

Sunday Menus and Favorite Recipes

- BREAKFAST: Cereal with Sugar and Cream. Fried Sausages. Apple Rings. Sautéed Potatoes. Parker House Rolls (reheated). Coffee. DINNER: Rector Canapes. Roast Sirloin of Beef. Yorkshire Pudding. Mashed Potatoes. Mashed Turnips. Charlotte Russe. Assorted Nuts. SUPPER: Welsh Rarebit. Unsweetened Crackers. Lettuce Sandwiches. Lady Baltimore Cake. Ginger Ale.

Favorite Recipes. Chocolate Cake—Two eggs, two cupsful brown sugar, one-half cupful butter, one-half teaspoonful soda in sour milk, and four milk, one-half tablespoonful vanilla, two teaspoonful baking powder, one-half teaspoonful soda in sour milk, and two and a half cupfuls flour, one-half cup of chocolate dissolved in hot water. Left-Over Scallop—Fill a buttered baking dish with layers of canned tomatoes and corn and boiled rice. Season with salt and pepper and on the top of every third layer put a little minced onion and bits of butter. Cover the top thickly with buttered crumbs and moisten the whole with milk. Bake in a hot oven until nearly all the milk is absorbed and the crumbs on top are browned. This is the way we use up what is left of tomatoes, corn and rice, and it makes a dish fit to set before a king.

Vermicelli Soup—Take two ounces of vermicelli and break it into pieces about one inch long and place it in boiling salted, letting it cook for about ten minutes; remove and let it drip, cool it with water and let it drip again. In a stew pan warm two quarts of stock, and when nearly at the boiling point put in the vermicelli, but do not let it boil. Serve with this soup cheese balls and crisp wafers or cheese straws.

Never Fail Pie Crust—One cupful of flour, pinch of salt, two generous tablespoonfuls of lard, three tablespoonfuls of cold water. Mix flour and lard thoroughly with hands, then add water. This makes the large piecrust which never fails to be flaky and tender.

Regless Spice Cake—Cream a tablespoonful of butter or lard with one cupful of light brown sugar, add one cupful of buttermilk or sour milk, a teaspoonful of soda, two heaping teaspoonfuls of cocoa, a pinch of salt and two cupfuls of flour, stir enough to make a batter a little thicker than for layer cake. Flavor with spices or vanilla as you prefer.

Boston Brown Bread—Mix together one cupful of Yankee rye, one of cornmeal, and one of whole wheat flour. Add a level teaspoonful of baking soda to a pint of thick sour milk; when toasting add a half cupful of molasses. Turn this into the dry ingredients, add a level teaspoonful of salt; turn the mixture into a greased brown bread mold, and steam continuously for five hours.

New England Pork Chops—Take five lean, nicely trimmed pork chops, season with a teaspoonful of salt, half a teaspoonful of pepper, just a little powdered sage and sweet marjoram; dip them into well beaten egg, then into grated bread crumbs. Fry for twenty minutes, then put on a hot dish and place in the warming oven. Have ready three sour apples cut in slices across the apple (supared) so that the core will be in the middle of each piece—slices about three-fourths of an inch thick; lay them in the frying pan the chops were cooked in and saute a nice brown. Turn them carefully so as not to break them, and when tender serve on the chops.

Drop Cakes—While eggs were so high this winter this recipe was given to me by a housekeeper wise through experience. Cream together one cupful of brown sugar and one scant half cupful of lard or the fat from a pork roast. Add two-thirds of a cupful of sour milk, with one-half of a teaspoonful of soda dissolved in it, then one-half of a cupful of coffee, one-half of a nutmeg grated, one-half of a cupful of raisins, the same measurement of currants and two and one-half cupfuls of flour with one teaspoonful of baking powder sifted in it. Bake in gem pans or layers. I only use half the rule and bake the batter in gem pans. If you tire of them as a cake, serve them with a pudding sauce as a dessert.

Apple Caramel—Brown a large tablespoonful of butter and a half cupful sugar in granite pan, do not let them scorch. Have apples washed, cut in halves and cores taken from them, put but side in caramel, pour a little water

SATURDAY OPPORTUNITIES FOR SUNDAY DINNER

Hayden Bros. Meat Dept.

We are paying high prices for our meats this week, but are offering them to you at lower prices than elsewhere in the state. "Quality and prices are always best" at Hayden's Meat Department.

- Pork Roast 8c Hindquarters of Mutton 7c Frontquarters of Mutton 6c Mutton Chops, 3 lbs. for 25c Mutton Roast lb. . . . 5c Serloin Steak 12 1/2c Porterhouse Steak 15c Pot Roast 8c, 7c, 6c Picnic Hams 9c Hams 15c, 12 1/2c Bacon 17 1/2c, 15c, 12 1/2c, 10c

Hayden Bros. Meat Dept.

around them, grate nutmeg over and cover closely and cook on top of stove until apples are tender. After taking them up, sprinkle a little granulated sugar over. Easily prepared and nice for breakfast. Stuffed Chicken Roll—Make a biscuit dough by sifting together a quart of sifted flour, three teaspoonfuls of baking powder and a teaspoonful of salt. Mix in well a tablespoonful of butter and wet up with milk. The mixing should be done with a broad bladed knife and about three cupfuls of milk will be needed. The dough wants to be as soft as can be handled. Roll out the dough and spread its surface thickly with finely chopped and highly seasoned chicken. Roll up the dough as you do cinnamon rolls and put it in a steaming bag. Place on the table of the steamer and steam. Time, thirty minutes. Remember the roll must have plenty of room to swell or it will be soggy. Serve with a brown sauce from steak or the gravy left over from the first serving of the chicken. This way of serving left over chicken will certainly find favor. A potato and dumplings with chicken are always welcome in our family.

Jerusalem Pudding—Dissolve one tablespoonful of granulated sugar in four tablespoonfuls of cold water. In a double boiler heat until soft one-fourth of a cupful of chopped dates and three pulled figs chopped. Turn the gelatine and flavor with vanilla. Boil one tablespoonful of cream until stiff, add rice and fifteen minutes and drain. Whip one cupful of cream until stiff, add rice and one-third of a cupful of powdered sugar. Fold in the fruit and gelatine mixture and turn into moulds to become chilled before serving.

PRICE ON PEGLEY'S HEAD

Big Elk with Twisted Foot that Montana Hunters Cannot Kill.

The big game season has closed and Pegley, the most famous wild elk in Montana, still lives. Unless he meets his fate this summer he will therefore be on hand in the fall to give the hunters a chase. His cunning and winess and endurance are wonderful, even for an elk. He will become a more important target than ever this fall for the reason that the last legislature created several new game preserves and the one adjoining the Yellowstone park is responsible for the small number of elk killed last winter. Ordinarily the animals would stray from Wonderland, where they are protected, only to be shot down in large numbers while on Montana soil. Hereafter the sportsman who bags an elk will find the chase far more difficult because of the creation of the preserves and therefore the premium on Pegley's head will be the greater.

Pegley acquired his name about ten years ago when hunters in the Little Blackfoot country reported seeing the track of an enormous elk in the snow. It was reported to be twice the size of that of an ordinary bull elk and was distinguished from the tracks of the other elk by the twisted left forefoot. No hunter

was knowingly within range of the animal, although he was seen through glasses. Bullets would be pumped at him from a range of a mile or more, but that was all. Pegley had evidently learned his first lesson in wariness when a calf. The supposition is that a hunter had shot his mother and that the bullet penetrated the calf's leg as well. The calf limped into the bushes. Later the wound healed, but the leg was arched. Central Montana sportsmen aver that never was there a head like Pegley's. On each antler he carries nine points and the spread is wide almost beyond belief. So great is his reputation that many Montana as well as foreign sportsmen have gone in search of him. At times might would be had of his mammoth head. A Helena grocer hunted Pegley three years ago. With a high power rifle at a 1,200-yard range he even knocked him down, but when he reached the spot where the bull had fallen only a little blood was to be seen.

This season hunters galore took the field intent upon bagging Pegley. Many miles were tramped and a region comprising 200 square miles was covered without so much as a trace being found. They reported that Pegley must be dead from natural causes. Residents of Avon, however, report seeing Pegley last week. He was at a point perhaps a mile distant in the mountains. Not only was the head recognizable through glasses, but a later investigation disclosed his unmistakable footprints in the snow.—New York Sun.

Asparagus Comes With Strawberries to Omaha Market

Watercress, strawberries and asparagus are new arrivals on the Omaha market this week, watercress selling at 30 cents a bunch, asparagus at 30 cents a pound and strawberries at 75 cents a box.

Other high-priced articles are tomatoes at 25 cents a pound, egg plant at 15 to 20 cents each, cucumbers at 10 to 30 cents each, artichokes at 35 cents apiece and French endives at 50 cents each.

"But common vegetables are cheap, even though they have to be shipped in from the far south," says A. King, manager of Hayden's grocery department. "You can buy lettuce at 5 cents a head, rhubarb at 5 cents a bunch and carrots and turnips at 5 cents a bunch, just as in the summer time. There are tender young onions at 1/4 cents a bunch, celery at 5 cents a bunch and string beans at 20 cents a pound."

Spinach ranges from 25 to 30 cents a peck. Oranges are 15 to 40 cents a dozen, pears 20 to 40 cents a dozen and apples 20 to 30 cents a dozen.

ADULTERATED VINEGAR TO BE POURED IN RIVER

As a "chaser" to the whiskey and beer given to the Missouri river by the police department Wednesday afternoon the government may pour in fifty-five barrels of vinegar. A shipment from the Marshall Vinegar company of Marshalltown, Ia., to May

Courtney's Omaha's Pure Food Center Saturday's Specials SPECIAL—5,000 Assorted Carnations, per dozen 25c Fancy Juicy Lemons, per dozen 30c Spinach, per peck 30c Winesap Apples, per peck 30c 40c Navel Oranges, per dozen 12 1/2c Fancy Cooking Figs, per pound 12 1/2c Fresh Strawberries, Mushrooms, Mint, New Potatoes, Wax Beans, Pineapples, Cucumbers, Shives and Fresh Tomatoes. High grade Table Apricots or Plums—assorted—in 2 1/2-lb. tins, 10 heavy syrup; 40c value 25c 2 1/2-lb. tin Long White Asparagus 25c 15c bottle Assorted Pickles 11c 4 cakes "Magic Washer" Soap—does all the work 25c 4 cans "Nabob" soups 25c "Lotus" Creamery Butter—in cartons—per lb. . . . 25c Our best Country Butter—in sanitary jars—per lb. . . . 35c Jenny Bros. Cheese, per lb. . . . 35c Imported Swiss Cheese, per lb. . . . 35c Assorted Fancy Cheese—in jars 50c Melon Manstook, per dozen 10c, 15c, and 25c Sweet Pickle or Chow-Chow, per quart 20c Visit Demonstration in Our Tea and Coffee Department A cup of "Lotus-Angola" Coffee will make you one of our regular customers—per lb. 40c; two lbs. for 75c "Lotus" Japan Tea—for your family and your friends, with the assurance that you are pouring the choicest tea that soil and sunshine ever produced—per 1/2 lb. 25c—per lb. . . . 50c "Lotus" Peanut Butter—the purest of pure foods—per lb. . . . 20c In glass jars 10c, 15c, 25c and 45c Our Own Make Crackerjack; per quart 50c Delicious Atlantic Cream Mints, per lb. . . . 1.00 Get 1-lb. box of Chocolate and Bon Bona, regular 60c quality. Saturday only 30c FINE WINES AND LIQUORS FOR MEDICINAL PURPOSES "Lotus" Brand Kentucky Whiskey \$1.00 5 years old, full quart \$1.00 Cedar Brook, full quart \$1.00 Old Atherton, full quart \$1.00 Guckenheimer, full quart \$1.00 The following wines are pure and old, and cannot be excelled for medicinal purposes. Old Port Wine, 2 bottles for \$1.00 Old Sherry, 2 large bottles for \$1.00 White Tokay, 2 large bottles for \$1.00 Table Claret, 2 large bottles for \$1.00 Angelica, very old, 2 large bottles for \$1.00 California Sauterne, 2 large bottles for \$1.45 Peach Brandy, 2 large bottles for \$1.45 Apple Brandy, 2 large bottles for \$1.45 Apricot Cordial, 2 large bottles for \$1.45

ASK YOUR GROCER EAGLE BRAND DRIED BY PUREST AIR SPAGHETTI and MACARONI MADE IN OMAHA UNTOUCHED BY HUMAN HANDS

OMAHA'S RELIABLE MEAT MARKET HEADQUARTERS FOR FRESH DRESSED POULTRY. SATURDAY SPECIALS: ARMOUR BREADED SAUSAGE, lean strips, 10 1/2c lb. Mutton Legs, lb. 10c. FRED BONNESS PROVISION CO. 221 LEAVENWORTH ST. DELIVERIES WEST TO FORTIETH, SOUTH TO CENTER AND NORTH TO CUMING STREETS.

SUNDRETT'S MALTED MILK BREAD Best in the Market. Ask Your Grocer. Large Loaf 5c

HOME DRESSED CHICKENS Just why chicken has become a favorite meat for Sunday dinner is hard to explain. Whether hotel, boarding house or private family, you can bank on it you'll have chicken for dinner next Sunday. If it comes from Bath's Market you can also bank on it that you'll have the best, purest flavored, cleanest and most toothsome fowl the market affords. Not only in fowls, but also choicest beef, pork, mutton, veal, lamb, home-made pork sausage, home-rendered lard and the price will be on a strictly cash and no delivery basis. 19 pounds Leaf Lard \$1.00 Pork Chops, per pound 15c Pork Steak, per pound 12 1/2c Square Ribs, per pound 9 1/2c Rib Roast, per pound 10c, 8c, 6c Home-Made Pork Sausage, lb. . . . 15c Home-Rendered Lard, lb. . . . 12 1/2c Home-Made Hamburger, pound 10c JOS. BATH'S CASH MARKET Tel. Doug. 6864. 1921 Farnam St.

Bros. at Fremont was seized Thursday by Deputy United States Marshal Hise, on a libel filed in United States district court by United States Attorney Howell, charging that the vinegar is adulterated with acetic acid. The United States marshal will hold the vinegar for the orders of the court, which may decide it will make a good chaser or perhaps a brace for the full Missouri. May Bros. of Fremont are in no way to blame for the adulteration of the vinegar and are fully protected by a guarantee from the Marshall Vinegar company.

Styleplus

Absolutely Pure and Reliable At All Grocers. Image of a Butter Nut product.

Pig Pork Roast . . 7 3/4c Swift's No. 1 Hams, . . 11c Steer Pot Roast, 6 1/2c, 7 1/2c Steer Steaks 10c Veal Roast 10c Lamb Legs 9 1/2c Lamb Chops 9c Cudahy Rex and Armour Shield Bacon 15 1/2c Sugar Cured Bacon 11 1/2c Fresh Dressed Chickens, 10 1/2c

COAL! COAL! We have now a good supply of Public Market Special Nut and Lump Coal, per ton \$5.50 Wood Chunks, good for quick fire in the furnace, per cord \$8.50 PARTRIDGE-THOMSON CO. Bell: Douglas 5642. Ind.: A-3642. BAKERY DEPARTMENT Quality Baking—Rolls, Coffee Cakes, Finest Bread Fresh three times daily from the New England Bakery, 213 North 16th. DELIVERY WAGONS LEAVE AT 10:30 A. M. and 3 P. M. THE PUBLIC MARKET 1610 MARKET ST. Phone: Doug. 2147 Ind. A-2144

Order a box for breakfast tomorrow. TRIX Blended from Wheat, Rice and Barley. Omaha Sales Co., National Fidelity Bldg., Western Distributors.

20 Pounds Best Granulated Sugar \$1.00 Moyune Tea Co. 406 North 16th St. Tel. D. 2446; Ind B-2446.

TRY A LOAF OF KUENNE'S SALT RISING BREAD SOLD ONLY AT KUENNE'S BAKERIES—"500" BLOCK AND 2911 LEAVENWORTH STREET

"Follow the Beaton Path" To Drug Economy--Special Saturday Prices. FREE SATURDAY With every purchase of 50c worth of cigars, any brand, we will give a \$1.00 Assorted Safety Razor, which is rapidly supplanting the old style razor. 75c Lady St. Clair's Perfection Cold Cream 40c This is one of the most popular cold creams on the market. 50c Cassevaria Greaseless Cream . . . 35c 50c Woodbury's Scalp Cream 40c 50c Daggett & Ramsdell's Cold Cream, for 38c \$1.00 Booth's Hyomei, complete . . . 89c 25c Beaton's Velvet Cream, excellent for spring chaps 15c \$1.00 Duffy's Malt Whiskey 89c 25c Paeker's Tar Soap 14c 25c De Mar's Rose Glycerine Soap 10c We specially recommend this for the toilet and bath. 50c De Mar's Benzoin and Almond Lotion 25c 50c Shah of Persia Soap 25c 75c Pinaud's Vegetal Lilas 49c 25c De Mar's Tooth Paste 16c 25c De Mar's Tooth Powder 15c 25c Colgate's Tooth Powder 15c 25c Lyon's Tooth Powder 14c 25c Sanitol Tooth Powder 14c 25c Sanitol Tooth Paste 14c 25c Sanitol Tooth Liquid 14c Sanitary Napkins, one dozen in a package, medium size 25c 25c Peroxide of Hydrogen 7c 75c Rubber Gloves 39c This glove is positively the best one you can get at the price. It is the equal of any \$1.00 glove on the market. \$1.25 Lyon Fountain Syringe 85c \$1.00 Lyon Hot Water Bottle 75c \$2.00 Seal Combination Fountain Syringe and Hot Water Bottle \$1.55 These are all made of pure maroon rubber. Every one guaranteed. \$3.00 De Mar's Whirling Spray Syringe for \$2.10 We sell the very best candy made. Nationally known goods; Park & Tifford's 1 to 5 lb. packages 80c and \$1.00 a pound; Guth's at 80c; Lowney's, up from 60c. O'Brien's and Woodward's are strong favorites. The ruling passion of many a society girl is MARY GARDEN CHOCOLATES, 59c a pound; two pounds 78c. Take a box home for a Sunday treat. Your nearest drug store is your telephone, Douglas 81, 82, 83. When shopping step in and get a cup of delicious hot chocolate. BEATON DRUG CO., Farnam and Fifteenth St.