

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

Real Home-Grown Vegetables Now Grace Omaha Tables

Now the real, genuine home grown vegetables are coming in to the Omaha market. They're different from those that are brought from the far south, very different, indeed. The Texas radishes and lettuce and so on, were two to three days old before the Omaha folks bit into them. That makes a difference. But the local truck is less than twenty-four hours out of the ground when you bite into it. The home grown things now include asparagus, rhubarb, spinach, onions, radishes, lettuce, parsley, mint and water-cress, and it's all deliciously good, as most things are that are grown in Nebraska soil under Nebraska's sun and rains. Strawberries are getting better every day as the season advances northward and makes shorter the journey the berries must take. They are now coming from Arkansas instead of from Mississippi and Louisiana. New potatoes are coming in much greater quantity and the price will be cut in half within a few days, so as to make them about a cent a pound. They come from Texas.

When Eggs Are Plentiful

Puffed Eggs.
Prepare each egg to be served as follows: Separate the white from the yolk, add a pinch of salt to the white and beat to a stiff froth. Heat the white in an individual buttered ramequin and place the unbroken yolk carefully in the center. Bake in a hot oven until delicately browned and serve in the ramequin.

Asparagus Omelet.
Cook one cup of asparagus tips until tender. Rub one teaspoon of flour smooth with one teaspoon of butter. Add salt and pepper to season and one-third cup of milk. Cook milk thick and smooth and add the tips. Beat three eggs well, adding three tablespoons of milk, one-fourth level teaspoon of salt and a dash of pepper. Fry in butter and just before turning place the creamed tips on half the omelet. Turn the other half over the tips, place in a hot oven a few minutes to set and serve on a hot platter sprinkled with chopped parsley.

Eggs in Ramequins.
Rub one teaspoon of butter smooth with one level teaspoon of flour. Add one-half cup of milk, one-fourth level teaspoon of salt and a dash of pepper. Cook until thick and smooth and dispose some of the sauce in two ramequins. Break one whole egg in each ramequin, stir with salt then cover with the remaining sauce. Sprinkle one tablespoon of grated cheese over each egg and bake in a hot oven until set.

Rice Omelet.
To three well-beaten eggs add one-half cup of cooked rice, four tablespoons of cream and one-half level teaspoon of salt.

Mix well and melt one heaping teaspoon of butter in an omelet pan. Pour in the eggs and fry until lightly browned. Turn and place in a hot oven a few minutes to set. Serve on a hot platter sprinkled with powdered sugar.

Eggs in Tomato Sauce.
Heat one-half cup of thick strained tomato pulp in a sauce pan, add a pinch of baking soda, one tablespoon of minced onion, one teaspoon of butter and one tablespoon of flour mixed to a smooth paste with three tablespoons of cream. Season with salt and pepper and cook until thick. Break in three whole eggs, cook until the whites are partly set, then stir until firm. Serve on buttered toast.

Green Pea Omelet.
Rub one teaspoon of flour smooth with one teaspoon of butter. Add one-half cup of rich milk and salt and pepper to season. Cook until thick and smooth. Have ready one cup of hot cooked green peas either fresh or canned. Beat three eggs until light, add four tablespoons of milk, and salt and pepper to season. Fry until lightly browned and divide the omelet in two parts. Place one part on a hot platter, cover with the peas, pour over the sauce, and then place the remaining omelet on top, sprinkle with one teaspoon of chopped parsley and serve.

Banana Omelet.
Beat four eggs until light. Add two tablespoons of cream, two large bananas which have been peeled and mashed, one tablespoon of sugar and one-half level teaspoon of salt. Mix well and turn into an omelet pan in which one heaping teaspoon of butter has been melted. Fry until firm, turn one-half over the other and place in a hot oven a few minutes until firm. Slip on a hot platter, sprinkle with powdered sugar and serve.

Scrambled Eggs with Corn.
Heat one-third cup of canned corn in a

pan, add one tablespoon of butter and one-half level teaspoon of salt. When hot, add four well-beaten eggs and cook until firm, stirring often to prevent burning. Heap on slices of nicely browned buttered toast, sprinkle with chopped parsley and serve.

Coddled Eggs.
Children usually like coddled eggs very much. To two well-beaten eggs, add one cup of thin cream and one-half level teaspoon of salt. Cook until thick. For variety it may be poured over hot buttered rice. If cream is unavailable, substitute one cup of milk and one heaping teaspoon of butter in place of it.

Baked Eggs.
Thicken one-half cup of chicken stock with one tablespoon of flour, adding salt and pepper to season. Place half the sauce in a baking dish, break in three whole eggs, dust with salt and cover with the remaining sauce. Bake in a hot oven until set, sprinkle with three tablespoons of crisped buttered crumbs and serve.

Easter Egg Gelatine.
New white so many eggs are being used, save all the shells. When you open the eggs, do not make any larger hole than is needed. Rinse with cold water and put away. The day before Easter take as many shells as you want and put them into a small pan so they will stand on end. If you find it difficult to make them stand up, they may be put into a pan of bran or meal. Fill with as many colored gelatin as you wish, using a small funnel to pour the gelatin into the shells. White, pink, chocolate and orange to serve, carefully break away the shells and you have perfect eggs. If you wish to serve as a dessert, a sauce of the following may be used: One pint of milk, one egg, one-half cup sugar, one-half

half teaspoon cornstarch, one and one-half teaspoons vanilla.

Mixed Eggs.
Chop the yolks and whites of six hard-boiled eggs, seasoning with salt and pepper. Make a white sauce as follows: Heat two cups of milk and add one tablespoon of flour mixed into a paste. Add butter and stir till boiling. Add the mixed eggs and serve on toast.

Nest Eggs.
Separate the whites and yolks of six eggs, taking care to keep the yolks whole. Add a pinch of salt and beat the whites to a froth. Trim six pieces of toast and butter. Place a spoonful of the mixture on to each piece of toast and add five teaspoons of chopped and cooked ham into the ham dred the yolk whole and bake for a few minutes in a quick oven.

Baked Custard.
Beat up two eggs and add three cups of milk, one tablespoon of sugar, a pinch of salt and six to eight drops of vanilla. Put the mixture into custard cups and set in a slow oven to bake till set. Serve with steamed rhubarb, prunes or figs—Woman's World.

The Turks were originally a tribe of Tartars. They first appeared in Europe in 1080, crossing the Bosphorus to assist the Emperor Basilias against his rival.

BASKET STORES' EMPLOYEES MEET AND TAKE PLUNGE

A meeting of the employees of the seventeen Basket stores in Omaha and Council Bluffs was held Thursday night at the Young Men's Christian association. C. S. Alvord of Lincoln conducted the meeting. R. H. Howell spoke on the struggles of the young man in business. A. C. Moritz of the meat department of the Omaha stores spoke on "Opportunities for You Today." Mrs. W. W. Dixon gave a musical number. After the meeting the men took a plunge in the Young Men's Christian association pool.

SILK SHOP MOVES INTO THE NEW ROSE BUILDING

The silk shop, carrying one of the largest and most exclusive lines of silks in this section of the country, has moved from the City National Bank building to larger quarters in the Rose building. The change of location was necessitated by the greatly increased business of the shop. E. A. Bessire, proprietor, is widely known in the silk trade as he was manager of the silk department at the Brandeis store for twenty-five years.

Open Up a Health Account. Open up a health account that will yield greater enjoyment of life and higher efficiency in work. Cut out heavy Winter foods and eat **Shredded Wheat Biscuit** with fresh fruits and green vegetables. Shredded Wheat is ready-cooked. Delicious for breakfast with milk or cream—for luncheon with berries or other fruits.



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CUT GLASS

SATURDAY, MAY 6th, we will offer our complete line of salesman samples at special prices.

Omaha Cut Glass Mfg. Co.

1215 Harney St., Third Floor.

16 Pounds for\$1.00

Cane Granulated Sugar. Sugar is advancing every day; buy now before it goes higher. Moryne best coffee, 5 lbs. for \$1.00; our special coffee, 3 1/2 lbs. for \$1.00; 30c a lb. Santos Blend coffee, 4 lbs. for \$1.00. We also carry a fancy line new crop teas, 50c, 60c, 70c, 80c per lb. Cocoa, 30c per lb. Baking Powder, 25c and 50c Spices, Extracts, Toilet Soap, etc. Sugar sold with \$1 order of other goods.

MOYUNE TEA CO.,

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Ask the man who has used Bee Want Ads—10 to 1 you will hear a boost.

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| Pig Pork Loins—fresh, not frozen | 137¢ |
| Forequarter Lambs | 117¢ |
| Fresh Dressed Chickens | 123¢ |
| Steer Pot Roast | 113¢ |
| Pig Pork Butts | 123¢ |
| Pig Pork Roast | 123¢ |
| Young Veal Roast | 113¢ |
| Young Veal Chop | 143¢ |

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

THE EMPRESS MARKET

Opp. Woolworth 5c and 10c Store, 113 South 16th St. Tel. D. 2307.

OMAHA MACARONI CO.
CULLEN BROKERAGE CO., Sales Agent

| | |
|----------------------------------|------|
| Pig Pork Loins—fresh, not frozen | 137¢ |
| Fresh Dressed Chickens | 123¢ |
| Steer Pot Roast | 113¢ |
| Pig Pork Butts | 123¢ |
| Pig Pork Roast | 123¢ |
| Young Veal Roast | 113¢ |
| Young Veal Chop | 143¢ |
| Lamb Legs | 173¢ |

Specials:
From 8 to 9 p. m.—LAMB CHOPS 5c
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 2783

The Best Food For Growing Kiddies

Faust Spaghetti doesn't tax the delicate little stomachs of growing children like meats. It is easily digested and almost all of it goes into blood and tissue. Kiddies all like it, too. Faust Spaghetti, fed to children two or three times a week, will build them the foundation for long, happy lives. Write for free recipe book.

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Carnation Bread
Fresh Spinach
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TIP Means High Quality

LEMONS
Carload of big, juicy ones just received, extra low prices to move surplus quickly—almost sure to go higher soon. Per dozen—
12, 13c, 14c, 15c
Whole box, \$3.14 and \$3.42.
Ask prices of other vegetables and fruits.

SEEDS
Quality others sell for 5c. This is one of the usual big profit items we make you a big saving—
5c

CASCO CHICK FEED
100 lbs. **\$1.75** 5 lbs. **12c**

CASCO POULTRY FOOD
100 lbs. **\$1.69** 5 lbs. **12c**

TIP BAKING POWDER
Made prize cakes at state fair. A special saving with every pound can, 25c value for **10c**

TIP BAKING SODA
1-pound package **5c**

GOOD BREAD
A 5c loaf **4c**

BROOMS
Bought a broom to get them prices for you. Found an low you'll have to see the quality to appreciate the saving. Each—
23c, 25c, 35c, 40c, 45c

TIP CATSUP
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5c bottle **11c**

15 in Omaha.
1 in Benson.
1 in South Omaha.
1 in Council Bluffs.

IF YOU CARE TO SAVE you'll want to read this Ad. The Basket Stores offer you a **NEEDED REFORM** in the **GROCERY BUSINESS**. You dodge the high-priced credit, "free delivery" (so-called) system and enjoy our likeable prices and quality when you pay cash at our stores. **BEGIN TODAY TO BENEFIT YOURSELF** by our **MODERN ECONOMICAL PLAN**.

CEDRAR OIL POLISH
has the quality without the high price. Likely cost more if milliners were spent advertising it. For floors, autos, furniture, etc.—
25c size, **15c** 50c size, **30c**
1.00 size, **60c**

COFFEE
Our Independent brand has the drinking quality that lures most people back for more. Regular 25c grade, steel-cut, in 1-lb. tin **28c**
Thrifty Habits, sweet drinking Santos blend, 25c grade, in pound bags **20c**

FINE TABLE SALT
2-lb. 5c bag **3c**
5-lb. 10c bag **5c**
14-lb. 20c bag **13c**

COARSE BULK SALT
250-lb. barrel **\$1.47**
100-lb. sack **49c**
for smaller quantities, per lb. **3c**

FLOUR
Like every other article we sell, our flour must please you or return it and get your money back. Cash Habit Flour, strictly highest patent—the big, white-loaf kind—
48-lb. 24-lb. bag, **\$1.50** 75c
Thrifty Habit Flour, makes wholesome bread, cakes, biscuits, etc.—
48-lb. 24-lb. bag, **\$1.35** 68c

GRAPE JUICE
High grade Fremont brand, made from Concord grapes. Bought the manufacturer's surplus so we could cut the regular price in two for you—
Quarts, **23c**, Pints, **12c**

TOILET PAPER
Another carload purchase. Market has advanced greatly. We're giving you the advantage of our fortunate contract at these prices:
Rio Crepe, 3 rolls for **5c**
Cash Habit Crepe, 3 rolls **5c**
13c, each **5c**
Tio Crepe, very fine, 10c roll **6c**
Northern Light, silk tissue, 1,500 sheets to the roll, 3 rolls, **10c**, each **7c**

MEAT DEPARTMENT
in each store. See the equipment. We try to have them so sanitary you'll feel like eating all you want:

Pure Lard, **15c**
Weiners or Bologna, lb. **12c**
Cream Cheese, per lb. **20c**
Fresh Milk or Cream, bottle **7c**
Crises, **90c, 45c, 23c**
Pork Roast, per lb. **14c**
Neck Bones, per lb. **4c**

Extra Princeton Butterine, with the fresh made butter taste, 25c carton **21c**
Magnolia Butterine, for table or cooking, 2-lb. roll **24c**
Good Cor ed Beef The Tender, Juicy Kind
Boiling Beef, per lb. **9c**
Pot Roasts, per lb. **13c to 14c**
Round or Sirloin Steak, lb. **20c**
Beef Liver or Hearts, lb. **8c**

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Save start on the road to independence now.

A'Good Time to Drink
It's especially good any hour of the day or night. Whenever your palate tells you it wants satisfying—whenever your appetite sends an S. O. S.—whenever you feel lousy and tired—you need **GUND'S Peerless BEER**.
Mellow, mild and creamy. Those three great difference between Gund's Peerless and ordinary beers.
A case in your house means better party, better fun at your club, better fun on bar.

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| No. 22—1520-24 North 24th St. Phone Webster 3932. | No. 26—4108 North 24th St. Phone Colfax 3929. | No. 32—2700 Cumming St. Phone Bakery 2008. | No. 35—2414 and First Sts. Phone Colfax 1771. |
| No. 23—1807 Vinton St. Phone Douglas 3028. | No. 27—638 South 16th St. Phone Douglas 3071. | No. 31—2001 North 30th St. Phone Webster 3071. | No. 36—2411-13 Leavenworth St. Phone Douglas 1711. |
| No. 24—2041 Farnam St. Phone Douglas 4205. | No. 28—2221 Military Ave. Phone Walnut 571. | No. 33—2115 Main St. Phone Benson 314. | No. 37—No. 25 First St. Council Bluffs, Phone Council Bluffs, 320. |