

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

## Popular Squash Makes Its Appearance on Local Market

Squash, regular, big, rough-skinned, has made its debut among the younger set in the vegetable market of Omaha. Squash is one of the most popular members of the late vegetable family. It is good for squash pie, squash pudding and other squash dishes.

Grapes are in their glory. There are the white and cerise-colored sweet grapes from sunny California. And there are the purple grapes that come in baskets and are the delicious products of our own vines and climate. All the grapes are very low in price now.

Speaking of fruit, the first of the new crop of grape fruit has arrived from California. They are the young grape fruit with the smooth, velvety skin of youth, quite in contrast with the few old-crop grape fruit left in the market with their rusty skins. Plums are also plentiful, both the

wild ones and the tame ones.

Apples are here by the bushel and the crop is going to be bigger than the pessimistic market men predicted earlier in the season. But even at that, it won't be the usual or average crop.

Watermelons and canteloupes are as plentiful as ever. Canteloupes are being sold by the basket at a rate of around 30 cents a dozen for small ones. They are extremely sweet and juicy.

Cucumbers are abundant, the little ones for pickling particularly so. So are little onions for pickling. Bigger onions, both new and old, are plentiful.

Cabbage, both white and red, is coming right ahead. Great big green peppers are here and they're first quality.

Egg plant, summer squash, sweet corn, beets, turnips and other green groceries are also abundant.

## Old Fashion Fruit Butters

**Pear Butter.**  
Wash the pears and, without peeling them, boil them until they fall to pieces; then run them through a colander to remove the seed and cores. Place the pulp in a stone crock, add half as much sugar as there is pulp, and if desired add spices sparingly. Cook the mixture sparingly until it becomes moxh and thick, stirring carefully to prevent burning or cooking it in a slow oven.

**Peach Butter.**  
Wash the peaches and remove the fuzz by wiping each with a damp cloth; but do not peel the peaches. Place them in a granite kettle, add a little water and stew until they are very tender. Remove the peaches and run them through a fruit press or colander to remove the pits and skins. Put the pulp into a clean preserving kettle and sweeten it to suit the taste.

**Crab Apple Butter.**  
Crab apple butter is slightly inferior to cider apple butter, but as crab apples are nearly always abundant and cheap, it makes a welcome substitute in some years. Wash the crabs well,

cut them up without peeling or coring them, place them in a granite kettle, add enough water almost to cover them and boil them slowly until they fall to pieces. Then press the crabs through a granite colander. Add the pulp to the water in which the crabs were cooked and allow it to simmer until it is thick. Add enough sugar to sweeten the butter, and, if desired, a little spice. Continue the boiling with constant stirring until the butter is perfectly smooth and of the right consistency; or if preferred the cooking may be done in a stone crock in a slow oven.

**Judge Cooley Arrived in Omaha Half Century Ago**  
Fifty years ago the family of Judge J. S. Cooley arrived in Omaha and proceeded to Plattsmouth, Neb., where they settled. Judge Cooley was invited to speak at the homecoming celebration being held in that city.

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## Cider Apple Butter.

Use sweet cider of good quality and apples that cook easily. Boil the cider down one-half. Wash, peel, quarter and core the apples, carefully cutting out all decayed spots. Boil together equal quantities of apples and boiled down cider. Boil the apples rapidly until they become so tender as to be mushy; otherwise they will sink to the bottom and scorch. Continue the cooking more slowly. If the quantity is small, run the apples through the colander, place the pulp in a stone crock and cook it in a slow oven, stirring it at intervals of fifteen minutes; otherwise stir it constantly from this time to prevent it scorching and to make it smooth. If the butter is not smooth when it has the right consistency, add a little cider and continue the boiling and stirring. Add sugar at any time if butter is not sweet enough to suit the taste.

into a bowl, adding the baking powder with the flour. Mix well. Beat the eggs until light and add the milk, which has been slightly warmed. Then add the melted lard to the milk. Add the wet ingredients to the dry, stirring constantly. Toss onto a floured board and roll to one-quarter inch thickness. Cut and fry in deep fat.

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Home Dressed Spring Chickens, lb. 23c	Diamond C. Soap, 10 bars 25c
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Choice Steer Shoulder Roast, lb. 12 1/2c	Oyster or Soda Crackers, lb. 7 1/2c
Choice Steer Shoulder Steak, 2 lbs. 25c	Fresh Crisp Ginger Snaps, 4 lbs. 25c
Choice Steer Bulling Beef, lb. 17 1/2c	Extra Fancy Cauliflower, lb. 15c
Extra Lean Pork Chops, lb. 17 1/2c	Extra Fancy Peas, 2 lbs. 35c
Extra Lean Pork Steak, lb. 18c	Extra Fancy Large Heads Lettuce, per head, at 15c
Young Veal or Mutton Steak, 2 lbs. 35c	Extra Fancy Looking Apples, peck, 35c

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No. 1 Pails Pure Lard 45c  
No. 2 Pails Pure Lard 40c  
No. 10 Pails Pure Lard 31.50  
No. 20 Pails Pure Lard 33.00  
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Just received 20,000 pounds live spring chickens—will dress to your order. On sale Saturday.

Pig Pork Loins, fresh, not frozen 15 1/2c	Spare Ribs, lb. 14 1/2c
Pig Pork Chops, per lb. 17 1/2c	Extra Lean Regular Hams, lb. 16 1/2c
No. 1 Rib Roast of Beef 14 1/2c	Sugar Cured Hams, lb. 12 1/2c
Pig Pork Roast, lb. 14 1/2c	Extra Lean Breakfast Bacon, lb. 18 1/2c
Choice Forequarters Lamb, lb. 9 1/2c	Sugar Cured Bacon, lb. 16 1/2c
Hindquarters Lamb, lb. 14 1/2c	Young Veal Roast, lb. 11 1/2c
Pig Pork Butts, lb. 18 1/2c	Young Veal Chops, lb. 14 1/2c
Steer Pot Roast, lb. 10 1/2c	Porterhouse Steak, per lb. 15 1/2c
Young Veal Roast, lb. 11 1/2c	Spare Ribs, lb. 14 1/2c

**EMPRESS MARKET** 113 South 16th Street  
Opposite Woolworth's 5c and 10c Store. Phone Doug. 2307

**1916 Milk-fed Spring Chickens, lb. 19 1/2c**  
Just received 17,000 pounds of live spring chickens, which we will dress to your order. On sale Saturday.

Pig Pork Chops, per lb. 17 1/2c	Spare Ribs, lb. 14 1/2c
Pig Pork Loins, fresh, not frozen 15 1/2c	Extra Lean Regular Hams, lb. 16 1/2c
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**SPECIALS**  
8 to 9 P. M.—C. P. Lard, 3-lb. can. 35c  
9 to 10 P. M.—Lamb Chops, per lb. 7 1/2c

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**Doughnut Recipe**  
All measurements are level.  
One quart flour.  
Three teaspoons baking powder.  
One and one-fourth cup sugar.  
One-half teaspoon cinnamon.  
One-half teaspoon salt.  
One-fourth cup Simon Pure Leaf Lard.  
Two eggs.  
One cup milk.  
One-half teaspoon vanilla.  
Method: Put the dry ingredients

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