

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

Fine Luscious Home Grown Strawberries on the Market

Ah, at last they're here. Real strawberries, we mean. Not those near-strawberries, torn away, alas, at too green an age from their homes in the fields of Florida, Alabama, Arkansas and Missouri.

These are real strawberries raised right here in Nebraska and they are right "there" with the flavor. Um-m! Big and tender they are, too. They're so plentiful that the price is low. The strawberry plants haven't produced such a fine crop in many a year. Now is the time to eat 'em. Eat while the eating is good.

Other fruits are crowding into the market. The vanguard of the peach crop is here in some of the stores. The fruit is not at the height of its goodness, but it's peaches, anyway.

Apricots are getting rather plentiful and bigger than the early ones of a week or two ago.

Plums are on hand, too. And our old friends, the canteloupes, are on hand in goodly numbers. They come

in from 'way down south, where the fields of cotton grow.

You can make gooseberry pies with gooseberries from California that are just as nice as those you'll get from Nebraska bushes a couple of months hence. The gooseberry, being used in its green state, is just as good when it comes from California as when it is plucked here at home.

There are some fine mulberries and raspberries on hand, too. Big black and white ox-heart cherries are here in plenty.

Vegetables? Why, you can get almost everything. Nearly everything is growing right here at home and comes in from the truck gardens fresh every day.

Tomatoes can't be secured from the home soil yet. In fact, just now they are rather scarce. The Texas crop is about ready to pour in upon us, and within a few days tomatoes will be plentiful and remain so the rest of the summer.

Delicacies In Cherry Season

Baked Cherry Dumplings.

Sift together one pint of flour, one-half teaspoonful salt and one teaspoonful baking powder. Rub in one tablespoonful shortening. Add sweet milk enough to make a soft dough. Roll out one-half inch thick, cut into four-inch squares. Fill each square with as many cherries as it will contain and sprinkle generously with sugar. Fold the edges of the dumplings over and place them in a flour pan. Bake one-half hour and serve with hard sauce, or with cream and sugar.

Cherry Bread Pudding.

Butter slices of bread and place them in a pudding dish in layers with stewed cherries between. Bake for a half hour and before taking from the oven put over the top beaten whites of two eggs. Brown slightly and serve. Let stand one-half hour and serve with plain custard sauce.

Delicious Cherry Pie.

Wash and seed a quart of cherries. Line a deep pie-plate with rich pastry. Pour into the bottom of the pie one well-beaten egg. Over this sprinkle one-half cupful of granulated sugar and two tablespoonfuls of flour which have been sifted together. Spread the cherries in evenly and pour over the top another half cupful of sugar. Cover with a top crust and bake in a moderate oven. The combination of flour and egg in this recipe prevents, in a great measure, the juice running out as it usually does when pies are made in the ordinary way. The flavor of the pie will also be greatly improved.

Cherry Vinegar.

There are few drinks more refreshing than that made from half an inch of cherry vinegar in the bottom of a tumbler into which ice water is poured and stirred until the glass is full. To prepare this vinegar cover any sour red cherries with good cider vinegar in a wooden or earthen vessel. Bruise and stir at intervals for four days. To every pint of strained juice add one pound of sugar. Boil fifteen minutes; skim. Keep in well-corked bottles.

Cherry Roly-Poly.

Sift together two cupfuls of flour, three teaspoonfuls baking powder and one-half teaspoonful salt, rub in three tablespoonfuls butter or other preferred shortening. Mix to a stiff paste with one cupful milk. Roll out to the thickness of one-fourth inch. Have one pint of cherries stoned and well drained. Sprinkle over the surface of the crust and dredge lightly with flour. Roll up like a jelly roll and place in a scalded and floured cloth. Steam for one and one-half hours. Then remove the pudding to a hot dish, and serve with the following sauce: Blend one tablespoonful of butter with one tablespoonful of cornstarch, then add three-fourths cupful cherry juice, one-fourth cupful of boiling water, two tablespoonfuls sugar and a tiny dash of nutmeg. Stir and boil for five minutes.

Cherry Salad.

Wipe cherries, remove stems and stones and fill cavities with filbert nut meats. Arrange in nests of lettuce leaves and garnish each nest with three selected cherries, from which neither stems nor stones have been removed. Serve with cream mayonnaise.

Frosted Cherries.

Cook one cupful of granulated sugar, one tablespoonful corn syrup, and one-half cupful cold water together until the mixture will form a soft ball in water. Pour into a bowl which has been moistened slightly with cold water. When partly cold,

stir and work until the syrup changes into a white, creamy mass. Cover the bowl with a damp cloth and let set for an hour or more. When wanted for use, set the bowl in a pan of hot water until it becomes softened. Stir occasionally while melting. Color pink with vegetable coloring and flavor with rose.

Dip into the fondant large, sweet cherries, which have been carefully washed and dried on the stems. Dip the cherries and lay on waxed paper until the candy hardens.

Cherry and Peanut Salad.

Select and seed large sweet cherries and insert in each seed cavity a blanched peanut. Place on lettuce leaves and cover with boiled mayonnaise. Sprinkle the top liberally with ground peanuts.

Cherry Sponge.

Place in a buttered pudding mold layers of sponge cake and sweet cherries, using the cherries sparingly. Make a custard, using one quart of milk, one-half cupful sugar and four beaten eggs. Pour this over the cake and cherries. Place the pudding dish in a pan of hot water and steam three-quarters of an hour. Serve with lemon sauce.

Cherry Cup.

Seed one quart of sweet cherries. Put one pineapple through the food chopper. Combine the fruits with one-half cupful sugar and chill. When ready to serve, pour over the fruit one-fourth cupful lemon juice and one-half cupful orange juice mixed with one-half cupful sugar. Serve in small glasses. Walnut meats and marshmallows may be added; or cream, sweetened and whipped until stiff, may be heaped on top.

Cherry Puffs.

Sift together one pint of flour, two teaspoonfuls baking powder, and one-half teaspoonful of salt. Into three-fourths cupful sweet cream beat two eggs. Combine the mixture, adding enough cream to make a stiff batter. Into well greased cups put a spoonful of the batter, then a spoonful of uncooked, seeded cherries. Put another spoonful of batter in the cup. Set the cups in a pan of hot water and bake in

oven until cooked. Serve with any liquid sauce.

Preserved Cherries.

Stone the cherries and carefully save all the juice. Put into a granite preserving kettle, allowing three-fourths pound of sugar to each pound of fruit, and let stand over night. In the morning place over the fire and boil gently, skimming occasionally until the fruit looks clear. Put into small jars and seal. Keep in a dry dark closet.

Cherry Shortcake.

Sift together one quart of flour, one teaspoonful of salt, and two heaping teaspoonfuls of baking powder. Rub two tablespoonfuls of butter into the mixture, add one pint of milk and stir into a smooth dough just soft enough to handle. Divide in half and roll out to the size of a breakfast plate; lay on a greased baking tin and bake in a hot oven twenty minutes. Separate the cakes without cutting and spread sweetened cherries between. Garnish the top layer with the fruit, dust with powdered sugar, and serve with cream.—Mother's Magazine.

Summer Salads

The most generally satisfactory dressing for a green salad is what is called a French dressing, made of salt, white pepper, oil and vinegar, the proportions of oil and vinegar being three parts oil to one of vinegar. This can be varied by using tarragon vinegar, or mixing a little dry mustard in the dressing, or the crushed yellow of a

hard boiled egg. This dressing should be made at the table, just before serving the salad, which should be in a sufficiently large bowl to allow of tossing and turning.

Salads in which vegetables, cold meat, fish, etc., are introduced should be dressed some time before serving and left to what is called "marinate" in the dressing until it is partly absorbed.

Heavier dressings, like mayonnaise or sauce tartare, are generally used with salads of this sort at the moment of serving, although the flavor of the salad will be improved if it has been previously "marinated" in the French dressing.

Mayonnaise.

Have all the ingredients very cold; chill the soup dish in which you make the dressing and work in a cool place. Put a raw egg yolk in dish, add one-third teaspoon of salt, white or dash of cayenne pepper, work well together and then add, drop by drop, olive oil, stirring rapidly and steadily until the mixture is thick. During this process a few drops of vinegar or lemon juice should be stirred into the mixture.

If you wish to soften the oil flavor, add a little whipped cream to this at the end of the operation. This is especially recommended if you wish to use the dressing for a rich salad.

Egg and Potato Salad.

Cut cold boiled potatoes into half-inch slices and these slices into cubes, enough to make two cupfuls. Slice three hard boiled eggs and add to this. Cut up center of onion with a little chopped cucumber pickle and parsley, sprinkle over this. Use French dressing and serve on crisp lettuce leaves.

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Luncheon for the Bride-To-Be

So many little luncheons are being given for the favored girl who is soon to be a bride that some of the readers may welcome the following tempting menu, especially prepared for such an occasion. This menu would be equally serviceable for the hostess not having the honor of entertaining a bridal party:

- MENU.**
- Creole of Apparatus Soup.
 - Olive Radishes. Bread Sticks.
 - Broiled Breast of Chicken.
 - Creamed Fresh Mushrooms.
 - Buttered New Potatoes.
 - Hawaiian Salad.
 - Frozen Strawberries.
 - Chocolate With Whipped Cream.
- The supplies necessary to provide this menu for a luncheon party of twelve would be as follows:
- 1 chicken averaging 2 1/2 pounds each.
 - 2 pounds fresh mushrooms.
 - 1 1/2 bottles of olives.
 - 1/2 peck of new potatoes.
 - 1 head lettuce.
 - 2 pats 1/2 cream cheese.
 - 1 can Hawaiian pineapple.
 - 1 box of strawberries.
 - 1 dozen eggs.
 - 1 bunch apparatus.
 - 1 quart of heavy cream.
 - Cakes, nuts, bonbons.

Since only the chicken breasts are used in the menu the remaining parts of the chicken may be saved for future use. The meat can be made into a tasty casserole dish, while the bones and trimmings may be used in making a broth or soup.

The salad is made as follows: Place on heart leaves of lettuce a piece of Hawaiian pineapple, and over it cream cheese, well seasoned, and forced through a potato masher. Over all, pour dressing made of one-half a cup of olive oil, the juice of half a lemon, one and one-half teaspoonfuls of salt, one-quarter teaspoonful of pepper, one-half teaspoonful of paprika, and one-half cup of cream, beaten until stiff.

The frozen strawberries make a most delectable dessert. To prepare them, wash, mash, and sweeten to taste. Place in a freezer with the unbeaten whites of six eggs and freeze. Serve in glasses; garnish with whipped cream and whole strawberries.

The details of laying the table should be as follows: The service plate at the center of each cover should contain a napkin of generous size folded square with an edge parallel with the table edge. At the left of the plate would be first the meat fork, then the salad fork. Individual dishes for salt and pepper should be placed above the two forks. An individual dish for salted nuts may be placed above the plate.

At the right of the plate would be placed first the knife and outside of this the bouillon spoon. Above the knife and spoon may be two glasses, one for water and one for apollinaris or charged water. Attractive decoration would be a bowl of pink and white sweet peas with asparagus vines trailing over the sides.

The asparagus soup would be served in cups, and placed after guests are seated. The chicken breast broiled may be served on a platter, around a mound of creamed mushrooms. If served this way, the service plate and bouillon cup would be replaced by a hot plate. One waitress could pass the chicken, and another follow with the potatoes.

The salad, served on individual plates, may replace the meat plate. After the salad plate is removed, the table is cleared of all save bonbons, salted nuts and water glasses. It is crumbed and made ready for the dessert, which is served in glasses which rest on doily-covered plates, a spoon resting on the plate. Cakes, candies, and nuts are passed. Chocolate is then served, and at the end finger-bowls, filled with tepid water sprinkled with rose petals.—Laura Leonard in Brooklyn Eagle.

SOMETHING TO EAT TODAY

Chicken En Casserole.

Purchase a chicken about 1-year-old; dress as for baking, place in casserole. Place around this one good sized cup of finely chopped carrots, a small chopped turnip, about three small onions cut up small, two bay leaves, and two or three pieces of celery. Pour in about three cups of hot stock. Place cover and put in hot oven for an hour and a half. Baste frequently and after in the oven for half hour season with salt and pepper. When done, sufficient liquor will remain to make rich brown gravy.

Flaked Pineapples.

In tropical countries pineapple is generally served in the half shell, an easy way of handling the fruit. Cut off the top, split the pine in half lengthwise and cut out the hard center core. Then with a silver fork shred out the fiber, leaving the troublesome little eyes in the half skin, the fiber can then be sweetened, mixed with grated coconut, or flavored with grape juice to taste and returned to the half shells for serving.

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1,000 sheets, 5c.
Reo Crepe, 2 rolls, 5c.
Venetian White Crepe—8-oz. roll, 5c; 3 for 13c.
Tip, fancy crepe, 7-oz. roll for 6c.
Northern Light silk tissue, 1,500 sheets, roll, each, 7c; 3 for 19c.
Salt—Fine table, 3-pound bag, 3c; 5-lb. bag, 5c; 14-lb. bag, 13c. Bulk, per lb., 3/4c; 280-lb. bbl., \$1.47.

Cedar Oil Polish—\$1 size, 60c; 50c size, 30c; 25c size, 15c.
Rex Lye, can, 7c; 3 for 19c
Pineapple, Princess brand is extra fancy quality—probably nothing better packed, No. 2 1/2-lb. can, sliced, 19c; No. 2 size can, 15c; 3 for 43c.
Cheese—Wisconsin Yellow Cream, lb., 20c.
Bottle Milk, 7c.
Corn Syrup, 10-lb. can, 37c 5-lb., 19c; 2-lb. can, 9c.

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