

PIG PORK LOINS, LB. 18 3/4c
FRESH DRESSED CHICKENS, LB. 18 3/4c

Steer Pot Roast, lb. 14 1/2c
Young Veal Roast, lb. 12 1/2c
Young Veal Chops, lb. 15 1/2c
Steer Shoulder Steak, lb. 17 1/2c
Pork Roast, lb. 19 1/2c
Pig Pork Roast, lb. 19 1/2c
Pig Pork Butts, lb. 21 1/2c
Extra Lean Regular Ham, lb. 22 1/2c
Sugar Cured Ham, lb. 19 1/2c

THE PUBLIC MARKET
Douglas 2793. 1610 Harney Street.

CHOICE FOREQUARTERS LAMB, LB. 14 7/8c
FRESH DRESSED CHICKENS, LB. 18 3/4c
PIG PORK LOINS, LB. 18 3/4c

Steer Shoulder Steak, lb. 17c
Pork Roast, lb. 19 1/2c
Young Veal Roast, lb. 12 1/2c
Young Veal Chops, lb. 15 1/2c
Pig Pork Roast, lb. 19 1/2c
Pig Pork Butts, lb. 21 1/2c
Extra Lean Regular Ham, lb. 22 1/2c
Sugar Cured Ham, lb. 19 1/2c

THE EMPRESS MARKET
Douglas 230. 113 South 10th St.

SPECIAL FOR SATURDAY AT THE WASHINGTON MARKET

MEATS
Extra fancy Lamb's Hindquarters, per lb. 22 1/2c
Extra fancy Lamb's Forequarters, per lb. 22 1/2c
Choice Steer Roast, lb. 17 1/2c-20c
Choice Steer Boiling Beef, lb. 12 1/2c-15c
Young Veal Roast, lb. 12 1/2c
Young Veal Chops, lb. 15 1/2c
Pig Pork Roast, lb. 19 1/2c
Pig Pork Butts, lb. 21 1/2c
Extra Lean Regular Ham, lb. 22 1/2c
Sugar Cured Ham, lb. 19 1/2c

WASHINGTON MARKET
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TIP FLOUR
For making the most delicious bread, cake and pastries. You will want TIP. There is no better flour milled. 4-lb. sack, 40c; 24-lb. sack, \$1.40; 48-lb. sack, \$2.94.

The Basket Stores FORTY STORES

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

Making of Sandwiches

A sandwich may range from the daintiest and most tempting of foods to a hopelessly unappetizing arrangement. It all depends on the person responsible for the sandwich. Skill is very easily acquired, but more than skill is required, patience, for try as you will, sandwich making is a "puttering" job. When you pay the exorbitant tea room price for a two-by-four square, you are paying not so much for the food as for the labor used to dress it up. And back of the labor you are paying for the ingenuity which plans all the combinations and garnishings. To be good, a sandwich must do more than tempt by its appearance. It must taste good. Its flavor is largely dependent on the filling. Because the filling is relatively small in amount, it should be highly flavored.

To make sandwiches, use bread a day old. If by some chance you must use fresh bread, the only possibility for daintiness is to cut the finished sandwiches into very small shapes, for it is nearly impossible to cut fresh bread thin. Bread should not be cut more than one-fourth inch thick: cut is better.
To Butter the Bread—Unless the butter is rather soft, cream it as for cake making. If one person is making the sandwiches it is more satisfactory to butter the loaf of bread, then cut off a slice of bread, and so on. If two people are working together it may be more economical of time for one to cut and the other to butter. The bread should be thinly spread with the butter.

To Fill the Sandwiches—Almost any sandwich is improved by using a lettuce leaf on one piece of bread. The lettuce improves the appearance and helps the sandwich to keep moist. The butter should be spread clear to the edges of the bread, for what is more unsatisfactory than a sandwich filled only in the middle? In fact, I once heard the advice of a successful tea room manager to the effect that if one was short of filling, scant the middle, for people never would suspect a lack there, while they would be disappointed with plain edges.
To Make the Sandwiches—Press the pieces of bread lightly together and cut into any desired shape. Easy shapes are the triangles made by cutting the sandwich diagonally, or the long fingers, made by cutting into

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.

four pieces lengthwise. Fancier shapes are made with cutters. As for crusts—I doubt whether we would feel justified in such serious times as these in discarding as much good food material as would be wasted in cutting off the crust. Perhaps if they are cut off they may still be utilized, but "using up" food always means more expenditure of energy than just "using" it.
To Keep Sandwiches—If sandwiches are made ahead of time, and are to be carried, the best way of keeping them fresh is by wrapping each one, or each two, in oil paper. If they are to be used where made, they may be wrapped in a damp cloth and kept several hours.

Sandwich Fillings.
The only general rule for sandwich fillings is to have the material finely chopped or ground, moistened, and highly flavored. Sometimes, roast meat sandwiches are made with thin slices of the meat, but in general, the ground fillings are better, because they are easier to eat. Innumerable fillings are possible, as combinations of foods may be made at will. Salad dressing will improve any filling that is not sweet; and a mild sweetened dressing is good with sweet fillings.

Suggestions For Fillings.
Ground meat and green pepper, pimento or pickle, moistened with dressing.
Chopped egg and minced bacon.
Cream cheese with pimento, green pepper, chives, olives or nuts. Moistened to a paste with cream or salad dressing.
Grated American cheese with butter enough to form a paste; season with pepper and add salted nuts diced thin, not chopped.
Salmon and pickle.
Sardine and egg.
Watercress and salad dressing between slices of brown bread. Serve immediately.
Cucumber slices and salad dressing.
Marmalade or jelly.

Spuds Aviate Until Cost as Much as Strawberries

The potato sharks are attacking the potato-loving public again. The last week saw a startling rise in the price of spuds. In some stores where they were selling at the comparatively small price of 65 cents a peck they now cost 80 cents a peck. And some stores in the outlying residence district were getting \$1 a peck. At least that is what they were asking.
"Why, strawberries don't cost much more," said one customer who wasn't consuming at that price and said he wouldn't until the price came down. And it's the truth, too, for strawberries are on the market now as low as 15 cents for a pint box, two for a quarter.
The price of potatoes came down a little a few weeks ago and has not changed materially until this week's sudden rise.
There are plenty of fresh, new vegetables on the Omaha market

Head lettuce, and also the leaf variety, are fine, crisp and not very expensive. New radishes and onions are succulent and tasty.
Cabbage and cauliflower are plentiful but expensive, about 12 1/2 to 15 cents a pound.
Old crop beets, carrots, turnips and rutabagas are selling around 5 cents a pound.
Rhubarb is here at 7 1/2 to 10 cents a pound.
It is pleasant to see good, old cranberries. These honest berries haven't joined the food plot and they still rule easy at the old popular price of 10 cents a quart.
You can have green peas at 20 cents a pound.
Fresh asparagus, tomatoes and green peppers are on the market. Oranges and apples are plentiful and about at the old prices.
Eggs also scored an advance this week, going up about 5 cents a dozen.

til a brown crust is formed. Fold like an omelet and serve.

Prune Crumb Pudding—Steam a pound of prunes until soft, remove the stones and cut in small pieces. In the pudding dish put a layer of bread crumbs then the prunes, then more bread crumbs, sprinkling each layer or crumbs with brown sugar, cinnamon and dots of butter. Over the last layer of prunes put a sprinkling of chopped English walnuts, cover with crumbs, dot generously with butter and turn in a cup of the water in which the prunes were steamed. Bake brown and serve with hard sauce or the prune juice thickened with sugar and cornstarch.

Ham Mousse—Put sufficient of the cold broiled ham through the food chopper, using a fine knife, to fill two cups. Stir into this a tablespoonful of granulated gelatin which has been softened in a little cold water, then dissolved in half a cup of boiling water. Season with pepper and mustard, then add a half cupful of heavy cream whipped stiff. Turn into individual molds and set in the refrigerator to harden. Serve with mayonnaise made with olive oil or cream, with the hot boiled Savoy cabbage and boiled rice.

Bean Scallop—Soak a generous half pint of dried Lima beans overnight. Drain off this water in the morning, cover with fresh water in which put a teaspoonful of salt and let simmer, covered for four hours; then add three onions cut in slices and cook another hour. Drain off most of the liquor, put in an earthenware baking dish, turn in a can of tomatoes, cover the top with buttered crumbs and bake in a moderate oven until the top is well browned.

KNOTTY PROBLEMS MADE VERY PLAIN

Weighty Questions Answered to Relieve the Minds of Some Readers.

YOU GUESS ON POTATOES

By A. R. GROH.
Today the modern Solomon will direct the powerful rays of his wisdom upon problems that are puzzling readers, and make them all plain as day.

First, we have a question of business ethics. Mr. M. A. Pillsbury of the United States Supply company writes:

"Some firms have a rule that in answering the phone you should say 'Brown speaking' or 'Mr. Brown speaking.' Which is correct or preferable? Is it in good taste to apply the term 'mister' to yourself? Does it sound egotistical?"
This is an intricate and important problem, Mr. Pillsbury. One cannot be too careful about these things. Fortunately I am able to advise you with authority on this subject as I used to work in an office myself where I had frequent occasion to use the phone.

Depends on the Call.

In telephoning, you should first inquire, "Who is speaking?" If you find it is the office boy, your stenographer or a creditor, you should say in a dignified manner, "This is Mr. Brown speaking."

If, on the other hand, you find it is the president of the firm, president of the United States, cabinet member, senator, foreign diplomat, minister plenipotentiary, officer of the army higher than the rank of brigadier general or officer of the navy higher than captain, you should say, in a cordially respectful, but not servile manner, "This is Brown speaking."
To the "bys" with whom you play—er—crokinole or checkers, you should reply simply, "This is Bill speaking." Of course there may be those to whom a still more familiar form of designation may be appropriate, such as "This is honeybunch speaking, my dove."

You must use your good judgment in making proper decision in each case.
It might be well to clip out these rules, paste them on a card and place them at your telephone so you can refer to them easily when telephoning.
This, I think, answers the question fully.

Refers to Hamlet.

You refer also to The Bee's recent Powell puzzle picture in which the winning answers gave the depressed czar's soliloquy in verse. You think "a man" in his position would not put his thoughts in poetical form." Do you think Hamlet, Prince of Denmark, was in a position to put his famous soliloquy in poetical form?
Aha, that was a wise answer, methinks.

Now for your final query, "What do you think potatoes will be worth next October?"
At a rough guess, I should say they will be worth about one-half or one-third their market price.

Dr. James A. Spalding writes all the way from 627 Congress street, Portland, Me., to say, "If you will take the trouble to look at the maps in Catlin's 'North American Indians,' dated 1840, you will see the Omaha Indian tribes precisely located as for the year 1833."

Thank you, doctor, but I feel I can live on in reasonable contentment without knowing precisely where the Omaha Indian tribes were located in 1833.

Rev. W. M. Worley Dies in Arizona; Was Pastor Here

Rev. W. M. Worley, former pastor of the old Seward street Methodist church, in this city, died Thursday at Phoenix, Ariz., where he had been living with a son. He leaves one son in Omaha, G. H. Worley, 902 South Twenty-fifth street, who is a well known Mason.

For the invalid as well as those in perfect health Baker's Cocoa is an ideal food beverage, pure, delicious and wholesome. Walter Baker & Co. Ltd. ESTABLISHED 1780 DORCHESTER, MASS.

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

12 Lbs. Sugar for \$1.00 (With each \$2.00 order or over)

Beechwood Creamery Butter, lb. 45c
Good Table Oleomargarine, lb. 20c
Strictly Fresh Country Eggs, doz. 33c
E. C. Corn Flakes, pkg. 15c
2 Lb. pkg. Crispy Salted Wafers, 15c
Pill Potatoes, per peck, 10c
Tall can Genuine Alaska Salmon, 10c

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Delicia ICE CREAM For the Children Good Ice Cream is an ideal diet for the growing child, and as a spring tonic is a wonderful success. Your druggist can supply you. The Fairmount Creamery Co. Bee Want Ads bring results. 1c per word—why pay more?

KC BAKING POWDER 25 OUNCES FOR 25c THE POWER behind the Dough Ask your grocer—He knows For Best Service, Best Results Use The Bee Want Ads.

SAVE EGGS NOW FOR NEXT WINTER

Coat With Egg-O-Latum—Keep Perfectly—Use When Worth Double or Treble

Remember what you paid for eggs last winter—40 cents to 50 cents a dozen? They'll be higher next winter, because hens are fewer and the demand greater.
Preserve spring eggs now. Means a saving of 20 to 40 cents a dozen next December and January, or a profit of 100 per cent to 200 per cent on your money.

Egg-O-Latum can be applied at the rate of one dozen eggs per minute and at a cost of 1 cent per dozen. There is no evaporation, no air-cell, no contracted odors, no deterioration; the yolk remains whole and in the center of the egg; poaching, boiling, frying and heating as if under a week.

It is guaranteed to keep fresh eggs nine months to a year so that they cannot be told from eggs laid within a week.

Couldn't Tell From Fresh
I tried out a jar of Egg-O-Latum last summer and it worked fine; used the eggs in winter and you couldn't tell them from fresh eggs.—Ogden Feed Co., Ogden, Utah.

Please send me two jars of Egg-O-Latum. I have used five jars and find preservative very satisfactory. Have also distributed some among various Catholic institutions, namely: St. Louis, Mo.; Waterloo, Ia.; Kirkwood, Mo. They all think very highly of the preparation.—Rev. A. V. Nicolas.

Don't pay exorbitant prices for eggs next winter. Begin preserving now, before the moulting season and hot weather. Little trouble, no risk. Beat the food speculators. Sell your surplus at the fancy prices.

Egg-O-Latum is prepared in 50-cent jars, enough for 50 dozen eggs. At dealers or mailed postpaid. Full information free. Geo. H. Lea Co., 602 Lee Building, Omaha, Neb.—Adv.

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