

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

FRUIT PRESERVING SEASON NOW OPEN

Markets Flooded With Fruits and Garden Truck at Moderate Prices.

TOMATOES VERY PLENTIFUL

Now is the time to institute a program of preparedness for next winter's keen appetites.

The enterprising housewife can get a lot of good things on the Omaha markets now to convert into delicious things in jars and glasses for the winter's delectation.

Quinces have just made their appearance. Quinces are not things of beauty. But you know what quince jelly is, the kind that mother used to make and that mothers are making nowadays, too.

Grapes are plentiful, the purple kind that make such good jelly and the prices are very moderate. They will be even more plentiful in a week or two.

Tomatoes are in the heyday of their summer's existence and now is the time to put up catsup and tomato preserves.

Little Pickles Abundant. Little pickles for pickling are abundant as are also little onions for the same purpose.

Cooking apples are coming in in goodly quantities, especially after the gloomy prediction that they would be very scarce this year. Crab apples are also plentiful, for making apple jelly.

There is no sign of any decrease in the visible supply of watermelons and cantaloupes and the prices remain low and the quality delicious.

Summer squash of several varieties are on the market.

Pears are plentiful, but peaches are not very abundant.

Egg plant, cauliflower, red and white cabbage, cucumbers, new sweet potatoes, wild plums are among the good things in the markets.

Household Suggestions

To make a good furniture polish scrape two ounces of beeswax into a pot or jar, add as much spirits of turpentine as will moisten the whole, and the eighth part of an ounce of resin. Dissolve all this to the consistency of paste and add as much Indian red as will deepen the color to a dark mahogany. Stir all well together.

To wash brushes and combs, put a teaspoonful of ammonia into a basin of hot water and dip the brush up and down in it, letting the comb remain in the water for a few minutes. Afterward rinse in cold water.

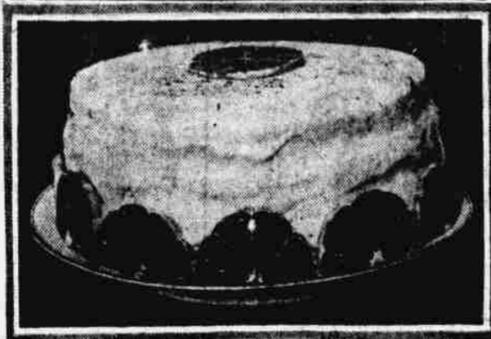
If new enamel pans are placed in a pan of water and allowed to come to the boil and then cool, they will be found to last much longer without burning or cracking.

Always rinse black stockings in blue water, and they will keep a good color right on to the end.

Before cleaning knives on a knife-board, damp them slightly. They clean more quickly and gain a better polish.

TODAY'S DAINTIEST DISH

COOKERY IS BECOME A NOBLE SCIENCE



Orange Cream Layer Cake

By CONSTANCE CLARKE.

It is at this season of the year that the mind of the thoughtful housewife turns toward the cake box, and the question of how to find something that will be both good and unusual. This is a delicious cake.

Take one cup of butter, work it to a creamy consistency with two cups of powdered sugar, after which add by degrees three cups of sifted flour, one-half cup of sweet milk and the whites of eight eggs beaten to a stiff froth. After working the mixture for fifteen minutes, add two tablespoonfuls of baking powder and one of almond flavoring. Bake in layer cake pans, fill with orange filling, and spread with orange glaze.

Filling—Put one spoonful of cornstarch in two tablespoonfuls of water and, when it is dissolved, add the beaten yolk of one egg and stir until

smooth. Place the juice of two oranges and the grated rind of one of them with one tablespoonful of water on the fire, and when the liquid boils add the egg mixture. Cook for three minutes, add the slightly beaten whites of the egg just before taking the filling from the fire, and cool partly before using.

Orange Glaze—Put the finely chopped peel of an orange into a stew-pan, and pour over it two tablespoonfuls of boiling water, cover the pan and let the contents remain till cool; then add the juice of the orange and strain through a piece of muslin. Take one and a half cups of icing sugar, and mix with it three tablespoonfuls and a half of the liquor prepared as above; stir over a fire until it is warm, and then use. Decorate the cake with fresh orange slices.

Suggestions for Cake Bakers

The following recipes may be of use for cakes to serve, as they are all simple to make and not very expensive:

One-quarter pound flour, one heaping teaspoonful baking powder, two eggs, two ounces icing sugar, three ounces butter, two ounces powdered sugar, two small lemons.

Grate the rind of one lemon and squeeze the juice; cream the butter and the powdered sugar and then add the eggs one at a time and beat well for ten minutes. Then stir in the flour, lemon rind and juice and lastly the baking powder; bake in a lined round tin for about an hour. Do not have the oven too hot. When cold, ice with the following: Squeeze and strain the juice of the second lemon and mix with the icing sugar to a moist paste. If not moist enough add a few drops of water. Spread

over the sides and top of the cake and leave to dry.

Seed Cakes.

Three-quarters pound butter, one and a half pounds of flour, half pound sugar, two eggs, a little milk, half ounce of caraway seeds.

Rub the butter into the flour, add the sugar and seeds and mix all with the well beaten eggs and the milk. Form into rock-shaped cakes and bake in a quick oven.

Almond Sticks.

One-half pound of powdered sugar, three ounces of flour, three ounces of ground almonds, two whites of eggs.

Whisk the whites of the eggs to a solid froth, add the sugar, then the flour and almonds. Roll into sticks and bake in rather a slow oven till crisp. A few drops of almond essence will improve the flavor.

Chocolate Hearts.

Two ounces of butter, two ounces of cornstarch, two ounces of grated chocolate, a tablespoonful of milk, two eggs, one-quarter tablespoonful of baking powder, three ounces of powdered sugar.

Cream the butter and sugar together, beat in the eggs, next add the

chocolate, cornstarch, baking powder and sufficient milk to make a thick batter (rather over a tablespoonful may be required).

Have ready twelve little heart-shaped tins, well greased. Divide the mixture between them and bake for half an hour in a moderate oven.

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Porterhouse Steak, lb.	16 1/2¢
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Young Veal Chops, lb.	14 1/2¢
Porterhouse Steak, lb.	16 1/2¢
Spare Ribs, lb.	9 1/2¢
Ex. Lean Reg. Hams, lb.	15 1/2¢
Sugar Cured Hams, lb.	11 1/2¢
Ex. Lean Breakfast Bacon, per lb.	17 1/2¢
Sugar Cured Bacon, lb.	15 1/2¢

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