

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

Popular Squash Makes Its Appearance on Local Market

Squash, regular, big, rough-skinned squash, 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;

boil it until it is very thick and of a rich color. Constant stirring is necessary to prevent scorching. It is not necessary to add spices of any kind.

Muskmelon Butter.

Select well ripened muskmelons, slice them, and remove the rinds, seeds, and soft parts. Place the melon in a preserving kettle with a little water and boil it until it is tender. Press it through a colander and measure the pulp. For each quart of pulp add half a cup of sugar, the juice of half a lemon, and a very little cinnamon. Continue to boil the butter until it has the consistency of apple butter.

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.

Ask for and Get
SKINNER'S
THE HIGHEST QUALITY
SPAGHETTI
35 Page Recipe Book Free
SKINNER MFG. CO. OMAHA, U.S.A.
LARGEST SPAGHETTI FACTORY IN AMERICA

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.

TRADE AT THE WASHINGTON MARKET

Where Quality is High and Prices Are Low

CALL TYLER 470 AND LEAVE YOUR ORDER.

Home Dressed Spring Chickens, lb. 23c	Diamond C. Soap, 10 bars 25c
Choice Steer Prime Rib Roast, lb. 15c	All brands Creamery Butter, lb. 34c
Choice Steer Shoulder Roast, lb. 12 1/2c	Oyster or Soda Crackers, lb. 7 1/2c
Choice Steer Bullock Steak, 2 lbs. 25c	Fresh Crisp Ginger Snaps, 4 lbs. 25c
Choice Steer Roast, 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

SPECIALS FOR SATURDAY

IN PURE LARD

No. 2 Pails Pure Lard 45c	Extra Fancy Looking Apples, three for 35c
No. 5 Pails Pure Lard 41.50	Extra Fancy Looking Apples, two for 35c
No. 10 Pails Pure Lard 33.00	Extra Fancy Freestone Peaches, per crate, at 1.15
No. 40 Cans Pure Lard 16.50	Large Grape Fruit, each 10c

GROCERIES

Pure Cane Granulated Sugar, 14 lbs. for \$1.00

THE WASHINGTON MARKET

The Most Sanitary and Up-to-Date Market in the West. 1407 Douglas Street.

1916 Milk-fed Spring Chickens, lb. 19 1/2c

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. 10 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. 10 1/2c

EMPRESS MARKET

113 South 16th Street Phone Doug. 2307

Opposite Woolworth's 5c and 10c Store.

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

SPECIALS

8 to 9 P. M.—C. P. Lard, 3-lb. can. 35c
8 to 10 P. M.—Lamb Chops, per lb. 7 1/2c

Phone Douglas 2733
1610 HARNEY STREET
New Rapid Delivery System.



For Goodness Sake use KG BAKING POWDER

Purity First

It will never disappoint you—try it if you like good things to eat.

25 Ounces for 25¢

More than a pound and a half for a quarter.

Armour's Grape Juice

100% Pure

Armour's Grape Juice carries the famous Oval Label—Armour's guarantee of absolute purity. This is nature's own beverage, undiluted, unfermented and unsweetened save for the natural sugar of the grape. Perfect clarification by the exclusive Armour process.

Grape Juice is the great summer drink for all. No other beverage has so large a variety of uses. Armour's, because of its purity, is the ideal drink for children, invalids and old people as well as for the strong and vigorous.

Order Armour's in the Family Case of six one-pint bottles.

ARMOUR & COMPANY 303
Sole Distributors, 1818 and Jones Sts., Phone D. 1955, Omaha, Neb.; W. L. Wilkinson, 2914 and Q. Tel. No. 1740.

Sold By Oval Label Stores

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

PURE MILK

"CERTIFIED" For the Homes of Omaha.

To the People Who Want Better Milk

More than 75 well-fed, contented Ayrshire and Jersey cows are now producing rich, creamy, wholesome milk on the Loveland Farms under sanitary conditions such as permit of "certification." This milk has always been sold at wholesale to large customers like the railroad dining cars, etc., but from now on it will be available for delivery to the homes of Omaha.

A Free Sample Bottle will be left at your home if you telephone us. Our dairy is open to Public Inspection.

Phone Walnut 2522
Loveland Farms Dairy
A. A. MARTIN & SON, PROPS.

16 POUNDS SUGAR, \$1

Best Cane Granulated.

3 lbs. best Coffee \$1.00
Coffee Special, lb. 30c
Tea for 1c, per lb. 50c to 60c
Sugar sold with \$1.00 order of other goods.

MOYUNE TEA CO.,
406 N. 16th St., Phone Doug. 2446.



"That's the Milk I Want"

THE first time you try Cottage Milk, you'll say, "That's the milk I want." And you'll say it of every can of Cottage Milk you use after that.

Cottage Milk is uniformly good—never varies. It is always rich, clean, pure and fine-flavored. That is why you can use it wherever you use fresh milk and be sure of delicious results.

There's so much difference in milks you can't afford to take chances—can't afford to get questionable purity, inferior flavor, or richness below the Cottage standard when the price is the same.

Cottage Milk is more than twice as rich as fresh milk—some of the moisture is taken out by evaporation but all of the valuable butter fats and food solids are retained. Every drop is from inspected cows. Every step in the process of condensing is rigidly safeguarded. Scrupulous cleanliness prevails. Cottage Milk comes to you sealed and sterilized so there isn't the slightest possibility of contamination.

Cottage MILK

No matter what milk you have tried—no matter what milk you now use—no matter how well satisfied you are—try a can of Cottage Milk today. We know you'll prefer it. Thousands have had this experience.

We spare neither expense nor pains to make Cottage Milk the finest evaporated milk. That's why women in towns where Cottage Milk is made use more Cottage Milk than bottled milk. They know. Take their judgment on the milk question.

Ask for Cottage Milk by name. Don't just say evaporated milk to your grocer. Don't be satisfied with ordinary milk.

use more Cottage Milk than bottled milk. They know. Take their judgment on the milk question.



REMEMBER—Cottage Milk is more than merely evaporated milk. It is rich, clean and fine flavored. It is safe milk—evaporated milk at its best. It is impossible to produce better. Don't let another day pass without knowing how good evaporated milk can be. Get Cottage Milk and use it wherever you use fresh milk or cream. You'll like Cottage Milk better and it will save you money.

Ask your grocer for Cottage Milk—5 and 10c cans.
AMERICAN MILK COMPANY
Chicago

