

For Your Easter Dinner

Easter Sunday Menus and Favorite Recipes

- BREAKFAST.**
 Grated Pineapple.
 Hominy with Milk.
 Broiled Sausages.
 Saratoga Potatoes.
 Popovers. Coffee.
- DINNER.**
 Artichoke Soup.
 Roasted Guinea Hen.
 Asparagus. Mashed Potatoes.
 Watercress Salad.
 Cheese Savor.
 Frozen Apricots. Coffee.
- SUPPER.**
 Oyster Patties.
 Sardine Sandwiches.
 Ribbon Jelly. Sponge Cakes.
 Cocoa.

GINGERBREAD.
 Sift three quarters of a pound of flour into a basin, add half a teaspoonful of salt, half a teaspoonful of carbonate of soda, one teaspoonful of ground ginger, one teaspoonful of allspice, a little grated nutmeg, half a teaspoonful of ground cinnamon and a little powdered mace. Melt together in a saucepan one cupful of molasses, four heaping tablespoonfuls of butter and half a cupful of milk. Cool and add to dry ingredients with two well beaten eggs. Mix well, then pour into a buttered and floured cake tin. Bake slowly till ready.

Veal and Ham Pie.
 One and a half pounds of veal two hard cooked eggs a few grains of red pepper, a dust of powdered mace, half a teaspoonful of grated lemon rind, half a pound of lean ham, one tablespoonful of flour, one teaspoonful of salt, one-third of a teaspoonful of white pepper, quarter of a teaspoonful of powdered herbs, one tablespoonful of chopped parsley, a little onion juice and four chopped mushrooms. Cut the veal and ham into very thin slices; mix on a plate the flour, salt, pepper, red pepper, sweet herbs, chopped parsley, mace, mushrooms and onion juice, roll in this seasoning each piece of veal, and lay in a deep pudding dish, alternately, layers of veal, ham and egg, cut in slices, add two tablespoonfuls of water. Line the edge of the dish with pastry, then cover and decorate with pastry. Serve hot or cold.

Artichoke Soup.
 Two and a half pounds of Jerusalem artichokes, two heaping tablespoonfuls of butter, one teaspoonful of salt, two bay leaves, one cupful of milk, one onion, one teaspoonful of whole white pepper, two potatoes, one quart of white stock. Cut up the vegetables into slices and put them into a saucepan with the butter, fry lightly for eight minutes, taking care they do not brown, then add the stock, whole peppers, salt and bay leaves. Simmer slowly for one and a half hours, then rub through a sieve, rubbing the pulp through with the back of a wooden spoon; pour back into the saucepan, add the milk, a little more seasoning if required, and heat up. If liked half a cupful of cream may be put into the tureen and the soup poured to it. Serve with toasted bread cut in small squares.

Scalloped Cornlet.
 One can of cornlet, two heaping tablespoonfuls of butter, two-thirds of a cupful of milk, one teaspoonful of salt, two cupfuls of bread crumbs, a grate of nutmeg, a quarter of a teaspoonful of white pepper and a dust of red pepper. Mix the cornlet and the milk, add seasoning, and pour into a buttered baking dish. Cut one tablespoonful of the butter into small pieces, and place it on the top. The remaining butter is melted and mixed with the bread crumbs and spread over the top. Brown in a hot oven for half an hour. Serve hot.

Buttered Eggs.
 Break four eggs into a basin, add salt and pepper to taste, beat up well with a fork, so as to thoroughly mix up the whites with the yolks. Put two tablespoonfuls of butter into a saucepan, add the eggs and one tablespoonful of milk, stir over the fire until the mixture begins to thicken and is hot through (it must not on any account be allowed to boil). Have ready a slice of hot buttered toast, put this on a hot dish or platter. Pour over the egg mixture, sprinkle over with chopped parsley, and serve hot.

Stuffed Tomatoes.
 Three large tomatoes, half a cupful of bread crumbs, one heaping tablespoonful of grated cheese, one ounce of bacon, one tablespoonful of chopped parsley, one small onion or shallot, one teaspoonful of flour, one heaping tablespoonful of butter, seasoning of salt, pepper and grated nutmeg. Cut the tomatoes in halves across, and shake out the liquid and seeds contained in them. Put all this into a small saucepan, with the bacon chopped, shallot or onion finely chopped, the butter, parsley, pepper, salt and grated nutmeg; stir all over the fire for a quarter of an hour till all are quite cooked. Then add the bread crumbs and mix thoroughly; divide this mixture into the six portions. Sprinkle a few bread crumbs on the top and put them in a hot oven for fifteen minutes. Serve on small rounds of toast.

Celery and Oyster Salad.
 Purloin two cupfuls of oysters, then drain, and cut into quarters, drain again and mix with half a cupful of finely chopped celery, and cover with French

dressing. Heap on crisp lettuce leaves or watercress. Serve with French dressing.
Ginger Ice Cream.
 One cupful of preserved ginger chopped fine, four tablespoonfuls of ginger syrup, two tablespoonfuls of lemon juice, one cupful of milk, three cupfuls of thick cream, one cupful of sugar. Mix the ingredients and freeze.

Baked Shad.
 Wash and wipe a large shad, make a stuffing with three tablespoonfuls of fine bread crumbs, add one tablespoonful of melted butter, one teaspoonful of onion juice, pepper and salt to taste. Fill the fish with this and sew it up. Lay it in a greased baking tin and pour over it one and a half cupfuls of boiling water in which three tablespoonfuls of butter has been melted, sprinkle the fish with salt and flour and bake in a hot oven for one hour.
 Baste often; it should be very tender.

Vanilla Pudding.
 Two cupfuls of milk, two heaping tablespoonfuls of sugar, three eggs, some lady fingers, a few candied cherries, two teaspoonfuls of vanilla extract. Butter a plain mold. Decorate the bottom with the cherries. Split the lady fingers and trim to exact height of the mold, and range the side of the mold, placing a light and dark side alternately to the mold. Put the trimmings of the fingers, crushed in the center of the mold. Beat up the eggs, add the sugar, vanilla extract, and the milk. Pour into the prepared mold, cover with a buttered paper, let it stand for a quarter of an hour, then steam very gently for one hour. Turn out to serve.

Potatoes.
 Wash, peel and remove the eyes from the potatoes, drop them into cold water until they are all ready; put them into a steamer and place it over a pan of boiling water until they are tender, they will require forty or fifty minutes. When done, remove the steamer from the pan of water, and set in a warm place, with the lid half removed; shake occasionally to make them flourey.

Parsley Omelet.
 Take four eggs, one tablespoonful of butter, one tablespoonful of milk or cream, pepper and salt to season, three tablespoonfuls of finely chopped parsley, break the eggs into a basin, beat them well with a fork, add the cream or milk, the chopped parsley, seasoning of salt and pepper. Dissolve the butter in an omelet pan or small frying pan; when not pour in the mixture, stir very slowly with a fork over a hot fire, shake the pan, when set shape the omelet on one side of the pan, allow it to take color in the oven, then turn quickly onto a hot platter, and serve. Sprinkle over with chopped parsley.

Cranquets.
 Sift one cupful of flour into a basin, add a quarter of a teaspoonful of salt, one teaspoonful of cream of tartar, add a teaspoonful of baking soda and two level teaspoonfuls of sugar. Beat up three eggs, add one cupful of milk or cream, half a teaspoonful of vanilla extract, then pour them among the flour, beat well. Drop in spoonfuls on a hot greased griddle.

Frissled Beef.
 Melt in a saucepan two tablespoonfuls of butter, add one tablespoonful of flour and half a pound of dried beef. Cook for five minutes, then add half a cupful of stock or water, one chopped onion, half a teaspoonful of Worcestershire sauce, seasoning of salt and pepper and two well beaten eggs. Cook for three minutes and serve hot.

Clam Bouillon.
 Chop fine three cupfuls of clams, put them in a saucepan over the fire in their own liquor. Scald and skin, then add two and a half cupfuls of boiling water, one tablespoonful of finely chopped parsley, one bay leaf, one blade of mace and white pepper to season. Bring to a boil, strain through cheesecloth or hot bag made of felt and serve in bouillon cups with whipped cream on top.

Baking Powder Biscuit.
 Two cupfuls of sifted flour, three tablespoonfuls of butter, half a teaspoonful of salt, four teaspoonfuls of baking powder, one cupful of milk. Mix and sift the dry ingredients, then rub the butter finely into them with the tips of the fingers. Add the milk gradually until a soft dough is formed. Turn onto a floured baking board, roll lightly and roll out until half an inch thick. Cut into small rounds and bake on a buttered baking tin in a hot oven for a quarter of an hour.

Chocolate Juncet.
 A quarter of a cupful of grated chocolate, half a cupful of sugar, one-third of a cupful of boiling water, one tablespoonful of cold water, a few grains of salt, one junket tablet, one and a half cupfuls of chopped nut meats, one tablespoonful of sherry wine and one teaspoonful of vanilla extract. Scald the milk, cool slightly, then add the sugar, boiling water and chocolate; when thoroughly dissolved add the junket tablet crushed and dissolved in the cold water, salt wine and vanilla extract. Turn into a serving dish, keep in a warm place until thick, then chill. When serving sprinkle over with the chopped nuts.

Indian Sandwiches.
 Twelve small rounds of very thin cut bread, one tablespoonful of chopped cooked chicken, one tablespoonful of chopped cooked tongue, four tablespoonfuls of thick white sauce, half a teaspoonful of curry powder, a pinch of salt and one teaspoonful of lemon juice. Fry the bread in hot butter, and put on white paper to drain and keep hot. Make the white sauce hot in a saucepan, add to it the chicken, tongue, curry powder, lemon and salt. Mix all very hot, mixing over the fire. Spread the mixture thickly on one round of the prepared bread, and put another round on the top of it. Repeat till all are used up, and serve very hot. The rounds should be about four inches in diameter.

Kipped Herrings.
 Wipe the herrings, then broil on a buttered gridiron until well browned on both sides, then put onto a hot dish, and lay a piece of butter on the top, sprinkle lightly with pepper and finely chopped parsley, and serve hot.

Welsh Rarebit.
 Melt one tablespoonful of butter in a saucepan, add one teaspoonful of salt, half a teaspoonful of mustard and half a teaspoonful of paprika, a few grains of red pepper, two cupfuls of American

cheese. When melted, add half a cupful of cream or ale. Stir well until smooth, and pour over the hot buttered crackers or toast.

Tomato Sauce.
 Slice one carrot, one turnip and two onions, fry them in two heaping spoonfuls of butter for five minutes, then add one and a half teaspoonfuls of flour, two cupfuls of stock or water, one bay leaf, one blade of mace, one can of tomatoes or half a pound of fresh sliced ones, and a small bunch of sweet herbs. Stir till they boil, then allow to cook slowly for forty minutes. Rub through a sieve, add seasoning of salt, pepper and red pepper and serve.

Commercial Club Boosters to Have an Elegant Train

The Commercial club has arranged for a nine-coach special train, elegantly equipped, to carry more than 100 Omaha trade boosters, representing the club, through Iowa, Missouri and Nebraska this year. The excursion will leave Omaha the night of June 2 and the trade trippers will not be home again until the Saturday night following.

The route, which was unanimously chosen this year, was the only one suggested by the literary committee, and is through territory that suits the best interests of the Commercial club as a whole. The promise of "bigger and better" than ever holds good with this year's trade excursion.

A twenty-six-piece brass band, to any nothing of 30,000 bells, will help to blaze the path of the Commercial club tourists over the route of their trip, and the ring of Omaha business will remain in their ears for a long time after the boosters' special has gone to other parts. A bell will be given to every school child in the towns visited on the trip, and for the purpose of knowing that not one will be slighted, a census of the school children is being made by the Commercial club.

The committee on arrangements for the boosters' trip is comprised of the following men: A. W. Carpenter, chairman, O. W. Dunn, Joe Kelley, E. T. Rector, J. H. Wright, Jr., R. T. Byrne, J. M. Guild.

Marshall Brown Invades Dance Hall

Cocaine makes people do queer things and when Marshall Brown, a well-known negro character, got under the influence of his chosen drug Thursday he decided to invade the residence district. At 9 o'clock he was found trying to invade the fashionable dance hall at Twenty-fifth and Parnam streets.

The hall was filled with men and women, and they were frightened by the appearance of the negro garbed like a ditch worker. Prof. Chambers stopped Brown's invasion of the hall with a revolver and held him until an officer appeared.

"Coke sure makes me do queer things," explained Brown to Judge Foster. "Why I wanted to go into that dance hall is beyond me. What are you going to give me?"

"Fifteen days," replied the court.

Dice Game Ends in Row and Gun Play

An argument over dice and the number of cigars that should be awarded for certain throws, resulted in the arrest of Charles Adams, Louis Greenberg, F. J. Epler and C. E. Loomis Thursday night for creating a disturbance in the cigar store run by the first two men at 209 North Sixteenth street.

Pretty Nurse Makes H. T. Clarke Mind

Henry T. Clarke, pioneer of Omaha, is up and around his room feeling much better. He has been ill for five or six weeks, confined most of the time to his bed with kidney and bladder trouble. Those in attendance feel that he should be able to leave his room in a week or two if everything continues favorable.

TRAVELER SAYS FLOODS HAVE NOT REACHED LIMIT

G. W. Hootman, representing the H. M. Rowe company of Baltimore, coming from the territory adjacent to the lower Ohio, says he believes the crest of the water in either the Ohio or Mississippi around St. Louis had not yet reached its height. "There is too much snow melted in the last two weeks added to the rains and the soaked condition of the ground in all that section to allow the Ohio to empty itself. There is still ice in the trenches and shady places and I wouldn't be surprised if the water will go higher."

Hootman's home in at Peoria, Farmers in that section, he said, were jubilant over the crop outlook.

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It's DISTILLED WATER

No deadly bacteria in it
 No accretions of dirt
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ISCO distilled water is drawn fresh every day and delivered in sterilized glass containers at 10c per gallon. Phone Doug. 455, or Ind. A-4155, and we'll deliver to you a delightful and safe water for your family.

OMAHA ICE & COLD STORAGE COMPANY
 423 South Fifteenth Street.

OPENING

HONG KONG TEA COMPANY

We wish to announce that we have opened a store at 615 So. 16th Street and will carry a complete stock of the finest

TEAS -- COFFEES -- SPIGES

We cordially invite you to visit our store.

Hong Kong Tea Co.
 615 So. 16th St.
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Your Easter Dinner

Will not be complete without a plate of delicious, nutritious

NEW ENGLAND BUTTERNUT BREAD

Absolutely pure and reliable—insist on having it. At all grocers.




FOR YOUR EASTER DINNER

Fresh Dressed Chickens, per lb. 10¢

Spring quarter lambs, each 75¢

Pig Pork Roast, lb. 9¢

Steer Pot Roast, lb. 8½¢ 7½¢

Lamb Stew, 7 lbs. 25¢

Lamb Chops, lb. 10¢

No. 1 Bacon, lb. 15¢

Sugar Cured Bacon, lb. 11½¢

Young Veal Roast, lb. 10¢

Young Veal Chops, lb. 10¢

Swift's Premium, Cudahy's Dressed Veal Stew, lb. 5½¢

Pork Butts, lb. 11¢

lb. 16¢

Mutton Roast, lb. 6½¢

lb. 14¢

SPECIALS

7 P. M. to 8:30 P. M., Lamb Chops, lb. 5¢

8:30 P. M. to 10:00 P. M., 3-lb. Pall Lard 33¢

DELIVERY WAGONS LEAVE AT 10:30 A. M. and 3 P. M.

THE Public MARKET

1610 HARNEY ST.
 Phones: Doug. 2147 Ind. A-2144

OLD AGE

Old German Style Double Beer

Pure beer needs protection from light.

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is put up in Amber bottles so the rays of the sun cannot destroy its purity or give it a disagreeable taste.

Old Age is made from the costliest materials. It is not simply a beer of quality, but a beer of double quality.

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Jetter Brewing Co.
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Cowboy's

Omaha's Pure Food Center

SATURDAY SPECIALS

FRESH FRUITS AND VEGETABLES

20c large fancy lemons, per dozen 20c

Medium and large fresh coconuts, each 5c and 10c

California and Florida head lettuce 10c and 15c

Spinach, per peck 25c

Fancy sweet oranges, per dozen 10c and 15c

Strawberries, Pineapples, Tangerines, Apples, etc. 10c

Mint, Cauliflower, Cucumbers, Endive, Celery, Radishes, Asparagus, New Carrots, Beets, Turnips, Rhubarb, Wax and String Beans, Tomatoes, Green Peppers, etc. 10c

2½-lb. tin fancy long white Asparagus 25c

"Lotus" stuffed olives, assorted, in glass 10c, 15c and 25c

"Lotus" preserves, jams and jellies, assorted 25c

Citron, orange and lemon peel, per lb. 25c

Sweet, sour and mixed pickles, in glass 15c

Quart jars large green olives 50c

Extra fancy cluster raisins 15c

Fancy baskets, all colors, with covers, each 40c

"Lotus" creamery butter, in cartons, per lb. 35c

Our best country butter, in sanitary jars, per lb. 35c

Strictly fresh eggs, from Brandeis farm, dozen 34c

Fancy jar cheese, assorted 10c, 15c and 25c

Large Edam cheese, each \$1.15

Jenny Bros. full cream brick cheese, per lb. 25c

Our own make peanut butter, in jars 25c

Melon Mangoes, per dozen 50c

Try our "Lotus-Ankora" Coffee, always the same, per lb. 40c

2 pounds for our party department 75c

"Lotus" Japan Tea—A cup of this tea will convince you of its "cup quality," per lb. 25c; per lb. 50c

Holland-American cocoa—a wholesome drink, per lb. 25c

EASTER SUGGESTIONS

Cream and Chocolate Eggs, Spun Sugar Nests, assorted, Glacé Nuts, Glacé Macaroons, Glacé Fruits, Salted Almonds, Salted Pistachios, in shell, Salted Cashews, Turkish Nougat, Cream Wafers, per pound, 30c.

BAKERY DEPARTMENT

French Macaroons, Plain Macaroons, Lady Fingers, Kisses, assorted Layer Cakes, Tree Stumps, are among the many good things found in our party department for your Easter dinner.

LIQUORS—Specials for Easter

"Lotus" Kentucky whiskey, 5 years old, full quart \$1.00

Cedar Brook, full quart \$1.00

Guckenheimer, full quart \$1.00

Port Wine, full quart \$1.00

Sherry Wine, full quart \$1.00

White Tokay, full quart 50c

"Lotus" Grape Juice 50c

. 25c and 45c

Saturday Meat Specials

For Your Easter Sunday Dinner

Genuine 1912 Spring Lamb, Hindquarter \$1.25

Genuine 1912 Spring Lamb Forequarter 75c

Choice Pot Roast, lb. 10c 8½¢

Rump Roast, per lb. 11c

Steer Steak, per lb. 12½¢

Swift's Premium Hams, their best grade, per lb. 15½¢

Veal Chops, per lb. 12½¢

Veal Roast, per lb. 11c

Veal Stew, per lb. 6½¢

CENTRAL MARKET

Kulakofsky Meat Co.
 210 NORTH SIXTEENTH STREET
 Phone Douglas 1796; Ind. A-2141.