Tangy and Tasty Berry Appear on Omaha Market

Strawberry short cake! Don't those words sound sweet. And stawberries'n'cream are also sweet to the ear as to the taste.

Those are the dainty eatables that are now flourishing in many an Omaha home. For the tangy and tasty strawberry has appeared among us in plentiful quantities and at moderate prices. You can now get a pint box of nice Louisiana strawberries for the small sum of 12 to 15 cents. And a quart box of Florida berries is obtainable at about 40 cents or even less.

Fresh asparagus, the first of the new crop, has arrived here from California and it is a dandy dainty of the vegetable kingdom.

California rhubarb, or pie plant, has also arrived to reinforce the rhubarb raised in local hot beds. The California article sells around 10 cents the pound.

Radishes have reached here in abundance and they are hearty looking representatives of their race, not merely the little fellows that have been coming in earlier in the sesason. Lettuce has also assumed a fine, healthy color of green.

Beets and carrots, new ones, too, and of goodly size, from the fields of the sunny south are in our midst at prices very reasonable. New onions, too, are here. Even celery is still in the ring, crisp and tempting.

And potatoes, which have been aviating for some time, are a little cheaper than they were, 65 cents a peck.

Apples, oranges, grape fruit are fine in the line of fruit. Figs are also a wholesome fruit, now on the market and of very fine quality and moderate price.

Movies for Kiddies to Be Shown at the Alamo

The Alamo theater at Twenty-fourth and Fort streets is the latest movie house to adopt special children's programs. A request for the movies came from the Miller Park Mothers' circle, according to Mrs. W. S. Knight of the Omaha Woman's club educational committee, which has it in charge. "The Battle Hymn of the Republic," one of the country life series; a child comedy, "Henanpup;" a scenic and a cartoon comedy will be shown there Saturday at 2 o'clock.

Bee Want Ads Produce Results.

Patriotic Baby Of One Year is in Need of New Home

A home is wanted for a red, white and blue baby boy, 1 year of age and in perfect health.

The boy's patriotic color scheme is due to the fact that he is a white baby, with red hair and blue eyes.

Miss Bessie Randall, superintendent of the Visiting Nurse association of Omaha, fourth floor city hall, will be pleased to give details of the case to anybody interested.

Miss Randall said: "It is not hard to find a home for a blue-eyed baby girl, but when it comes to a boy it is not always as easy. The doctor assured me that this baby is in splendid health. He is a dear little chap and I hope he will find a good home."

Miss Randall's telephone number is Douglas 1260.

Commerce Lads to Have An Athletic Campus

Boys of the High School of Commerce are removng bricks from a tract of land at Nineteenth and Leavenworth streets, where they will have an athletic campus. The use of the tract was arranged by the Board of Education.

BROWZ
through the immense stock of books—OLD AND NEW—in
KIESER'S BOOK STORE
221 North 16th Street—Loyal Hotel Bldg.
WE BUY USED BOOKS

CHOICE FOREQUARTERS LAMB, LB.....13⅞c
PIG PORK LOINS, PER LB.....17⅞c
FRESH DRESSED CHICKENS, PER LB.....16⅞c

Young Veal Roast, lb.....12c
Young Veal Chops, lb.....15c
Mutton Chops, lb.....15c
Steer Pot Roast, lb.....14½c
Steer Shoulder Steak, lb.....16½c
Steer Porterhouse Steak, lb.....18½c
Pig Pork Roast, lb.....18½c
Pig Pork Butts, lb.....19¾c
Spare Ribs, lb.....15¾c
Extra Lean Regular Hams, lb....21¾c
Sugar Cured Hams, lb.....18¾c
Extra Lean Breakfast Bacon, lb...26¾c
Sugar Cured Bacon, lb.....18¾c

SPECIALS
From 8 to 9 p. m.—Country Sausage, per lb., at.....8c
From 9 to 10 p. m.—3-lb. pail Lard, 60c
Big Sale of Groceries Going On. We Can Save You From 40 to 50 Per cent on your Grocery Bills.
Fancy Strawberries, 2 boxes for....25c
Large Sunkissed Oranges, dozen....20c
Large Grape Fruit, each.....5c
Potatoes, per peck.....70c
Spinach, per peck.....25c
Fancy Radishes or Onions, bunch....5c
Head Lettuce or Celery.....5c and 10c
Cauliflower or Red Cabbage, lb.....10c
Best Brands Creamery Butter, lb...40c
Best Country Butter, lb.....35c
Deliveries Made To All Parts of the City. Mail Orders Filled at These Prices.
PUBLIC MARKET 113 South 16th Street. Phone Doug. 2307.

14 LBS. SUGAR FOR.....$1.00
(With each $2.00 order or over.)
Beechwood Creamery Butter, lb.....38c
Good Table Oleomargarine, lb.....20c
Strictly Fresh Country Eggs, dozen..29c
E. C. Corn Flakes, pkg.....5c
5c pkg. Fresh Crispy Crackers, 3 for 10c
Genuine Cream of Wheat, pkg.....15c
Fancy Potatoes, per peck.....70c
Fancy Red River Seed Potatoes, bu., $3
Extra Fancy Large Grape Fruit, each, 5c
Sweet Navel Oranges, dozen.....12c
Sunbright Cleanser, 3 for.....10c
Swift's Pride Washing Powder, 8 for 10c
Good Spitzenberg Eating Apples, peck 35c
We carry a full line of fresh fruits and green vegetables at all times.
MEAT SPECIALS
Pork Chops, per lb.....22½c
Fresh Pork Sausage, per lb.....17½c
3 lbs. Hamburger for.....25c
No. 1 Pot Roast, per lb.....17½c
No. 1 Chuck Steak, per lb.....20c
No. 1 Round Steak, per lb.....25c
Rib Boiling Beef, per lb.....10c
STEIN GROCERY & MEAT MARKET
Free Delivery—Mail Orders Filled Promptly at Above Prices.
213 South 24th St. Telephone Douglas 2514.

SAVE MONEY Here's the Way
You can do it by letting us furnish your needs and you can depend that everything we sell you is good or money refunded.

INDEPENDENT COFFEE
It's our famous brand, sold over three carloads last year.
In 1-lb. cans, 29c—2-lb. cans, per lb.....28c
Thrifty Habit Sweet Drinking—a Santos Blend, per lb....20c
Washington Instant Coffee, small, 28c—large.....62c
Shoe Bullfrog or Peters' Past 4c POLISHES 2-in-1 or Shinola 8c Three for 22c
Royal or Jet Oil 8c Gilt Edge 19c SHOE White or tan 8c three for 22c
Shinola Home Set, dauber and polisher, 25c seller for....15c
Stove Enameline, paste or liquid, 10c can 8c Rising Sun, liquid, 10c can, 9c three for 25c
Salt... Fine 5c Table Salt, sack, 4c 10c sack, 6c 20c sack, 17c
Baking Powder TIP Used in Prize-winning Cakes, 1-lb. can 13c
K. C. or Calumet, per lb., 20c—Rumfords, per lb.....21c
Soda—TIP 1-lb., 10c pkg., 7c Cocoa ½-lb. tins, 9c
W. H. Baker's ½-lb. can 20c Brand ½-lb. can 19c
Chocolate Tip Premium, ½-lb. cake, 18c W. H. Baker's ½-lb. cake, 20c
Cleaner—H & H Removes Spots and Stains, ...12c
Wall Paper Makes Old Paper Look Like New 8c Three cans, for 22c
Diamond C Soap, 9 bars for.....25c
White Borax, Naptha or Electric Spark Soap, 7 bars.....25c
Excel Soap, like Ivory, 5c bar.....4c
Cocoanut Oil, Pumice or Tar, per bar.....4c
Olive Cream, 8c bar, 3 for.....22c
Chloride of Lime, per can.....11c
Ammonia, large bottle, at.....5c
Bon-Ami, powdered or bar.....8c
Pyramid Washing Powder, 25c pkg.....17c
Gold Dust Washing Powder, 25c pkg.....21c
Hippo or Small Pyramid, 5c pkg.....4c
Sal Seds, 11½ lbs., for.....25c
Soap Chips, per lb.....10c
Seeds any kind, 2 pkg., 5c Sets Onion, red or yellow, per lb., 16c

TIP FLOUR for making the most delicious bread, cake and pastries, you will want TIP—the equal of any on the market.
24-lb. sack for.....$1.30
48-lb. sack for.....$2.54 6-lb. sack for.....35c

Economy, an excellent Health Flour—48-lb. sack for.....$2.43
Cash Habit, 48-lb. sack.....$2.49
Gold Medal, 48-lb. sack.....$2.59
Toileteer Like Saniflush 15c Saniflush at.....21c
Cedar OIL POLISH—For polishing furniture and automobiles.
American Lady, $1.00 size.....60c 50c size 30c 25c size, 15c
Laundry Starch, bulk, 8½ lbs.....25c
Argo Gloss Starch, 8c pkg.....4c
Oswego Silver Gloss, pkg., 9c—3 for....25c

RICE—Best Japan, 10c grade, 4½ lbs., for.....25c
Rice has five times the food value of potatoes.

National Corn Flakes, per pkg.....5c
Krinkle Corn Flakes, large 15c pkg.....10c
Post Toasties, 15c pkg.....13c
Shredded Wheat, 15c pkg.....11c
Tip Farina, like Cream of Wheat, per pkg., at.....13c
Kellogg's Bran, 25c pkg.....20c
Large 25c pkg. Basket Store Oats.....21c
Tip Pancake Flour, large pkg.....25c

Tea Uncolored Jap, Gun Powder or English Breakfast—60c grade, per lb.....44c
LIPTON, ¼-lb., 18c—½-lb., 35c—1-lb.....66c
CASH HABIT or May Blossom, ½-lb. pkg.....23c
Coffee TIP—A Mocha & Java—60c grade, per lb.....43c
JOY—40c grade, per lb.....32c
Pickles Sweet, per doz.....5c Sour, per doz.....8c
Large, fine flavored Split Sweet per dozen, at.....12c
Vinegar Grade usually sold for 35c gallon, Our price.....21c
Olives 4 oz., plain or stuffed.....9c Ripe Sylmar, qt. bottle.....29c
BULK, large queen, pt., 17c—qt., 33c—gal.....$1.18
Catsup ARMOUR'S 25c size... 21c Hawkeye 15-oz., large, at.. 22c
Snider's or Blue Label, 25c bottle.....23c
Mustard 8-oz. tumbler at.....8c three for.... 22c Gallon Jug.... 45c
Salad DRESSING—Pompeian, large 25c bottle.....21c
Gum Hershey's Chewing six stick pkg. 4c three for... 10c
Wrigley's Spearmint, pkg. 4c three for 10c
PORK AND BEANS—Beckon—per can.....11c
ADVANCE—No. 2 can, 14c—3 for.....40c
Pikes Peak Macaroni, Spaghetti or Noodles.....8c three for.. 22c
Currants Bulk, cleaned, per lb.....22c 12-oz. pkg., for.....20c
Armour's Butterine, Tip Tinted, highest quality, lb.....26c
Tip, white, highest quality, per lb.....25c
Cash Habit, high quality, per lb.....22c
Magnolia, 2-lb. roll.....35c
Crisco 30c 60c $1.20 $1.80 Beef Extract, 50c jar.....42c
Armour's Bouillon Cubes, 12 in tin.....20c
Oysters Small can.....9c three for.....25c Large can.....18c

We have no specials. These are every day prices—have hundreds more, lower than any other Nebraska Grocers.
Omaha and Lincoln THE BASKET STORES Forty Stores
$5 orders delivered free within a reasonable distance. Smaller orders over $1 delivered for 8c
THANK YOU

Home Economics Department

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

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.

Fireless Cookers

Within the last two decades, the age-old principle of fireless cooking has been popularized. The great brick ovens of our American and European ancestors utilized this principle when the oven was heated, then filled with foods to be cooked in the retained heat. The idea is very simple—trap or retain the heat so that it may work more efficiently. The average piece of cooking apparatus loses a great deal of its heat through radiation. Any fireless apparatus has one of more layers of heat retaining material between the inner chamber and the outside air. It is a familiar fact that certain materials, notably metals, carry away or conduct heat, while other materials, such as paper, wool, wood and asbestos, do not have this property. The first class we call conductors, the second non-conductors.

Homemade Fireless Cooker.

A very primitive type of fireless cooker may be made at home by any amateur. Naturally it is not as satisfactory as the specially manufactured devices, but it will work nicely for simple foods, such as cereals and dried fruits. Secure a wooden candy bucket with a tight fitting lid. Line the sides and bottom of the bucket with sheet asbestos. Set a pail with a tight fitting lid inside the bucket. The pail should be about six inches less in diameter than the bucket. Surround the pail closely with sheet asbestos, then secure this inner cylinder of asbestos with very strong glue or metal fasteners. Pad the inner cylinder at the bottom till the pail will just reach the top of the bucket. Fit a circular sheet of asbestos on the padding. The padding for the bottom of the inner cylinder and for the space between the cylinder and the pail is made of wet newspapers thoroughly pounded down with a hammer. Allow the padding to dry for several days before using. Finish the padding between the pail and the inner cylinder with a ring of sheet asbestos fitted down exactly. Line the lid of the bucket with two sheets of asbestos tacked on, and fasten the lid down with two hooks such as are used for fastening screen doors.

A simple fireless cooker such as described here is particularly good for a summer camp, when one does not want to invest any great sum of money, yet would like the convenience of a cooker.

Bought Fireless Cooker.

Most of the bought fireless cookers, even of the simplest type, carry the heat-retaining idea one step further. The cookers are made of nonconducting walls, and in addition stone plates are used either below or below and above the food to be cooked. These stone plates are heated separately at the time the food is first heated. Some of the more efficient cookers of this type will retain heat well enough to roast meats, or even to bake cake and pies. The cost of ordinary cookers ranges from $10 to $20, depending on capacity.

A comparatively new idea in fireless cookers is the combination of gas stove and cooker. The gas stove is constructed with a special oven and one hooded burner. For fireless cooking the food is heated thoroughly, then the hood is dropped over it, making an air-tight, heat-retaining arrangement. The oven is so well lined that heating for a short while is sufficient. The baking is finished with the retained heat. Needless to say, this combination arrangement saves the labor of lifting stones and pans, and no heat is lost, as when the material is carried from stove to fireless. The cost is from $65 up, but the saving in gas bills more than makes up the difference between the cost of this type of stove and the ordinary gas range.

The combination of electric stove and fireless cooker has the extra advantage of an automatic timer. This timer, by a mechanical device, turns off the electric current whenever desired. Thus, the food is put in, the timer set, and the housewife is relieved of all further responsibility. There is one kind of electric cooker which can be automatically turned on at any time after the food is put in, so that food for dinner may be prepared in the morning, the dial set for some time in the afternoon and the food will be ready for a 6 o'clock dinner. The price of an electric cooker is from $30 up.

For use in communities where there is neither gas nor electricity there are the new oil stoves with insulated ovens which act on the fireless cooker principle, as does the insulated oven of the special gas range. The cost of such an oil stove is about $35.

Uses of Fireless Cookers.

The fireless cooker is invaluable for any kind of long, slow cooking. With the passing of the coal or wood range in most city kitchens, it has become increasingly expensive to prepare the foods which require long periods of cooking. With the fireless, this type of cooking is once more intensely practical. Then there is the convenience of the cooker. Foods may be prepared ahead of time and yet will be ready to serve hot, or at most will require slight reheating. Another advantage is the saving of attention when cooking foods that would be apt to burn over a direct flame. Directions for using the cookers vary with each type, and time for cooking varies. The directions given by the manufacturers are in most cases absolutely reliable, for it is part of their business to have them reliable. In general the directions are to heat the food thoroughly, about twenty minutes; heat the stones for the same length of time, and allow the food to stay in the cooker six to ten hours, if the simpler types of cookers are used. Breakfast cereal can stay in over night. The following time table may be of some value in trying out a home-made cooker:

Cereals	8 to 12	hours
Soups	9 to 12	hours
Fish	1 to 2	hours
Macaroni	1½	hours
Dried fruits	8 to 12	hours
Steamed puddings	5	hours
Stews	5 to 6	hours

Vegetables and Fruits As Sub for Spring Tonic

Vegetables and fruits are a good substitute for grandmother's "spring tonic," according to the home economics extension specialists of the University of Nebraska. Less meat and more vegetables and fruits make a good spring diet.

Canned spinach may be made into a very appetizing dish if escalloped with a white sauce, covered with buttered crumbs, and baked until brown. Cabbage, onions, turnips, carrots and parsnips may be served in the same way.

PIG PORK LOINS, PER LB.....17⅞c
FRESH DRESSED CHICKENS, PER LB.....16⅞c

Steer Pot Roast, lb.....14½c
Steer Shoulder Steak, lb.....16½c
Steer Porterhouse Steak, lb.....18½c
Young Veal Roast, lb.....12½c
Young Veal Chops, lb.....15½c
Mutton Chops, lb.....15½c
Mutton Roast, lb.....9½c
Pig Pork Roast, lb.....18½c
Pig Pork Butts, lb.....19¾c
Extra Lean Regular Hams, lb.....21¾c
Extra Lean Breakfast Bacon, lb.....26¾c
Sugar Cured Bacon, lb.....21¾c
Sugar Cured Hams, lb.....18¾c
SPECIALS
From 8 to 9 p. m.—Pork Chops, lb., 18c
From 9 to 10 p. m.—3-lb. pail Lard, 60c
Deliveries Made To All Parts of the City. Mail Orders Filled at These Prices.
PUBLIC MARKET Phone Douglas 2793 1610 HARNEY STREET

Visit the Washington Market's
New Ice Cream Parlor, where all ice cream sodas, sundaes, sandwiches and hot and cold drinks are ALWAYS 5 CENTS.
SPECIAL FOR SATURDAY ONLY—Happy Thought, or Ladies' Delight.....8c

MEATS
Extra Fancy Forequarters Lamb, per lb., at.....16¾c
Extra Fancy Hindquarters Lamb, per lb., at.....19½c
Choice Steer Pot Roast, lb....15c, 17½c
Extra Fancy Veal Roast, per lb....17½c
Young Veal Steak, lb.....17½c
Choice Steer Boiling Beef, lb.....12½c
A-No. 1 Choice Steer Rib Roast, per lb., at.....22½c
Choice Steer Sirloin Steak, lb.....22½c
Choice Steer Shoulder Steak, lb..17½c
Compound Lard, per lb.....15c
Extra Fancy Hard Shelled Crabs, each, at.....35c
Extra Large Frog Legs, per pair....40c
Extra Fancy Calve's Liver, lb.....20c
Pork Tenderloin, per lb.....35c
Sweet Breads, per lb.....35c
Kosher Salami, per lb.....45c

GROCERIES AND FRUITS
Best Granulated Sugar, 18 lbs., for $1.00
Extra Fancy White Potatoes, peck..70c
All Brands Creamery Butter, lb.....40c
All Fancy Country Butter, lb.....37c
2-lb. rolls Oleomargarine, roll.....39c
Washington's Best or Washburn-Crosby Gold Medal Flour, sack.....$2.80
Fancy German Dill Pickles, dozen...15c
Small cans Milk, can.....8c
Extra Fancy Sifted Peas, can.....14c
Fancy Thin Skinned Lemons, doz...20c
Extra Fancy Sweet Oranges, dozen...30c
Large Grape Fruit, each....5c and 7½c
Fancy Spitzenburger Apples, peck..55c

FRESH VEGETABLES
Large bunches Asparagus, bunch....15c
Large bunches Rhubarb, 2 for.....15c
Extra Fancy Strawberries, per box..18c two boxes for.....35c
Extra Large Head Lettuce, head.....9c
Extra Large Bunches Round Radishes, per bunch, 5c—6 bunches for.....25c
Long Radishes, 3 bunches for.....10c
Extra Fancy Spanish Onions, 3 lbs..25c
SPECIAL FOR SATURDAY—Buttermilk free to all visitors at our store.
HONEST WEIGHT HIGH QUALITY LOW PRICES
WASHINGTON MARKET
1407 DOUGLAS ST. TEL. TYLER 470
THE MOST UP-TO-DATE AND SANITARY GROCERY AND MEAT MARKET IN THE MIDDLE WEST

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The Original
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Substitutes Cost YOU Same Price.

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THE HIGHEST QUALITY
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TWO LARGE PACKAGES 25¢
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SKINNER Company, Omaha, U.S.A.
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Banjo Strings That Reduce the Cost of Beef Steak!

BANJO strings and drum-snares—sandpaper and soap—lubricating oils and pharmaceutical preparations! *What does it mean to your cost of living* that Armour makes these and hundreds of other *inedible* products? Consider the matter from another angle. Study the *prices* at which Armour *buys* and *sells*—and study, likewise, *what* Armour sells.

Armour pays the producer for *a thousand-pound steer* at the 1916 average of $7.61 per hundredweight, $76.10.

But, *dressed*, this thousand-pound steer weighs only some *five hundred and sixty pounds* which, at the average Armour selling price of $12.12½ for 1916 up to November 1st (the time when these figures were compiled) brings only $67.90, *or $8.20 less than the cost of the live steer!*

No logic is necessary to convince you that neither Armour nor anyone else can sell meat at a *loss*.

Nor does Armour sell at a loss. The four hundred and forty pounds of remaining material is all *used*—every *scrap* of it. Yet, the fact remains that, through scientific study which has made possible *the utilization of inedible portions in valuable by-products, the dressed carcass of a beef steer sells for less than the steer cost Armour.*

While this is a fact perfectly susceptible of proof were you able to *watch* the process, probably the way *here* to show you that it is so, is to give you an idea of how *valuable* some of these by-products are.

Take pharmaceutical preparations, for example—sold *only* to the drug trade and medical profession. They come from *every* kind of animals—*Pepsin* from the lining of pigs' stomachs—*Pancreatin* from the hog also—*Thyroids* and *Suprarenalin* from sheep (the latter product so scarce that it requires 15,000 animals to make a pound, which sells at $5,000)—*Rennet* from calves—all these and many more, all bringing big prices.

Or consider such items as *Glue, Curled Hair, Bristles, Wool, Hides* and *Pelts, Lubricating Oils, Poultry* and *Stock Feeds, Fertilizers* and many more.

There is no waste in the real sense of the word; when you remember that even the tiny hairs inside cows' ears are clipped and saved for the making of superfine brushes, you will understand the truth of this.

Only a large establishment with the Armour facilities for the *scientific utilization of every part of every animal,* could possibly effect these sweeping economies which keep meat prices at *true-value levels,* uninfluenced except by the relation of demand to supply.

Hence, Armour's *bigness* becomes of supreme importance to the National Pocketbook!

For, *by any other method of handling,* you would pay *more* for your meats—not merely a little more but *enough more to pay for* that part which under the small, local slaughter-house system, is not fully utilized.

Convinced of the absolute soundness of this, it cannot be anything but common-sense for *you* to insist that only Armour meats and food products be served on *your* table.

Armour's QUALITY PRODUCTS
ARMOUR AND COMPANY
CHICAGO
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54 Excellent Tested Recipes
A Handy Book
Cooking Lessons
bound in convenient form for use in your kitchen will be mailed FREE if you send your name and address.
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Oranges—eaten every day—will help you stay well. Order Sunkist now and keep a supply of these uniformly good oranges in the house always.
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California Fruit Growers Exchange