

PIG PORK LOINS, LB. 17 3/4c
FRESH DRESSED CHICKENS, LB. 16 3/4c

Steer Porterhouse Steak, lb. 18 1/2c
Steer Shoulder Steak, lb. 16 1/2c
Steer Pot Roast, lb. 13 1/2c
Young Veal Chops, lb. 14 1/2c
Pig Pork Roast, lb. 17 1/2c
Mutton Roast, lb. 19 1/2c
Deliveries Made to All Parts of the City.

PUBLIC MARKET Phone Douglas 2793 1610 HARNEY STREET

FREE! FREE! FREE!

We take great pleasure in announcing to the public that on Saturday, March 24, we are going to open our Ice Cream Parlor and Ladies' Rest Room, in connection with our beautiful store.

Extra Fancy Lamb Hindquarters, per lb. at 18 1/2c
Extra Fancy Spring Lamb Forequarters, per lb. at 15 1/2c
Choice Steer Pot Roast, lb. 13 1/2c
Sirloin Steak, per lb. 14 1/2c
Extra Fancy Calves Liver, lb. 20c
Beef Tenderloin, per lb. 22 1/2c
Young Veal Chops, lb. 14 1/2c
Young Veal Breast or Siew, lb. 12 1/2c
Extra Lean Pig Pork Chops, lb. 22 1/2c
Extra Fancy Lamb Chops, rib or loin, per lb. at 25c
Extra Large Frog Legs, each 25c
Fresh Shrimps, lb. 20c
Fresh Smelts, 2 lbs. for 25c
Extra Fancy Filet of Sole, lb. 22 1/2c
Extra Large Hard Shelled Crabs, each 35c
Fresh Oysters, quart 45c
Extra Salted Mackerel, each 15c
Roll Men Herring, 4 for 15c
Compound Lard, lb. 15c

WE ALWAYS HAVE A FULL LINE OF FRESH VEGETABLES ON HAND DELIVERY SCHEDULE
All orders south to Martha and west to 46th St., leave every morning at 9:30 A. M.
All orders north to Ames and west to 46th, leave every day at 2:00 P. M.
All orders must be in half an hour before delivery leaves.
Write for our monthly price list. Mail orders promptly attended to.

THE WASHINGTON MARKET
The most sanitary and up-to-date grocery and meat market in the middle west.
Phone Tyler 470 connects all departments. 1407 Douglas St., Omaha, Neb.

Council Accepts Bid to Attend Church Conference

The city commissioners accepted an invitation to attend "Omaha night," March 29, at Grove Methodist church, during the fifteenth annual session of the Lincoln conference of the Methodist Episcopal church.

Remodeled City Hall Cost Exceeds Estimate

The city commissioners are learning that remodeling the city hall necessitates unexpected extras, which occasioned comment at a meeting of the council.

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

Pastry Making

The making of good pastry is not an impossible achievement for anyone who is willing to take a little trouble to master the process.

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.

PIE CRUST (FOR ONE COVERED PIE)

1 c. flour 1-1/2 c. fat
1 t. salt 2 T. cold water
Sift flour and salt, work in fat, pushing the fat through the lines against the side of the bowl, or it may be cut in with two knives, one held in either hand, so that they cut against each other.

Covered Pies.

Divide dough into two parts, roll one to fit the pie tin. Put the dough carefully into the tin, fitting it down well. Cut off rough edges even with the tin.

Roll second part of dough to form upper crust. Roll one-half inch larger than pie to be covered, fold crust through center to cut half a dozen slits at an angle to the fold. Open out crust, which should show V-shaped slits.

One-Crust Pies.

For a one-crust pie roll dough to one-fourth inch thickness (allowing 2-3 cup flour for each pie). Fit crust

into pie tin and build rough edges into a standing rim. To flute the rim press thumb of left hand inside the rim, gently, between thumb and forefinger of right hand outside the rim.

MOCK CHERRY PIE FILLING.

1 1/2 c. cranberries, 1/2 c. seeded raisins
1 c. boiling water, 1 t. butter
1 c. milk, 1 T. flour
1 t. salt, 1 T. almond extract
1/2 c. water

CUSTARD PIE.

1 egg slightly beaten, Grated nutmeg or
2 T. sugar, cinnamon
1 c. milk, 1 t. vanilla
1/2 t. salt

COCONUT PIE.

2 egg yolks, 1 t. vanilla
2 T. sugar, 1/2 c. shredded coconut
1 c. milk, 1 T. butter
1/2 t. salt

Mix as custard filling; do not strain. Meringue-Beat whites of two eggs till stiff, fold in 2 T. powdered sugar and 1/4 t. vanilla.

LEMON PIE.

1/2 c. sugar, Grated rind 1 lemon
1 c. boiling water, 1 t. butter
3 T. cornstarch, 1 T. lemon juice
2 egg yolks

CHOCOLATE FILLING.

1 c. milk, 2 egg yolks
Few grains salt, 5 T. sugar
1/2 c. squeezed chocolate, 1 t. vanilla
2 T. cornstarch

ORANGE AND APPLE PIE.

6 medium sized 1/2 c. sugar
apples, 1 c. milk
1 orange, 2 eggs
1 lemon.

Line a deep pie tin with crust, bake till brown. Pare core and slice the apples, and stew them till tender; add the grated rind of the orange and lemon, also the juice of the fruits.

Add milk and egg yolk. Cook mixture five minutes, stirring all the time. Pour into the lined pie dish, cover with meringue made of the whites of the eggs.

Sweet Potato Custard Pie.

To one and a half cups of boiled and mashed sweet potato allow one egg, two tablespoons of butter, three-quarters of a cup of milk, half a cup of sugar and nutmeg to taste.

How Solomon was given the task is interesting. The prime minister, who is also minister of native affairs, summoned Solomon, son of the once famous Dinuzulu and grandson of Cetewayo, and informed him that he had decided to appoint him to administer the Zulu tribes.

General Botha told him that he was being sent back to his father's district "to maintain peace and not to make trouble. You must understand very clearly that you are not being sent to raise military kraals or impis. I want peace now and rest for the Zulu nation."

Solomon is to be directly responsible to the government for the tribes, and he was urged to promote education and do everything possible to improve its position and character.

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Sunkist Uniformly Good Oranges California Fruit Growers Exchange



The Thrifty Housewife

who watches the odds and ends and makes the pennies yield a big return, just dotes on HARD ROLL BREAD.

It is more nutritious than meat and costs a third as much.

She fixes it this way and that way, toast, sandwiches, puddings, and she always has "things" that the family feels like eating.

One way to cut down the cost of living is to buy a 10c loaf of HARD ROLL BREAD every morning, or every other morning if the family is small, and put plenty of it on the table for every meal.

Right now is the time to call up your grocer and tell him to send you a loaf of HARD ROLL BREAD—10c. Baked electrically.

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FORMERLY U. P. Steam Baking Co.



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14 lbs. Best Granulated Sugar for \$1.00 (With Each Order of \$2 or Over.)

Beachwood Creamery Butter, per lb. 38c
Good Table Oleomargarine, per lb. 20c
Strictly Fresh Country Eggs, per dozen 28c
E. C. Corn Flakes, per package 5c
Potatoes, per peck 65c
Swift's Sunbright Cleanser, 3 pkgs. for 10c
Swift's Pride Washing Powder, 3 pkgs. for 10c
Large, Ripe Grape Fruit, at each 12c
Sweet Navel Oranges, per dozen 12c

MEAT SPECIALS
Fresh Hamburg, 2 lbs. for 25c
Home Made Pork Sausage, per lb. 17 1/2c
Fresh Home Dressed Chickens, per lb. 25c
Chuck Steak, per lb. 20c
Round Steak, per lb. 25c
No. 1 Steer Pot Roast, per lb. 17 1/2c

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retain the moisture several days. An excellent wholesome food when made with the pure

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Why the Interest of Producer, Retailer and Consumer Is ARMOUR'S Interest

It is only as these three (the farmer, the merchant and the consumer) prosper, that Armour prospers. Because Armour is a manufacturer, and not a producer of raw materials.

So narrow is the margin, Armour's very existence depends upon tremendous volume and continuous output.

But these can only come when the grower gets good returns for his efforts and hence is stimulated to produce more and better stock; when the retailer is furnished a ready and profitable market; when the consumer gets full value at lowest possible prices for his food-expenditures.

So Armour's interest is three-fold in bringing this about.

First: Armour offers the American farmer a market always ready to take what he has to sell. New plants are built in most remote places to give easily accessible outlets.

And the Armour Advisory Bureau of Agricultural Service is at his call to aid him in greater production and higher quality at all times.

Second: Armour helps move the nation's food supply through the retailer's store by instructive, resultful advertising to consumers. Armour refrigerator care carry supplies to the dealer regularly and

continuously. And the Armour Retailer's Service instructs him in better store methods, in handling meats and meat products with less waste, and hence with less cost to the housewife.

Third: For you, the consumer, Armour helps keep meat prices down by scientifically manufacturing all inedible parts into by-products.

But Armour is interested in combating living costs still further—in that you may use Armour foods with greatest benefit and greatest economy after you buy.

So a great Domestic Science Department is at your service. It is showing thousands of women how to get the greatest nutritive value from the food they buy; how to select and prepare the cheaper cuts of meat most appetizingly; in short, how to live most satisfyingly at the lowest cost.

Your interests are Armour's interests. And the more you consider this, the greater will be your conviction that you are serving yourself best when you specify Armour foods for your table.



ARMOUR AND COMPANY CHICAGO



Forty Stores

THE BASKET STORES

SAVES YOU WORRYING ABOUT FUTURE BILLS TO PAY. SAVES YOU MONEY BY OUR SAVING WAY. READ OUR ADS—IT PAYS

Economy Flour, an excellent health flour, 48-lb. sack \$2.35
Tip Flour, nothing better milled. A trial will convince you; 48-lb. sack \$2.45
Tip Pancake Flour, large pkg. 25c
Gold Medal, 48-lb. sack \$2.40

Best Creamery Butter, lb. 42c
No. 1 good Creamery Butter, lb. 40c
Good Tub Butter, lb. 38c
All kinds Sugar Cured Breakfast Bacon, lb. 23c
Neck Bones, lb. 7c
SEE OUR PRICES ON FRESH MEATS AT ALL OUR SANITARY MARKETS

ARMOUR'S BUTTERINE, Tip, fluted, highest quality, lb. 28c
Tip, white, highest quality, lb. 25c
Cash Habit, high quality, lb. 22c
Magnolia, 2-lb. roll 35c
FISH—A variety at all markets at prices that will please you.

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