

Good Things for the Table---Offerings of the Market---Household Hints

Palatable Way Watermelon Appears on of Serving Rhubarb the Omaha Market Shelf

Watermelons have made their appearance on the Omaha market. Well, now, on second thought, that statement is slightly exaggerated. A watermelon (singular number) has made its appearance on the Omaha market. It is a little one and you go in and ask the man in the white apron the price of it, he says: "Two dollars and a half," and then you say, "Well, I guess I won't take it today. I'm not very hungry for watermelon, anyhow. I'll take two boxes of strawberries."

In fact, they aren't anxious to sell this watermelon. It is more of a curiosity than anything else. It was sent here from Bermuda by an Omaha produce man who was recently on the little Atlantic island.

While waiting for watermelons to get plentiful there are plenty of other things on the local market, such as strawberries, which are here from Louisiana in unlimited supply and cheap, and oranges and grapefruit were never finer than

right now. Apples are also still procurable, though they are getting scarce. Home grown vegetables are appearing in greater and greater numbers—rhubarb, asparagus, lettuce, radishes, watercress, little onions, mint—all these things are raised right here on Nebraska ground at present.

Beets, carrots, turnips, shallots and the like are here from Texas.

"Iceberg" head lettuce from California is here, its name indicative of its size and crispness.

Tomatoes, though they journey hither all the way from Florida, are plentiful and of good flavor.

Big white onions have arrived from Texas.

Green peas and string beans are plentiful, coming also from their dear old southern home.

Celery is crisp and fine and it comes from the farms of Michigan.

Cucumbers are big and solid textured and they come from the hog houses of Davenport, Ia.

of four eggs, one cup of grape juice, one and three-fourths cups of powdered sugar. Whip half the sugar with the cream. Beat the rest with the eggs. Mix well. Add the grape juice and pour over sweetened strawberries and pineapples, or oranges and bananas. Serve cold.

Whip a pint of cream stiff, add as many halved white grapes as desired, some confectioners' paste cut into small bits, a few shelled pecan nuts broken small and eight marshmallows cut into small pieces. Serve in sherbet glasses and garnish each glass with a candied cherry. This recipe will serve eight persons.

For a dainty dessert cut into small pieces bananas, oranges, pineapples, grapefruit, strawberries, cherries or any fruit available, and let it stand on ice until thoroughly chilled. Fill tall sherbet glasses, cover with sweetened fruit juice, top with whipped cream and serve.

To the stiffly beaten white of three eggs add one glass of any clear fruit jelly. Beat until thoroughly mixed, put into small cups or glasses and place in the refrigerator until cold. Serve with sweetened cream garnished with finely chopped nuts.

Fifty Per Cent are Rejected—Fifty per cent of all applicants for Navy enlistment are rejected as physically unfit. Strong, healthy muscles, sound teeth and good brain are built out of the foods you eat. The most perfect "ration" ever devised is Shredded Wheat Biscuit, the food that furnishes all the material the human body needs in a digestible form. Don't be rejected! Keep yourself fit for the day's work by eating Shredded Wheat for breakfast with hot or cold milk or cream. Eat it for luncheon with sliced bananas, baked apples and other fruits. Give nature a chance. Made at Niagara Falls, N. Y.

FIG PORK LOINS, Fresh, Not Frozen, lb.	13 3/4c
FIG PORK BUTTS, lb.	12 3/4c
Steer Pot Roast, lb.	11 1/2c
Steer Boiling Beef, lb.	11 1/2c
Pig Pork Roast, lb.	11 1/2c
Young Veal Roast, lb.	14 1/2c
Young Veal Chops, lb.	17 1/2c
Lamb Legs, lb.	17 1/2c
Mutton Chops, lb.	14 1/2c
Spare Ribs, lb.	10 1/2c
Salt Pork, lb.	9 1/2c
Skinned Hams, lb.	17 1/2c
Extra Lean Bacon, lb.	19 1/2c
Sugar Cured Bacon, lb.	17 1/2c

From 8 to 9 p. m.—Lamb Chops.....12c
From 9 to 10 p. m.—Pork Chops.....12c

Deliveries to all parts of the city. Mail orders filled at once.

PUBLIC MARKET 1610 Harney St.
Phone Douglas 2793

FIG PORK LOINS, Fresh, Not Frozen, lb.	13 3/4c
FOREQUARTERS LAMBS, lb.	11 1/4c
Steer Boiling Beef, lb.	11 1/2c
Steer Pot Roast, lb.	11 1/2c
Young Veal Roast, lb.	14 1/2c
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THE EMPRESS MARKET
Opp. Woolworth 5c and 10c Store. 113 South 16th St. Tel. D. 2307.

cream Rhubarb Puffs.

Cream together one cup of sugar and two tablespoons of butter, add two well-beaten eggs, one-fourth cup of milk, one teaspoon of baking powder, and sufficient flour to make a thick batter; then stir into the mixture one cup of finely chopped rhubarb; half fill well-buttered cups with the mixture, and steam for half an hour. Serve with cream or a pudding sauce.

Rhubarb Fritters.

Peel young rhubarb and cut into three-inch lengths. Make a batter by mixing together six large tablespoons of flour and a pint of milk. Stir until smooth, then add a pinch of salt and two well-beaten eggs; dip each piece of rhubarb into this mixture, and fry in hot fat until a golden brown. Serve piled high on a napkin-covered dish; sift powdered sugar over it, and send to the table while very hot.

Desserts

Whip in a bottle of cream a glass of fresh crushed strawberries. Place two strawberries or other delicate cake on a plate and add a couple of tablespoons of the strawberry and cream mixture. Garnish on top with whole strawberries.

Line a glass dish with thin slices of sponge cake. Squeeze over it raspberry juice to soften it and lay over it a layer of whole, sweetened berries. On this put another layer of cake and another of raspberries, and so on. Pour over all whipped or plain cream sweetened.

Take equal quantities of pineapple, marshmallows and English walnuts. Chop the walnuts, split the marshmallows and put the pineapple in small pieces. Alternate layers of pineapple and marshmallows and sprinkle walnuts between. Put in the boxes to become thoroughly filled. Dish and cover with whipped cream.

Even large white or black cherries into a rich syrup until they are heated through. Have some boiled rice ready and pile the cherries on a nest of it on the water, serving the whole with whipped cream. Garnish with a few cherry leaves or two or three clusters of the dipped cherries to which the stems are still attached.

Boil one cup of sugar and two of water for about ten minutes. Add two cups of cherry pulp that has been run through a colander. Pour into the freezer and chill, then add the beaten whites of two eggs and freeze. Serve with a large cherry on top of each portion.

Peel some peaches, halve them, lay two halves on each plate, cover with sugar and pile ice cream over them. Add a little whipped cream and serve cold with plain cake or wafers.

Put a layer of preserved plums on sliced stale cake and cover with mustard. Top with whipped and sweetened cream and decorate with canned plums.

Take one quart of gooseberries, one ounce of butter, one pound of white sugar and four eggs. Cover the gooseberries with cold water. Simmer over the fire until soft, strain through a sieve and heat the pulp. When hot, stir in the sugar and butter. Beat the eggs until light and beat them into the fruit pulp after it is cold. Serve in glasses.

Cook some rhubarb stalks in half-inch pieces, without peeling them or adding water. Sweeten and flavor with a little grated orange rind. For each cup of the rhubarb add the beaten yolk of one egg. Cook until thickened, cool and fill small pastry cases. Put a spoonful of meringue made from the whites of the eggs, with a teaspoonful of sugar for each egg, on each

piece and set in a moderate oven to rise, stiffen and take on a golden color.

Peel some bananas, cut them lengthwise in slices and place them criss-cross on the bottom of a buttered baking dish. Pour over them one tablespoonful of lemon juice and two tablespoonfuls of pineapple juice. Sprinkle with powdered sugar and bake in the oven for twenty minutes. Remove from the oven and cover with meringue. Return to the oven and brown.

Jellied apple is a dainty dessert. Pare the apples and boil them in water to which a little sugar has been added. Boil them until they are tender, but do not allow them to fall to pieces. Make the lemon jelly after the directions given on the package of gelatine, place the apple in a small mold and pour the lemon jelly over it. Set aside to cool. Pour from the mold and serve with sugar and rich cream. The apple is clearly seen through the jelly and makes a pretty as well as tasty delicacy.

Cook some tapioca in water until clear and thick as jelly. Sweeten to taste and

flavor with nutmeg and lemon juice. Then put in a buttered pudding dish in layers, with chopped preserved quinces. Cover the top with a meringue made of the whites of two eggs, whipped stiff with two tablespoonfuls of powdered sugar. Set it in a slow oven and brown delicately. Serve with the syrup drained from the fruit as a sauce, or with whipped cream.

Six yolks of eggs beaten, one cup of sugar, six whites of eggs beaten very stiff and one lemon, grated rind and juice. Beat the yolks and sugar until lemon colored, add juice and rind of lemon, then fold in the beaten whites. Place in a buttered pudding dish, set in a pan of hot water and bake about forty minutes in a slow oven. Serve with or without sauce.

One orange, one small bunch of Malaga grapes, one-half cup of chopped English walnut meats and one-half cup of diced pineapple. Mix with a little sugar and allow to stand for one hour. Just before serving add one-half cup of grape juice. Serve in dainty glasses.

One quart of fresh cream, the whites

of four eggs, one cup of grape juice, one and three-fourths cups of powdered sugar. Whip half the sugar with the cream. Beat the rest with the eggs. Mix well. Add the grape juice and pour over sweetened strawberries and pineapples, or oranges and bananas. Serve cold.

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for helping yourself. Go out to Dun dee. See Page 19 advertisements.

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MACARONI

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Phone Douglas 3909
CULLEN BROKERAGE CO. Sales Agent

13 1/2 Lbs. Pure Cane Granulated Sugar for \$1.00

Extra Fancy Large, Ripe Strawberries, 4 boxes for.....25c
Fancy Ripe Tomatoes, all sound, about 2 1/2 lbs. to basket.....15c
48-lb. sack Good Flour, special for Saturday.....\$1.39
48-lb. sack Washburn-Crosby Gold Medal Flour, at.....\$1.85

In order to close out the balance of our Soft-shell English Walnuts, Pecans or Mixed Nuts, we place them on sale Saturday, at 3 lbs. for.....40c

Fancy fresh Rhubarb, 2 bunches.....5c
Fresh Green Onions, 4 bunches.....5c
Fresh Turnips, 2 bunches.....5c
Home-grown Asparagus, bunch.....7 1/2c
10c comb Pure Honey for.....15c
10c cans Chicken Karno.....5c
10c bottle Olives for.....5c

Three 10c pkgs. Crackers for.....10c
10c bottle Catsup for.....5c
10c cans Hominy for.....5c
Two 5c sacks Table Salt for.....5c
10c cans Bauer Kraut for.....5c
10c bottle Olives for.....5c

We roast all bulk coffee sold in our store ourselves.

FREE! FREE!—SATURDAY ONLY!

We will give away free one 15c lemon squeezer with every purchase of one pound of our coffee.....25c
One 25c Fiber Wash Board free with every purchase of one pound of our best coffee, at.....35c

MEAT SPECIALS

Choice Cuts Porterhouse and Sirloin Steak, per lb.....18 1/2c
Prime Rib Roast, rolled, no bones or waste, per lb.....18 1/2c
No. 1 Sugar Cured Skinned Hams, only one to a customer, lb.....14 1/2c
No. 1 Sugar Cured Bacon Butts, per lb.....14 1/2c
Pig Pork Shoulder Roast, per lb.....12 1/2c
Choice Cuts Pot Roast, per lb.....12 1/2c

We deliver free everywhere in the city. Mail orders filled at above prices.

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A SOLID CAR LOAD—FINE, LARGE AND JUICY.

Choice Angelus Brand, at, per box.....\$3.14	Fancy Olive Brand, per box, at.....\$3.42
360 size, dozen.....12c	360 size, dozen.....13c
300 size, dozen.....14c	300 size, dozen.....15c

POTATOES
Market Strong and Price Sure to Advance.

Red River, Choice Minnesota Stock, 1 bushel, 60 lbs. \$1.09	Nebraska Ohio—Choice Stock—1 bushel, 60 lbs.97c
2c less in two sack lots	Per peck, 15 lbs.25c
Per peck.....28c	2c bushel less in 2 sack lots.

SUGAR
Market Strong and Probably Higher Soon.

Best Beet, 100-lb. sack, \$7.55—Best Cane, 100-lb. sack, \$7.65
18 lbs., \$1.00—Amounts Limited.

EVERY DAY NEEDS

Tip Baking Powder, 25c size can for.....10c	Garden Seeds, regular size pkgs., 2 for.....5c
MacLaren's Peanut Butter, per lb., at.....11c	Crisco, (up soon), can, 23, 45c and.....90c
Rex Lye, 10c cans, each.....7c	Older Vinegar, gallon.....19c
3 cans for.....19c	Shinola or 2 in 1 Polish, 10c size for.....7c
Best Bulk Macaroni or Spaghetti—per lb., at.....5c	Pure Fruit Preserves, 32-oz. jars for.....21c
Large bottle Vinegar or Ammonia for.....7c	Buy Toilet Paper by the Case—100 rolls Reo Crepe.....\$2.20
Peas, Corn or Hominy, 10c cans for.....7c	Two rolls for.....5c
Climax Macaroni or Spaghetti, 10c pkgs., each.....7c	Northern Light Silk Tissue, 1,500 sheets for.....7c
3 pkgs. for.....19c	Three for.....19c
	100 rolls for.....\$6.00

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Cook in 12 Minutes—50 Different Dishes

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Largest Macaroni Factory in America
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Cane Granulated Sugar. Sugar is advancing every day; buy now before it goes higher. Moyune best coffee, 3 lbs. for \$1.00; our special coffee, 3 1/2 lbs. for \$1.00; 50c a lb. Santos Blend coffee, 4 lbs. for \$1.00. We also carry a fancy line new crop teas, 25c, 50c, 75c, 20c per lb. Cocoa, 50c per lb. Baking Powder, 50c and 20c. Spices, Extracts, Toilet Soaps, Etc. Sugar sold with \$1 order of other goods.

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Egg Plant
Wax Beans
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Baked Pineapple
Alamito Pimento
Cheese, 10c pkg.

ADVO PRODUCTS

Advo White Cherry
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Advo Bartlett Pears
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J. D. CREW
33d and Arbor Sts.
Harney 937.

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GOOD ICE CREAM is an ideal diet for the growing child, and as a Spring tonic is a wonderful success.

To make the party a success, be sure you serve the best Ice Cream—Delicia is the ideal dessert.

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EAT A PLATE OF ICE CREAM EVERY DAY!

Yes Madam, We Can Recommend as the Best for 35c

Butter-Nut Coffee
Delicious

Butter-Nut Coffee
Delicious

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Is Guaranteed To Please.

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