

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

Vegetables and Fruits Of the Best Are Now Here

All kinds of "vegetables," as Frank Tinney says, are on the Omaha markets in abundance though this is the depth of winter. Both the old ones from last fall and the new ones that are from the coming spring, which has already arrived in the southland, are here.

New beets, carrots and turnips are selling at 4 cents a bunch, while the old ones are 2 1/2 cents a pound. Cabbage is 5 cents a pound and red cabbage is 7 1/2 cents a pound. Very fine cauliflower is on hand at 12 1/2 cents a pound. Celery costs 10 cents a bunch and upward. "Soup bunches,"

made up of various kinds of vegetables for use in soup, can be had at three bunches for a dime.

Tomatoes are in the market at 20 cents and more a pound. Radishes and lettuce and head lettuce and new onions are here in great abundance and at little prices.

Grape fruit was never finer. Great big balls of juice, some of them of tremendous size, they are. And the biggest cost only 10 cents, while the smaller specimens come as low as 5 cents.

Highland navel oranges are of very fine quality, juicy and sweet, at 15 cents to 45 cents a dozen.

You can get apples of the finest kind, each one perfect, at prices that are not high, considering the quality. Jonathan, Rome Beauties and Baldwins cost only \$1.85 a box and Spitzenberg and Arkansas Blacks are priced around \$2.65 a box.

If you want imported cheeses, you will just have to "wait" for you can't get them for love or money. It's the war, you know. Swiss, Limburger, roquefort, all have disappeared from the market.

But you can have many kinds of domestic cheese. Cream cheese sells around 30 cents a pound and brick cheese 40 cents a pound and the kind that comes in jars and tin foil packages from 10 to 25 cents per package.

Inexpensive Fish Dishes

The tasty and expensive foreign dishes one finds so enjoyable at the finest hotels are very often quite simple, every day dishes, made new by a splendid sauce.

The Italian chef makes this splendid sauce for the economical cod. Fish is very cheap in Italy, and the least expensive of fish is cod. We Americans are fond of creamed codfish. This dish is improved in flavor, and reduced in cost, if the white sauce is made with Italian fat.

One Italian chef cuts the salted cod into inch cubes, removing bones and skin. He then freshens it by putting cod over the fire covered with cold water and allowing it to come to a boil. After draining he dredges fish with flour and sautes it in pure lard until a light brown. It is then ready to add the sauce.

Tomato Sauce—Brown a small onion, lard; add four tablespoons of pure lard, add four tablespoons tomato puree, a shredded green pepper, and salt and pepper to taste. Add water as the sauce thickens. Then add chopped parsley and the codfish. Cover and let simmer ten minutes.

Cheese for Variety—Baked haddock is improved in taste according to Italian cookery by the addition of grated cheese just before serving. Try it! It may be just the touch your family will like.

Use the Left-Overs—Some day when the larder shows a left-over of cooked white fish and some cold boiled rice, try combining it in this fashion: Free the fish from skin and bones and flake it. Put a tablespoon of butter in a saucepan, when melted add the rice and then the fish. Pour over this a white sauce containing chopped-up white or two hard-boiled eggs. When this is thoroughly heated sprinkle over it finely chopped pickled beets. Serve hot.

For the Epileptic—Canned salmon when packed with a rich red oil is very high in food value. The best quality salmon is considered the best in flavor and highest in nutritive value. This scarcely needs any "dressing up" and is delicious served just as it comes from the can with a dash of sliced lemon. The sauce served for cod may be used with salmon for variety. An leftover fish may be used on a quadruple with rice, macaroni or bread crumbs for a luncheon or dinner dish.

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

Doughs and Batters

If one travels far enough back in history, one can find our early ancestors baking the first cakes in a very crude way indeed. The primitive cook mixed a little ground grain with water, then baked the compound on a heated stone. Kath, a different picture, that, from the ultramodern cook in her altmodern kitchen making an angelfood or some other delicate combination as far more civilized than the stone-baked cake as the modern cook is from her early predecessor. Yet the angelfood is but the logical evolution of the complex from the simple beginning.

All of our doughs and batters, however, are not so far removed from the early type. The foundation of our simplest batters is flour and liquid with the addition of salt, and usually egg, shortening and baking powder. The baking powder may be omitted in the very thinnest batters, for in them the steam will accomplish the leavening.

POPOVERS.

Sift the flour before measuring, as in all recipes, then mix and sift flour and salt. Beat eggs slightly, add milk to them, then combine liquid and dry mixtures by pouring liquid slowly into dry. This method is identical for all simple batters. If sugar is used, it is sifted with the flour, and shortening is melted and added at the end. None of these batters are improved by continued beating, though they must of course be beaten until smooth.

Baking of popovers. Pour batter into heated iron gem pans greased. Brown custard cups may be used, or even ordinary muffin tins. With muffin tins it is not absolutely necessary to heat first. Bake in a very hot oven for 15 minutes, then continue baking in a more moderate heat for 30 minutes more. The pans should not be more than two-thirds full.

Popovers may be used as a hot bread at breakfast or luncheon, or they make an excellent substitute for cream puff shells to be used as dessert. The popover, which is hollow, may be filled with whipped cream, or custard filling, or it may be served with a sauce.

LEMON SAUCE.
1/2 c. sugar, 2 T. butter, 1/2 c. water, 1 T. lemon juice.
Make a syrup by boiling sugar and water 8 minutes; remove from fire; add butter and lemon juice.

COVER BATTER.
1/2 c. milk, 1 egg, 1/2 c. flour, 1 T. butter, 1/2 T. salt.
Mix as popover batter, adding melted butter at the end.

Fruit Fritters—Dip rings of pineapple or of core and pared apple, or pieces of any desired fruit, into the batter. Fry in deep fat heated until a cube of bread will brown in sixty seconds in it. Drain fritters on crushed brown paper, and dust with powdered sugar. Serve as a dessert.

Vegetable Fritters—Pieces of cooked vegetable, such as cauliflower, may be dipped in batter and fried as above.

Corn Fritters—Make a stiffer

Co-Operation.

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.

dough, using 1 1/2 c. flour, and add 1 c. corn drained.

Fritters may be cooked in a frying pan on top of the stove, but are less delicate and less digestible than when fried in deep fat.

To make a specially light fritter add 1 T. baking powder, and beat yolk and white of egg separately, folding in egg white at the end.

Griddle Cakes.
The cover batter is but a step removed in thickness from the popover batter. Next come griddle cakes, the delight of the American breakfast table. If griddle cakes were only as digestible as they are popular they would be a splendid article of diet. The difficulty lies in their texture, they are too pasty to induce thorough mastication, and we make them still more pasty by serving with butter and syrup. A pasty mass is difficult for the digestive juices to penetrate.

However, since we will eat griddle cakes, we may as well make them properly—we never have them greasiness in the baking. An aluminum griddle is most satisfactory, because it requires no greasing. Other griddles should be greased with a bit of suet on the end of a fork.

SOFT MILK GRIDDLE CAKES.
1/2 c. flour, 1/2 c. milk, 1 T. sugar, 1/2 T. salt, 1/2 T. melted butter, 1/2 T. baking powder, 1/2 T. salt.
Mix as popover batter. Bake on a heated griddle, turning the cakes when bubbles appear on the top.

SWEET MILK GRIDDLE CAKES.
1/2 c. flour, 1/2 c. milk, 1 T. sugar, 1/2 T. salt, 1/2 T. melted butter, 1/2 T. baking powder, 1/2 T. salt.
Proceed as above.

GRAHAM GRIDDLE CAKES.
1/2 c. bread flour and 1/2 c. graham flour, 1/2 c. milk, 1 T. sugar, 1/2 T. salt, 1/2 T. melted butter, 1/2 T. baking powder, 1/2 T. salt.
Mix rice with sifted dry ingredients. Proceed as above.

RICE GRIDDLE CAKES.
1/2 c. flour, 1/2 c. cold cooked rice, 1/2 c. cup milk, 1/2 T. baking powder, 1/2 T. salt, 1/2 T. melted butter.
Mix rice with sifted dry ingredients. Proceed as above.

CORN GRIDDLE CAKES.
1/2 c. flour, 1/2 c. cornmeal, 1/2 c. milk, 1/2 T. salt, 1/2 T. melted butter, 1/2 T. baking powder, 1/2 T. salt.
Add meal to boiling water and boil five minutes; turn into bowl, add milk, then egg; add to sifted dry ingredients; add butter. Bake as above.

Sausages for Winter Days
A few years ago one took his life in his hands when eating sausage purchased from the corner butcher. Spoiled meat frequently was used in its preparation, a large quantity of spice and seasoning being added to hide the taste, and various adulterants were used. A red coloring matter, or fuchsin, was used to color up the poorer meat, and thus increase the

profit, and borax and salicylic acid were used to prevent decomposition.

But now the government inspection of packing houses is so rigid that it is impossible for the manufacturers to indulge in such practices, and the majority of sausages on the market are wholesome and made under sanitary conditions.

But if the housewife prefers to make her own sausage she can do so easily. For pork sausage use only clean, fresh pork and take care that it is not too fat, or the sausage will be greasy. Use about three parts of the lean to one part of fat. Cut the meat in small pieces and mix fat and lean together. Then the seasonings, which have been dried and pulverized, are sprinkled over the meat and it is run through a meat chopper. Sometimes it may be necessary to run it through twice. The amount of seasoning depends upon individual taste, but one ounce of fine salt, one-half ounce of ground black pepper and one-half ounce of sage, rubbed fine, to four pounds of meat will suit the average person. Marjoram and thyme are sometimes used. Added before the grinding, the seasonings become thoroughly incorporated in the meat.

Some prefer sausage made from a mixture of beef and pork, especially as it is not so greasy. Use one part of lean beef, two parts of lean pork and one part of fat pork. A good mutton sausage is made by using two parts mutton, one part lean, fresh pork and one part fat pork.

If the sausage meat is filled into muslin bags two and a half or three inches in diameter and, after being filled, the bags are dipped in melted lard and hung up in a cool, dry place, the meat will keep for a long time. Or it may be packed in stone jars and covered with a layer of melted lard. The meat may be filled into the small intestines of beef or pigs and tied into links. However, the housewife usually does not care to bother with this method, which is used by the packers. Homemade sausage often is kept frozen.

SAUSAGES WITH FRIED APPLES.
4 pound sausage, 1/2 c. brown sugar, 6 apples.
Slice four apples about an eighth of an inch thick, after taking out the cores, and cut the other two in quarters. Sprinkle brown sugar over them and fry with the sausages to a light brown.

SAUSAGES WITH RICE.
5 cupful rice, 1 cupful sausage, 1/2 c. salt, 1/2 c. melted butter, 1/2 c. cold milk, 1/2 c. cold water.
Put milk and salt in the top of a double boiler, place over the fire, and add gradually the well-washed rice, stirring constantly with a fork. Boil five minutes, place over the underpart of the double boiler and steam forty-five minutes. Bake the sausages in the oven, turning frequently so that they will brown on all sides. When the rice has cooled slightly, shape into balls and set in the oven for a few minutes until they are heated through. Arrange the sausages and rice balls alternately on a platter and garnish with stuffed olives and parsley.—Josephine Bessems, in Mother's Magazine.

SAUSAGE ROLL.
1/2 c. flour, 1/2 c. cold milk, 1/2 c. cold water, 1/2 T. salt, 1/2 T. melted butter, 1/2 T. baking powder, 1/2 T. salt.
Mix and sift flour, baking powder and salt. Rub in shortening with tips of fingers or chop it in with a knife. Add gradually sufficient milk to make a soft dough, mixing with a knife. Turn out on a floured board and roll out one-half inch in thickness. Mix sausage meat and potato, adding enough milk to moisten slightly. Spread this mixture over the dough, roll up and bake twenty minutes. Serve with tomato sauce.

Sausage With Bananas.
Shape pork sausage meat into little rolls, place them in a frying pan with just enough hot water to cover and let boil one minute. Drain the water off carefully and fry sausage until crisp over a quick fire. Remove from the pan and keep in a hot place. Peel

three or four bananas and slice lengthwise. Put a small piece of butter into the pan in which the sausage was cooked and add the bananas. Fry them over a hot fire until thoroughly heated through. Place the sausages in the center of a hot platter, arrange the banana slices around the edge and garnish with parsley.

ROUND STEAK WITH SAUSAGE STUFFING.
1 lb. round steak or 1 T. minced onion, 1/2 c. small flank steak, 1/2 c. sausage meat, 1/2 c. salt, 1 T. drippings, 1 c. boiling water, 1/2 c. soft bread crumbs.
Score the steak and season on both sides with salt and pepper. Mix crumbs, onion and sausage meat and fry all together in the drippings. Put this dressing in the center of the steak and roll. Tie the roll and then brown on all sides in a very hot pan. Pour over one cupful of boiling water, cover the pan and bake in a slow oven for two hours, adding more water if needed. Baked tomatoes are nice served with this dish.

Baked Sausages.
Prick the sausages well with a fork and place in a tin pan in the oven. Turn so as to brown both sides. When done pile on a platter, first the long way and then on end, and garnish with parsley.

CORNMEAL AND SAUSAGE CROQUETTES.
4 c. boiling water, 1/4 c. sausage meat, 2 T. salt, 1 T. flour, 1 c. cornmeal, Fat for frying.
Add salt to boiling water. When boiling hard add cornmeal gradually, stirring constantly. Cook and stir over the direct heat for ten minutes, then put in a double boiler and cook one and one-half hours. Stir in the uncooked sausage meat and cook twenty minutes longer. Set aside to cool. When cold shape into croquettes, dip in flour and fry in deep, hot fat or saute in a frying pan.

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TESTED RECIPES
(All measures are level unless otherwise specified.)
Yuletide Kisses.
1/2 c. white sugar, 1/2 c. granulated sugar, 1 cupful candied cherries, chopped, 1 cupful chopped pecan meats.
The eggs should be absolutely fresh and the sugar dry. Beat the egg whites until stiff and add gradually two-thirds of the sugar. Continue beating until the mixture will hold its shape; fold in the remaining sugar and the chopped nuts and cherries. Drop from the tip of a spoon in little heaps an inch apart on a baking sheet covered with writing paper. Bake fifty minutes in a very slow oven. Place a candied cherry on top of each.

CHOCOLATE PLUM PUDDING.
2 tablespoonfuls gelatin, 1/2 cupful cold water, 1/2 cupful milk, 1/2 cupful sugar, 1/2 cupful melted butter, 1/2 cupful raisins, 1/2 cupful chopped almonds, 1/2 cupful dates or figs, 1/2 cupful currants, 1/2 cupful citron or nuts, 1/2 cupful cream.
Whipped cream.
Soak gelatin in cold water five minutes. Put milk in double boiler, add melted chocolate, and when scalding point is reached add sugar, salt and soaked gelatin. Remove from fire and when mixture begins to thicken add vanilla fruit, and nut meats. Turn into mold, first dipped in cold water, and chill. Remove to serving dish and garnish with holly. Serve with whipped cream, sweetened, and flavored with vanilla.

Pea Salad.
Mix green peas and walnut meats broken in pieces with boiled salad dressing. Mound on a salad plate and garnish with lettuce and hard-boiled eggs cut in quarters.

ORANGE CREAM SHERBET.
1 teaspoonful gelatin, 1/2 cupful cold water, 1/2 cupful boiling water, 1/2 cupful sugar, 1/2 cupful orange juice, 1/2 cupful orange pulp, 1/2 cupful cream, 1/2 cupful sugar.
2 eggs.
Soak gelatin in cold water five minutes. Dissolve gelatin and sugar in the boiling water; add orange rind, lemon juice, and orange juice. Turn into the ice-cream freezer and freeze to a mush. Beat cream until soft and add sugar and salt. Separate yolks from whites of eggs. Beat yolks until thick and lemon-colored, and whites until stiff, and add to cream. Turn into frozen mixture and continue the freezing. Serve in sherbet cups and decorate with orange segments.

MINCEMEAT FOR PIES.
2 pounds fat beef, boiled very tender and chopped, 1/2 pound suet, chopped, 1/2 pounds seeded raisins, 2 pounds currants, 1/2 pound citron, chopped, 1/2 peck apples, chopped, Juice and rind of 2 lemons, 1/2 teaspoonful mace, 1/2 teaspoonful allspice, 1/2 teaspoonful cinnamon, 1/2 teaspoonful cloves, 1/2 teaspoonful pepper, 1/2 teaspoonful nutmeg, 1 cupful molasses, 2 pounds light-brown sugar, 2 pinches cider.
Cook all together two hours and seal in glass jars. This will keep all winter and make about fifteen large pies.—Mother's Magazine.

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Steer Shoulder Steak, lb. 12 1/2c
Steer Porterhouse Steak, lb. 17 1/2c
Steer Sirloin Steak, lb. 17 1/2c
Steer Round Steak, lb. 16 1/2c
Steer Rib Roast, lb. 14 1/2c
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Pig Butt, lb. 14 1/2c

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