

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. 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.

Whipped Cream

Whip a quart of cream in a glass if 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 box to become thoroughly chilled. 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 dip the cherries on a neat 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 plain 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

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 1/4c
Steer Boiling Beef, lb.....	12 1/4c
Pig Pork Roast, lb.....	12 1/4c
Young Veal Roast, lb.....	14 1/4c
Young Veal Chops, lb.....	17 1/4c
Lamb Legs, lb.....	17 1/4c
Mutton Chops, lb.....	14 1/4c
Spare Ribs, lb.....	10 1/4c
Salt Pork, lb.....	9 1/4c
Skinned Hams, lb.....	17 1/4c
Extra Lean Bacon, lb.....	19 1/4c
Sugar Cured Bacon, lb.....	17 1/4c

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 1/4c
Steer Pot Roast, lb.....	11 1/4c
Young Veal Roast, lb.....	11 1/4c
Young Veal Chops, lb.....	14 1/4c
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THE EMPRESS MARKET
Opp. Woolworth 5c and 10c Store. 113 South 16th St. Tel. D. 2307.

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MADE BY OMAHA MACARONI CO.
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 6c pils. Crackers for..... 10c
10c bottle Catsup for..... 5c
10c cans Hominy for..... 5c
Two 5c sacks Table Salt for..... 5c
10c cans Baker Krait 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 1/4c
Prime Rib Roast, rolled, no bones or waste, per lb..... 18 1/4c
No. 1 Sugar Cured Skinned Hams, only one to a customer, lb..... 14 1/4c
No. 1 Sugar Cured Bacon Butts, per lb..... 14 1/4c
Pig Pork Shoulder Roast, per lb..... 12 1/4c
Choice Cuts Pot Roast, per lb..... 12 1/4c

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

24th and Cuming The People's Market Phone D. 1530

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Alamito

Pasteurized Milk

Milk is one of the most economical and nourishing foods you can give a child. It should be used liberally in cooking foods for the family. There is absolutely no danger from disease contamination in our perfect pasteurized milk and cream, and it has all the wholesomeness, purity and good flavor left in it. Pasteurizing destroys nothing but the dangerous germs. Insist on Alamito safe milk, as it costs no more than ordinary raw milk.

The dealer who sells you Alamito products is doing you a real service.

All Leading Dealers Sell It—Asks Yours for It
If your dealer don't sell it, call Douglas 409 and we will give you the nearest dealer's name.

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The "Milk-White" Dairy—Omaha

Give Them All They Want
Here's a dish the children like and makes them strong and healthy. Write for recipe book free.

SKINNERS' Macaroni or Spaghetti

Cooks in 12 Minutes—50 Different Dishes

SKINNER MFG. CO.
Largest Macaroni Factory in America
14th & Jackson Streets
Omaha, Neb.
Tel. Tyler 1183

16 Pounds for..... \$1.00

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; 5 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.

MOYUNE TEA CO.,
D. 2448. 400 N. 16th St.

J. D. Crew's Quality Store

Carnation Bread
Fresh Spinach
Fresh Tomatoes
New Potatoes
Fresh Asparagus
Egg Plant
Wax Beans
Fresh Strawberries
Baked Pineapple
Alamito Pimento
Cheese, 10c pkg.

ADVO PRODUCTS

Advo White Cherry
Advo Sliced Pineapple
Advo Bartlett Pears
Advo Apricot

J. D. CREW
33d and Arbor Sts.
Harney 937.

LEMONS

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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Is Guaranteed To Please.

Give the Kiddies a May Day Party

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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Delicia

THE PERFECT ICE CREAM

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At the hundreds of clean and attractive stores throughout this community where **Hardings** Ice Cream is sold, you can ask for and get the best and most wholesome Ice Cream that is possible to serve. Ask for it by name—Just say "A Plate of **Hardings** please." The Ice Cream *de luxe* is what you want—you'll get it by asking for—

Hardings

The Cream of All Ice Creams
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
PREPARED BY PATTON & GALLAGHER CO.
COLUMBIA, ILL. U.S.A.

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COFFEE