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



More Money for Christmas Cheer
For Those Who Take Advantage of the Hundreds of Every Day Lower Price Savings at

THE BASKET STORES

THE BASKET STORES

Home Economics Department Edited by Irma H. Gross - Domestic Science Department Central High School . . . Central High School . .

Christmas Dinner

In planning the Christmas dinner we no longer are satisfied to put together a group of the richest dishes the cook book and experience furnish,

DATE PUDDING.

Pineapple Cheese Salad-Place a

any desired dressing.

Neapolitan Baskets—Bake sponge cake in gem pans, cool, and remove centers. Fill with whipped cream, flavored with cooled melted chocolate. Garnish with candied cherries and angelica and insert strips of angelica to represent handles. Place a small sprig of holly at the side of the plate.

SPAGHETT

CANNED PRUITS, ETC...

Princess sliesd Pineapples, fineat quality, size 2 car, 15c; 3 for ...

Praches, Eastern-mark in heavy syrup, and the same an

Readers are cordially invited to ask Miss Gross any questions about household economy upon which she may possibly give helpful advice; they are also invited to give suggestions from their experience that may be helpful to others meeting the same problems.

Fineappie Cheese Balad—Place a slice of pineapple on a lettice leaf, sprinkle over it cottage cheese rub-bed through a strainer, Garnish with a cherry in the center. Serve with any desired dressing.

Rabbit a is maryiand—Dress, clean and cut up two rabbits. (Four eight people). Sprinkle with salt and pepper, dip in fleur, egg and bread crumbs, place in a well greased dripping pan, and bake forty minutes in a hot oven. Baste after first five minutes of cooking with one-third cup

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melted butter or drippings. Arrange on platter and pour over two cups of gravy or cream sauce made from the fat in the pan.

Mix thoroughly and turn into a buttered pudding mold. Steam two and one-half hours. Serve with hard

HABD SAUCE.

1-3 cup butter.
1 cup powderd sugar.
1-1 teaspoonful lemon extract.
2-3 teaspoonful vanilla. Cream the butter, add sugar gradu-ally, and flavoring. Keep very cold until time of serving.

Candy Making III.

Hard Crack Candies.

The hard crack is the stage at which the candy tested becomes hard and brittle, 290 degrees F.

After the hard crack stage is passed the syrup gradually changes color, becoming first light yellow, deep yellow, brown and finally a deep red. These represent the different stages of caramelization, 300 to 350 degrees F.

platter. When the syrup becomes too thick reheat, repeating the work. If necessary reheat the second time. Work carefully but quickly. Avoid (All measures are level unless otherwise specified.) Work carefully but quickly. Avoid discoloring the syrup by too much reheating. Remove the glace fruit from the platter as soon as hard sauce or jelly to be served with the

THE BUFFALO IS HERE—SEE HIM AT THE PUBLIC MARKET
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THE WASHINGTON MARKET

Stir till the sugar dissolves, then boil without stirring till the syrup becomes a light yellow color, 300 degrees F. Add lemon juice. Pour in a thin layer into an oiled pan and cut into small squares as soon as it is sufficiently cool. The pan must ben well oiled or the candy will stick.

PEANUT BRITTLE.

1 cup shelled and chapped peanuts (About I quart unshelled.)
Put the sugar into a smooth flying pan and stir with the bowl of the spoon till melted, keeping the spoon flat. Remove immediately from fire and stir in the nuts. When it begins to stiffen pour upon the oiled bottom on an inverted pan, shape with knives and cut into small squares.

PARISIAN SWEETS.
I beaut figs.
Lemon jules.

Run dates, figs and nuts through a fine knife of the food chopper. Mix with lemon juice to bind and flavor. Roll on a sugared board to one-quarter inch thickness, then cut with a small cooky cutter or into squares with a knife. Roll each piece in sugar.

with a knife. Roll each piece in sugar.

Candied Orange Peel.

Cut the orange peel into strips oneeighth inch wide and of as even
length as possible. Put into a saucepan cover with cold water and oil platters. Boil the sugar and
water for a few minutes, add the
vinegar, or cream of tartar and boil
to hard crack stage. Place the
saucepan in a pan of boiling water
and begin to dip fruit, using a fork
or a chocolate dipper of a new hatpin. Drain as free as possible from
the syrup and drop upon an oiled
platter. When the syrup becomes
too thick reheat, repeating the work.
If necessary reheat the second size.

Work

Work

Work

Work

Work

Work

Work

Work

With a knife. Roll each piece in sugar.

Candied Orange Peel.

Cut the orange peel into strips oneeighth inch wide and of as even
length as possible. Put into a saucepan cover with cold water and bring
slowly to boiling point. Drain, add
fresh water, bring to boiling point
again and repeat the process four
of two cups of sugar to one cup of
water. Place the cooked orange peel
in this and simmer slowly until the
syrup is almost entirely absorbed.
Cool and roll the strips in granulated
sugar. The same process can be employed with lemon rind or grapefruit
rind.

Candied Orange Peel.

Cut the orange peel into strips oneeighth inch wide and of as even
length as possible. Put into a saucepan cover with cold water and bring
slowly to boiling point. Drain, add
fresh water, bring to boiling point the same repeat the process four
times. Make a syrup, using proportion
of two cups of sugar to one cup of
water. Place the cooked orange peel
in this and simmer slowly until the
syrup is almost entirely absorbed.
Cool and roll the strips in granulated
sugar. The same process can be employed with lemon rind or grapefruit
rind.

Cranberries for Charica

Mail orders promptly attended to.

and keep in a cool place. Nuts, stoned raisins, candied cherries and candied pineapples, figs cut in small pieces, are most suitable for glacing White grapes and orange sections are delicious, but must be used immediately.

LEMON BABLEY CANDY.

2 **Up* **SUBA*** | cup water.

1 teaspoonful lensin judes.

Stir till the sugar dissolves them.

means so limited. Cakes, puddings and ices are among the many ways in which they may be prepared, or the berries may be candied and used as candied cherries.

Cranberries are obtainable in the stores most of the winter, but if one wishes to buy in quantities, they may be kept through the winter under water. Place them in a tub or keg of water in the cellar. The water should be thrown out.

Here are some cranberry recipes:

Cranberry Salad.

Select large, perfect berries; wash and drain. Chop some young, green onions and some green peppers and mix with the cranberries. Serve very cold with French dressing or mayon-

STEAMED CHANBERRY PUDDING.

1 to cupfuls cranberries.
2 eggs.
1 to temporatule softs.
1 to cupfuls; milk.

the cupfuls; milk
the same of tartar.
Pinch of sait
the cupful mastr
the fore and wash the cranberries.
Beat the eggs until light; add milk in
which soda has been dissolved. Sift
cream of tartar, sait and sugar with
the flow; add cranberries and eggs the flour; add cranberries and egg and milk mixture. Turn into a greased

and milk mixture. Turn into a greased mold and cover with greased paper. Steam one and one-half to two hours. Serve with a sweet pudding sauce.

CRANDERBY MERINGUE PIF.

1 cupful water
1 cupful water
2 egg wiltes
2 tablespoonful powdered sugar

Stew the berries in the water and stew the berries in the water and when soft add the sugar. Bake an undercrust and when cool fill with the stewed cranberries. Make a meringue of the egg whites and powdered sugar, spread it on the pie and brown in the oven.

BAKED CRANBERRIES.

Lise equal quantities of cranberries

BAKED CHANBERRIES.

Use equal quantities of cranberries and sugar. Wash and drain the berries and pick over carefully. Put one tablespoonful of water in the bottom of a gallon stone jar. Then add alternate layers of cranberries and sugar, having sugar on top. Coveron top. Cover tightly and bake for about two hours in a very slow oven, If kept in a dry, cool place, these preserves will keep for a long time.

FROZEN CHANBERRY PUDDING.

rupral candled orange seel, chopped fine, a seg whites
Pick over, wash and drain cranberries. Bring water to boiling point, add cranberries, cover and let simmer until tender. Strain, put back over the fire and add sugar, stirring until dissolved. Let cool and add orange juice and peel. Then fold in the stiffly beaten egg whites. Fill a mold so that it overflows with the mixture, cover with buttered paper, fasten the cover on securely and pack in ice and salt for three or four hours, using one part salt to two parts ice.

CRANBERRY SHORTCAKE.

2 cupfuls sitted finur 4 teaspoonfuls baking powder Pinch uf natt 14 cupful sugar 5 cupful shortening

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8 cuptul shortening

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large, firm berries and make tiny slits about an eighth of an

Use large, firm berries and make three tiny slits about an eighth of an inch long in each one with the points of a penknife, to allow the syrup to penetrate the interior of the berry. Boil the sugar and water together until it forms a thin syrup, let cool and add the berries. Use a vessel large enough so that all the berries may float ou the surface of the syrup. Bring slowly to the boiling point. As soon as the syrup boils remove the kettle from the fire and let it stand overnight. Next day drain the syrup from the berries and boil it down until reduced one half. Put berries into this and heat slowly. Boil gently three or four minutes and then allow it to stand two hours or more. Then boil gently for five minutes. A smaller vessel may be needed for this last boiling. Let stand several four is to ling. Let stand several hours or until the next day. Drain off the syrup and spread the berries out on waxed paper until the surface dries. They resemble candied cherries and may be used in the same manner.

CRANBERRY MUPPINS.

i cupful cupar.

1 egg.

2 2 1 rupfuls sifted flour.

1 teaspoonful baking powder.

1 cupful cranborries, aprinkled with 2 tablemoosfuls sugar.

Cream butter, add sugar, well-beaten egg, milk and then flour mixed and sifted with the salt and baking powder. Add berries, drop into greased mufin tins and bake.—Mothers Magazine.

Temple Israel Children

Will Celebrate Sunday

Children of the Sunday school of Temple Israel will hold their annual celebration of Channukkah, the Feast of the Lights, at Temple Israel at 2:30 Sunday afternoon. Religious services and the kindling of the eight lights will be followed by an entertainment. The program for the entertainment is as follows:

Orchestra selection.

Temple Israel Orchestra Plane and Beatrice Resentital Violine solo Son Harding Recitation Sara Reva Styder Plane solo Mirlam Morber Violin duet

.... Siegul Statem



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