

For Your Easter Dinner

MEAT PRICES ADVANCING

Beef Goes Up Two Cents and Lambs Are Very High.

ORANGES ARE ALSO AWAY UP

Eggs for Easter Will Be Twenty Cents a Dozen—Butter Dropped a Cent and Cheese Two Cents.

All meats have advanced in price during the last two weeks. Beef has taken on a 2-cent increase, mutton has gone up 1 cent and lambs are now at almost prohibitive prices. Ham is the cheapest meat that can be bought and for the best grade it is selling at 15 cents a pound. Forequarters of lamb sell at 25 cents and hindquarters at \$1.45. Chickens are at 10 and 10 cents a pound wholesale. Young chickens will sell for 22 cents retail. Pork loins are 15 1/2 cents a pound and beef loins are 18 cents.

ES is a crate, now sells for \$2.50. The retail price is 7 1/2 to 10 cents a pound. Tomatoes are 10 cents a pound. Cucumbers are 10 cents each. Other vegetables are at the same figures. Oranges this year are double the price of a year ago. The freeze in California is said to be the cause of the scarcity. Oranges have advanced 10 cents a dozen within the last week and now sell at from 20 to 40 cents. Lemons, too, have gone up. They are 25, 35 and 40 cents a dozen when formerly they sold for 15, 20 and 25 cents a dozen. Albert King, manager of Hayden Brothers' grocery department, says oranges and lemons will advance further in price within a week.

CASH BASIS; NO CREDIT

Is the secret of the wide popularity of Bath's Market. No credit means no loss from bad accounts, no expense of book-keeping, collecting, to be made up by substituting inferior quality. We pay cash for our meats and sell for cash and no delivery. That's why we can sell only choice meats for the same or less than we would have to charge for inferior meats if we conducted a credit business like other dealers. We make and specialize in Home Cured Hams and Mince, Home Rendered Lard and all kinds of Home Made Sausage. We know them to be the very best on the Omaha market. Choice Home Dressed Chickens.

Jos Bath's Cash Market

1921 Farnam. Tel. Doug. 6984.

Sunday Dinner Menu and Tested Recipes

Suggestions for the Easter Table. Clean freshness, daintiness and brightness should be the dominating features of Easter dinners, luncheons or whatever special feast marks the passing from the milder regime of Lent to the glad-some time of rich plentifulness. Special flowers, fruits and vegetables at this season make it feasible to mark the change in a peculiarly attractive manner.

Pussy willows will give the right touch if one lives far enough north to get them so late in the season. The blossoms of fruit trees—apples, peaches, pears and plums—make extremely beautiful Easter decorations, and the florists anticipate nature sufficiently to provide them at this time. Equally beautiful are flowering shrubs, such as lilac, syringa, jasonia, and the like, which the accommodating florist also has in stock now. The most reasonable of all flowers for decorations and therefore the most desirable are the bulbous plants, like the narcissus, the daffodil, the jonquil, the freesia, the hyacinth, the iris and, above all the lily. Beautiful as are the pure white lilies, many persons prefer not to use them because they have become so hackneyed. There is a turning to colored lilies of various sizes this season; flaming red ones, yellow ones and some that are striped or spotted. There is one thing to be remembered about the use of lilies—ones must necessarily have a somewhat formal arrangement if they are used alone. This may be obviated to a certain extent by using them in combination with some other seasonable flower.

To make savory canapés take some small slices of bread that have been previously toasted and thoroughly buttered and spread them with caviare. Serve with a bit of cress and with lemon cut in fanciful designs.

Carrot Soup—Wash and grate enough carrots to fill a quart measure. Add this to two quarts of soup stock and season with salt, pepper and a small onion. Let it come to a boil and simmer for an hour. Thicken with a little butter and flour rubbed together and boil for five minutes. Strain the soup and add a pint of cream, to which has been added the yolks of four eggs. The soup must not boil after the eggs are added, but should be served immediately.

Pillet of Chicken—Put the breasts and first and second joints of two young chickens in a saucpan and cover with water in which is an onion. When the chicken is soft take it from the stock. Also remove the onion. Thicken the stock with three tablespoonfuls of butter rubbed up with flour and as soon as this comes to a boil add a half cup of cream and the yolks of three eggs. Season and pour over the chicken.

Glazed Sweet Potatoes—Cut in thick slices cold boiled sweet potatoes and season with salt and pepper. Dip the slices in melted butter, to which has been added two tablespoonfuls of sugar, and cook for ten or twelve minutes in a hot oven.

Boiled Asparagus—Should be cooked in salted water from twenty minutes to half an hour. It may be served with melted butter or with a sauce made by mixing a little cream with the beaten yolks of two eggs and cooking in a double boiler until thick, adding a little butter, pepper and salt just as it is to be served.

Cheese eggs are made by mixing a cup of grated cheese with a scant tablespoonful of flour, a little salt and a dash of cayenne pepper with the beaten whites of two eggs, then shaping them into the form of eggs, rolling in fine crumbs and frying in butter. Serve on a folded napkin.

Orange Baskets Filled with Jelly—With a sharp-pointed knife cut out a piece from each side of the top half of an orange, so as to leave a strip for the handle to the lower half, thus forming a basket. The pulp can easily be removed. Make jelly from this and fill the baskets, or some other flavoring of jelly may be used if preferred.

Lily Luncheon. A lily luncheon may be carried out in green and white. It may be better to use a pot of white hyacinths, or something of that sort for a centerpiece, as lilies are too tall to be managed well for the purpose. The lilies may then be made to radiate from this centerpiece. This is especially pretty for a round table. There is table linen that comes with a handsome lily design, and this may be appropriately used for the lily luncheon if one uses a cloth at all. Little baskets filled with painted eggs make a pleasing novelty. The menu gives is suggestive and can be abridged or added to or modified according to taste and circumstances.

Shad Roe With White Sauce. Cucumbers Strips. Broiled Birds on Toast. Creamed Potatoes and Peas. Mint Sorbet. Mixed Salad. Pistachio Ice Cream. White Cake. Fruit. Spring soup is made by using a foundation of clear stock and putting into it a few vegetables cut into small, fancy shapes, or bits of green salads. Baked Shad Roe With Cream Sauce—Roll the roe for about ten minutes in water which has been salted, and then place in cold water for about the same time. Put two tablespoonfuls of flour into some melted butter in a steupan and stir until brown; then pour in gradually a large cupful of milk, stirring all the time. Season and let it come to a boil. Pour part of it over the roe and keep the rest for basting. The roe should be baked for about three-quarters of an hour, being basted every 15 minutes. Just before the roe is to be taken from the oven pour over it any of the sauce that remains. Cut a cucumber lengthwise into strips and let them stand for half an hour in cold water; then dry them and serve with French dressing.

Table with 3 columns: Item, Price, and Item, Price. Includes various meats, poultry, and produce.

Special Easter Offer. In order to show you that Omaha is the market for whiskey in the west, we make the following offer: 4 QUARTS POLLACK'S R. P. MONOGRAM WHISKEY, ONE BOTTLE ANGELO AND ONE BOTTLE PORT WINE—\$5.00 WORTH OF GOODS, ONLY \$3.00. WE PAY THE EXPENSES. Pollack's R. P. Monogram Whiskey is absolutely clean and pure and unequalled for family use and medicinal purposes. STARS AND STRIPES AND OLD MOOSE BEER. The only beer in whose manufacture the celebrated Willow Springs water is used. Brewed in the famous, modern brewery of Omaha. Delivered to all parts of the city. Mail orders filled. HENRY POLLACK. 15th and Capitol Avenue, Omaha, Neb. Phone Douglas 7162.

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Spring Lamb for Your Easter Dinner LAMBS! LAMBS! Lamb Hindquarters...\$1.35—Lamb Forequarters...75c. Mutton Roast...\$1.40. No. 1 Lean Bacon...18 1/2c. No. 1 Lean Hams...15 1/2c. Sugar Cured Bacon...14 1/2c. Small Hams...13 1/2c. FRESH DRESSED CHICKENS. 25 lbs. best sugar...\$1.00. With 1 lb. of best bulk Tea at 50c. Best brands of Flour...\$1.15. 25c cans of asparagus tips...12c. 50c size of preserves...25c. Large cans of fruits in heavy syrup...15c. 25c cans of corn...10c. 4 lb. cans of corn...8c. 2-lb. cans of Sailor Boy Tomatoes...10c. 15c cans of salmon...3 for...25c. 15 bars of D. C. or B. E. A. Soap at...25c. With 4 lbs. of washing soda for 10c. Fresh country candied eggs...80c. Pull cream N. Y. cheese...20c. Spaghetti or macaroni, per pkg. 7 1/2c. Mason Jars of olives...12c. Seedless raisins or jelly, pkg. 7 1/2c. 25c Spider's catnip, Rumford baking powder or oats...12c. Pkg. creamery butter 20 and 35c.

Beware of Imitations of Tip-Top Bread. They are many, and you may be deceived at first, but the eating will tell the difference. TIP-TOP, however, is the one with purity and wholesomeness. You continue to buy it after you first place it on your table. Tip-Top recommends itself. At Your Grocer. U. P. Steam Baking Co. THE TIP-TOP BOY. TRADE MARK REG. U.S. PATENT OFFICE. BREAD. This Label on All Wrappers.

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Specials for Easter. In Candies, Cakes, Ice Cream Molds, Bricks, etc. Remember Our New Locations: 1519 Dodge Street. 2557 Farnam Street. Phone Tyler 616. Order Early. TALK WITH US DALZELL & SON.

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Your Easter Dinner will be sure to please all the family if you order from this store. Saturday Specials. One dozen cans fancy \$2.00. Asparagus Tips \$2.00. Three-quart jar of \$1.00. Queen Olives \$1.00. Elmer A. Johnsen. Phone Harney 841. 2806 Leavenworth St.

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