

EVERYTHING FOR THE TABLE

Sunday Dinner Menu and Tested Recipes

SUNDAY BREAKFAST
Cereal, with Sugar and Cream.
Fried Cal's Liver.
Hashed Browned Potatoes.
Rye Popovers. Coffee.

DINNER
Jullienne Soup, Imperial Sticks.
Roast Ribs of Beef, Mashed Potatoes.
Asparagus on Toast.
Charlotte Russe, Toasted Crackers.
Rouffout. Cafe Noir.

SUPPER
Shrimp Wiggle, Horseshoe.
Brown Bread Sandwiches.
Boston Cookies.
Marshmallow Fudge.
Pineapple Lemonade.

six minutes if liked rare; eight minutes if liked well done. Let stand around edge of frying pan to brown edges. Remove to hot platter, put around mound of jullienne potatoes and spread with maitre-d'hotel butter. Four buttered cauliflower in four corners of platter, and garnish with springs of parsley.

Maitre d'Hotel Butter.
Put one-fourth cupful of butter in a bowl, and work until creamy. Add one-half teaspoonful of salt, one-eighth teaspoonful of pepper, and one-half tablespoonful of chopped parsley; then add, very slowly, three-fourths tablespoonful of lemon juice.

Hominy and Horseradish Croquettes.
Steam one-fourth cupful of hominy in one-half cupful of boiling water, using a double boiler, until hominy has absorbed water. Add three-fourths cupful of scalded milk and one-half teaspoonful of salt, and continue the cooking until the hominy is tender. Add two tablespoonfuls of butter and two teaspoonfuls of grated horseradish root. Spread on a plate, cool, and shape conically. Dip in egg and crumbs, fry in deep fat, and drain on brown paper. These croquettes may also be served with roast beef.

Flank Steak.
Wipe a flank steak cut two inches thick, place in a slightly greased broiler, and broil or pan-broil until nearly done. Pipe a border of highly seasoned mashed potatoes around the edge of a slightly buttered platter, using a pastry bag and tube, put steak on platter, and set in oven to brown potatoes and finish cooking meat. Garnish with glazed silver-skinned onions, jullienne potatoes, buttered cauliflower, buttered carrot slices, stuffed green peppers, and sauté mushrooms. Place platter on a platter and surround with a border of parsley.

Tenderloin Steak.
Season one and one-fourth pounds of Hamburg steak with salt and pepper, and form into one large elliptical-shaped cake. Put in a slightly greased hot iron frying-pan, sear on one side, turn, and sear on the other side. Remove to copper platter and bake in a hot oven. Spread with softened butter, sprinkle with salt and pepper, and garnish with fried strips of green pepper. Arrange glazed silver-skinned onions at each end of platter. Fry strips of pepper in deep fat; then strip off the outside skin that biters during the process. Silver-skinned onions are the variety to buy for glazing. Peel two dozen onions and prick each three times with a two tined fork. Cook in boiling salted water until soft, the time required being about twenty minutes, and drain thoroughly. Melt one and one-half tablespoonfuls of butter in one-half pan. Add one-half tablespoonful of sugar and the onions, and cook, turning occasionally until onions are well glazed.

Tenderloin of Beef, with Hominy.
Wipe six tenderloin filets, cut one and one-fourth inches thick, and sear in butter in a hot iron frying pan six minutes. Arrange on a hot serving dish and surround with a border of sauté sliced tomatoes. The fat in pan, add one-fourth tablespoonful of butter, and few grains of salt. Four gravy around filets and garnish with springs of parsley. Accompany with hominy and horseradish croquettes.

Chicken and Wat Sailed in Orange Baskets.
Select small smooth oranges or large lemons. Hollow out and leave a strip on top for the handle. Allow for each basket two tablespoonfuls of cold cooked chicken, cut in small cubes, one tablespoonful of finely cut celery and half a tablespoonful of walnut meats. Mix with a good mayonnaise or boiled dressing.

Sandwiches.
Cut thin slices of bread, butter and spread with cream cheese and the other half with marmalade. Put together and cut any desired shape. Egg-shape will be appropriate for this occasion.

Orange and Mint Cup.
Remove pulp from an orange. Sprinkle with three-quarters of a teaspoonful of powdered sugar and add half a tablespoonful of finely chopped mint and one teaspoonful each lemon and sherry. Chill thoroughly and serve in high sherbet glasses. Tie a dainty yellow bow of tulle on the stem of each glass. Prepare as many oranges in the above manner as needed.

Next Egg Salad.
Make little egg-shaped balls of pimento cream cheese and place in a nest of crisp shredded celery or sliced orange or grape fruit. Serve with any desired dressing.

Canapes.
Mix two or three cooked yolks of eggs with two tablespoonfuls of butter, add four anchovies or the same amount of caviar or lobster or saddle meats, which comes in tiny cans. Soften this with lemon juice and spread on small pieces of bread or buttered toast cut in dainty shapes. Cover with the whites of the eggs, chopped fine, and place in the center of each a tiny cucumber curl. To make these cut a tiny pickle in slices not quite through, leaving a strip, then put the ends together.

Chicken Curry Sandwiches.
Cut white bread in very thin slices, cut in desired shape and set in the oven (slightly buttered) to brown delicately. Mix equal parts of chicken or sweet-breads and mushrooms and bind with a stiff cream sauce slightly seasoned with salt, pepper, curry powder and lemon juice. Heat through and spread a little between two pieces of prepared toast. Serve very hot on a dish decorated with parsley and lemon slices or wedges.

Breakfast Eggs.
Make little nests of hot boiled rice and break an egg into each nest. Serve in the oven until the eggs are set.

Simple Dessert.
Simmer a quart of a pint of rice in one quart of milk till very soft and thick (use double boiler to prevent burning). Add half a teaspoonful of salt, four tablespoonfuls of sugar and let all cook together for five minutes. Pour into a pudding dish, add half a cupful of seeded raisins and bake until set. Spread over the pudding a thick layer of orange marmalade and serve with cream.

A Pot Roast.
Place two tablespoonfuls of olive oil and two tablespoonfuls of butter in a pot and heat very hot, put in about three pounds of beef from the cross ribs, add two carrots, two onions and a green pepper; cut up fine, season and cook slowly for two



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Ivory Soap, 8 bars for \$1.00
Cream Nuts or Shredded Wheat, 15c
Grain of Rye or Algrain, 2 pkgs. 25c
Skinner's Macaroni, 2 pkgs. 25c
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Our canned goods are always fresh. Good Corn or Hominy, 2 cans for 15c
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hours more. Add a little water if necessary, but it is not usually needed.

Flank Steak.
This is prepared on one of the up-to-date platters that fit into a nickel frame with nickel-and-ebony handles. Remove flank and broil or pan-broil until nearly done. Pipe a border of highly seasoned mashed potatoes around edge of slightly buttered platter, and make nests of mashed potatoes, as shown in the illustration. Place steak on platter and put in hot oven to brown potatoes, and finish cooking steak. Fill mashed potato nests with canned peas reheated, and arrange around, at equal distances, piles of buttered carrot cubes and stuffed tomatoes.

Breaded Pork Chops.
Salt and pepper each chop, dip into beaten egg which has a little milk added to it, then in dried bread crumbs finely ground. Fry in hot fat until brown. These are very delicious.

Cranied Cauliflower.
Cook cauliflower until tender, then pour over it a dressing made as follows: Melt a tablespoonful of butter in a saucepan, add one tablespoonful of flour, and when thoroughly smooth, add half a cupful of milk and one egg beaten together.

Shipments of Tea Coming from Japan

Shipments of tea from Japan are being received by Omaha wholesalers. The season runs from this time on until about August and September, the heaviest shipments coming in the summer months. Tea imported to this country is routed east or west around the world according to the geographical position of the port from which it is shipped. All shipments of the leaf coming from the milder coast and come by rail east. Ceylon tea and tea from other parts of southern Asia is routed through the Suez to England, whence it is shipped to New York and Boston. Omaha is a large distributing center for tea. Wholesale grocers here handle it to a radius of from 500 to 1,000 miles. Three of these wholesalers have a special head for the tea department, the annual distribution from these sources running into hundreds of thousands of pounds.

H. S. STUDENTS TAKE AN INTEREST IN DRAWING

Students at the Omaha High school have taken considerable interest in this week in the fresh-drawing posters that have been placed on exhibition in the halls by the literary society classes. "The Maid at the Fountain," by Miss Ruth Koch of the Browning club, and "Spring Scene," by Miss Marie Vernon of the Blaine society, are two of the most attractive drawings.

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Strawberries, Black Cherries, Pineapples, Grape Fruit and Fancy Apples.....50c
Large bottle "Lotus" Extracted Honey.....50c
5c bottle "Miller's" Chili Sauce.....50c
10c jar "Lotus" Olive Relish.....50c
10c jar "Lotus" Olive Relish.....50c
Fresh Crisp Ginger Snaps and Pretzels, per pound.....50c
4 pounds 10c Yag Rice.....50c
Evaporated Cranberries, per tin.....15c
Imported and Domestic Macaroni, Vermicelli, Spaghetti—per package.....10c and 15c
Six cans "Lu Lu" Scouring Powder.....25c
15c Imported Castile Soap.....15c
15c Jar "Lotus" Olive Relish.....50c
"Brown Daley" Wall Brushes, each.....\$1.50
"Brown Daley" Dust Cloths, each.....15c to 25c
Floor Mops, each.....75c to \$2.00
10c can "Snow Drive" (the new shortening).....50c
Strictly Fresh Eggs, from Brandeis farm, per dozen.....50c
(The Day They Are Laid.)
Fancy Jar Cheese, assorted.....10c, 15c and 25c
Domestic Swiss Cheese, per pound.....50c
Large Rich Edam Cheese, each.....\$1.10
Cottage Cheese, per package.....10c
Cheese Chow, Pickles, Celery Salt, per quart.....50c
Mason Mangoes, per dozen.....50c

LIQUOR DEPARTMENT
Warwick Whiskey, bottled in bond, full quart.....\$1.00
Duffy's Pure Malt Whiskey.....50c
California Port, full quart.....50c
California Sherry, full quart.....50c
California Claret, large bottle.....\$1.00
Grape Juice, Concord, large bottle.....50c
Vigra Juice, Catawba, large bottle.....50c
Virginia Dare Wine, large bottle.....50c
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Genuine Hindquarters Lamb, each.....75c
Genuine Forequarters Lamb, each.....35c
Mutton Legs, lb.....8 1/2c
Mutton Chops, lb.....12 1/2c and 10c
Mutton Stew, 10 lbs.....25c
Pork Roast, lb.....8 1/2c
No. 1 Pot Roast, lb.....12 1/2c, 10c, 8c
Boiling Beef, 4 lbs.....25c
Veal Chops, lb.....12 1/2c and 10c
Veal Stew, 4 lbs.....25c
No. 1 Hams, lb.....15c
Bacon, lb.....12 1/2c
No. 1 Bacon, lb.....17 1/2c and 20c
Ground Bone, 12 lbs.....25c

Hayden's Meat Dept.

Pig Pork Loin, lb., 12 1/2c
Steer Pot Roast, lb., at 9 1-2c and 8 1-2c
Steer Steak, lb., at 11 3-4c
Young Veal Roast, at 10c
Pig Pork Roast at 9 1-4c
Pork Butts, lb., at 11 1-2c

Lamb Legs 12 1-2c
Lamb Chops 11c
Sugar Cured Bacon, lb., at 12 1-2c
No. 1 Hams, lb., at 14 1-2c
Fresh Dressed Chicken 10 1-2c

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

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Desk, Kaltex Fibre.....\$10.00
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Tables, Kaltex Fibre \$15 to \$20
Tea Tables, Kaltex Fibre.....\$5.00 and \$10.00
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Plant Stands, Kaltex Fibre \$2.50 to \$3.50

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