THE OMAHA DAILY BEE: SATURDAY, NOVEMBER 23, 1907.

THANKSCIVING FOR FAMILY Mrs. Providem Leaves Matter to the Council's Decision. EACH ONE PICKS A SPECIAL DISH

Oyster and Tomato Soup for the Start and Two Kinds of Pie for the Finish, of the Dinner.

"We are all getting ready for our Thanksgiving dinner," said Mrs. Providem. "W held solemn conclave and each asked for our special dish. Jack wanted good old mince ple, but was willing to let me make It without meat if I was sure it could be just as good. Jamie thought we must have ice cream at first, but finally concluded if we'd be sure to have sweet pickled peaches and cranberry jelly and Jack's mince pie he'd get along without the ice cream. Marie debated over the salad and was the self-appointed maker thereof, deciding upon a fruit Jelly. Father said it would not do to leave out the pumpkin ple, and I announced my first course to be a combination of tomato and oyster, thus giving soup and fish course in one. Turkey was the general dish, and we couldn't have that without onions, so it was the same old regulation Thanksgiving dinner after all, but as we all took a part in its development it seemed new at any rate to the children in the doing, and as to father and me, we are always giad when the good old things stand the test of time, and are accepted by the younger generation. We do not wish to deprive them of the right we had to experiment and change, and adopt all that is an improvement, but try to have them mingle this with the tried and tested work that the previous life has evolved. Jack made handsome menu cards by pasting a white one on a yellow one which gave a border of gold; on the upper left hand corner he pasted five grains of yellow corn and put under it 'Individual Portion at the First Thanksgiving Dinner; below were the words 'We Give Thanks.' with the name of each member present at the board. Jack made a pumpkin vine ard blossoms out of crepe paper that trained round a small pumpkin filled with Ashite grapes and with notches cut in f.e edge in which were white and yellow condles.

Marie's Fruit Jelfr. "Marie for her fruit jelly mixed a lemon jelly from one of the strndard gelatine preparations whose directions are on the package; this she poured into a mould, inwide of which a smaller mould filled with ice had been set, and the mixture poured round; it made when hardened a bowl of lemon jelly. She removed the inner icefilled mould by dexterously pouring out the molted ice and pouring in the mould a little warm water, which softened the gelatine just enough to admit of removing the inner mould. Into the hollow thus made whe put a mixture of chopped apples, celery and orange, cut in bits and dressed with a very small amount of French dressing. equal parts of oil and lemon juice, sait and pepper, shaken vigorously in a bottle until they made a creamy emulsion; over the top she poured some of the lemon jelly and set it out where it would be very cold. When ready to serve she dipped the mould in warm water a minute, run a small spatula round the edge and down to let the air in, then inverted the mould over which the salad dish had been covered and a pretty form reposed in the dish, which she bore poudly to the table, together with some crispy bread sticks, which she had made the day before from roll dough. *

Soup for the First. "But I am getting ahead of my story, for the first course should have been my soup. I cooked a can of tomatoes down a haif, adding a half of a bay nearly





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Groceries and Meats

In connection with the introduction of this new discount system we have made reducions on the prices of meats and groceries from 10 to 20 per cent for cash.

Fresh Leaf Lard, 9 lbs. for\$1.00
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Pot Roasts, lb 8c and 6c
Veal Roasts, lb 10c
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90c

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Exponents of Good Living

SELECTION OF

Death of the Soldier Who Burrowed Under Richmond Charnel House. THRILLING EPISODE OF CIVIL WAR Toil of the Most Dangerous and Pain-

LEADER OF LIBBY PRISONERS

ful Sort Undergone for the Sake of Freedom-Career of General Rose.

There has always been a great fascination in the escape of prisoners from dun-scons, or from their later developments, ockups and penitentiaries. In fact, the omantic literature of the prison is considerable, ranging from Saintine's "Picciola" to Baron Frederick Trenck's memoirs, and from "Monte Cristo" to the story of General Rose, who led over 100 union soldiers out of Libby prison, and while himself recaptured, more than half the others reached the union lines. It is the death of General Thomas Elwood Ross, which took pince a few days ago at Washington, that reminds one of what large human passions are concerned in the simple escape from durance-the insatiable love of freedom, the hatred of mean conditions, the spirit of action and the hope of results, which are involved to nake men undergo dangers rather more than less than those of the field of battle, and toil of the widest and most painful sort, that they may breathe free air again, Think of what this meant, too, to hundreds of negro slaves, escaping from hard masters and cruel overseers, into swamps among reptiles, worming their way, like those creatures, through unknown roads to liberty.

It is not inapt to think thus, as one reads of the labor of Rose, in burrowing beneath the old warehouse, in its cellars beneath tide water, and still under the earth of Richmond, with sentries to evade and bodies of soldiery to escape. Rose and his fellow laborers had indeed a simpler task than the gallant Trenck, who wore heavy irons which he had to contrive a way to shed temporarily while he worked his way through heavy stone fortress walls; but he had only himself to regard, and worked with a comparative leisure; while there were 400 men in the secret of Rose's attempt, and the work had to be done in feverish haste, amid foul air and in so great's danger of suffocation that it was almost a miracle that Rose did not die in the tunnel, on the very verge of escape.

General Rose's War Record. Rose enlisted as private in the Twelfth Pennsylvania regiment in April, 1861, when he was 31 years old, and he fought at Shiloh, Corinth, Murfreesboro, and was captured at Chickamauga, when he was colonel in rank and had commanded a brigade at Liberty Gap. He escaped at Weldon, and was retaken the next day, when he was sent to Libby prison in October. 1863. The conditions of that old shipchandlery warehouse are notorious-not even now forgotten. A barn of a structure, with nine large rooms, where 1,200 prisoners were crowded in, sleeping spoonfashion, head to head, foot to foot, in squads. There was no furniture, scarcely a knife, cup or tin plate, or a blanket among a score. Beneath the prison a canal flooded the cellars, and in the easternmost cellar was "Rats Hell," where the wharf rats thronged; and here Rose began his tunnel eastward, his objective point being seventy feet distant to a vacant shed near the James river. Rose admitted to knowledge of his plans hundreds of union men, all under oath, but the work was done by a selected company of fifteen men, who were undaunted in spirit and strong in body. These men cared nothing for eating nor for, sleeping-to get out was their one passio They had secured a rope that had wrapped a bale of ciothing, and they dug a hole into the open fireplace in the kitchen, replacing the bricks every night and covering their work with soot, and thence they made a passage by their rope ladder to Rat Hell. The details of the work may be imagined, and how desperately they worked for the seventeen days which followed the completion of their plans. They buried the earth they removed under the old hay in the cellar. When, on February 6, 1864, they felt almost sure that the rebels had discovered the plot, Rose worked alone all Sunday, with no implement but a broadbladed cold-chisel; and Monday morning he descended again and worked until after midnight. Air there was none except what his comrudes could force into the tunnel by the swinging of blankets at the entrance, a matter of fifty-three feet; and even his stout heart and body almost gave up in the horror of suffocation. He dropped his chisel and beat against the roof of the tunnel with his torn hands-and the blows broke the earth, and never was anything more grateful than the cold earth that fell upon his face. He was almost at the last gasp.

leaf, three or four cloves, a bit of red pepper and just a very small pièce of A quart of oysters were brought to the boiling point in their own liquor, then drained from the liquor and chopped fine. When ready to serve a rounding tablespoon each of flour and butter were cooked together, the strained tomato pulp and the oyster liquor added brought to the boiling point, the oysters and seasoning added and served with crontons. The turkey was stuffed with the good oldfashloned dressing, crumbled bread, moistened with a tablespoon of butter to a cup of crumbs melted in a little hot water, but not enough to make the dressing very moist, as the steam of the torkey moistens it, and it should just drop apart a little when served. Season it with salt, pepper, a little thyme powdered or poultry season ing and a little grated lemon rind. Do not stuff too tightly. Spread the turkey with butter and sprinkle over a little flour or lay over very thin slices of salt pork; do this several hours before cooking; roast from three to five hours. If liked, chopped celery can be put on the turkey the last hour, which will cook soft and impart a fine flavor. The cooked giblets must be chopped, the water in which they were coaked thickened with a spoonful of flour made smooth with cold water and the chopped giblets added. Serve with mashed potatoes. Preparing the Ples.

"I steamed my pumpkin then baked it a short time in the oven to give the rich flavor, scraped it from the rind and mashed it fine. To a cup and a quarter of pumpkin I added two cups of milk, half a cup of light brown sugar, the beaten yolks of two eggs, a level teaspoon each of cinnamon and salt, half as much ginger and just a pinch of cloves. Last, fold in the beaten whites of eggs, bake in a quick oven at first, then slow down and when custard is very slightly quivery in the center it is done.

"The mince meat I had prepared some time before, as follows: One cup each chopped apples, brown sugar and raisins, one cup bread crumbs soaked in a cup of sweet cider, one teaspoon each cinnaman and mace, one cup each currants and chopped walnut means cooked together five minutes. When I made my ples I added two rounding tablespoons of butter, one beaten egg, the grated rind and the jujce | radishes sell for 5 and 10 cents a bunch, of a lemon and as much hot cider as was green onions 10 cents, or three bunches for necessary to moisten it, with a little more sugar if necessary.

"A cup of coffee and a bit of cheese finlahed our dinner."

PLENTY TO EAT IN MARKET

Offerings at the Stalls Include About Every Substantial and Dainty.

Even a little ingenuity ought to enable the housewife to get up a most sumptuous meal with what the market affords just in Friday morning and seil for 35 cents a now. Everything is in ready for the pint box. A few Concord grapes are still Thanksgiving trade-everything-including many things not included in the original Lemons are from 15 to 30 cents a dozen and menu. The little catawba grapes will be apples from 60 cents to \$1 a peck. Grape in Saturday morning or Monday at the fruit is finer than ever and sells from latest and will sell for 35 cents a five. to 30 cents each, according to size. nound basket. These are the little red grapes that mix so well with the raisins and the nuts or in the salads if one but may be had shelled or with the shells on.

knows how. The naturally ripened navel Imported chestnuts are 30 cents a pound pranges will be in the first of the week and the home nuis 30 cents a pound. Waland will of course he sweeter than the nuts are 35 conts a pound and pocans. forced fruit. Florida oranges are plentiful almond and the mixed nuts, 20 cents a and sweeter than the others. Just a few pound. pineapples are in and though scarcely larger than one's fist, sell for 25 cents

each. They same as a local shipment.

Louisiana and southern Texas are ship-sing the frash vegetables and they are Butter and eggs are just where they

25 cents; new carrots 15 cents a bunch, have been for several days. All the mackwax and string beans 10 cents a quart. head lettuce 10 cents, leaf lettuce 5 cents, age creamery butters are 30 cents a pound celery 5 cents a stalk, cabbage 5 cents a and the roll and tub butters range from 34 head, spinach 39 cents a peck, egg plant to 28 cents a pound. Butterine is 29 cents 10 and 15 cents each, artichokes 30 cents a pound. Eggs are 25 cents for the guareach, cucumbers 15 cents each, green penanteed and from 15 to 18 for the others. they have never before enjoyed. pers 5 cents each for the large and 20 cents

From an Old Arithmetic.

a dozen for the smaller. Cranberries are

10 cents a quart and California tomatoes

in market, selling for 40 cents a basket.

20 cents a pound.

These questions are from a London arith-metic of the year 1785:

These questions are from a London arith-metic of the year 1785: A man, overtaking a mald driving a flock of geese, said to her: "How do you do, sweatheart? Where are you going with these thirty geese?" "No, sir," said she, "I have toit thirty; but if I had as many more, half as many more, and five geese besides, I should have thirty." A, B and C, playing at hazard together, the money staked was 196 guineas; but, disagreeing, each seized as many as he could. A got a certain number, B as many as M and sixteen more, and C the sixth part of both their sums. How many had each? The first humquate of the season came

A gentleman going into a garden meets with some ladies and says to them: "Good morning to you ten fair maida." Sir, you mistake." answered one of them. "We are All the Thanksgiving nuts are in and not ten, but if we were twice as many nore as we are, we should be as many above ten as we are now under." How many were there?

Many were there's A horse and by agreement was to give a farthing for the first nail, three for the second, etc. There were four shoes and in each shoe eight nails. What was the prive of the horse? Answer: £9,551,114,661,653 138 4d. Maple sugar is 20 cents a pound; cider, 40 cents a gallon; honey, 15 and 29 cents a comb, and mushrooms 75 and 80 cents

The Bee Want Aus are the Best Business Boosters



acovered. Then the exposure is made through what is konwn to photographers slowly the photograph is taken. It is this as a yellow lens, the time of exposure being feature that makes it possible to dispense about double that ordinarily allowed. The with the sunlight, for while there have plate, developed in accordance with the been other very fast shutters, the objecformula published by the Frenchmen, tion to them in most cases has been that shows every color, every tone, every shade they did not give proper exposure to the corners of the plates, something made pos-

Positive Plates.

new motion of the four blades that make But, as already intimated, the plate so produced is a positive, not a negative, and up the shutter. it is impossible to reproduce from it, or to is known as "flat time"-ten seconds-transfer its beauties to paper. So, the travels at the rate of ten yards per secphotographer has the plate, a beautiful travels at the rate of ten yards per sec-

thing in itself, but he cannot duplicate it. except from nature, by using other plates, in every thirtleth part of a second, and to and must needs preserve it as his one record of the scene photographed. It is be- part of a second. It can readily be seen lleved, however, that the skill, the genius that in order to photograph a man running and the application which has made the at such speed a small fraction of a sec-

developments or discoveries in what has result in discoveries that will make it posnothing but a blur. indoubtedly come to be the fine art of sible to take plates and print from them. The other objection that exists at preshotography that are affording the followers of the art, amateur as well as ent is that the prepared plates are too ex. graphs that have been taken with this new of Atlanta, the battles of Franklin and professional, with a great deal of material pensive for the average amateur, or even shutter are in many cases remarkable. In for study and possibilities for fine work professional. The 4x5 plate, properly pre- a little booklet which has been issued ex-

The first named, the reproduction through the medium of the camera of the exact plates will be gradually reduced, until their air to return a high-driven ball from his ong study and experiment upon the part cheap as the ordinary plates that are in most remarkable manner another photoof two Frenchmen, brothers, who are expert photographers. They have brought

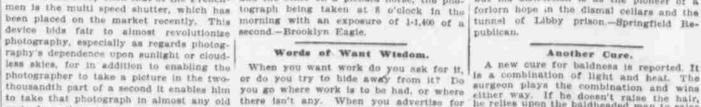
A later discovery than that of the French- and the other on a plebald horse, the pho- but his distinction is as the ploneer of a this branch of the work to such a point that possible to print from the plates on which such photographs are printed, and to make

the process cheaper than it is at present. two things that will naturally follow in the raphy's dependence upon sunlight or cloud-

course of time. So far the best color work has been photographer to take a picture in the two- or do you try to hide away from it? Do ione on plates measuring about four to five thousandth part of a second it enables him you go where work is to be had, or where inches in surface. Upon the surface of to take that photograph in almost any old there isn't any. When you advertise for these plates are spread the most minute sort of weather, with or without sun, sum- work do you advertise where nobody exgrains of starch, of three colors, red, blue and green. These grains are mixed in a certain proportion, and in order to secure perfect results they must be spread per-fectly over the surface of the plate, and not a single bit of the surface, no matter if it be but the size of a pin point, must be left. Here the surface is a produced in the size of a pin point, must be left. Here the surface is a single either the surface of the plate, no matter how guickly or how is be used to the surface of the plate, no matter for the plate, no matter how guickly or how is be used to the surface. The surface is a single either the surface of the plate is the fact that it is so constructed as the surface of a pin point, must be left. Here the surface is a single either the surface of the plate, no matter how guickly or how is the Bee, and the want will be filled. Here the surface is a single either the surface is the surfa

line of extraordinary rapid shutter work.

nothing remains to be done but to make it



Flight of the Prisoners.

No attempt was made to escape until the next night. Rose and his first company of fifteen went out, the evening of February 9, and although it had been agreed that an hour should pass before fifteen others followed them, there were 300 that crowdod the kitchen. There were 109 in prison who made their escape; of these fifty-nine reached the union lines. forty-eight were recaptured and two drowned.

The man all took their own course after getting out; Rose himself went out of the sible in this speed shutter by a radically city by the York River railroad, and finding the Chickahominy bridge guarded, he crept into a hollow log, and in the evening

forded the Chickahominy, waded through swamps, dodged pickets, and after many lesser adventures, fell into the hands of ond. He travels at the rate of one foot three confederates who wore federal uniforms. Escaping them, he was almost immediately taken again by a squad of cover each inch of ground he takes 1-360 confederates and returned to Libby prison, where he remained until exchanged in April for a confederate colonel, and July 8. In the last few months there have been taking of such plates possible will ere long ond must be used else the picture will be 1864, he rejoined his regiment and served to the end of the war, taking part in the

But 1-2,000 part of a second is quick Atlanta campaign, at the actions of Pine mountain, Kenesaw mountain, the slege enough to get anything, and the photo-Nashville, and in the pursuit of General Hood. He was three times breveted, and pared, costs about \$1.50, so that the average plaining the advantages and the ideas of later he was given a commission in the One of these discoveries has been in the photographer does well to use one of them the new shutter are shown a few of these regular army. Eleventh infantry, and ine of color nunregraphy; the other in the occasionally. But it is believed that with photographs, the most remarkable of which served in Arkansas in the reconstruction improvement of the process of laying on the are those of a man turning an airspring troubles, at New Orleans also, and was colored grains of starch the cost of the and of a tennis player leaping into the engaged for years in the Indian service. He became a major in the Eighteenth intints and tones of nature, is the outcome of price is within reach of all, although it is opponent. These photographs depict the fantry in 1892, was retired in 1894 by the certain that they will never be quite so play of muscle and of feature, as does in age limit, and given the rank of lieutenant colonel for his civil war service.

graph of two men racing, one on a white A brave and worthy soldier was Rose, publican.

Another Cure.

A new cure for baldness is reported. It is a combination of light and heat. The surgeon plays the combination and wins either way. If he doesn't raise the hair, he relies upon the baidheaded man to raise he relies upon the baldheaded man to raise the fee. When the heat gets in its work on the unprotected pate the victim in-variably raises a howl-no matter what