

Suggestions for Your Sunday Dinner

Sunday Menus and Favorite Recipes

BREAKFAST.
Steamed Prunes.
Oatmeal with Cream.
Flaked Shad on Toast.
Sally Lunns. Coffee.

DINNER.
Bouillon. Panned Chicken.
Creamed Potatoes.
Stewed Mushrooms.
Olive Salad.
Cheese. Wafers.
Ginger Ice Cream.
Assorted Cakes. Coffee.

SUPPER.
Creamed Sweetbreads.
Celery and Nut Salad.
Pineapple Fritters. Chocolate.

Peanut Breakfast Rolls.
Two cups of rolled pecan nut meats, one quart of sifted flour, two level teaspoonfuls of salt, two teaspoonfuls of baking powder, one tablespoonful of butter and two cups of milk. Sift the flour, salt and baking powder together. Rub in the butter, add the nuts and milk and mix to a smooth dough. Give one or two quick kneadings on a floured baking board. Roll out two-thirds of an inch thick and cut into strips about four inches long by two inches wide. Place in a greased baking tin without touching each other, brush over with milk, and bake in a moderately hot oven for twenty-five minutes. Brush over with milk again when taken from the oven.

Chocolate Cream Puffs.
Put two ounces of butter into a saucepan, add half a pint of water, bring to boiling point, add quickly half a pint of flour, a pinch of salt, one teaspoonful of sugar and two tablespoonfuls of grated chocolate, stir well with a wooden spoon until the mixture leaves the sides of the pan, remove from the fire, allow to cool, then add four eggs, beating each one well in. Put into a forcing bag with a plain tube and force onto a baking tin into small rounds, brush over with beaten egg and bake in a hot oven for half an hour, when cold decorate with a star of whipped and sweetened cream and a cube of pineapple.

German Coffee Cake.
Make a sponge with one yeast cake, softened in a quarter of a cupful of lukewarm water, one cupful of scalded milk, and flour enough to make of the right consistency. When light, add four heaping tablespoonfuls of butter, melted, four heaping tablespoonfuls of sugar, half a teaspoonful of salt, two well beaten eggs, half a cupful of cleaned suet, raisins, the grated rind of one lemon, one teaspoonful of vanilla extract and flour enough to make a very stiff batter, beating well. When light again, pour into a buttered and floured round cake tin, cover, and let rise. When ready to bake, brush over with beaten egg and dust thickly with sugar and cinnamon. Bake in a hot oven. When cold sprinkle over the top with powdered sugar.

Pineapple Junket.
One junket tablet, one quart of milk, a quarter of a cupful of sugar, two tablespoonfuls of sherry wine and a pinch of salt. Dissolve the junket tablet in a tablespoonful of cold water. Heat the milk until lukewarm, add the junket tablet, sugar, wine and salt; warm it on a dish, let it stand in a warm room till set, then chill. Decorate it with whipped and sweetened cream to which has been added three tablespoonfuls of chopped or grated pineapple. Garnish with slices of pineapple.

Grape Fruit Jelly.
Two heaping tablespoonfuls of powdered gelatin, three cupfuls of grape fruit juice and pulp, two tablespoonfuls of sherry wine, two teaspoonfuls of lemon juice, half a cupful of sugar, and one and a half cupfuls of water. Put the gelatin into a saucepan, add all the ingredients except the wine, stir over the fire until they are dissolved, then strain and add the sherry. Divide into small wet molds. Turn out when set. This jelly is very good when served with whipped and sweetened cream.

Ribbon Jelly.
One quart of lemon jelly, a little sherry wine, red coloring, green coloring, a little charreusse and some ribbon candy. Divide the jelly into three equal parts, color one part with red coloring and flavor with charreusse. Pour the green part into a wet mold, then the pink, then the pink jelly. Great care must be taken that each layer is perfectly firm before pouring in the other, or the effect will be spoiled. Turn out when set and garnish with ribbon candy. The appearance of this dish is greatly improved by using a ring mold for the jelly and afterwards filling the center with whipped and sweetened cream.

Date Custard.
Stew one heaping cupful of chopped dates until tender, rub through a sieve, add three eggs well-beaten, three cupfuls of scalded milk, two heaping tablespoonfuls of sugar, one teaspoonful of vanilla extract, pour into a deep pie plate lined with pastry. Soak the dates for two hours, drain, take out stones, then stew.

Russian Jelly.
Two cupfuls of water, four heaping tablespoonfuls of powdered gelatin, ten ounces of lump sugar, half a cupful of rum, two cloves, two inches of cinnamon, one bay leaf, one teaspoonful of coriander seeds, a pinch of grated nutmeg, rinds of three lemons, rind of one orange, juice of two oranges, whites and crushed shells of two eggs and one teaspoonful of curacao. Put the gelatin into a saucepan, add all the ingredients except the curacao. Wink over the fire till it just comes to the boil. Life the pan gently from the fire and let it stand on the side of the stove for ten minutes. Strain through a hot jelly bag and when cool add the



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Curacao. Whisk about half of the jelly till it resembles a stiff froth. Then fill a wet mold with alternate layers of the beaten spongy jelly and clear jelly. This is best performed by placing the mold in a basin of crushed ice as it is essential that each layer of jelly should be set before the next is poured in. If carefully done this makes a most effective mold.

Pineapple Jelly.
One cupful of grated pineapple, white and shell of one egg, two heaping tablespoonfuls of powdered gelatin, rind and juice of one lemon, three tablespoonfuls of sugar, one ripe pineapple and four cupfuls of water. Peel and cut a pineapple into small pieces, put into a saucepan with three cupfuls of water, simmer for half an hour. Strain into another saucepan, add another cupful of water, the gelatin, sugar, rind and juice of lemon, crushed shell and beaten white of the egg. Keep hot for twenty minutes without boiling, strain into small wet pineapple molds. When ready to serve, carefully disengage the jelly from the molds and serve on a glass dish with the grated pineapple.

Cherry Jelly.
Two pounds of cherries, whipped cream, one and a half cupfuls of water, half a cupful of sugar, three heaping tablespoonfuls of powdered gelatin and a few drops of red coloring. Cook the cherries with the sugar and half a cupful of water; when tender rub through a sieve, add the coloring and gelatin dissolved in one cupful of boiling water. Mix well, then divide into custard glasses and when set place a spoonful of whipped cream on the top of each. Decorate with ripe stoned cherries.

Claret Jelly.
Two cupfuls of claret, two cupfuls of water, one cupful of sugar, one inch of cinnamon, four cloves, one blade of mace, rind and juice of two small lemons, four heaping tablespoonfuls of powdered gelatin, one cupful of raspberry jam, or syrup from fresh fruit, whites and shells of three eggs, whipped cream and some red coloring. Put the gelatin into a saucepan, add all the other ingredients except the cream and coloring. Place over a slow fire and beat the mixture until it boils; remove the beater, draw to one side and allow to remain for five minutes. Strain through a scalded jelly bag, then color with red coloring. Pour into a wet mold. If preferred, turn into a ring mold and serve with whipped cream in the center.

Cookies.
One cupful of butter, two cupfuls of sugar, three eggs, a pinch of salt, one cupful of milk, four heaping cupfuls of flour, three teaspoonfuls of baking powder, one teaspoonful of vanilla extract. Cream the butter and the sugar, then add the yolks of the eggs well beaten. The flour, baking powder, salt all sifted together, then add the vanilla and the whites of the eggs stiffly beaten. Chill. Roll on a floured baking board, cut into rounds, place on a greased baking tin and bake in a hot oven for ten minutes.

Stewed Dried Peaches and Raisins.
Buy a pound of the dried peaches that come without the skins as they are very much nicer. Soak them over night and cook with half a pound of good sized seeded table raisins. Put in a cupful of sugar and enough water to cover and cook until soft.

Stewed Figs.
Buy the dried figs which come in bulk, pick them apart carefully, wash them and soak them overnight. The next morning stew them gently without sugar, but with two slices of lemon to a medium sized dish. Let them cook until soft and tender.

Johnny Cake.
Mix one-fourth teaspoonful of salt with one cup of white cornmeal. And only enough boiling water to wet and swell the meal and then thin with milk only sufficiently to make a thick batter that will not spread when dropped. Stir in a teaspoonful of baking powder, drop on a well-buttered griddle. When browned on one side, turned over. Serve with a small piece of butter on top of each cake.

Tomato Jelly Salad.
Four one quart can of tomatoes into a granite ware saucepan. Season with one teaspoonful of salt and a dash of oregano, add two tablespoonfuls of finely chopped onion and cook half an hour. Strain and add one ounce of gelatin that has been soaked in cold water. Pour into small after dinner coffee cups that have

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THE Public MARKET

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GRAND JURY A BIG EXPENSE

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Cost of the Late Body is Tabulated by District Clerk.

SUTTON FAVORS ANOTHER JURY

May Be Called in October—Also Favors Having the County Board Appropriate Money for Expenses.

Cost of the Douglas county grand jury was approximately \$2,500.35, according to the records of Harry Pearce, jury and witness clerk in the office of Clerk of the District Court, Robert Smith.

Another grand jury is likely to be called for the October term of the district court, according to Judge A. L. Sutton. Judge Sutton will ask the Board of County Commissioners to make a liberal appropriation for use of future grand juries in protecting their investigations. He declared that in his opinion more indictments would have been returned by the recent grand jury had it not been hampered by lack of funds.

The cost to the county of the grand jury is tabulated as follows:

Services of bailiff at \$10 a month, \$246.50
Jury fees, \$3 a day and mileage, 2,452.25
Witness fees, 100.60

Total, \$2,800.35

The above item for witness fees is estimated. Item of \$28.70 have been paid, and it is estimated that claims for about \$50 more will be made and paid.

In the tabulation of cost the salary of Deputy County Attorney George A. Magney and the compensation of Special Prosecutor Goss are not included. Magney is paid a straight annual salary and receives nothing additional for grand jury work. Goss' compensation will be paid by the state.

"It is likely that a grand jury will be called for the October term," said Judge Sutton, "but that is not definitely decided. It will be up to all the judges of the district court when the time comes. How the coming primary election is held—whether or not it is free from fraud—will be one of the things that will determine whether or not there will be an October grand jury, but the election matter alone will not govern."

Wilson Repudiates Alleged Interview

J. W. Woodrough of the Wilson club of Omaha has received a telegram from Woodrow Wilson headquarters in New York, in which the democratic candidate denies that he told a reporter of the New York Evening Post that he would "wear his hands to the bone in the republican party rather than work for Champ Clark as democratic candidate."

The telegram:

The Evening Post of the tenth had an interview which purported to come from me. No such interview was given by me and none was authorized. I was especially surprised at the following language imputed to me in that statement: "I would rather wear my hands to the bone in the republican party rather than work for Champ Clark as democratic candidate for the presidency, with the possibility of William Randolph Hearst for secretary of state." Such a statement is absurd and ridiculous. I am a strict party man and whosoever the democratic party nominates I shall of course enthusiastically support. All newspapers and press associations were supplied with this denial and it has been published by the New York American.

FEDERAL GRAND JURY STILL AT ITS LABORS

The federal grand jury is making rapid progress with the case, brought to its attention, but it is not believed it will clean up all the work until the early part of next week. It is reported from the jury room that indictments will be returned today, the jury to be called again Monday-morning to take up the unfinished business the United States attorney may have. Witnesses to be in the corridors of the entire postoffice building, some waiting twenty-four and thirty-six hours to be called.

STEAM FITTER GOES INSANE, TAKEN TO JAIL

Suddenly going insane, Harry Gronse, steamfitter at the Union Pacific shops, living at 252 Burt street, shortly after noon Friday strayed over to the American Smelting and Refining company's plant and climbed up a 100-foot chimney, half undressed himself there, waving his hands frantically. He then came down and made for a pond of water caused by the high water in the Missouri and waded around in it till pulled out by an officer. He was taken to the police station and locked up.

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Quaker Oats 3 packages 25c
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Cooking figs, per pound 18¹/₂c
Lemons, per dozen 20c
Strawberries, Tomatoes, Mushrooms, Mini, Egg Plant, Celery, Head Lettuce, Spinach, etc.

1, 2, 3-quart "North Pole" ice cream freezer—the quickest freezing machine on the market, each \$1.25, \$1.50 and \$2.00
Brown Daisy, dustless duster 25c, 35c and 50c
Ohio and Vermont maple sugar, per pound 15c
2c per "Lotus" olive relish 15c
15c can imported sardines 5c
6c can "dallard's" imported olive oil 40c
6 cakes "Magic Washer" soap, does all the work 25c
"Lotus" creamery butter, in cartons, per pound 37c
Our best country creamery butter, in sanitary jars, per lb. 37c
Strictly fresh eggs, from Brandeis farm, per dozen 30c
Jenny Bros. full cream brick cheese, per pound 25c
3 packages Neufchatel cheese 10c
Quart Jars Queen olives 25c
Manzanilla olives 25c

LIQUORS

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Paul Jones whiskey, bottled in bond, full quart \$1.00
Duffy's Pure Malt, per bottle 90c
California Burgundy, very old, per gallon \$1.50
Missouri White Pearl, 5 years old, per bottle 25c
Missouri Black Pearl, 5 years old, per bottle 25c
Missouri Burgundy, per bottle 30c
Whitebread's India Pale Ale, per dozen \$1.50
Whitebread's extra stout, per dozen \$1.50

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Almond Macaroons and Kisses, per pound 40c
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