



OVERCOATS and SUITS for Men and Young Men

The Fall and Winter Clothes that Show Genuine Style and "Class" will be Found in Greater Varieties and More Dependable Qualities at

BRANDEIS STORE FOR MEN

For More Than 30 Years Brandeis Has Outfitted Omaha's Well Dressed Men—and Satisfied Them Perfectly.

Good Business Suits For Business Men

Their clean cut appearance, the refinement of their patterns and their ability to look well under constant everyday service makes them the best clothes a man can buy at a moderate price—conservative styles for business wear and smart classy models for young men who want extreme novelties—made of the best fabrics—the most dependable values in Omaha

\$12⁵⁰, \$15, \$20

Warm, Serviceable and Thoroughly Up-to-Date Overcoats for Men

You can come to Brandeis and buy an Overcoat that will give you a well dressed appearance every day you have it on. You can choose from bigger varieties of warm, dressy coats here and you can always be positive that the style is up-to-the-last-minute of clothes craft—three groups, at

\$12⁵⁰, \$15, \$20

Brandeis Stores are exclusive agents for the Highest Class Men's Clothes Made.

Hirsh-Wickwire, Rogers-Peet and Stratford System Overcoats and Suits \$22.50 to \$40.00. Made by America's best tailors. Worn by America's best dressed men.

Men's Rain Coats Slip-Ons and Auto Coats
For chilly and rainy weather and for good year-round service, waterproof materials at **\$1.98 up to \$20.00**

Here's an Extra Special **Men's Fall Suits**
Good Worsteds and Cheviots
Actually made to sell up to \$15.00. Hundreds of good new patterns and styles—On sale Saturday, Basement..... **\$8.50**



New English Model Suits for Young Men
Norfolk and the new snug cuts in rich weaves at **\$12.50 and \$15**

Winter Underwear For Men

Men's extra fine Lambs' Wool Undershirts and Drawers; at, a garment..... **\$1.25 to \$2.50**
Men's extra heavy Ribbed Union Suits—regular or closed crotch styles—values up to \$1.50; at, a suit..... **\$1.00**

We are Omaha agents for Munsing Union Suits **\$1.50 to \$4.50**

SWEATER COATS

Men's Hand Made Sweater Coats—fashioned from pure, hand combed yarns; are specially priced—
at..... **\$1.50 to \$10.00**
Men's Hand Made, Pure Silk Sweater Coats at **\$17.50**
Men's and Boys' Worsteds Jersey Sweater Coats—values up to \$1.50, at..... **75c**

FALL SHIRTS

Manhattan and E. & W. Shirts in rich, new fall colors and patterns—
at..... **\$1.50 to \$3.00**
Manufacturers' Samples of Men's Fall Negligee and Golf Shirts, values up to \$1.35, at..... **50c**
Men's Dress and Street Gloves, in gray and tan; at, pair..... **\$1.25 to \$2.50**
Men's 50c Silk Neckwear—
at..... **25c**

Hats for Men

The Right Styles and Young Men

Wilson's English Derbies are imported by us exclusively in greater quantities each year. Stylish men like them—all the new fall styles at..... **\$2.50**

Ward's English Soft Hats of Stockport, England, at... **\$2 and \$3**
Imported Velour Hats, many of the new fall styles have decidedly European look—tan, olive brown, grey and black—
at **\$2, \$2.50, \$3.50, \$5 and \$7**
Stetson's U. S. A. Soft and Stiff Hats come in widths of brim and crown to conform to any face—latest fall styles at **\$3.50**
Samples of Men's Soft and Stiff Hats—new fall styles, worth up to \$5.00—
at..... **95c and \$1.45**
Boys' and Children's School Hats—
at..... **25c 49c and 98c**
Boys' School Caps with fur underbands—
at..... **25c and 49c**

Trunks

Great Sale of Trunks—sample lines, especially priced at **\$5 \$6 \$7.50 \$10 and \$12.50**

\$8.50 Leather Suit Cases \$4.98
Genuine Leather Suit Cases, manufacturer's samples, worth up to \$8.50, at..... **\$4.98**

Brandeis Store for Men

Boys' Suits and Overcoats

Boys' Chinchilla Overcoats, in light and dark grays, tans, blues and browns—ages 2 to 8 years, at... **\$3.50 to \$8.50**
New, medium long coats with shawl collar and belt all around—blues and grays in strictly all wool fabrics—ages 8 to 12 years, at..... **\$7.50**
Boys' Black Chinchilla Convertible Collar Coats—Long coats, at **\$8.50 to \$12.50**
Boys' All Wool Blue Serge Suits
Smart, snappy styles for dress or school wear—will give splendid service—\$6.50 values at..... **\$3.98**
Boys' \$5 Corduroy Suits at **\$3.75**
New dark brown shades—will give excellent satisfaction—regular \$5.00 values, at..... **\$3.75**

Imperial Shoes for Men

Old Store Main floor
High class shoes in all this season's new styles—dull gun metal calf, tan Russia calf, patent leather and vicid kid skin with new high toes, short vamps, as well as more conservative styles—well sewed half double soles for winter wear—all sizes and widths; **\$2.85** at, pair.....

Boys' Shoes

"Bob Smart Line" with broad high toes, short vamps—will give real service—
sizes 1 to 5 1/2, at pair..... **\$1.90**
Sizes less than 1, at, pair..... **\$1.75**

Good Things to Eat for Your Sunday Dinner

Sunday Dinner Menu and Tested Recipes

BREAKFAST.
Grapes.
Hamburg Steak.
Baked Potatoes.
Toasted English Muffins.
Coffee.

DINNER.
Tomato Bisque.
Roast Capon. Jelly.
Mashed Potatoes.
Creamed Chestnuts.
Green Lima Bean Salad.
Ice Cream with Pineapple.

SUPPER.
Oyster Soup. Toasted Crackers.
Combination Salad.
Brown Bread Sandwiches.
Fruit Jelly.
Chocolate Squares.
Candied Orange Peel.

Leftover of Beef.

First cut the lean meat of the cold roast beef into squares, removing any fat or tough parts. Take a quart or a pint of stewed tomatoes, according to the quantity of meat. Boil a quarter of a pound of macaroni in water until tender, then drain. Add leftover gravy to the tomatoes. Put into a baking-dish, alternate layers of macaroni and meat, pour in the tomatoes and gravy, cover the top with fine bread crumbs and bake in the oven until the crumbs are well browned. The proportions depend upon the amount of meat, and additional gravy may be had by boiling the scraps in a little water, seasoning and adding them to the tomatoes.

Bolled Dinner.

It is difficult to have a bolled dinner for two, as one does not care for it the second time, so here is a remedy: One small head of cabbage, two white turnips, three or four potatoes, two one and one-half inch thick pork chops and two slices of bacon. Cut the cabbage so as to retain its shape and still be able to put inside of it the chops. Next put the bacon between the two chops and tie together with white twine. After the cabbage has boiled about twenty minutes, add the chops, when a little tender add the

Codfish Balls in Two Ways.

To one cupful of boiled codfish chopped fine, add two cupfuls or more of mashed potatoes. Moisten with one beaten egg, or two or three tablespoonfuls of sweet milk. Season with pepper and a little butter. Make small, flat cakes; flour and fry a delicate brown in hot drippings or lard. A more delicate dish is made by dipping the cakes in beaten egg, then in bread crumbs, and frying as above stated.

Broiled Finnan Haddie.

Cut the haddie into small squares, skin and parboil. Dry them and broil over a good fire to a light brown. Lay on a hot platter and on each square put a little lump of butter, into which a few drops of lemon juice have been worked. Serve very hot.

Cabbage Tartare.

Select a handsome cabbage, carefully bend back outer leaves and hollow out center to form a basket. Let stand in cold salted water to crisp. Chop center of cabbage fine and let stand in salted water two hours. Drain well and add sauce tartare to moisten, made either with a mayonnaise or boiled dressing foundation. Return to basket, pour a little dressing over top and garnish with pimento strips, olives and parsley.

Tartare Sauce.

One cupful mayonnaise, one teaspoonful finely chopped capers, one teaspoonful finely chopped olives, one teaspoonful finely chopped green cucumber pickles and one teaspoonful finely chopped parsley will be needed for this recipe. Mix in the last four together and press dry in a cloth. Add gradually to the mayonnaise.

Mountain Muffins.

These require a quarter of a large cupful of butter, three-quarters cupful of milk, one-quarter cupful of sugar, two cupfuls of flour, one egg, and three teaspoonfuls of baking powder. Cream butter, add sugar and egg well beaten, sift baking powder with flour and add to first mixture alternately with milk. Bake in buttered gem pans twenty-five minutes.

Broiled Tomatoes.

Wipe the tomatoes clean, cut off a slice from the blossom and stem of each and cut in halves. Season with salt, pepper and cayenne and dip into fine dry breadcrumbs, then into beaten eggs and again into crumbs. Place in a fine wire broiler and broil both sides a nice brown and serve with the sauce as soon as done.

Green Pea Soup.

Cook one pint of green peas gently in two quarts of water until tender and soft. Pass them through a sieve. Chop two onions and fry in two tablespoonfuls of butter, add six cloves and one bayleaf and then stir all together. Put in a

Tablespoonful of salt and a cup of tomatoes. Let the whole cook slowly for an hour, when, if it seems too thick, add a little boiling water and let it cook a little longer. Then add a pinch of red pepper and a tablespoonful of butter, and just before serving a cupful of squares of bread which have been fried brown in butter until of a pretty golden hue.

Ragout of Lamb.

Cut the necessary amount of shoulder of lamb into square pieces of equal size. Take off the pink skin and saute or fry in a bit of butter—an ounce is enough for three pounds; add some small onions and a tablespoonful to a pound, and stir well

for two minutes. Moisten with boiling water or white broth, a pint to a pound of meat, and season. Let cook for forty-five minutes. Two minutes after it begins to melt thoroughly skim off the scum on the surface. Serve on a hot dish with green beans and an equal quantity of new carrots, cut in small pieces, steamed and well seasoned.

Peach Shortcake.

Sift one cup of flour, one teaspoon of sugar, two teaspoonfuls of baking powder and a saltspoon of salt. Mix as for biscuit dough two spoons of lard into the flour and with a spoon make a soft dough

with a third (or little over) cup of milk. Pat out lightly on molding board and cut into five or six biscuits. Have some melted butter in a small pan and dip the top of each biscuit into this before turning over into the pan ready to bake. Bake until nicely browned in hot oven; then cool, break each apart and place sweetened peaches between. Peel and slice ripe peaches rather fine, then crush with enough sugar to well sweeten. Serve with powdered sugar sprinkled over the tops; pass plenty of rich cream.

Romaine Salad.

Split some romaine down the stalk; di-

vide each leaf into three pieces; rinse in cold water; then shake well. Place in salad bowl; season with pepper and salt; sprinkle over chopped chives, tarragon, cervil or parsley; mix with three parts of olive oil to one part of vinegar.

Milk Fed Spring Chickens - 13 3/4c

Steer Pot Roast..... **7c and 6c**
Steer Steak—three pounds for..... **25c**
Young Veal Roast..... **10c**
Veal Chops..... **10c**
Veal Stew..... **6 1/2c**
Lamb Legs..... **9 1/2c**
Lamb Chops—three pounds for..... **25c**
Lamb Stew—nine pounds for..... **25c**
Mutton Roast..... **5 1/2c**
Sugar Cured Bacon..... **13 1/2c**
No. 1 Hams..... **13 1/2c**

GROCERY DEPARTMENT
Best brands flour..... **\$1.25**
19 lbs. sugar..... **\$1.00**
Navy Beans, per lb..... **5c**
5c matches, 2 for..... **5c**
Pet or Carnation cream, 2 for..... **55c**
5c size, 6 for..... **25c**
25c sacks pancake flour..... **15c**
Royal Blend coffee, lb..... **10c**
Ak-Sar-Ben coffee..... **90c**
5c Calumet baking powder..... **50c**
10c thick far rubbers..... **5c**
4 lbs. best Japan rice..... **25c**
Larghetto or macaroni, 3 for..... **25c**
Large cans tomatoes, 2 for..... **25c**
Monarch butterine, 2 lbs..... **25c**
1lb butterine, 1 lb..... **25c**
Pkg. creamery butter, lb..... **35c**
Crisco or Snow Drift, can..... **25c**
Brick cheese, lb..... **15c**

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

THE Public MARKET

1610 HARNEY ST.
Phones: Douglas 2147, Douglas 2798, Ind. A-2147, Ind. A-2144

OMAHA'S TWO BREAD LEADERS

ESPECIALLY FROM THE VIEW POINT OF QUALITY

SUNDGREN'S "Blue Ribbon Bread"

is made of the finest unbleached flour, with malt and milk. Comes from our bakery to your table under the most sanitary conditions possible. Every nourishing ingredient that can be used in bread baking is used in "Blue Ribbon Bread."

Give the children all they want—it is the best food they can eat.

Every Loaf of This Bread is Wrapped in Sanitary Dust Proof, Germ Proof Waxed Paper.

SUNDGREN'S "Ideal Health Bread"

is a new whole wheat bread that is being baked for the first time in Omaha.

One of Omaha's most prominent physicians says: "Sundgren's Ideal Health Bread contains the essentials of nutrition in proper proportions and is one of the greatest health building and health maintaining foods that you can secure."

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FOR SALE AT ALL GROCERS

It comes in the form of a powder and you can use enough for two or three plates and save the rest until it is wanted again. Half a package, or 5 cents worth of soup, will make enough for a small family.

You furnish the water. We furnish the soup.

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All First Size Flowering Bulbs Only

For best effects plant named varieties.

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