

Sunday Dinner Menu and Selected Recipes

BREAKFAST.
Plums and Apricots.
Rice Croquettes, with Jelly.
Puffy Omelet. Bread and Butter.
Coffee.

DINNER.
Leg of Lamb. Mint Sauce.
Potatoes. Parsley Butter.
Stringless Beans in White Sauce.
Head Lettuce Salad,
with Pimento and Onion.
Ice Cream.
Served in Small Muskmelons.
Iced Black Tea.

SUPPER.
Lamb and Olive Sandwiches.
Coffee. Cake.
Blackberries.
with Left-over Ice Cream.

Carried Tomatoes.
Cover six tomatoes of medium size with boiling water, remove in a minute or two and pull off the skin. Then place in a buttered fireproof dish. Make a tomato sauce of two good sized tomatoes, two small onions, a stick of celery, a bit of bay leaf and a tablespoonful of butter. Cut up the tomatoes and onions and put to cook with the butter, very slowly, for one-half hour. Protect from burning by placing an asbestos mat under the pan. Rub through a sieve when done, season with one-half teaspoonful of salt, one saltspoonful of paprika. Add one table-spoonful of red currant jelly and one teaspoonful of curry paste. As soon as blended pour over the whole tomatoes, sprinkle with fine bread crumbs, dot with butter and bake fifteen minutes in a hot oven. Serve around a mound of plain boiled rice, flaky and tender, seasoned with butter and salt, add a dash of paprika after it is moulded for a fine color effect.

Raspberry Kisses.
Make a meringue of one cupful each of sugar and white of egg, drop on buttered paper fastened to a board and bake until set. Cut a hole in the bottom of each and fill the centers with sweetened fresh raspberries, crushed. Serve in individual saucers.

A New Lemonade.
Grate the yellow rind from a dozen lemons, squeeze onto two pounds of loaf sugar. When it is dissolved add a gallon of boiling water, and when cool beat in the stiff whites of four eggs. Serve in tall glasses and garnish with fresh fruit.

Maitrank or Moselle Cup.
This is the name of a favorite German drink. It is best made in a punch bowl with a large piece of ice in it. Pour first a bottle of still hock, moselle, or any white Rhine wine over the ice, add two bottles of seltzer or soda water, sugar to taste, and a small bottle of Maitrank, which is a delicious flavoring made from the blossoms of the sweet woodruff, which flowers in the woods during the month of May; hence the drink is popularly known as Maitrank.

Hock Cup.
Get ready one bottle claret, two bottles or one syphon of soda, three table-spoonfuls castor sugar, one table-spoonful Maraschino, two to three sprigs of balm and borage, half a lemon, ice.

Put the wine and sugar into a jug, add to it the thinly cut rind of lemon, and let stand till the sugar is quite dissolved, then mix with the soda or seltzer, if preferred; add the liquor and herbs last of all. Put a clean lump of ice in the jug and stand it on the ice for half an hour. A few slices of cucumber may be used when balm and borage cannot be got.

Claret Cup.
Put a bottle of lead hock into a bowl, add two liquor glassfuls of Curacao, the thinly pared rind of half a lemon, three slices of pineapple, a bottle of lead seltzer water and sugar to taste, then serve.

Fruit Punch.
Boil a quart of cold water with two cupfuls of white powdered sugar and two of chopped pineapple for twenty minutes; and one cupful of orange juice and half a cupful of lemon juice. Let it remain till cold, then strain it and serve diluted with lead water.

Iced Tea.
Make the tea in the usual way, but rather stronger than when it is served hot. Strain it and sweeten it to taste; when cold put it on ice for an hour or more. Add to it some thin slices of lemon and a few pieces of ice. In serving it put a dessertspoonful of whipped cream on top of each glass.

Benedictine Cup.
Embed a large jug in ice and place in it a bottle of Burgundy, one ounce of castor sugar, the thinly pared rind of one orange and the strained juice of two, a sprig of borage and a winged saffron of sherry or Curacao. Let it stand for two hours, then add two bottles of lead soda water and serve.

Cider Cup.
Embed a large jug of ice and pour into it a quart of cider, a glass of brandy, a pint of lemonade, six lumps of sugar, and a sprig of borage and balm. Let it stand for half an hour, then add a bottle of lead soda water.

Salmon Croquettes.
Salmon croquettes are in great favor and if daintily made they are delicious. If white the fish is still warm it is mixed with mashed potatoes and the left over white sauce, with perhaps some additions of cracker crumbs and white of egg to bind, it may be used for either croquettes or fish cakes.

Cabbage Salad.
For the salad shred a new cabbage very fine and mix with a mayonnaise dressing. Serve on lettuce leaves and garnish with strips of pimento.

Light Corn Bread.
In the evening put in a mixing bowl one pint of fine cornmeal, a scant teaspoonful of salt, a tablespoonful of sugar and a large tablespoonful of shortening—either lard or butter and mix thoroughly. Pour over just enough boiling water from the kettle to moisten thoroughly, no more. Cover closely and leave for the night. Next morning add two or three well beaten eggs (according to the season), a half cupful of milk, one pint of

CHOICE OF EVERY MAN'S AND YOUNG MAN'S SUIT IN THE STORE, SATURDAY.



THE VALUES RANGE UP TO \$35.00

Positively there will be no restrictions or reservations—each and every man's and young man's suit in the store will be sold at this remarkably low price. The blacks and blues will go with the fancies—any suit that you choose at just \$12.50, regardless of its value or former price.

\$12.50

Sale Begins Promptly With the Opening of the Store

The most important thing for you to consider in connection with this sale is that this is no ordinary stock of men's clothing and that there isn't a single passe garment in the entire line. THIS IS A STOCK THAT HAS SET THE PACE IN MEN'S CLOTHING VALUES IN OMAHA, as any man will tell you who ever took the trouble to compare the stock with others he has seen around town.

Each and Every Suit is Guaranteed All Wool—Chemically Tested Before it Came into the Store So that We Would Be Doubly Sure of the Quality

And every suit is hand tailored in every part—made by the foremost makers of men's clothes in this country—THERE'S CLOTHING SUPERIORITY IN EVERY THREAD AND BUTTON. Blue serges and black suits for more genteel wear are included with the fancy suits that will please those not inclined to the conservative in dress—a style for every man and any man—the entire stock at just \$12.50, no difference how much it is worth or how it was priced before the sale. Plenty of help to wait on you satisfactorily, but make it a point to be here with the opening of the store Saturday morning if possible.

Boys' Wool Suits, Wash Suits and Pants At Special Prices This Saturday

New Shirts Three big lines of men's shirts with attached or detached soft collars and starched or soft cuffs. Up to 2.50 values, \$1.15 Up to \$1.50 values, 89c Up to \$1.25 values, 69c	Panama Hats 50 dozen high-grade, genuine Panama hats in all of the newest shapes, values up to \$10.00, Saturday. \$2.95 \$5.00 split, sennit and Milan straw sailor hats... \$1.98 Broken lines \$3.50 split, Milan and sennit straw hats... 69c	25,000 Ties 15,000 new silk knit ties in solid colors, bar stripes and other designs; hundreds of patterns; choice. Up to 50c 15c Values at 15c 5,000 imported silk wash ties, worth 50c each, at... 29c 5,000 wash ties in solid colors, stripes and figures... 5c	Underwear Men's balbriggan and Porosknit shirts and drawers; 50c values at... 21c Men's balbriggan and Porosknit union suits; formerly priced at \$1; sale price... 45c Men's Sea Island cotton and Porosknit union suits; \$1.50 values, Saturday... 89c Men's lisle union suits with the new closed crotch; Bennett's price, \$2; Saturday... \$1.15
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Store Closes at 9 O'Clock Saturdays

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The Bennett Company

Store Closes at 9 O'Clock Saturdays

Good Things to Eat for Your Sunday Dinner

1912 Milk Fed Spring Chickens, \$1.00
35c or three for \$1.00

PIG PORK ROAST AT . . . 8 3-4c

Steer Pot Roast	7c, 8c
Steer Steak	10c
Young Veal Roast	10c
Lamb Chops, 3 lbs. for	25c
Lamb Legs	10 1/2c
Pork Butts	11c
Sugar Cured Bacon	13 1/2c
Cudahy Rex Bacon	16 1/2c
No. 1 Hams	13 1/2c
Fresh Dressed Chicken	10 1/2c

FREE FOR SATURDAY

1/4 lb. of our best tea with one lb. of 30c, 35c or 40c coffee.

19 lbs. cane sugar	\$1.00	10c size, 2 for	15c
Best country or creamery, tub or package butter	.85c	Mason fruit jars, quarts	.80c
Full cream cheese	.18c	Mason jar lids	.15c
Pet milk, 6c size, 7 for	.85c	Best jar rubbers, 2 for	.25c
		Mail orders given special attention.	

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

The Public Market

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Good to the Last Crumb
After you've tried Butter-Nut once you'll no more think of having a meal without it than you'd think of omitting sugar or salt.
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New England Bakery
BUTTER-NUT BREAD
has all the quality of the old Butter-Nut; we couldn't improve that.
But in addition we've perfected a new mixing process which enables us to turn out a lighter, daintier loaf than ever.
Get a loaf today, for Butter-Nut is its own best advocate. It's 5 cents at all good grocers—10 cents for the larger size. The genuine bear the Butter-Nut label.
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Hayden's Meat Dept.

Your high cost of living can be reduced one-half by buying your meats at Haydens.

Spring Chickens, 35c Each

Pork Roast	8 1/2c
Pot Roast, lb.	8c
Hindquarters of Mutton, lb.	6c
Forequarters of Mutton, lb.	5c
Mutton Chops, 3 lbs.	25c
Mutton Stew, 12 lbs.	25c
Sirloin Steak, lb.	12 1/2c
Round Steak	12 1/2c
Shoulder Steak	10c
Bacon, lb.	12 1/2c and 15c
No. 1 Hams, lb.	14c

HAYDEN'S MEAT DEPARTMENT

sifted flour, and as much more milk as may be necessary to make a thin drop batter. Pour into a well greased shallow pan and bake twenty-five minutes in a hot oven.

Steamed Chicken.
Clean as usual for roasting; after putting in the bread dressing, wrap the prepared fowl in a piece of cheese cloth and fasten it snugly. Steam steadily until it seems tender when the joints are dressed; this will take from two to four hours, according to the age of the bird. Should a brown finish be preferred, rub the flesh all over with soft butter, dredge with flour, place in a dripping pan in a very hot oven just long enough to color.

Cream Cheese and Cherry Salad.
Make small balls of the cream cheese; stone the cherries. Cut the cherries in halves and place a half cherry on two sides of the cheese balls. Serve on hearts of lettuce, with French dressing, highly seasoned with paprika.

Blackberry Jam Cake.
One-half cupful of butter; one cupful of sugar, three eggs, three table-spoonfuls of milk, one and one-third cupfuls of flour, two teaspoonfuls of cinnamon, two-thirds cupful of blackberry jam. Cream the butter, add gradually the sugar; add the yolks of eggs well beaten.

Sift the flour, baking powder and cinnamon together and add with the milk to the other mixture; add the jam and the whites of eggs beaten stiff. Bake in Washington pie tins. Spread boiled frosting between the layers of cake and cover the top with the frosting.

Old-Fashioned Johnny-cake.
One cup of flour, one cup of cornmeal, one-quarter cup of sugar, one-half teaspoonful of salt, one-half teaspoonful of soda, one cup of sour milk and one egg well beaten, two table-spoonfuls of melted butter. Mix in the order given and bake in a shallow baking tin twenty-five minutes.

Cold Cereals.
Oatmeal and any of the wheat cereals are very delicious if cooked the day before, poured into a mold and placed on ice overnight; serve for breakfast with crushed berries, or with sliced bananas and cream.

Apricot Blanc Manger.
One-half a can of apricots, or one pint of fresh apricots stewed, boiling water, one table-spoonful of lemon juice, four table-spoonfuls of cornstarch, one teaspoon of salt. Drain the syrup from the apricots and add enough boiling water to make a pint; put on to cook. Mix the cornstarch and salt with a little cold water, stir

into the boiling liquid and stir until it thickens; cook fifteen minutes. Add the apricots mashed to a smooth pulp and turn into a cold wet mold. Serve with sugar and cream.

Buttermilk Muffins Without Eggs.
Two cups of flour, one table-spoonful of sugar, one-half teaspoonful of salt, one-half teaspoonful of soda, one cup of buttermilk, two table-spoonfuls of melted butter. Mix in the order given and beat thoroughly. Bake in well-greased gem pans twenty-five minutes in a hot oven.

Creamy Sauce.
One-fourth cup of butter, one-half cup of powdered sugar, two table-spoonfuls of milk, two table-spoonfuls of cherry juice. Cream the butter, add the sugar gradually, add milk and cherry juice drop by drop. If care is not used in adding liquids, the sauce will curdle.

Baked Tomatoes with Eggs.
Scald and peel the tomatoes; cut a slice from the stem end, and with a spoon remove the inner portion. With care, so as not to break the yolk, drop an egg into each tomato; season with salt and pepper. Place the tomatoes on a buttered granite or earthenware plate and bake until the eggs are set.

Vegetable Salad.
Put through the vegetable cutter one-half of a small cabbage, two small raw carrots and two sweet green peppers

OUR SATURDAY SPECIAL

with one pound of

Grand Union Baking Powder

The kind that makes light and delicious pastry, we will give absolutely FREE, one pair (2) Turkish Bath Towels of excellent quality, size 23x38 each.

GRAND UNION BAKING POWDER is guaranteed as to weight, strength and purity. Try a pound Saturday and take advantage of this splendid offer.

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