

Good Things to Eat for Sunday Dinner

Sunday Dinner Menu and Tested Recipes

SUNDAY.

BREAKFAST.

Berries. Cereal and Cream.
Deviled Lamb's Kidneys.
Popovers. Toast.
Tea and Coffee.

LUNCHEON.

Broiled Sardines upon Toast.
Stuffed Sweet Peppers.
Scalloped Potatoes.
Lettuce Salad.

Cheese Crackers (heated, buttered).
Blanc Mange and Cake.

DINNER.

Russian Soup,
(Clear with poached eggs on surface)
Smothered Chicken.
Rice with Tomato Sauce and
Grated Cheese.
Green Peas.
Strawberry Ice Cream.
Black Coffee.

Huckleberry Pie.

Wash and drain one pint of fresh berries. Line a pie plate with paste and sprinkle over with flour. Turn the berries in and to them add three-fourths of a cupful of sugar, a teaspoonful of salt and a tablespoonful of flour which have been thoroughly mixed together. Sprinkle over one tablespoonful of lemon juice and dot with butter. Bake with two crusts.

Cherry Butter.

Select large ripe cherries. Wash and stone. Run the cherries through a meat chopper, and allow equal parts of sugar and fruit and boil in a preserving kettle twenty minutes. Stir constantly to prevent scorching.

Preserved Cherries.

Select large ripe cherries. Wash and stone them. Allow equal parts of sugar and cherries. Sprinkle the sugar in layers over the fruit in a preserving kettle and let stand one hour. Allow one-half cupful of water to a pound of fruit, and put over the fire; let simmer gently until the cherries are clear and the syrup rich and thick. Seal hot.

Jellied Vegetables.

Select one tablespoonful of granulated gelatin in one-fourth cupful of cold water, and dissolve in one cupful of boiling water; then add one-fourth cupful of sugar, one-fourth cupful of vinegar, two tablespoonful of lemon juice, and one teaspoonful of salt. Strain, cool and when mixture begins to thicken add one and three-fourths cupful of prepared vegetables. Turn into a ring mold and chill thoroughly. Remove from mold, arrange around thin slices of cold cooked meat, preferably roast lamb, fill center with Ruthven salad cream, and garnish with watercress. For the vegetables, use one-half cupful of finely shredded white cabbage, one-half cupful of cold cooked peas, one-half cupful of small cucumber cubes, and one-fourth cupful of tiny cubes of cold cooked beets.

Salmon Loaf, Horseradish Sauce.

Remove salmon from can, rinse very thoroughly with hot water, and separate into flakes. Mix one-half tablespoonful of salt, one-half tablespoonful of flour, one teaspoonful of mustard and a few grains of cayenne; then add one egg, slightly beaten, one and one-half tablespoonfuls of melted butter, three-fourths cupful of milk and three tablespoonfuls of vinegar. Cook over hot water until mixture thickens, stirring constantly at first, and afterwards occasionally. Remove from range, and add three-fourths tablespoonful of granulated gelatin soaked in two tablespoonfuls of cold water. Strain mixture, add flaked salmon, turn into a mold and chill. Remove from mold to nest of lettuce leaves and serve with horseradish sauce.

Horseradish Sauce.

Melt one tablespoonful of butter, add one tablespoonful of flour, and stir until well blended; then pour on gradually, while stirring constantly, one-half cupful each of milk and chicken stock. Bring to the boiling point and then cool. Freeze slightly and add two-thirds cupful of heavy cream, beaten until stiff, one-half teaspoonful of salt, a few grains of pepper, two tablespoonfuls of vinegar and one-fourth cupful of grated horseradish root. Continue the freezing until the mixture is of the consistency of a mush. Here is an excellent place to use a baby ice cream freezer; but if you haven't any, use a baking powder tin (being sure that it does not leak) and a lard pat, thus improvising a freezer that answers admirably.

Cold Halibut, Piquante Mayonnaise.

Wipe a two and one-half-pound piece of halibut with a cloth wrung out of cold water; tie in a piece of cheesecloth (to prevent scum being deposited on the fish), and cook in enough boiling water to cover, to which has been added one-half tablespoonful of salt and one tablespoonful of vinegar. Take from cloth, remove outside skin and bones and chill thoroughly. Place on platter, mask with dressing, and garnish with a wreath of parsley and thin slices of lemon (from which the seeds have been removed) cut in fancy shapes.

Beiled Mushrooms.

For large bell dish: Cut slices of bread one-half inch thick and shape these into circular pieces with a biscuit cutter. Toast slightly and keep warm and ready for use in a few minutes. Wash and dry the caps of your mushrooms. Melt a tablespoonful of butter in a frying pan. When hot, drop in the mushrooms, gills or comb side up. Sprinkle them very slightly with salt and pepper and cook for about one minute more. Place the round toasted bread slices upon the plate

of your large bell dish. Heap each slice with one-half dozen of the hot mushroom caps. Drop a small piece of butter into the middle of the heap and then put on the bell. Set this dish into a baking pan which must be left in the hot oven for twenty minutes. During this baking period, heat one tablespoonful of butter in a pan. Add an equal amount of flour and stir. Then pour into this one-half pint of milk, or instead use one gill of milk and one gill of chicken soup stock. Stir this sauce until it boils, then drop into it one-half teaspoonful of salt and a sprinkle of pepper. When the twenty minutes allowed for baking the beiled mushrooms are ended, take from the oven, lift the bell, pour over the mushrooms some of this sauce, cover quickly and send the bell dish directly to the table.

Sweet Potato Puff.

Place two cupfuls of finely mashed sweet potatoes in a saucepan; add the beaten yolks of two eggs, one-half cupful of sweet cream and one level teaspoonful of salt; stir well and place over the fire. Continue the stirring until the mixture is thoroughly heated, then remove from fire and add the stiffly beaten whites of two eggs. Beat until light. Then heap in a conical loaf upon a buttered baking dish, brush with white egg or melted butter and brown in hot oven.

Gooseberry and Rice Pudding.

Butter a shallow pudding dish, put a layer of gooseberries in it, sprinkle with sugar and grated lemon peel, and then add a layer of boiled rice. Alternate these layers until the dish is full, having the last layer of rice. Sprinkle over with crumbs and bits of butter, and bake in a moderate oven until the fruit is tender; about half an hour will be sufficient.

Another very pleasing way to serve gooseberries with rice is as follows: Butter a mold and cover the inside with a layer of boiled rice about an inch thick; leave the inside of the mold empty until the rice sets, then fill it with rich, thick stewed gooseberries; cover it with buttered paper, and steam it for an hour. Turn the pudding out carefully and serve with a thin custard or with cream and sugar.

Gooseberry Charlotte.

Top and tail the gooseberries, and stew until tender with a very little water. Add sugar to make quite sweet. Butter a shallow pudding dish, put in a layer of thin bread and butter, then a layer of the gooseberries, and proceed in this way until the dish is full, having bread on the top. Sprinkle over with brown sugar, pour over a half a small cupful of water, and bake in a moderate oven for half an hour. Serve with whipped cream.

Value of Property Will Be Raised by Equalization Board

Valuation of the four corners of the intersection of Sixteenth and Farnam streets will be boosted to \$400,000 each by the equalization board and other values in the business district will be increased in proportion if plans tentatively adopted are carried out.

Hot Weather Draws Corn Out of Ground

Reports indicate that not a drop of rain fell in Nebraska Thursday or during the night. Temperatures were high and ranged from 90 to 95 degrees.

CITY OFFICIALS MIX IT OVER CLEANING ALLEY

Special Police Officer Coffey is in bad with Commissioner A. C. Kugel and Emil Walstrom, superintendent of the city hall. Kugel has been demanding and enforcing certain rules regarding the cleanliness of alleys. Mr. Coffey sent Commissioner Kugel a notice and a warning. "Please clean up that alley back of the city hall," he said.

TAX TANGLE CONFRONTS CITY

Water Company Will Not Recognize Levy for Last Half of Year.

CANNOT FORCE THE COLLECTION

Pretty Problem in Municipal Ownership Grows Out of the Transfer of Water Plant to the City.

Commissioners and the legal department seek to ward off a shortage of \$27-154.12 in city funds at the close of the year. This amount represents half the taxes of the Omaha Water company, collection of which the city cannot now force, in the opinion of its legal advisers.

Another question is also under consideration and threatens the finances for the year 1912. The levy for next year will be based on \$5,000,000 "dead property," representing the assessed valuation of the water plant.

Water company officials have paid half the taxes for the year, these taxes being based on the physical valuation of the property and not on judgments, and receipt has been issued which says half the taxes are now paid. The water company believes its obligations are ended and will volunteer no further taxes for the year.

Judge Ben Baker said he would attempt to forestall any litigation that may result and believed a settlement without resort to the courts could be secured. The

collection of the full amount of taxes from the company this year will be first considered and the elimination of the \$5,000,000 excess valuation will call for attention next.

Suggestions that the purchase money for the water plant be attached before Monday, when it must be turned over, met with the objection of the legal department as being either illegal or at least very irregular.

Doom of the Fly is Sealed in New Electrical Device

The terrible fly now has met his Waterloo. A. V. Cronk of Burwell, Neb., after thirty years of earnest thought and experiment toward solving the problem how to exterminate the pest, has evolved a machine he guarantees will accomplish the purpose. He electrocutes 'em.

A little instrument through which electricity splutters angrily, attached beneath by a pan in which to catch the corpses, the whole to be hung from the chandelier connected to the electric light, is this invention.

SWEDISH SINGERS WILL ENJOY PICNIC NEXT WEEK

The local Swedish Singing Society Norden will give a picnic at Nielsen's park, Fifty-first and Leavenworth streets, the

afternoon of July 7, at which time it is hoped to swell the funds of the organization so that a good representation will be able to attend the annual song festival of the western branch of the Swedish Singing Societies at Duluth. The local singers will endeavor to bring the biennial festival for 1914 to Omaha.

Following are the officers of the local society: President, Sam Simonson, secretary: Vitus Erickson, treasurer, John Larson, leader; John S. Helgren, Twenty-six members are included on the Omaha roster.

KEEPS YOU IN GOOD HEALTH

A Wonderfully Appetizing Tonic; A System Regulator.

Everybody's drinking pineapple juice nowadays. It's the most popular of American beverages. People drink it not only because it tastes good but because it does them good. As an aid to digestion it is unexcelled, and is particularly effective in cases of sore throat. Its daily use keeps the system in good condition.

Dole's Pineapple Juice is simply the pure juice of choice pineapples. Order some to-day. Sold by grocers and druggists everywhere.

"Cooling Drinks and Desserts," a neat little book telling how to make many pleasant, cooling drinks, sent free.

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HAYDEN'S MEAT DEPARTMENT

The cry of the nation for the past year has been, "The High Cost of Living," but if you will try Hayden's Meat Dept. you will find that the prices we offer on quality meats are by far lower than offered by other markets in the city. Read over these money saving meat specials for Saturday:

Pork Roast	9 1/2c
No. 1 Pot Roast	10c, 8c, 7c
No. 1 Sirloin Steak	15c
No. 1 Porterhouse Steak	17 1/2c, 15c
Boiling Beef	7c
Corned Beef	6c, 5c
Hindquarters Mutton	10c, 8c
Mutton Roast	7c
Mutton Stew	4c
Mutton Chops	12 1/2c, 10c
Veal Steak	17 1/2c, 15c
Veal Roast	10c
Veal Chops	12 1/2c, 10c
Veal Stew	8c
No. 1 Hams	15c
No. 1 Bacon	15c
Ground Bones, 10 lbs.	25c

Try HAYDEN'S First



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"We have Brussels carpet."
"We have lace curtains."
"We have French mirrors."
"We have Butter-Nut Bread every day!"
And that settled it, for of course there's nothing better than

NEW ENGLAND BAKERY

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The best ingredients money can buy, mixed to perfection by a process exclusively our own, make a loaf tasty and delicious beyond description.

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No need of going down town for your groceries.

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SPECIAL FOR SATURDAY.

Absolutely pure 1912 Maple Sugar—Direct from Vermont sugar bushes. A limited amount, in 5-lb. and 10-lb. pails, on special sale Saturday only.

Quart jar Fancy Queen Olives \$3.50
3 jars for \$1.00

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2806 Leavenworth St.

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The best meats and poultry at all times and at the lowest prices. Out of the high rent district.

2804 Leavenworth St.
Phone—Ind. A-1716; Harney 716.

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This statement is being daily proven. Buy Groceries here for one week. It will be to your advantage.

Sugar, 18 lbs.	\$1.00
Best "Evy" All soap, 10 bars	25c
Ivory soap, 5 bars for	19c
Large juicy lemons, per dozen	25c
Fancy Sugar Corn, 4 cans	25c
Fine Early June peas, 2 cans	25c
Bird's-eye matches, 5 boxes	17c
Pet or Carnation milk, doz. cans	90c
Seven 50 Pet milk for	25c
Quart Jar Queen Olives	25c
2 cans Snider's Baked Beans, 1lb size	50c
Grape-Nuts, package	10c
Success Flour, guaranteed	\$1.30
XXX Flour, sack	\$1.25
2 pkgs. Macaroni for	15c

We deliver goods to all parts of city. Money refunded if you are not satisfied.

L. ROSENBLUM
B-2560; Douglas 6282. 806 No. 16th St.

Old Age

the Beer of Health

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Gas Demonstrating Service

We have recently added to our efficient corps of Appliance Demonstrators and we are now endeavoring to make a house to house canvass to try and better the condition of your gas-using appliances.

These demonstrators are thoroughly familiar with the use of Gas Ranges and Gas Water Heaters and we will consider it a favor if you will tell them any and all your troubles that you may have with your appliances.

If your range needs adjusting we will have an experienced inspector call and fix it at absolutely no expense to you. We will do the same for any gas-using appliance you may have.

Our object in doing this is to assist so far as is possible in keeping your appliances up to the maximum point of efficiency.

When our demonstrator calls please give him an opportunity to look over your appliances. Or if you require the services of a demonstrator call Douglas 605.

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OTTO WAGNER

21 lbs. Best Sugar, \$1
1 lb. Best Coffee 40c
1/2 lb. Tea, any kind... 35c
1 bottle Pure Extract... 25c
Quality combination, \$2.00
Sugar sold only with \$1 order other goods.

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Fresh Dressed Hens. . . 12 1/2c

Pig Pork Roast 8 1/2c

Steer Pot Roast	8 1/2c, 7 1/2c
Steer Steak	11c
Young Veal Roast	10c
Lamb Legs	10 1/2c
Lamb Chops	10c
Lamb Roast	6 1/2c
Pork Butts	11c
Sugar Cured Bacon	13 1/2c
Cudahy Rex Bacon	16 1/2c
No. 1 Hams	13 1/2c

Money-Saving Grocery Department

Best Cane Sugar, 19 pounds	\$1.00
Public Pride Flour, best that money can buy	\$1.25
Four X Flour	\$1.80
10 bars D. C. or B. E. A. Soap	25c
15c Snider's Pork and Beans	10c
25c Snider's Catsup	19c
Large cans Tomatoes	20c
Mason Jar Olives or Pickles	15c
25c Rice, 4 pounds	25c
Jap Imported Olive Oil	30c
50c Imported Olive Oil	35c
Corn Flakes	5c
Tall Alaska Salmon, 2 for	25c
5c Oil Sardines, 5 for	25c
10c Mustard Sardines, 4 for	25c
Best Toilet Soap, 10c value, 7 for	25c
5c Carnation or Pet Cream, 7 for	25c
10c Carnation or Pet Cream, 2 for	15c
Jello, 2 for	15c
Macaroni or Spaghetti, 2 for	15c
5c Matches, 2 for	15c
12 boxes Safety Matches	50c
Good Coffee	15c and 30c
Good Brooms	20c and 25c
Package Creamery Butter	25c
2-lb. rolls Butterine	25c

Fireworks Fireworks Fireworks

We have the largest display of Fireworks in the city. Saturday we will place them on sale in our Grocery Department. On account of purchasing a very large stock, we are able to sell them cheaper than can be bought elsewhere.

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

THE PUBLIC MARKET

1610 HARNEY ST.
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These are the Small but dangerous fellows we fight

Illustrations taken from **Bulletin of Kansas Experiment Station**

Cows or milk may be affected with ONE OR ALL of these germs at any time.

By drinking raw milk you may carry these DEATH DEALING BACTERIA into your system.

Nathan Straus says: "Inspection of Dairies, HOWEVER THOROUGH IT MAY BE MADE, spells only improvement, NOT SAFETY, and pasteurization is then NECESSARY to make it safe."

Ice cold milk and cream delivered direct from our refrigerating rooms before breakfast.

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RAILROAD OFFICE MEN WILL CLASH ON DIAMOND

The ball teams of the passenger and auditing departments of the Union Pacific are coming together this afternoon. The game is to be played on West Cuming street.