

Good Things to Eat for Your Sunday Dinner

Hayden's Meat Dept.

No Raise in Prices Here. The Same Qual-

ity Meats at the Same Popular Prices.

Porterhouse Steak, lb.15c

Boiling Beef, lb.7C

Mutton Roast, 1b.5c

Mutton Chops, 3 lbs. for25c

Corn Beef, lb.6c

HAYDEN'S MEAT DEPARTMENT

Sunday Menu and Some Tested Recipes.

BREAKFAST. Melons. Cereal and Cream. Broiled Perch. Cornmeal Muffins/ Coffee. Teast. LUNCHEON. Iced Bouilion. Soft Shell Crabs. Breakfast Muffins, toasted. Cucumber Salad. Crackers and Cream Cheese with Marmalade, Ginger Ale Punch, DINNER. Tomato Cream Soup. Boiled Rice. Curried Veal, Chilled Bananas. Eggplant. Peaches and Cream. Light Cake. Black Coffee.

TESTED HOUSEHOLD RECIPES.

Corn Fritters.

can of corn, two eggs, four fuls of milk, one tablespoonful salt and beat eggs very light, then tomatoes. ine all the ingredients and stir until il mixed. Have a large skillet or ddle well heated and grease with half

ard, half butter. Drop with a tablespoon small mounds, bake slowly and see that inside is done. When light brown a vegetable at dinner.

s and Tomato Salad a la Brighton lard boil four eggs, remove from shells,

in halves crosswise, and remove iks. Remove a slice from end of each thus made. that they may be able then a layer of sugar and so on until you stand upright. Fill cups with follow- have the desired quantity, sugar on top; Wipe and pare a cucumber, cut in let stand over night, then put on in the es crosswise, and cut slices in tiny morning and cook until well done; if ses; there should be one-half cupful, there is not juice enough to cook peaches en add two tablespoonfuls of chopped in, add a little water. Pack in stone et cucumber pickles. Arrange crisp jars.

ituce leaves on salad dish, on lettuce range thick slices of thoroughly chilled led tomato, and on each slice of to-Use a quarter of a pound of dried beef, nato place a filled egg cup. Mash yolks tender, crimson and shaved very fine; I eggs and moisten with boiled salad into the pan put one tablespoonful of ing until of the right consistency to butter; let it melt, then add one and a arce through a pastry bag and tube half tablespoonfuls of flour; rub to nish tops of cups with egg-yolk mix. a smooth paste; pour in one cup of thin ture, as shown in the illustration, and cream, add a dash of paprika, then the n garnish with thin diamond-shaped beef; allow it to boll up, then serve on places of cucumber pickle and watercress. rounds of toast.

Piquante Mayonnaise.

Chicken with Holinadaise Sauce. lix one tablespoonful of capers, finely topped, one tablespoonful of parsley. chopped, one sherkin, finely with salt and pepper. Rub the fowl with and yolk of egg, chopped finely, and floor space. ped and two tablespoonfuls of tomate butter, letting the greater part go on the strips of anchovy fillet and serve.

pures. Add to mixture three-fourths cup-ful of mayonnaise dressing. To obtain tomato pures, put one-half can of tomatoes in a small saucepan, bring to the boliing point, and let simmer until reduced to three tablespoonfuls. Then rub through a sleve., Of course, in this in-stance it should be chilled before adding to mayonnaise.

Cocoanut Cres mCake. Beat to a light cream one-half cup of butter and one and one-half cups of granulated sugar; add the beaten yolks of three eggs, one-quarter of a teaspoon of salt, one cup of lukewarm water and two and one-half cups of flour, mixed and sifted with two and one-half teaspoons of baking powder: flavor with one teaspoon of vanilla, fold in the stiffly beaten whites and bake in layers.

Cocoanut Filling-Beat the white of one ers to a foam; add one cup of thick sweet cream; beat until thick; add one cup of grated cocoanut, one-half cup of powdered sugar and one-half teaspoon of vanilla; spread between the layers and over the top of the cake.

Potatoes in Casserole. Mix one pound of mashed potatoes, four yolks of eggs, a gill of milk, and the same of cream, and two ounces of butter in a saucepan. Stir constantly until hot and the paste is quite light and flaky and season with a little salt and pepper. Arrange this paste round a dish and put it in the oven to color. Fill up the inside with a fricassee of chicken. rabbit or mushrooms or any other vegetables preferred, such as peas, beans or

Green Corn Custard.

Frissled Beef.

To one cup of young corn, cut or grated from the cob, add four well beaten eggs and one and one-half cups of milk. Season with salt and pepper. Turn into, a up on a hot platter, set over hot buttered mold and set into a dish of ter. Can be served with syrup for hot water. Bake until firm, turn from the mold and surround with border of broiled or sauted tomatoes.

platter with butter and serve immedi-Old Fashioned Peach Preserve. Pare the peaches, stone and halve them. take a deep dish, put a layer of peaches,

> Hollandaise Sauce. One-half teacupful of butter, juice of

> > ents. Put the bowl in bolling water and heat with the egg beater until the mixture is thick as soft custard. Turn on a platter around the chicken.

Hors D'ocuvre.

smoked herring fillets, one large cold boiled potato and three or four slices of pickled beet root. Season this with a little mayonnaise dressing, mix well and



"Where are you going, my pretty maid?" "I'm going for Butter-Nut, sir, she said." That's where every wise housewife is going these days.

For the new Butter-Nut Bread, crisp, tasty, delicious, is beyond description.

New England Bakery BUTTER-NUT BREAD

The same pure ingredients that have made Butter-Nut a household word in a hundred thousand homes-But an exclusive mixing process that improves even the peerless Butter-Nut. At all grocers-5 and 10 cents-but be sure you

see the Butter-Nut label. Made by NEW ENGLAND BAKERY

e removed from the present quarters, tended over Illinois. Indiana and other 1315-17 Howard street, where operations central western states. began a year and a half ago, into the Having started only a year and a half new quarters which give it a double

ago, the Skinner Macaroni company has floor space with better packing and experienced a marvelous growth. Beginning with a yearly business of only a Bisenit Company to Move in. few thousand dollars it now is doing The National Biscuit company, which nearly \$75,000 annually.

in Auto Accident

Miss Eloise Jenks, daughter of Rev. and

Mrs. Edwin Hart Jenks, who is sum-

mering at Lake Okoboji. Ia., was in a

serious automobile accident Thursday.

She and Ned Funk, a young man spend-

ing his vacation at the lake, were motor-

ing to Spirit lake when another machine

rounding a corner came on them unes-

pectedly and a head-on collision was the

has headquarters in Chicago, once moved out of Omaha and Nebraska and later **Miss Eloise Jenks** back again into the building at Tweifth and Jackson streets. The Omaha branch will be moved into the building vacated by the Skinner Macaroni company. Word has been received in Omaha that

The Skinner brothers three months ago purchased a lot at Fourteenth and Jackson streets and intended to build upon it, until they found the National Biscuit company building was available. They will hold the lot as an investment. Orders have been sent out by them for

The Skinner brothers have been nego tiating for the big building for nearly new machinery, which they will install in three months and finally were able to the new building, making the plant one secure it at a reasonable figure. The of the most completely equipped in the building is three stories high and has a United States. basement, facing 66 feet on Jackson street.

NUT

shipping facilities.

result. The message says that Mr. Funk The company covers a territory with war seriously injured, but does not state and 132 feet on Twelfth street, giving the its macaron' including Nebraska, Iowa, whether Miss Jenks was hurt or not. Miss Jenks is with her mother at Omaha South Dekota, Kansas. Tennessee and northern Missouri. When installed in the Beach. Mr. Jenkr is spending his vacanew quarters the territory will be ex- tion in Canada.

We Are Still Harping

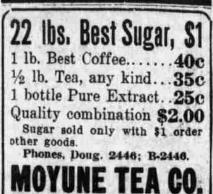
on quality and cleanlinessit's our hobby. We've made our reputation on these points and when you consider quality, our prices will compare with any of them.

Choice chickens is the other hobby. We buy live chickens only-choice live ones at that, dress them ourselves, then keep them in cold, dry air, so as to retain their natural flavor.

Give us one trial and see the difference.

Spring Chickens, per lb., 25c Lamb Chops 10c Pork Steak 1212c Fresh Sliced Ham 15c Choice Rib Roast 15c Sirloin Steak 18c Round Steak 18c Chuck Steak 12½c Choice Pot Roast, 10c and Sc Home Rendered Lard, 15c, or at 12%c





406 North 16th Street.



breast and legs. Dredge with flour and SKINNERS BUY NEW BUILDING heat at first. When the chicken is a fine brown, which will be in about fifteen minutes, place in a pan in a moderate oven for twelve minutes. Put on a hot

ately. This is for a chicken weighing about two and a half pounds.

one lemon, the yolks of two eggs, a dash of cayenne, one-hair teaspoonful of sait, one-half cupful of holling water. Beat hutter to a cream, add yolks one at a time, following with the other ingvedi-

the next thirty days. Cut into fine shreds or small dice four ounces cooked yeal or chicken, two

Singe the chicken, split down the back serve on little hors d'oeuvre dishes. Decand wipe with a damp cloth. Season well orate tastefully with hard boiled white

Will Move Macaroni Business to Twelfth and Jackson.

CONCERN IS GROWING RAPIDLY

With Added Facilities the Company Will Be Able to Greatly Enlarge Itz Territory-Will

Move in Soon.

The three-story building at the north-

west corner of Twelfth and Jackson

streets, formerly occupied by the Na-

tional Biscuit company, has been pur-

chased by the Skinner Macaroni company

and will be occupied by that firm within

macaroni company 26,136 square feet o

The entire plant of the company will