TMELY REAL BSTATB GOSSIP New Yarruam street Building Will Hindiome Structure.
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## Peop'e Have Always Thought Ovens NECESSARY to Meat Roasting

THOUGH FULLY recognizing the self-evident fact that ovens Dry and Shrink Meats and cause them to lose their ilavor, people generaly have gone on the supposition that ovens were NECESSARY to the operation of ROASTING MEATS, even though this Shrinkage and Waste in Meat Baking is common to ALL OVENS---All stoves! And it always will be!

BECAUSE-All good ovens MUST HAVE dry, equalized top and bottom heat in order to bake and brown FLOUR FOO S evenly. DRY HEAT sucks up moisture wherever it finds it-in MEATS, as in FLOUR FOODS Four fcods require such treatm nt. ME 4 TS LOSE from 16 to 50 CENTS on the DOLLAR in conseque ice or it!

YOU'VE HEAKD THEKEASON. DO you want a KEVEDY?

## THE REMEDY IS IN THE ROASTER

THE "TRIPLE-TRICK" COMBINATION broil-roasts meats without losing one s oonful of th ir pecious juicesDoes not dry them-hence NO BASTING is EVER DONE or NEE,ED. U.ES NO WA.ER-so meat juices are rot drawn out, vaporized and LO T in STEAM. SO LITTLE \& UEL IS NEEDED that the melting fats trom roasting meats NEVE : VEN MOKE The "TRIPLE-IRICK" RUASTER COMBINATION is USED ON ALL STOVE, absolutely and utterlv indep ndent of ALL OVENS-thus, SAVING enormously in FUEL and HEAT and obviating all discomfort necessary for STOOPING or LIFTING a roasting pan and making it posible to ROAST MEATS as often as one desires, hot weather or cold weather, small roasts as well as large, with little of no attention-LITTLE FUEL and less heat than when boiling them.
See the Cooking Demonstration at the Office of the Ornaha Gas Co. All This Veek
The "Triple Trick" Roaster is The Bee's newest premium, given with subscriptions. For full particulars, felephone Tyler 1000 -The Ornaha Bee.

