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h Shrimps, th.
Lobaters, each.
Lobaters, each.
s Smelts, 2 lbs., for
Fancy Filet of Sole, th. ...
Salted Mackerel, each.

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#### 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 Methothe Lincoin conference of the Metho-dist Episcopal church. This confer-ence embraces Nebraska, Colorado, Wyoming, Kansas and Oklahoma. Meetings will be held from March 28 to April 2. Bishop Stuntz and Mayor Dahlman are on the program. Promi-nent negro clergymen and educators will address the meetings.

#### Remodeled City Hall Cost Exceeds Estimate

The city commissioners are learning that remodeling the city hall necessitates unexpected extras, which cessitates unexpected extras, which occasioned comment at a meeting of the council. "It is just like building a new house; you never know just how much it is going to cost until you are done," explained Commissioner Jardine. One item was more than \$900 for extra wiring and another item for a revolving door not thought of when the original plans were appropriate.

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

#### Pastry Making The making of good pastry is not

The making of good pastry is not an impossible achievement for anyone who is willing to take a little trouble to master the process. As was true of some other foods which have been discussed in this column, pastry does not head the list of our most easily digested foods. For a person with an average satisfactory digestive system a piece of well-baked pie, not overly rich, is a permissible and enjoyable dessert. Pie should never be greasy, nor soggy, nor underdone, for the pasty masses formed by pies of the undesirable type are very hard on the digestive apparatus. Ingredients of pastry are very simby pies of the undesirable type are very hard on the digestive apparatus. Ingredients of pastry are very simple, flour, salt, water and fat. Though the name "pastry" flour might suggest the use of that kind of flour for pies, most cooks agree that bread flour is more satisfactory. The kind of fat varies according to one's taste and pocketbook. All-butter pastry is in the class of luxuries nowadays; half butter and half lard, or one of the commercial vegetable fats, is very satisfactory; or the cheaper fats may be used alone. Oleomargarine is also good, either alone or in combination. The proportion of fat to flour varies from one-fourth to one-third for ordi-

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 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
 5c

 Sweet Navel Oranges, per dozen
 12c

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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.

nary pie-crust, and a one-half pro-portion (by measurement) for puff paste. Oleomargarine or butter alone

require a one-third proportion, PIE CRUST (FOR ONE COVERED PIE). 2 T. cold water

1 c. flour
1 t. sait:
2 T. cold water

Sift flour and salt, work in fat. The
fat may be worked in with a fork,
pushing the fat through the tines
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. When the fat and
flour are mixed to the appearance of
cornmeal, add water gradually, working as little as possible. A knife is
the best utensil. The amount of water given in the recipe is the minimum amount; probably more will be
necessary. Pastry dough should be
stiff enough to require very little
flour for the rolling out. If the dough
is chilled before rolling, it is somewhat casier to handle.

Covered Pies.

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. Put in any desired filling, using enough so that the top crust will not sink down. Add sugar according to the acidity of the fruit, from one-third cup for apple pie to one cup for yeary sour herries.

cording to the acidity of the fruit, from one-third cup for apple pie to one cup for very sour berries.

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 iold. Open out crust, which should show V-shaped slits. Put on pie and tuck upper crust under the lower so that upper crust is between the tin and the lower crust. Press the two crusts together with the tines of a fork. If the filling is very juicy, wet the lower crust before putting on upper crust. A little flour or cornstarch may be sprinkled over a juicy filling. On the other band, if the filling is dry, as with certain kinds of apples, add one-fourth cup water. Dot the top of the pie with bits of butter or brush it over with milk to glaze. Bake twentys-five minutes in a hot oven.

One-Crust Pies.

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 press thumb of left hand inside the rim, gently, between thumb and fore-finger of right hand outside the rim.

Whenever possible bake the crust, which has been well pricked, before putting in filling. Hot oven. Time, fifteen minutes. If filling is to be cooked in oven, as in custard or pumpkin pie, bake for five minutes in a hot oven to set the crust, then reduce the heat for thirty minutes or until filling has set. To test insert a knife. When it comes out clean filling is done. ing is done.

MOCK CHERRY PIE FILLING. l'ig c. cranberries. ig c. seeded raisins washed and cut in 1 c. sugar haives 1 T. flour 1 t. butter 1 t. almond extrace ig c. water

CUSTARD PIE.

egg slightly beaten.Grated nutnes or T. sugar. common. c. milic. 1 L vanilla. t. suit.

Mix ingredients, strain into pie tin, lined with pastry.

1 t. vanilla. c milk. / Mix as custard filling; do not strain.

Mix as custard filling; do not strain.

Meringue—Beat whites of two
eggs till stiff, fold in 2 T, powdered
sugar and ½ t, vanilla. When pie is
baked heap meringue on top and
brown lightly in a moderate oven.

Time, eight to ten minutes.

LEMON PIE.

4 c. sugar. Grated rind I lemon.
1 c. builing water. I r. builer.
3 T. cornetarch. J T. lemon juice.
2 egg yoks.

Mix sugar and cornstarch, add to water in double boiler. Stir till mixture thickens, cook five minutes. Add rest of ingredients, and cook two minutes. Put lemon filling into a baked pie shell, cover with meringue made of the egg whites.

Grated rind 1 orange. The cornstarch.

Grated rind 1 orange 3 T. cornstarch.

Juics of 2 oranges. 1 i. butter.

4 r. sugar. 2 egg yolks .

1 c. water. Proceed as for lemon filling.

CHOCOLATE FILLING.

1 c. milk. Pew grains sait. 1 ly squares choc 2 T. cornstarch.

Put milk, salt and chocolate into upper part of double boiler, and when upper part of double boiler, and when hot and smooth, stir in the cornstarch, which has been mixed with two tabliespoonfuls cold milk (saved from the one cup). Cook, stirring constantly, until mixture thickens; then let cook eight minutes. Mix eggs and sugar, pour hot mixture over them, stirring well; put back into double boiler, and cook one minute, stirring constantly. Add vanilla. Cover with meringue. er with meringue.

ORANGE AND APPLE PIE.

medlum mized

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.

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. Beat the egg well, cream the butter with the sugar then stir in the egg, then the milk and last the potato, beating all until it is a very light smooth custard. Turn into a pastry-lined pie custard. Turn into a pastry-lined pie plate and bake until the top is a rich brown.

#### Solomon Becomes Hereditary Chief of the Zulu Tribes

(Correspondence of The Associated Press : London, March 6.—General Botha, prime minister of the Union of South Africa, has recognized Solomon, the hereditary chief of the Zulus, as administrative head of the tribe, a step which, students here expect, will bring about peace between the war-ring natives in the British colony. 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 Dinizulu 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 responsi-ble to the government for the tribes, and he was urged to promote education and do everything possible to im-prove its position and character.

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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. The grower is encouraged to breed better strains of cattle so his revenue grows in proportion to the increasing value of his land.

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

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