

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

## You Can Get What You Like Best at Market Now

Grapes are now on the Omaha market for the first time this season. Not California grapes, but Concord grapes, the kind that make your teeth black and rejoice your palate, the kind that make luscious pies and fine jelly and the kind that slip down your throat so deliciously right from the bunch.

Apples, in spite of the lamentations of the market men that the crop was no good at all, are here in fair quantities and of good quality. Cranberries are also plentiful but cost around 50 cents for a market basketful.

The new sweet potatoes are here, fine looking specimens that are bringing 10 cents a pound from those who aren't satisfied with the old crop.

Watermelons and cantaloupes are still with us in great quantity, splendid quality and at reasonable prices. Honey dew melons are also

on hand and are almost as good as their name sounds.

Blueberries are still very plentiful. Peaches and pears are abundant and fine in flavor and looks.

Cucumbers are plentiful and so are those little ones that are intended for pickling and eating in the winter time.

Preserving tomatoes are the yellow market. They are those little yellow fellows, you know. And their big red sisters of the more common variety are in the heyday of their existence, a bit late but big, red, luscious and cheap, or rather inexpensive, to use the more elegant word.

Little onions are also procurable, the kind that are intended to go into the pickling jars and barrels for next winter's appetite coaxing.

If you want to put up plum jelly or butter, now is the time to get your wild plums.

## Beautify the Kitchen

Did you ever hear of a "chromatic kitchen"? In New York there is a certain keen witted woman architect and interior decorator who designs these kitchens, and she is earning a snug professional income by so doing.

The "chromatic kitchen," it may be explained, is simply a well arranged kitchen decorated according to some striking and novel color scheme. The young woman who originated this scheme was not always so prosperous. In fact, there was a period in her early professional life when she was on the verge of giving up the whole business of architecture and decoration and taking up something less high sounding in name, but with a surer income attached.

### A Harmonious Scheme.

One day when passing through the basement of a large department store a display of blue and white enameled ware caught her eye. She was struck with an idea. With the blue and white enameled ware as a basis, why not work out a blue and white kitchen, using blue and white tile back of the kitchen range, blue and white linoleum on the floor, and at the windows white scrim curtains with design in blue stencil, and so throughout the kitchen?

An architect acquaintance who was planning a country house for a wealthy client permitted her to apply her idea to the kitchen. The owner was delighted when it was completed, going so far as to declare that the kitchen was the best room in her new country house.

The young woman realizing that

## The Home Table

Nothing is better on a hot day than cold food. It takes precedence over all other kind of edibles on the summer menu. A frozen dessert makes a delicious and refreshing finish to any meal, and while summer days last should be served frequently. Several suggestions for frozen desserts are given below, along with one or two other summer recipes.

### Apricot Sherbet.

One can of apricots run through sieve, four eggs, three cups of sugar, one quart of fresh milk, one tablespoon of gelatine. Scald milk and add sugar and gelatine dissolved in cold water. Beat whites and yolks of eggs separately, then put together and pour the scalding milk over it, heating thoroughly. Let cool and add apricots. Then add sufficient water to make a gallon and freeze.

### Frozen Souffle.

Beat the yolks of four fresh eggs very smooth, then blend four tablespoons of granulated sugar, beating slowly, but steadily, until the two ingredients are thoroughly incorporated. Dry whip one pint of cream. Moisten a dozen lady fingers and cut them small and mix with the egg and sugar. Fold in the cream and turn at once into a wetted mold. Cover and pack in ice and salt two hours. Serve heaped high in glass saucers.

### Vida's Surprise.

One quart of fruit, strawberries, raspberries, peaches or bananas and oranges together, chopped and rubbed through colander. One cup of cold water, two cups of sugar, whites of three eggs (unbeaten); mix well and freeze.

### Almond Ice.

Two pints of milk, eight ounces of cream, two ounces of orange flower water, eight ounces of sweet almonds and four of bitter almonds. Pound all in a marble mortar, adding from time to time a few drops of water. Then add orange flower and half the milk, with the cream. Pass this, tightly squeezed, through a cloth. Boil rest of milk, pour in almond milk, give it one boiling, take off and let cool and freeze in usual manner.

### Aspic Jelly.

One and one-half pints water, two tablespoons malt vinegar, two tablespoons tarragon vinegar, four lemons (peel and juice), one-half pint sherry, small pieces carrot, turnip and onion, few drops essence of celery or some celery salt, one-half teaspoonful peppercorns, small bunch of herbs, whites and shells of four eggs, one and one-half ounces isinglass.

Wash the eggs, crush the shells, whip the whites half stiff, peel the lemons thinly, squeeze out the juice; put all the ingredients in a stewpan and whisk over the fire till nearly boiling. Let it boil till it reaches the top of the pan, remove the pan from the fire, stand it aside for ten minutes with the lid on, strain the jelly through a clean kitchen cloth or jelly bag into a warm basin; if not quite clear, strain it through again.

### Pear Salad.

Wipe, pare and cut pears into eights, lengthwise, then remove the seeds, leaving a neat hollow. Arrange on crisp lettuce leaves, garnish with ribbons of preserved red peppers and serve with French dressing.

### Spice Cake.

Half cupful molasses, quarter cupful sugar, one and one-half teaspoons butter, one and one-half teaspoons lard, one tablespoonful milk, one

## Varied Receipts

### Raspberry Cream.

One envelope minute gelatine, one cupful raspberry juice, one cupful sugar, one cupful cream.

Mix sugar and gelatine and dissolve in the hot raspberry juice. Set aside to cool until it begins to thicken. Whip the cream to a stiff froth, then beat into thickened gelatine mixture until very stiff. Turn into a wet mold and set in refrigerator until firm.

### Cherry Tapioca.

Four level tablespoontuls minute tapioca, one pint hot water, one pint ripe cooking cherries, one cupful sugar, one-half teaspoonful lemon juice.

Cook the minute tapioca in hot water for ten minutes. Stone the cherries and add them with sugar to the tapioca. Cook until fruit is tender. Let cool and pour into a glass dish. Beat the cream, add two tablespoontuls of sugar and the lemon juice. Decorate the top of tapioca with this whipped cream. Garnish with large ripe cherries.

### Tapioca Cream.

One quart hot milk, four level tablespoontuls granulated tapioca, one-eighth teaspoonful salt, two eggs, one-half cup sugar, one teaspoonful vanilla.

Cook hot milk, minute tapioca and salt together in double boiler for fifteen minutes, stirring frequently. Separate yolks from whites, keeping whites in refrigerator until ready for use. Beat yolks and sugar together. Add to the tapioca after it has cooked for fifteen minutes. Let all cook until it begins to thicken like a custard.

Remove from fire, pour into a dish and whip in the beaten whites of eggs until thoroughly blended. Add vanilla.

### Pineapple Tapioca.

One-half cupful minute tapioca, one cupful sugar, four cupfuls water, one cupful pineapple, one-eighth teaspoonful salt, currant jelly.

Boil the minute tapioca, salt, one-half the sugar and water together until clear. Remove from fire and add the pineapple grated or chopped with other half sugar. When sufficiently cold decorate the top of pudding with currant jelly, serve with sweetened whipped cream. Or if preferred the tapioca may be merely poured over the fruit. Canned pineapple may be used instead of fresh pineapple if preferred.

### Milk Sherbet.

One quart milk, half cupful lemon juice, two cupfuls sugar.

Dissolve sugar in the lemon juice, add milk. Strain and freeze.

### Fruit Sherbet.

One quart milk, two cupfuls sugar, half cupful pineapple juice, half cupful orange juice, quarter cupful lemon juice.

Dissolve sugar in milk, add fruit juice and strain. Freeze.

### Dutch Casserole.

Take one and a half pounds of lean round and cut in small pieces about two inches square. Grate one carrot. Cut up one onion fine. One-half cupful fine fresh white bread crumbs. One dessertspoonful tapioca. One small can green peas. One-half can tomatoes. One bay leaf broken into bits. A little thyme. Some salt. A little pepper. One cup of water.

Put two cups of milk into a saucepan with four tablespoontuls of sugar and one teaspoonful of vanilla essence; let the milk steep until it is

well. Put the meat in the casserole and pour the vegetables over it. Add the water, cover closely and cook in a very slow oven for five hours. This is a delicious dish if cooked as directed. If cooked too fast the meat will be tough.

### Cheese Toast.

**Pear Salad** **Spice Cake** **Tea**

Four pieces toast, two tablespoontuls butter, two tablespoontuls flour, quarter teaspoonful salt, speck paprika, one cupful milk, one-third cupful grated cheese.

Melt butter and remove from fire. Stir in flour and seasonings until smooth, then the milk. Replace on fire and boil for three minutes. Add grated cheese and stir until it is

melted. Pour over toast, sprinkle top with paprika and garnish with a sprig of parsley. Serve hot.

### Jardine Wants Ordinance Which Cannot Be Beaten

"You fix this up so that you can't beat it in court yourself," was the instruction given by City Commissioner Jardine to City Attorney Rine in connection with legal advertisement of improvement matters.

Mr. Jardine was in doubt as to the interpretation of the existing ordinances on the subject and he wanted this doubt cleared up by the legal department.

Mr. Rine doffed his coat, pulled up his sleeves and went at the task of preparing an ordinance he could not beat in court if he tried.

## Care for The Refrigerator

An insanitary refrigerator is dangerous because it means disease and, perhaps, worse. See that yours is clean and sweet.

Keep the door closed, otherwise the temperature rises and the ice melts rapidly.

If the box is kept clean it is not necessary to scald it out, but it is a wise precaution to do this occasionally. Remember that ice is more apt to dirty, so it is wise to wash the receptacle for the ice, that there be no leaves or anything collected there to decay or to clog the pipe. This pipe or the pan beneath should never be allowed to get slimy, as slime is a danger signal.

Once a week wash the walls, sides, shelves and every corner with cold water, borax and any sweet, pure soap; rinse with clear water and wipe dry. The shelves may be taken out and scalded, but must be chilled and wiped dry before they are returned.

If anything is spilled, wipe it up at once, and be sure each day that there are no refuse bits of food or berries lying about.

It is best to keep everything covered; it is imperative that milk and butter should always be covered, and, if possible, kept in a separate compartment.

Do not keep food too long, to spoil and sour, and thus upset the icebox.—Philadelphia Ledger.

## Culinary Hints

### Oatmeal Bread.

Put one cup of oatmeal into one pint of boiling milk with one small tablespoontul of butter. Let this stand one hour, then add one-half cup of sugar, one-half of a yeast cake dissolved in one-half cup of lukewarm water and one cup of flour. Let this stand over night. In the morning make it into two loaves. Put it into pans to rise (about two or three hours). Then bake in a moderate oven for three-quarters of an hour. This is an especially wholesome bread and a nice change from the wheat varieties.

### Cantaloupe with Raspberry Centers.

Cover the raspberries with powdered sugar and set away on ice until just before serving time. Fill each half cantaloupe with the glistening, sugared berries, and serve. Peaches cut in cubes and sweetened slightly in the same way may be used instead of the berries.

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### Vanilla Custard

By CONSTANCE CLARKE.

The dessert for summer must be specially suited to the season. During hot weather delicate sweets and frozen desserts of various kinds are sure to meet with favor. This delicious dessert is simply made by first preparing a vanilla custard, then pouring it into little custard cups. Decorate the top with whipped cream and a teaspoonful of grape jelly.

Put two cups of milk into a saucepan with four tablespoontuls of sugar and one teaspoonful of vanilla essence; let the milk steep until it is

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Per basket . . . . .	40¢		

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