or the faxt
may be burne. Which causes an uin
pleasant thaver. may be burned. Which causes zo ant
pleasant thavor. A great advantage of
baking is that. it requires lasa ate baking is that it requires less atter
tion than roasting in a spit. The middle ribs and sirioin of beer
are considered the best cats for bo king, and require carefal cooking not
to be burned or overdone Pert to be buraed or overdone Pleces
reightng trom 10 to 12 pounds rill
take quite three hours and a thir to take quire three hours and a thair to
cook in a moderately hot oven.
The chick rit bristet' and are considered by evisicures to be found ferior, but by proper cooklas they my
be made almost equal to the mere expensive portions
Not all butchers eat the meat in the same ray. Occesionally there is so
much of the nank on the sirioha that It win cause the meat to dry up in-
stead of cooking it to loosen the fibers and prepare it for diesstion in the stomach; fie this pro cess me joint win bear a greater and
longer heat than either bolliog or stewing. saked in Forma-Mince thee
equal quantities of cold romat beet and tongue. Season well tith pepper and
salt and add the whole or a tits of meat. Mix it well to the dias Butter a mold, put in the freat and
presse it down hard to aceutre five shape of the mold. Turn it out on a
baking tin, wash over with well heatea
eakg and brown to the Toad in Hole the oven.
tone Thike some Hole from cold nedume thick allowt ot
cold, underdone beef, season whil pep per and salt.
Make a batter by beating the whes
and yolks separatel and yolks separ ately of fours the wiftes To
one pint of milk add the yolks of the
eurs and



 off the outside if toon fat miticos: albe skin Joint it at every bonee
Mix a smal nutmes grated, with a itule pepper and salt, breed crumble
and mineed herts. Dtp the steakis into the yolks of three eges and spriatile
the above mixture all over then the above mixtore all over nhe
Plice the steaks together were before they were cut asmomer and
put in the oven to take Baste with butter and the juice which rastes from
the meet: tog over.
When
Have half a pood lay of rich a hot platter:
bestide besides that in the dishe, and add two
spoonfors spoonfals of catsup, rub down a tee
spoonful of and


| chump cover ior teon |
| :---: |
|  |  |
|  |  |



Have reads some string bedis boillel cender and well drathed from the on
ter. Warm them fa the gravy. pot Roant Beef Tongue-Scalk a treat

 and rosst in the aren. White cookitise
biste with butter. Serve will carrant

$\qquad$ tying to read or witite by a bied fromer
not only does it affet the eres - hole nervous system the cemes with por
 thing
clean
sman $\operatorname{sman}$ frem
set thin
light an brighte.
add a
ally.
 smoking hot put in chicken, co
tightry, and simmer onehati boi
Remove to colander, four, pepper, salt each plece. Place one pepper, and
each of butter and hard in a antine and when hot saute the chicken fin thit
several minute several minutes. Lay on thotuhe imp
per, then serve.

## Two eups Buttermilk Cookien.

Two cups light brown sugur, eup butter, one cep buttermint;
egss wae eap chopped thrd teaspoonfal socty one tealpor
foll bakitg powder, Hour to mix The cookies sowder, hour to ming solk
and will keep for weetis and

