Home Economics Department

Edited by Irma H. Gross—Domestic Science Department • Central High School • •

Baking Powders.

Something over half a century ago a commercial firm in Boston conceived the idea of putting on the market a new product to replace the baking soda and cream of tartar the housewife of that day used for her baking. The product was very simple, merely an accurate proportion of the two ingredients named, plus a little starch or "filler" to keep the materials dry. This "yeast powder," as it was called, appeared on the market in small paper packets and sold for 50 cents per pound. By dint of much advertising it found a place in the household.

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.

Because the cream of tartar used was an expensive substance chemists began to look about for cheaper substitutes and in 1867 Dr. Horsford succeeded in using an acid phosphate in place of the cream of tartar. Cream of tartar is a deposit that is obtained from wine casks and is later purified. The acid phosphates are sometimes obtained from grains.

The last type of baking powder, the alum powder, was first sold in the late '70s. Since alum is cheaper than either of the other acids the resulting powder is cheaper, and all of our cheapest powders now are alum powders. In general one can tell what kind of powder one is buying from the price. The cream of tartar powders cost about 50 cents a pound; the phosphate powders about 25 cents and the alum powders 15 to 25 cents. In addition to price indication the label always states the contents.

The question of interest to the housewife is the relation between price and quality. To begin with there is serious objection to the continued use of any baking powder in large quantities, as, for example, in substituting baking powder for yeast in bread making. All baking powders, after acting chemically during baking to produce a gas which leavens the dough leave in the material baked a substance which acts as a mild laxative. The continued use of a laxative is to be condemned, as it produces a tendency to constipation. In ordinary usage, however, this injurious effect scarcely results.

As to choice between the three types the present opinion seems to be that all are satisfactory as to results and healthfulness, though alum powders used in large quantities may give a peculiar color and flavor. The healthfulness of alum powders was the subject of a long controversy which was investigated by a board of scientists appointed by the United States government. Their conclusion that alum powders in ordinary amounts are not injurious is published in government bulletin No. 103.

A few housewives cling to the practice of mixing their own baking powder on the score of economy, and a smaller number yet cling to the practice of using cream of tartar and soda as needed—two parts of cream of tartar to one of soda. Such practice is bound to result in inaccuracy and consequent failure occasionally. In this connection I am reminded of a certain "frugal" housewife who mixed her own baking powder as she needed it. One day her son, of high school age, was experimenting with cornbread. Accidentally he reversed the proportion of cream of tartar and soda, thus making a large excess of soda in the batter. The boy realized immediately what he had done and, knowing from chemistry that molasses contained acid which would act with the extra soda, he cleverly substituted molasses for milk and made a new kind of cornbread!

In recipes containing little or no egg, such as griddle cakes and ordinary muffins, the proportion of baking powder is two teaspoons to one cup of flour. When eggs are beaten till light, as in cake making, one and a half teaspoons baking powder to the cup is sufficient (or even less), and the latter proportion is sometimes used for thick doughs such as baking powder biscuit dough.

Question Box.

I have been asked what "Sawtay," a new commercial product, is. It is a fat which the manufacturer calls "butter of nuts," and may be substituted in any recipe where shortening is needed. Use one-fifth less than butter. It ranks with all butter substitutes in general desirability. They are all similar in food value to butter and considerably cheaper.

Tested Recipes

(All measures are level unless otherwise specified.)

TOMATO CAKES

1 cupful canned tomatoes	Seasonings to taste
12 soda crackers, rolled fine	Fat for frying
	2 eggs

Season tomatoes and mash with half of the crackers; add eggs and beat smooth. Add the rest of the crackers and shape into small cakes. Fry a nice brown in deep fat or saute on a griddle. These are delicious when served with light meat for luncheon.

CROWNS.

2 rounding tablespoonfuls butter	½ cupful sugar
1 quart sifted flour	1 teaspoonful salt
1 egg	Milk
2 teaspoonfuls baking powder	Icing
	Materials for ornamentation

Sift baking powder and salt with the flour, rub in the butter, add egg, sugar and enough milk to make a soft dough. Roll out one-half inch thick, cut in rounds and bake in a hot oven twenty minutes. Ice with white frosting. They may be ornamented with bits of orange fondant, chopped nuts or pink peppermints. Another cake may be trimmed with bits of raisins, while still another may be arranged in two layers with candied cherries between and encircling the top of the cake.

TURKISH DELIGHT.

2 tablespoonfuls gelatin	Juice of 1 lemon
½ cupful cold water	Red coloring
½ cupful boiling water	½ cupful chopped nut meats
Grated rind of 1 orange	Powdered sugar
Juice of 1 orange	2 cupfuls granulated sugar

Soak gelatin in cold water ten minutes. Put sugar and boiling water in saucepan, bring to boiling point, add soaked gelatin and let boil twenty minutes. Add flavorings and coloring, strain, add nut meats and turn into a bread pan (first dipped in cold water) to one inch in depth. Let stand until firm, remove to board, cut in cubes and roll in powdered sugar. The nut meats may be omitted.—Mothers' Magazine.

Ginger Recipes.

Ginger Pudding—Four ounces of flour, six ounces of molasses, one egg, one teaspoonful ground ginger, rind of lemon, pinch of salt, four ounces of breadcrumbs, four ounces of finely chopped or shredded suet, one teaspoonful baking powder, two tablespoonfuls milk. Having chopped the suet as finely as possible, grate the lemon rind and mix these two with the flour, breadcrumbs, baking powder and ground ginger. Add the molasses and the well-beaten egg; then with the milk rinse out the bowl in which the egg was beaten and add to the rest. Mix very well and pour into a well-greased pudding mold; steam for three and a half hours. Serve with a sweet or a hard sauce. When measuring the molasses the best method is to dip a tablespoon in flour and then to fill with the molasses, which will easily roll out from the floured measure. One tablespoonful (heaped) is roughly one ounce.

Boiled Ginger Pudding—One-half pound of suet, one pound of flour, one-half pound of brown sugar, two heaping teaspoonfuls of ground ginger. Chop the suet very finely and mix with the other ingredients. Put all quite dry just as they are into a very well-greased mold and boil for three hours. When cooked turn out on to a hot dish and serve with a hot, sweet sauce poured over.

Ginger Puffs—One-half pound of flour, one teaspoonful of ground ginger, three eggs, one tablespoonful of sugar, preserved ginger. If not sufficiently moist add a little milk. Mix the flour, ginger and sugar together; beat the eggs very thoroughly and stir them into the dry ingredients. Butter some little baking tins, put small pieces of preserved ginger at the bottom, half fill with the mixture and bake in a quick oven. Serve with wine sauce or a little ginger syrup heated and flavored with lemon juice.

Gingerbread Pudding—One-half pound of stale gingerbread, one ounce of molasses, one egg, two ounces of sugar, one-half pound of flour, two ounces of almonds, one-half pint of milk. Crumble the gingerbread and mix with the flour, sugar and blanched and chopped almonds, then stir in the molasses, milk and beaten egg. Mix thoroughly, turn into a well-buttered mould and steam for three hours.

Ginger Biscuits—One-quarter pound of butter, two eggs, one-half teaspoonful of baking powder, one-quarter pound of brown sugar, one-half pound of fine flour, one small teaspoonful of ground ginger. Beat the butter and sugar and add the eggs, one at a time. Mix the flour and baking powder together and stir them into the other ingredients. Flour a pastry board, roll out the paste very thinly and cut into fancy shapes. Place them on a greased tin and bake for ten to fifteen minutes in a brisk oven.

Ginger Rings—One pound of brown sugar, one pound of flour, two tablespoonfuls of ground ginger, six ounces of butter, one egg. Cream the butter and sugar and add the beaten eggs, flour and ginger. Mix thoroughly and knead lightly. Roll out on a floured board a quarter of an inch thick. Cut into rings, using doughnut cutter. Bake in a moderate oven till they have acquired a deep golden brown color.

Ginger Snaps—Ten ounces of flour, two teaspoonfuls of ground ginger, a pinch of salt, one-half pound of golden syrup, three ounces of butter, a small teaspoonful of baking powder. Mix the flour, ginger, salt and baking powder together. Warm the syrup and melt the butter in it. Stir into the dry ingredients, roll out and cut into rounds. Bake on a greased tin for fifteen minutes in a moderate oven.—Philadelphia Ledger.

Ginger Apples—Eight large apples, one-quarter pint of ginger syrup, the juice of one lemon, three ounces of brown sugar, four tablespoonfuls of chopped ginger, one-quarter pint of water, one gill of cream. Select good baking apples; peel and core them; stand in a fireproof dish and fill the cavities with chopped ginger and sugar; pour the syrup and water into the dish and cook the apples until they are soft and transparent-looking, but not broken. They must be well basted while cooking. Serve cold with a little whipped cream, and a piece of ginger on top of each apple.

An Effective Cough Treatment.

One teaspoonful of Dr. King's New Discovery taken as needed will soothe and check your cough and bronchial irritation. All druggists.—Advertisement.

Potato Prices to Aviate Into the Land of Luxuries

That potatoes are high and going higher is now getting to be such an everyday story that one hesitates to start the weekly vegetable story with that statement. However, that remains the big feature in the vegetable market. Moreover, everybody is interested in potatoes, while a rise in the price of Florida strawberries from 40 cents to 50 cents a box would not be interesting to many folks. The old spuds will soon be as high as the new ones if they keep on. For new ones of the vintage of 1917 are on the market from Cuba and Florida. The price of regular big potatoes of last year's crop is now ranging from $2.25 to $2.40 a bushel in Omaha and the vegetable men say this is just about what they cost wholesale. And potato harvest still six months away!

However, why not eat some other vegetables? From the southern fields have arrived splendid turnips, beets, carrots. They are fresh from the ground and cost only a few cents for a large bunch. Last year's crop of these vegetables can be had at still smaller prices.

Cauliflower, rutabagas and Hubbard squash are also plentiful at low cost.

Oranges and apples cost little, comparatively little. Oranges have never been finer, nor have they been cheaper in recent years. They run all the way from 12 cents to 50 cents a dozen. Apples are also cheap; cheaper than potatoes, at least. All come from the west and the prices range from 50 cents a peck upward. They are fine fruit, every one perfect.

Lettuce and radishes and celery are plentiful. Brussels sprouts, peppers, cucumbers add to the variety. Cranberries are not only a holiday dish, but are whole some all the time and they hold down to the popular price of 10 cents a quart.

MAIL MUCH CHEAPER IN TRANSIT TODAY

Old Rate Was Five Dollars an Ounce From Here to the Pacific Coast.

AND TOOK THIRTEEN DAYS

By A. R. GROH.

We drop a line to Archibald in San Francisco, or to Nata in Los Angeles today, put a 2-cent stamp on it, drop it in the box Friday afternoon, and we're practically sure that Archibald or Nata will have it in the first delivery Monday morning.

Back in 1860 it cost $20 to send a letter weighing one ounce from here to California. It took the letter ten days to get there—if it ever got there. For the pony express riders were constantly open to attacks by Indians or highwaymen.

When the project of a weekly mail service from the Missouri river to California, through 2,000 miles of Indian-infested wilderness was first started, it was considered extremely audacious. People talked in awed tones of "overland to California in thirteen days!"

Commonplace Today.

They regarded it much as we regarded an aeroplane flight from Chicago to New York a few years ago, or as we now regard an aeroplane flight across the Atlantic ocean. Thus does the world move and the impossible of today becomes the commonplace of tomorrow.

The pony express started from St. Joseph. Letters from Omaha were sent to Fort Kearney and there delivered to the pony express.

About 500 of the hardiest and fleetest horses were used and there were 190 stations along the route, from nine to fifteen miles apart.

Eighty riders were employed, each covering three stations and taking a fresh horse at each station.

The maximum weight of letters carried was twenty pounds. Postage was $5 per quarter ounce, which would make the postage on twenty pounds $6,400.

Follow Overland Trail.

The route, after reaching the Platte valley, ran up that valley to Laramie, thence to Salt Lake City and down the Humboldt to Sacramento. There the mail was taken aboard a steamer, which made the fastest possible speed down the river, the 125 miles to San Francisco.

Armed men, mounted on bronchos, were stationed at intervals along a large part of the route to protect the riders from Indians.

The schedule, which at first was ten days, was later reduced to eight. The fastest time ever made was when President Lincoln's first inaugural address was carried from St. Joseph to Sacramento in seven days and seventeen hours.

Loses Money.

The company dissolved at the completion of the telegraph in 1862, with a loss of $200,000.

Government mails were carried by the Overland Mail company. The contract called for the running of a monthly mail from the Missouri river to San Francisco for $650,000 annual compensation. The route chosen was the Ox Bow via Santa Fe, but in 1860 the Indians became so troublesome that the route was changed to that of the pony express, and soon afterward a daily mail was established at an expense of $1,000,000 annually.

Welsh Finally Gets Proof that Indian is Bum Weather Man

Colonel Lucius Arctic Welsh, who hates winter with a terrible hatred, found time in his busy day at the busy weather bureau to call up The Bee and remark that on October 30, 1916, the Indians predicted a mild winter.

He recalls how the simple red men in their simple way stated that the bark on the trees was loose and the beavers were not building their nests very high, and the rabbits were not as ferocious as usual, together with other simple signs known only to the weather-wise red men.

And the winter-despising colonel, shivering in his lofty office in the federal building and trying with all his might, but in vain, to stem the frigid tide, just wants the world to know that the poor Indian is very, very poor indeed as a long distance weather forecaster.

The colonel laughs loud and scornfully at the Indian, just as he laughs at the groundhog and all other spurious weather prophets.

Manufacturers Will Eat "Made-in-Omaha" Dinner

The annual manufacturers' dinner in Omaha is to be held the evening of February 20. This was decided upon today at a meeting of the entertainment committee of the Omaha Manufacturers' association.

Some special entertainment features are to be planned, and the dinner itself will again be a "Made-in-Omaha" dinner, with most or all of the articles of food manufactured or prepared in Omaha.

Zowie! Parcel Post Dip With Dahlman Doing It

The parcel post dip, the latest in the tango line, will be one of the features at the postoffice clerks' annual dance, to be held at the Hotel Rome January 17. Mayor Dahlman will lead the grand march. Preparations for the affair are now being completed by James Novacek and Martin Dahlgren.

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LARGEST MACARONI FACTORY IN AMERICA

Why pay high prices for an inferior grade of groceries and meats when you can buy the highest quality for low prices at the Washington Market.

Specials for Saturday

MEATS
Fresh Dressed Springs or Hens, per lb., at 22½c
Extra Fancy Spring Lamb Forequarters, per lb., at 15¾c
Extra Fancy Spring Lamb Hindquarters, per lb., at 17¾c
Choice Steer Rib Roast, per lb. 16½c
Choice Steer Shoulder Roast, per lb., at 12½c and 15c
Choice Steer Shoulder Steak, lb. 15c
Choice Steer Sirloin Steak, per lb. 20c
Choice Steer Round Steak, per lb. 20c
Young Veal Roast, per lb. 15c
Young Veal Stew or Breast, lb., 12½c
Young Veal Round Steak, lb. 25c
Sugar Cured Breakfast Bacon, lb., 18¾c
Extra Lean Breakfast Bacon, lb., 22½c

GROCERIES
Best Granulated Sugar, 14 lbs. $1.00
All brands Creamery Butter, lb. 38c
Diamond C, Best 'Em All or Swift's Pride Soap, 9 bars for 25c
Washington's Best or Washburn-Crosby's Gold Medal Flour, sack $2.35
Sunset Flour, high patent, sack $2.15
Kamo Peas, can 14c
Kamo Corn, can 14c
Large Thin Skinned Lemons, doz. 20c
Sweet Navel Oranges, dozen 15c
Strictly Fresh Country Eggs, dozen 40c
Fresh Tomatoes, per lb. 25c
Fresh Strawberries, box 50c
Extra Large Iceberg Lettuce, head 10c
Fresh Crisp Ginger Snaps, lb. 9c

AUTO DELIVERIES TO ALL PARTS OF THE CITY.
Write for our monthly price list. Mail orders promptly attended to.
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PIG PORK LOINS, PER LB. 16⅞c
FRESH DRESSED CHICKENS, PER LB. 15¾c

Steer Pot Roast, lb. 11½c
Steer Shoulder Steak, lb. 13½c
Young Veal Roast, lb. 11½c
Young Veal Chops, lb. 14½c
Pig Pork Roast, lb. 15½c
Pig Pork Butts, lb. 16¾c
Mutton Roast, lb. 8½c
Mutton Chops, lb. 14½c
Steer Rib Roast, lb. 14½c
Spare Ribs, lb. 13¾c
Extra Lean Regular Hams, lb. 18½c
Sugar Cured Hams, lb. 14¾c
Extra Lean Breakfast Bacon, lb. 21½c
Sugar Cured Bacon, lb. 17¾c

SPECIALS
From 8 to 9 p. m.—Country Sausage, per lb., at 5c
From 9 to 10 p. m.—Lamb Chops, lb., 5c
Deliveries to All Parts of the City.
Mail Orders Filled at These Prices.
PUBLIC MARKET Phone Douglas 2791 1618 HARNEY STREET

SUNDAY DESSERT
A special pastry cook in your own kitchen couldn't create a more welcome dessert than the Grape Nut Sunday Special we've provided for tomorrow. First quality Grape Nuts, mingled with richly flavored Caramel Ice Cream.
Harding's The Cream of All Ice Creams
There is always a Harding Dealer close by

Alamito Dairy Never Has Trouble With Housewives

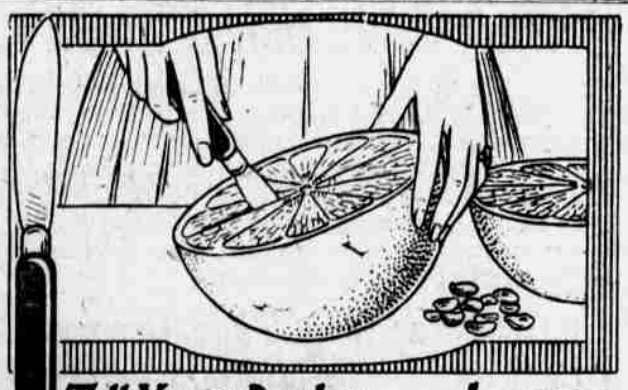
Our large yearly loss of milk bottles does not come through the retail customer, but through the unscrupulous milk dealer, who trades milk for bottles or buys them from boys, dishonest drivers or junk dealers. Some of these dealers have even boasted that they bought bottles from our drivers, even though they knew the buyer, seller or trafficker of stolen property is liable to a fine of from one to ten dollars for every bottle so trafficked in. That is the reason why a large percentage of the bottles in use in Omaha are branded property of the Alamito Dairy Company.

Some milk men try to clean their skirts by saying that they use Alamito bottles because they get mixed. It is a fact that bottles occasionally do get into wrong hands through the fault of no one. But whenever we receive any bottles or cans that belong to someone else we give them back just as soon as we find the owner. The milk men have a permanent invitation to come into our plant and see if there are any of their bottles there at any time, and if there are any take them away.

All we ask is that they give us the same invitation.

The retailer is helping to pay the loss on bottles. May we ask your co-operation to stop this mis-use of private property.

Alamito Sanitary Dairy Company
26th and Leavenworth Streets. Douglas 409.



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BEST GROWN - RIPE - FULL OF JUICE
SPECIAL FREE OFFER
Send us name of your retail grocer or fruiterer and we will mail you, postpaid, our Booklet of Proven Grapefruit Recipes.
Enclose twenty-five cents in coin and we will also send you, postpaid, our patented SUNNILAND ORANGE AND GRAPE FRUIT PREPARER. It removes seeds and properly prepares fruit for serving. Address
CHASE & CO., Dept. "1-M", Jacksonville, Florida.

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Economizing only at times is not thrift. Save and practice thrift every day. You can do it.
THE BASKET STORES
Over 300 prices lower than other Nebraska grocers.

POTATOES! POTATOES! POTATOES!
You shou'd see our fine quality Idaho Netted Gem, the finest potatoes grown—per peck, at 59c
Per bushel, at $2.33
Others at, peck, 54c—bushel $2.14
Lemons, juicy kind, dozen 15c, 19c
6 lbs. Cornmeal, white or yellow 18c
Tip Pancake Flour, 4½ lbs. 25c

CLEANING MATERIAL
Griffin's O K Broom 39c
Tip Top or Crown Broom 45c
Bluing, large bottle 5c
Diamond C Soap, 9 bars 25c
Excel., like Ivory white floating soap, per bar 4c
Castile Soap, 711, large bar 4c
Pyramid Washing Powder, 5c box, 4c
Light House Cleanser, a high grade cleanser at a low price, per can 4c
Toileteer, like Saniflush, 25c can, for 15c
Saniflush, per can 21c
Bon Ami, 10c cake 8c
Gold Dust Washing Powder, 25c pkg., for 21c
Sal Soda, 11½ lbs., for 25c
Glycerine Soap, 3 large bars 13c
Olive Cream Soap, fine for tender skin, large 10c bar 7c
Cedar Oil Polish, American Lady, no expensive advertising, $1.00 size 60c
50c size, 30c—25c size 15c
Wash Boards, blue enamel 35c
Wash Boards, zinc 30c
Wash Boards, brass 47c

CEREALS, ETC.
Shredded Wheat, 15c pkg 11c
National Corn Flakes, 3 pkgs 16c
Best Jap Rice, 10c grade, 5 lbs 25c
Krinkle Corn Flakes, 15c size 10c
Quaker Puffed Wheat or Corn, pkg. 14c
Kellogg's Krumbles, pkg 9c
Post Toasties, large 15c pkg 13c
Farina, Tip, like Cream of Wheat 13c
Kellogg's Bran, ready to eat, 25c pkg., for 20c
Oat Meal, bulk, 6 lbs., for 25c
Oat Meal, Quaker, large pkg 22c
Oat Meal, Basket Store, large pkg., for 21c
Sugar, 10-lb. standard pkg 69c
(This is more than 14 lbs for $1.00)
Catsup, Armour's 25c size bottle 19c
Catsup, Blue Label or Snyder's 23c
Catsup, Hawkeye, 18-oz. bottle 21c
Salad Dressing, Pompeian, 25c size 18c
Horse Radish, bottle, 8c—3 for 22c
Best Red Salmon, tall can 20c
Chum Salmon, tall, 3 cans 31c
Baking Powder, 25c can 15c
Was used in prize winning cakes in three Nebraska State Fairs. Try it. A wonderful value for the money.
Baking Powder, Prices, 50c can 43c
Rumford Baking Powder, 25c can 21c
K. C. or Calumet Baking Powder—25c can for 20c

MEAT DEPARTMENT
REMEMBER THIS—We Carry Only The Best Quality Meats.
Veal Stew, lb. 15c
Veal Roast, lb. 17c
Veal Steak, lb. 25c
Rib Boil, lb. 11c, 13c
Steer Rib Roast, lb. 18c, 20c
Pot Roast, lb. 16c, 18c
Steer Shoulder Steak, lb. 17c, 19c
Best Creamery Butter, lb. 40c
Good Creamery Butter, lb. 38c
Eggs, per dozen 39c
ARMOUR'S BUTTERINE
(Takes the Place of Good Butter)
Tip, tinted, highest grade, lb. 25c
Tip, white, highest grade, lb. 24c
Cash Habit, high grade, lb. 20c
Magnolia, 2-lb. roll 33c
Crisco 30c, 60c, $1.20, $1.80
Drinket, Kellogg's, 25c size 20c
Independent Coffee, 35c grade, lb. 28c
Thrifty Habit Coffee, sweet drinking Santos, per lb. 20c
Good Corn, No. 2 can, 3 for 28c
Good Peas, No. 2 can, 3 for 28c
Tomatoes, No. 2½ can, 3 for 34c
Karo Corn Syrup, 10-lb. pail 52c
Karo Corn Syrup, 5-lb. pail 29c
Karo White Syrup, 10-lb. pail 60c
Karo White Syrup, 5-lb. pail 32c
Crescent Mapeline, 35c size 28c
Crackers, bulk, soda, 2½ lbs. 25c

Another carload of oranges will be in soon. Our carload buying keeps prices down. Keep us buying more cars.
GET IN THE THRIFT CLASS—HAVE A BASKET STORE
If you want a Basket Store in your neighborhood get up a petition. We will open another store in Omaha where enough petitioners show patronage will justify it. Mail your petitions to the Basket Stores' Office, 108 North 9th Street.

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Cheap Substitutes cost YOU same price.

Smarting Chilblains
Sherman's Chilblain Remedy
A SPEEDY RELIEF
Try it and you will always buy it.
25c per bottle at the
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CHOICE FOREQUARTERS LAMB, PER LB., 12⅞c
PIG PORK LOINS, PER LB. 16⅞c
FRESH DRESSED CHICKENS, PER LB. 15¾c

Young Veal Roast, lb. 11½c
Young Veal Chops, lb. 14½c
Steer Rib Roast, lb. 14½c
Steer Pot Roast, lb. 11½c
Steer Shoulder Steak, lb. 13½c
Pig Pork Roast, lb. 15½c
Pig Pork Butts, lb. 16¾c
Mutton Chops, lb. 14½c
Spare Ribs, lb. 13¾c
Extra Lean Regular Hams, lb. 18½c
Sugar Cured Hams, lb. 14¾c
Extra Lean Breakfast Bacon, lb. 21½c
Sugar Cured Bacon, lb. 17¾c

SPECIALS
From 8 to 9 p. m.—Pork Chops, lb., 15c
From 9 to 10 p. m.—Country Sausage, per lb., at 5c
Deliveries Made to All Parts of the City
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