

**LAMBS! LAMBS! LAMBS! For Your Easter Dinner**  
**CHOICE FOREQUARTERS LAMB**.....85c each  
**FRESH DRESSED CHICKENS, PER LB.**.....17 1/2c  
 Pig Pork Loins, lb.....17 1/2c  
 Extra Lean Regular Hams, lb.....21 1/2c  
 Skinned Ham, lb.....23 1/2c  
 Young Veal Roast, lb.....14 1/2c  
 Sugar Cured Ham, lb.....18 1/2c  
 Extra Lean Breakfast Bacon, lb.....27 1/2c  
 Sugar Cured Bacon, lb.....21 1/2c

**SPECIALS**  
 From 8 to 9 p. m.—Country Sausage, per lb., 10c  
 From 9 to 10 p. m.—Pork Chops, lb., 18c  
 Mail Orders Filled at These Prices.  
**Phone Douglas 2793**  
**1610 HARNEY STREET**

**LAMBS! LAMBS! LAMBS! For Your Easter Dinner**  
**CHOICE FOREQUARTERS LAMB**.....83c each  
**PIG PORK LOINS, PER LB.**.....17 1/2c  
**FRESH DRESSED CHICKENS, EACH**.....17 1/2c  
 Young Veal Roast, lb.....12 1/2c  
 Extra Lean Regular Hams, lb.....21 1/2c  
 Skinned Ham, lb.....23 1/2c  
 Young Veal Roast, lb.....14 1/2c  
 Sugar Cured Ham, lb.....18 1/2c  
 Extra Lean Breakfast Bacon, lb.....27 1/2c  
 Sugar Cured Bacon, lb.....21 1/2c

**SPECIALS**  
 From 8 to 9 p. m.—Pork Chops, lb., 18c  
 From 9 to 10 p. m.—3 lb. Fall Pork  
 Lard for.....60c  
 Mail Orders Filled at These Prices.  
**113 South 16th Street.**  
**Phone Doug. 2307.**

**We have received a large shipment of Extra Fancy Spring Lambs, which we will place on sale Saturday for your Easter Sunday Dinner.**

**MEATS**  
 Hindquarters of Lamb, lb.....19 1/2c  
 Forequarters of Lamb, lb.....17 1/2c  
 English Shoulder of Lamb, lb.....18c  
 Extra Fancy Lamb Breast, lb.....19 1/2c  
 Fresh Young Pig Hams, lb.....22 1/2c  
 Fresh Young Pig Shoulder, lb.....19 1/2c  
 Extra Fancy Veal Roast, lb.....20c  
 Extra Fancy Veal Breast, with pocket for dressing, lb.....21 1/2c  
 Fresh Sweet Bread, lb.....40c  
 Pork Tenderloin, lb.....40c  
 Choice Steer Beef Roast, per lb., at.....18c and 20c  
 Best Steer Rib Roast, lb.....22 1/2c

**GROCERIES**  
 Best Granulated Sugar, 12 lbs.....\$1.00  
 Jelly, for dessert, 3 pks.....25c  
 Strictly Fresh Eggs, dozen.....32c  
 All Brands Creamery Butter, lb.....42c  
 Extra Fancy Country Butter, lb.....38c  
 Extra Fancy Veal Head Lettuce.....10c  
 Large Bunches Asparagus, 2 for.....25c

**FRUITS AND VEGETABLES**  
 Thin Skinned Lemons, dozen.....20c  
 Highland Navel Oranges, special for Saturday, dozen.....16c and 25c  
 Extra Fancy Strawberries, special for Saturday, 2 boxes for.....35c  
 Large bunches Radishes, 3 for.....20c  
 Spanish Onions, per lb.....10c  
 Extra Fancy White Potatoes, peck.....75c  
 Onion Sets, per lb.....20c  
 Extra Fancy Cauliflower, 2 lbs for.....25c  
 Extra Fancy Head Lettuce.....10c  
 Large Bunches Asparagus, 2 for.....25c

**SPECIALS IN OUR ICE CREAM PARLOR**  
 Ice Cream Sodas and Sundae, ALWAYS.....5c  
 Ladies' Delight, for Saturday only.....5c  
 Hot Coffee, Chocolate or Cocoa, per cup.....5c  
 All Sandwiches.....5c

**We carry a full line of O'Brien's and Johnston's candies in this Dept.**

**WASHINGTON MARKET**  
 1407 DOUGLAS ST. TEL. TYLER 470  
 THE MOST UP-TO-DATE AND MEAT MARKET IN THE MIDDLE WEST

**DON'T BUY BLINDLY**  
 Watch all prices all the time. Don't let a few "specials" halt you into paying too much for other things. Remember all prices are reduced every day at the BASKET STORES. A few samples are:

Oranges, Famous Redland Navels, Another Carload Being Unloaded Today, 5 lb. But They're Sweet and Good.....25c  
 Size 150, per dozen.....30c  
 Size 170, per dozen.....35c  
 Size 210, per dozen.....20c  
 By the whole case, from \$3.30 to \$3.63.  
**BREAD—CLEANING MATERIAL.**  
 Griffin's O. K. Brooms.....45c  
 Stars Broom, a heavy one.....70c  
 Bluing, large bottle.....9c  
 Ammonia, large bottle.....9c  
 Chloride of Lime, can.....12c  
 Toiletset, like Sanit-Flush.....17c  
 Sanit-Flush, can.....21c  
 Excel Soap, like Ivory.....4c  
 711 Castle Soap, bar.....4c  
 Olive Cream, for tender skin, 8c.....25c  
 Diamond C Soap, 5 bars.....25c  
 Good Dust, large package.....21c  
 Pyramid Washing Powder, large pkg.....18c

Sunlight Cleanser, 4c.....3 for 10c  
 Light House Cleanser, can.....4c  
 Cedar Oil Polish, American.....50c  
 50c size.....30c  
 25c size.....15c

Sepallo, bar 9c, 3 for.....25c  
 Bon Ami, powdered or bar, 9c, 3 for.....25c  
 Hippo Washing Powder, 5c pkg.....4c  
 Sal Soda, 10 lb, box.....25c  
 Starch, Bulk Glass, 5 lb.....25c  
 Starch Argo Glass, 5c pkg.....4c  
 Uncolored Jap. Cleanser, 1 lb.....4c  
 regular 60c grade, lb.....44c  
 Mayblossom Tea, 1/2 lb.....23c  
 Yellow Candles, small, six for.....5c  
 Matches, 5c box, 3 for.....13c  
 Diamond Axle Grease, 5c, 3 for.....13c  
 Coal Oil, gal, 9c; 5 gallons.....43c  
 Sewing Machine Oil, 10c bottle.....43c  
 Mouse Traps, 3 for.....5c  
 Needles, per pkg.....2c  
 Tacks, carpet, 5c pkg.....4c  
**TIP FLOUR—Nothing better in the world.**

**THE BASKET STORES**  
 \$5.00 orders delivered free within a reasonable distance. Smaller orders, over \$1.00, for 5 cents.  
**YOUR PAY CHECK WILL GO FURTHER IF YOU TRADE WITH US**

**Reasons Why You Should BUY HILLER NOW**

Because we can now give you an unlimited choice of the best brands.  
 Because we can now give you better service than on the last few days before May 1.  
 Because the state will be bone dry and you will not be able to buy nor ship in good liquors for any purpose.  
 Because May 1 is only a short time away.  
 Because Hiller's 26 years' experience and reputation in the wholesale liquor business insures you of the very best at the lowest prices.  
 The best brands will go first. Don't wait until only the cheap goods are left.

If it Comes From **Hiller's** It Must Be Good

**1309 Farnam St.**  
**Phone Douglas 1241**

**Luscious Strawberries Are Common Necessity Now**

Strawberries are an every-day common necessity now. The southern gardens are yielding the luscious dainties in great abundance and they are coming northward to the Omaha market by the carload and appearing on the retail market at prices which range around 12 and 15 cents a box. So the festive strawberry shortcake is being consumed in goodly quantities in Omaha homes; also strawberries and cream and strawberry pies. Some forward-thinking housewives have already begun preserving the berries.

Potatoes continue to hold down to the comparatively low price of around 65 cents a peck, with some of the fancier and bigger specimens commanding as high as 75 cents a peck. Lettuce is very fine just now and it is on the market in large and plentiful quantities, both of the leaf and head varieties. Celery still continues to hold a place on the market, but is longer of the first grade of excellence.

Rhubarb from California is here and sauces and pies made from this wholesome spring and summer stalk can be had at very moderate prices.

Beets, turnips, carrots are plentiful, both of the new and of the old crops, the latter, of course, being lower in price than the former, but both being very moderate in price.

Cabbage, both green and red, is

**Uncle Sam Lines Well His Sailor Boys' Stomachs**

With grapefruit for breakfast and home-made pies for dinner, Ronald J. Kane, one of last week's navy recruits in Omaha, writes from the Great Lakes training station that life in the navy so far is fine. He is the 17-year-old son of Mr. and Mrs. Harry Kane, 3810 North Twenty-second street. Until he enlisted he was a junior at Central High school.

Besides the goods "eats" at the training station, he tells of the morning shower baths, daily gymnasium work, swimming pool and drills, which quickly fit the "rookies" for active service. A large wardrobe of sailor clothes has already been issued to him, he writes, and he is enthusiastic over the new life he has just embarked upon.

**14 lbs. Sugar for . . . \$1.00**  
 WITH EACH \$2.00 ORDER OR OVER

Strictly Fresh Country Eggs, dozen.....32c  
 Beachwood Creamery Butter, lb.....38c  
 Good Table Oleomargarine, lb.....20c  
 E. C. Corn Flakes, pkgs.....75c  
 Large can Table Peaches, can.....17 1/2c

**EASTER SPECIAL**  
 Tender Celery, 3 stalks for.....10c  
 Pork Chops, per lb.....22 1/2c  
 Prime Rib Roast, per lb.....22c  
 No. 1 Chuck Steak, per lb.....20c

**MEAT SPECIALS**  
 No. 1 Pot Roast, per lb.....17 1/2c  
 Best Rib Roast, per lb.....16c  
 Fresh Hamburger, 2 lbs.....25c  
 Chickens, home dressed, lb.....25c

**STAIN'S GROCERY & MEAT MARKET**  
 213 South 24th St. Phone Douglas 2514.

**No guess work You can know**

You will get good results, and have healthful, wholesome foods by using

**KG BAKING POWDER**  
 Ask your grocer—he knows

**KG BAKING POWDER**  
 Give it a trial, 48-lb. sack.....\$2.94  
 Economy Flour, 48-lb. sack.....\$2.40  
 Cash Habit Flour, 48-lb. sack.....\$2.59  
 Gold Medal Flour, 48-lb. sack.....\$2.90

**MEAT DEPARTMENT.**  
 In our sanitary markets we carry a full line of cured and fresh meats, always high quality and government inspected.

Shredded Wheat, 15c pkg.....11c  
 National Corn Flakes, 6c; 3 pks.....16c  
 Best Jap Rice, 10c grade, 4 lbs.....25c  
 Fajita Head Rice, 3 1/4 lbs.....25c

Krinkle Corn Flakes, 15c pkg.....12c  
 Quaker Pure Wheat or Corn, pkg.....14c  
 Kellogg's Krumbles, pkg.....9c  
 Post Toasties, large 15c pkg.....13c  
 Post Farina, like Cream of Wheat.....13c  
 Kellogg's Bran, 25c pkg.....20c

Large 25c pkg. Quaker Oats.....23c  
 Large 25c pkg. Baking Soda.....21c

Cider Vinegar, gallon.....21c  
 Cider Vinegar, bottle.....9c  
 This quality usually sold for 40c a gallon.

6 lbs. Corn Meal, white or yellow.....19c

**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.

**Raised Rolls**  
 To anyone who has mastered the science of bread making the question of raised rolls is a very simple one. The same basic principles apply in the case of rolls that apply to bread. The control of temperature is equally important, the kneading is even more important, for rolls are usually finer-grained than bread; and the amount of flour must be gauged as carefully. Rolls differ from bread in that they are richer. In almost all recipes milk is called for as the liquid; more shortening and sugar are always used; eggs are often introduced, and frequently various "goodies" such as raisins, currants, spices, etc., are used. The more heavy ingredients used in rolls the more difficult is the process, for heavy ingredients retard the rising. The European housewife excels particularly in this branch of cookery, and the recipes for fancy coffee cakes and elaborate rolls are innumerable. Most of the foreign recipes are extravagant both of money and energy, for they require free use of butter and eggs, and much manipulation. However, no one can deny the excellence of the results.



**Mrs. C. A. Lotz**  
 Mrs. Charles A. Lotz, a former domestic science instructor, is the choice of the home economics department of the Omaha Woman's club to lead its work for next year, succeeding Mrs. F. J. Burnett, who has served for ten years. Assistant leaders will be named by Mrs. Lotz. Mrs. Edwin Jewell is the new secretary-treasurer named at Thursday's meeting. Mrs. C. H. Townsend is honorary leader.

The last departmental meeting of the year will be held April 19, jointly with the Dundee and Benson Woman's clubs, at which time a round table discussion on home economics problems will be held. A luncheon at the Young Women's Christian association will follow.

triangle. Roll from the side opposite the point of triangle so the point comes below. Bring the ends of the roll together, shaping like a horse's shoe.

**Cinnamon Rolls**—Roll dough to one-fourth inch thickness, brush with melted butter, sprinkle with sugar, cinnamon and washed currants. Roll dough up like a jelly roll, then cut into inch pieces. Set pieces fat on a greased pan, let rise and bake 15 to 20 minutes in a moderately hot oven. If much sugar is used it will melt and caramelize on the bottom of the rolls. The caramel is apt to burn, hence the oven should not be quite so hot as for plainer rolls.

**Swedish Tea Ring**—Roll dough very thin, spread with melted butter, sprinkle with sugar and chopped blanched almonds or cinnamon. Roll as for cinnamon rolls, cut a piece from each end and join ends to form ring. Place on a buttered sheet, and slash part way through ring with a knife at two-inch intervals. The ring may be partly cut with scissors instead of slashed with a knife.

**Variations in Dough for Raised Roll**  
 The butter may be increased to one-half cup.  
 The sugar may be increased to one-half cup.  
 One or two eggs slightly beaten may be added after the sponge has risen, if the long process is used; or at the beginning if the short process is used.  
 Cut raisins, currants, citron, candied orange peel, etc., may be put into the dough.

**Hot Cross Buns**—With a sharp knife cut two washes at right angles on the top or press deep folds with a long pencil. When nearly baked, glaze, dredge the cross with granulated sugar, repeat the glazing and dredging until the cross is filled with sugar and return to the oven. Often cinnamon is mixed with the sugar used to dredge the top of the buns.

**RECIPE FOR RAISED ROLLS.**  
 2 c. scalded milk, 1 yeast cake, softened  
 2 T. butter, in a little cooled  
 1 T. sugar, 1/2 c. flour  
 1 t. salt, 5/8 c. flour (7)

**Long Process**—Pour scalded milk over butter, sugar and salt. When lukewarm, add dissolved yeast cake and three cups of flour. Beat thoroughly, cover and let rise until light, in a warm place. Cut down and add enough flour to knead (about two and one-half cups). Let rise again in a greased bowl in a warm place, till it doubles its bulk. Toss on a floured board and knead, then shape as desired. Let rise on a greased pan till light; then bake. The dough should be just as soft as possible. Long kneading each time and extra kneadings will make rolls of very fine grain.

**Short Process**—Add all flour at once, which will mean the omission of one step. Hence a quicker process and quite a satisfactory one.

**To Bake Rolls**—The oven should be hot or the rolls will dry out. From twelve to twenty minutes is required, depending on the size of the roll.

**Parker House Rolls**—Pat and roll the dough to one-third inch thickness. Shape with a biscuit cutter first dipped

**ASK FOR and GET Horlick's The Original Malted Milk**  
 Substitutes Cost YOU Same Price.

**The Wreckers Are Coming**  
 The Parisian Cloak Company must quit, as the building is to be torn down soon and hundreds of garments that were purchased for Spring must be closed out at any price. Investigate, hurry, come tomorrow and save 1/2, 2/3 and even 3/4 on some garments.—Adv.

**Sunkist Uniformly Good Oranges**  
 California Fruit Growers Exchange

**Tested Recipes**  
**LENTIL AND ONION STEW.**  
 4 p. lentils, 1 carrot  
 1 turnip, 1 sliced onion  
 2 q. bone stock, 2 ounces dripping  
 1 t. powdered herbs, seasoning

Wash the lentils overnight and leave them in cold water for twelve hours. Slice the onions finely, cut the carrot and turnips into dice; melt the dripping, pour on the stock and bring to the boil. Skim and stir in the vegetables.

Let it boil up again, then simmer slowly for two hours. Season to taste and serve with fingers of toast.

**LENTIL AND CARROT STEW.**  
 1/2 lb. lentils, 2 ounces margarine or butter  
 2 T. thickened milk  
 3 carrots, Seasoning  
 2 large onions

Wash the lentils overnight and let them steep for twelve hours or more. Then simmer in a pint of water until quite tender, add the carrots and onions, cut into small pieces. Stir in the butter and steam until the vegetables are soft. Pour the thickened milk over them and serve in a ring of mashed potatoes or rice.

**Sunday Dessert**  
 Eggs mean so much to youngsters at Easter time that we think the dessert should be in keeping. So we prepared

**EGG NOGG**  
 for tomorrow. It's French Vanilla Ice Cream with Egg Nogg flavor.

**Harding's**  
 The Cream of All Ice Creams

**EAT SKINNER'S THE BEST MACARONI**

**Armour's Easter Delicacies**

**Armour's QUALITY PRODUCTS**

**ROBT. BUDATZ, Mgr., 13th & Jones Sts., Phone D. 1055, Omaha, Neb. W. L. Wilkinson, 29th & Q. So. 1740.**

**Vertical Eggs with Star Ham or Star Bacon make the ideal Easter breakfast. Vertical Eggs are fresh—selected for size and color—larger than ordinary eggs. Ask for the carton with the Armour Oval Label.**

**For years, Star Ham has adorned the Easter board; today it comes to you in the juice-conserving Stockinet Covering, under the Oval Label. Like the famous Star Bacon, its fine flavor is due to the celebrated Armour cure. Buy a whole Star Ham or a piece of Star Bacon for Easter.**

**Two Large Packages 25¢**  
**MADE FROM THE HIGHEST GRADE DURUM WHEAT**  
**COOKS IN 12 MINUTES. COOK BOOK FREE**  
**SKINNER MFG. CO. OMAHA, U.S.A.**  
**Largest Macaroni Factory in America**

Bee Want Ads Bring Best Results—Try Them.