

Vegetables Better and Cheaper Than Ever Here

A grand variety of delicious vegetables and fruits at prices lower than they have been heretofore this season,—that is the market story in Omaha at present.

Tomatoes have reached the full tide of their plentifulness. They are of delicious quality and selling around 35 cents for a large market basket. Smaller quantities cost most in proportion and it is by far the cheapest to buy them by the market basket.

Apples are getting plentiful. It is

rather early yet, but the apples are already good to eat even "raw." Some crabapples are on the market too, at little prices. Now is the time to make that old-fashioned crabapple jelly and jam that "go" so well with bread and butter in the winter.

Peaches of the dandy freestone variety have made their appearance in large quantities on the local markets and the prices are reasonable. Pears are even more plentiful and of fine flavor.

Cantaloupes and watermelons are here in great quantity. The former sell from 5 to 10 cents each and the watermelons from 2 to 3 cents a pound. Both are of the finest possible flavor.

Potatoes are a shade cheaper than they were last week, some stores offering them as low as 40 cents a peck. Sweet corn is also very plentiful and good as well as cheap. String beans and green peas, carrots, turnips, green peppers, celery and beets are suggestions from the crowded vegetable market.

Plums, blueberries, California cherries of the sweet, "ox-heart" variety are delicious fruits now on hand.

Bee Want Ads Produce Results.

HERE ARE SOME OF UNCLE SAM'S Agricultural Department Urges Omaha Housewives to Fill Larders for Winter RECIPES FOR DRYING FRUITS

In these days of intensive conservation Omaha housewives are urged to take every precaution to have their larders well filled for winter.

The United States Department of Agriculture has prepared complete instructions for drying and preserving fruits and vegetables, which have been placed at the disposal of The Bee for the information of its readers.

Here are some of the recipes tested by experts in the employ of the government. Another installment will be published Tuesday.

How to Dry Tomatoes—Wash and slice into pieces one-quarter or three-eighths inch thick. Place on trays in one layer. Dry in sun, in oven, over kitchen stove, or before electric fan until leathery. Don't miss any spot.

Potatoes—Wash, peel and trim potatoes. Expose to the air as little as possible. Cut in slices from one-eighth to three-eighths inch thick, or into thin strips, or dice. Place in cheesecloth square or wire basket. Plunge into boiling water for from three to five minutes. Dip for a moment in cold water. Spread thinly in tray. Dry in oven, over kitchen stove or before an electric fan until brittle.

Beets—Select young, quickly grown, tender beets. Peel and slice in one-eighth or one-quarter inch slices. Spread thinly on trays or earthenware plates. Dry in sun, in oven, over kitchen stove, or before the electric fan until leathery. Stir from time to time.

Beans—Select only young, tender corn suitable for eating from the cob. Prepare immediately after gathering. Place corn on cob in vessel of water. Add a teaspoonful of salt to each gallon of water. Boil or stew for from eight to ten minutes until milk is set. Remove from kettle and drain well. Cut kernels from the cobs with sharp knife. Take care not to cut off pieces of the cob. Spread thinly on trays or earthenware plates. Dry in sun, in oven, over the stove or before the electric fan, until the corn is so dry it rattles. Stir the corn from time to time during the process.

Onions—Select well matured onions. Wash, peel and slice onions into one-eighth to one-fourth inch slices. Peel and slice under water. Place in cheesecloth square or wire basket. Plunge for five minutes in boiling water. Dip for a moment into cold water. Remove surface moisture by placing between two towels, or by exposing to the sun and air for a short time. Spread thinly on trays or earthenware plates. Dry in sun, in oven, over the kitchen stove, or before the electric fan until tough and leathery. Stir from time to time.

Peaches—Peel, cut in halves, and pit. Spread thinly on trays or earthenware plates. Dry in sun, in oven,

over the kitchen stove, or before the electric fan, until fruit is tough and somewhat leathery. Stir from time to time. The finished product will not look like the fresh fruit, but it's good to eat.

Pears—Pare, core and cut into eights. Or core and slice in rings, using fruit or vegetable slicer. Do not let stand long before drying. To prevent discoloration, dip fruit, as it is prepared, for one minute in a cold salt bath (one ounce of salt to one gallon of water). Place in colander and set in container of hot water. Place cover on container and steam for ten minutes. Remove surplus moisture by placing fruit between towels, or by exposing to the sun and air. Spread thinly on trays or earthenware plates. Dry in sun, in oven, over the kitchen stove, or before an electric fan until tough and somewhat leathery. Stir from time to time. The finished product will not look like fresh fruit, but it's good to eat.

Corn—Select only young, tender corn suitable for eating from the cob. Prepare immediately after gathering. Place corn on cob in vessel of water. Add a teaspoonful of salt to each gallon of water. Boil or stew for from eight to ten minutes until milk is set. Remove from kettle and drain well. Cut kernels from the cobs with sharp knife. Take care not to cut off pieces of the cob. Spread thinly on trays or earthenware plates. Dry in sun, in oven, over the stove or before the electric fan, until the corn is so dry it rattles. Stir the corn from time to time during the process.

To Store Dried Fruits and Vegetables—Place in boxes. Pour from one box to another once a day for three or four days. If too moist, dry again. Place in cloth or paper containers, as pasteboard boxes with tight covers, stout paper bags, salt sacks, or patented paraffin cartons. Small containers are best. To seal paper bag: Twist upper part into a neck, bend over, and tie tight with a string. Label all bags. Store in dark, cool, well-ventilated, dry place.

Equipment for Drying Fruits and Vegetables—Tray—Make a framework from strips of lumber three-

fourths inch thick and two inches wide. To this nail laths 1-8 inch apart to form bottom. Galvanized wire screen, one-eighth or one-fourth inch mesh, may be substituted for the laths. If laths are used, tray should be four feet long, if screening, length depends on width of screening. Length of tray should be such that it will hold four trays with screening bottoms by nailing two laths across center. Attach an upright, one-half inch thick, two inches wide, and eighteen inches high, to each corner of the trays placed one above the other. This may be suspended above the kitchen stove.

Trays to be Used With Electric Fan—Make a framework, 4x1 1/2 feet, from strips of lumber three-fourths inch thick and three inches wide. Across the bottom tack strips of half-round or dressed laths, one-eighth inch apart. These trays may be filled about one inch deep with the fruit or vegetable to be dried, and stacked four or five high before an electric fan. Bottom of lower tray should be on a level with lower rim of fan. It is, of course, perfectly possible to dry vegetables on earthenware plates. When drying take advantage of the fire on baking day after the bread and cake have been taken from the oven.

Home Canned Lima Beans—Wash your jars; wash rubbers; test rubbers for quality.

Set empty jars and rubbers in pan of water to heat and keep hot. Fill wash boiler to cover jars two inches with water.

Heat water in wash boiler. Use only young, freshly picked beans.

Place beans in colander; steam by setting over vessel of boiling water, covered tight, for five to ten minutes. Dip quickly in cold water.

Pack immediately in hot glass jars. Add boiling water to fill the jars. Place rubbers and tops of jars in position, not tight.

Place jars on false bottom of wash boiler. Submerge jars two inches. Let the water boil 180 minutes. Start counting after water begins to boil.

Remove jars. Tighten covers. Invert to cool and examine for leaks.

If leaks are found change rubbers and boil again for ten minutes. Wrap in paper. Store in cool, dry place.

Fruit and Water Supply—Most fruits contain from 75 to 95 per cent water, and a balance of woody fiber, or cellulose, fruit sugar and minerals. Thus the free use of fruit daily insures a greater supply of water to the body.

The cellulose of the fruit supplies bulk and a mechanical stimulation which promotes waste elimination. Acid fruits, such as oranges, lemons, limes, and most berries, contain a certain chemical compound called "vitamines," in a very stable form. These vitamines are believed to purify the blood and to prevent scurvy and various skin diseases—Popular Science Monthly.

COAL SHORTAGE SERIOUS IN WEST

Utah Fuel Concern Head Predicts That Conditions in Coal Industry Are Worst in History.

Salt Lake City, Utah, Aug. 17.—A. P. Apperson, vice president and general manager of the United States Fuel company, returned from an investigation trip throughout the east and the middle west and announced that there will be a serious shortage of coal throughout the western states this year than ever experienced before. The failure of the railroads to have sufficient power and equipment to move the coal together with the heavy demand for additional fuel from all sources, are responsible for the situation.

Mr. Apperson says that the estimates which have been made show that the Utah mines will be called upon to produce 1,000,000 tons more coal during the coming year than ever before produced in the history of the mining industry in this state.

Basinger Finds Lakes Where Gamey Trout Abound

General Passenger Agent Basinger of the Union Pacific is back from a trip that took him into the heart of the Saw Tooth and Medicine Bow ranges of the mountains of Wyoming. By automobile he drove 100 miles north from Rock Springs and fished trout out of lakes 1,000 feet deep lying the valleys between snow-capped peaks.

According to Mr. Basinger, there are 1,500 lakes in the Saw Tooth mountains that are alive with trout, most of them weighing from one up to six and eight pounds. They have never been fished and are ravenous. On the trip Mr. Basinger met many automobile parties and is of the opinion that this section of country will soon become a great resort for sportsmen. The mountains, Mr. Basinger says, are filled with big game, such as grizzly bear, mountain lion, elk, deer and a few moose.

Prominent Omaha Musician To Become American Citizen

Thomas J. Kelly, prominent musician of Omaha and Chicago, musical editor and conductor of the Omaha Mendelssohn choir, applied for his second naturalization papers in the office of the clerk of the district court Friday morning.

Mr. Kelly believed he had become a full-fledged American citizen years ago, but recently discovered a legal error which left him with the status of having taken out only his first papers.

He was born in Ireland forty-seven years ago and came to the United States in 1889. He gave his address as the Blackstone hotel.

Woman Who Married for Children Asks Divorce

A tale of a marriage made by a woman "for the sake of the children" is contained in a divorce suit filed in district court by Bessie C. Enders against Arthur E. Enders.

Mrs. Enders says when she married him at Sioux City, April 20 of this year, he told her "she wouldn't have to work any more to support herself and her three small children."

She alleges, however, that notwithstanding the fact he was a drug salesman earning \$150 a month, he failed to contribute to the family expenses. She says he also soon developed a quarrelsome and indifferent disposition.

All Ready to Inspect the Omaha School Kiddies

Charlotte Townsend, supervisor of the medical inspection department of the public schools, has returned from her vacation spent in Colorado and is preparing for the opening of schools two weeks from next Monday morning.

"I had an enjoyable outing," remarked Miss Townsend. "I arrived home at 6:55 a. m., tipped a red cap at the depot, took a taxi and rode home in a taxi, reaching my bed and board in time for breakfast," were some of the exciting details she related of her excursion.

Flags for School Board Rooms Ready to Float

C. O. Talmage, member of the Board of Education, is a happy man. Two months ago he enlisted support of the board members in an expenditure for flags for the rooms of the school headquarters on the fifth floor of the city hall.

The flags have arrived and Robert Galt, of the Fort School for Boys, is placing the banners of liberty in appropriate positions in the various school offices.

Fruit Punch

For twenty persons, take one fresh pineapple of medium size, or a pint can of preserved pineapple, cut into small pieces. To one and one-half pounds of sugar, add two cupsful of cold water and put on stove. Boil from ten to fifteen minutes (after boiling begins). Pour the hot syrup over the pineapple and let stand at least twelve hours (twenty-four is not too long). An hour before serving add the juice of six oranges and four lemons. If not acid enough, add another lemon and two quarts of water. Flavor with crushed strawberries, candied cherries or grape fruit as preferred. Stir well to thoroughly mix, and, lastly, add ice and let stand to cool. If not quite right, add sugar or water to taste. Before adding water, remember that the melting ice will make some difference. The secret of a delicious punch is to make a syrup of the sugar.

EAT SKINNER'S THE BEST MACARONI

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

We are always at your service—Thank you.

HELPFUL HINTS

To the Housewife on What to Buy for Saturday and Sunday

RICE

A VERY HEALTHFUL FOOD. Also very economical. We offer unusually high grades at very low prices:

Fancy Carolina Head, long grains, well screened, good color, per lb., 10c; per 100-lb. sack, \$9.80

Fancy Japan style, whole, short, round grains, lb., 8c; 100 lbs. for \$7.80

SUGAR

Pure Granulated—means either beet or cane; our price on 10 lbs. of genuine CANE SUGAR, 89c

FLOUR

Made from old wheat, makes better bread than flour from new wheat. We guarantee all our flour.

ECONOMY BRAND, 48-lb. sack, \$3.39

GOLD MEDAL BRAND, 48-lb. sack, \$3.59

OUR TIP BRAND, 48-lb. sack, for \$3.59

Nothing finer milled than our TIP brand.

VINEGAR

Best quality Cider, bottle, 9c; gallon, 21c

White Vinegar, gallon, 19c

WATERMELONS

We sold a full car last Saturday and have bought two (2) more cars this week. They are red to the

rind and sweet as dripping honey, pound, 1 1/4c and 1 1/2c

- 7 bars Diamond C Soap, 25c
- 6 bars Pearl White Soap, 25c
- No. 2 can Tomatoes, solid pack, 15c
- No. 2 can Tender Peas, 13c
- 36 Clothes Pins, 5c
- Mazaroni, Spaghetti, Noodles, 8c
- Salmon, tall 1-lb. cans, 17c, 19c and 25c
- Best Grade Black Pepper, lb., 34c
- Clark's Thread, 5c spool; 3 for 13c
- Shoe Polish, can 8c; 3 for 22c
- Res Lys, can, 8c
- Toiletter, use instead of Saniflush, can, 17c
- Matches, box, 5c; 3 for 13c

Telephone your order early to insure prompt delivery. \$5.00 orders delivered free within reasonable distance. Eight cents is charged on delivery of orders amounting to less than \$5.00.

Phone TYLER 440 for location of store nearest you.

40 STORES **Basket Stores Co.** OMAHA, and LINCOLN

A TREAT IN MEATS

We buy nothing but the best quality.

POT ROASTS, 12 1/2c, 15c

Boil Meat, 11c, 15c

Round Steak, 23c, 25c

Sirloin Steak, 23c, 25c

Porterhouse, 25c, 28c

LEMONS

The very best, bright, juicy ones. Dozen, 25c and 30c

APPLES

We have only a few boxes of fancy Gala Apples left in storage. They are nice and sound.

Box, \$1.65, \$1.70, \$1.75

FRUIT-JARS

Buy all you will need NOW.

Mason, with zinc lids:

- Pints, Quarts, 1/2-Gallon
- Doz. 60c, Doz. 70c, Doz. 85c

Jar Rubbers, best heavy quality, dozen, 7c

Zinc Lids for Mason Jars, doz. 29c

1/2-Pint Jelly Glasses, doz., 30c

VEAL, VEAL, VEAL

Very best Veal Stew, lb., 14c, 16c

Very best Veal Roast, lb., 18c, 20c

Very best Veal Steak, lb., 25c, 30c

Very best Veal Chops, lb., 20c, 22c

Very best Veal Cutlets, lb., 30c

First grade Skinned Ham, lb., at 26 1/2c

Sugar Cured Bacon, lb., 27 1/2c, 30c, 33c

Best Butterine, white, 29c

Caah Habit, 27c

Magnolia, 2-lb. roll, 45c

CRISCO, 38c, 74c, \$1.48, \$2.27

SAWTAY, 28c, 56c, \$1.12

Thannhouse, the best, nobody doubts it, 9c; 3 for 25c

Appju, large, 19c; small, 9c

Loju, 23c

Pop, 4c; 3 for 10c

CELESTINE

For furniture and automobiles, American Lady Brand, \$1.00 size, 72c; 50c size, 36c; 25c size, 19c

Calumet, 1 lb., 22c

K. C., 25 ounces, 22c

Rumford, 1 lb., 22c

Our TIP brand, 1 lb., 15c

(Use the baking powder, burn the paper for kindling, drink out of the tin, then if you think it is not as good as any you ever used, bring the lid back and get your money.)

SAL SODA—11 1/2 lbs. for 25c

Infants—Mothers

Thousands testify

Horlick's The Original Malted Milk

Builds and sustains the body. No Cooking or Milk required. Used for 1/3 of a Century. Substitutes Cost YOU Same Price.

"A A" Night and Day 1605 Leavenworth Street Douglas 9513

FRIESLAND FARM CERTIFIED MILK. The Perfect Summer Food-Drink. Ask your grocer or phone Douglas 409. Council Bluffs 208. ALAMITO DAIRY CO.

Life's Little Ironies--- Mother signaling "family hold back" so that the unexpected guest can get a full measure of our Sunday Special Dessert. For this week its

Mandarin Orange Ice Cream with fresh Orange pieces. You can readily procure it from any dealer who serves

Hardings The Cream of All Ice Creams

1917 MILK FED SPRING CHICKENS, lb. 28c

PIG PORK ROAST, lb. 18 1/2c

Steer Pot Roast, lb., 13 1/2c

Steer Shoulder Steak, lb., 14 1/2c

Pig Pork Butts, lb., 23 1/2c

Young Veal Roast, lb., 12 1/2c

Young Veal Steaks, lb., 10 1/2c

Young Veal Chops, lb., 13 1/2c

Choice Mutton Legs, lb., 17 1/2c

Steer Rolled Rib Roast, lb., 17 1/2c

Choice Mutton Roast, lb., 14 1/2c

Choice Mutton Leg, lb., 14 1/2c

Steer Porterhouse Steak, lb., 19 1/2c

DELIVERIES MADE TO ALL PARTS OF THE CITY MAIL ORDERS FILLED AT THESE PRICES

PUBLIC MARKET 1610 HARNEY DOUGLAS 2793.

1917 CHOICE FORE QUARTER LAMBS, lb. 14 1/2c

1917 MILK FED SPRING CHICKENS, lb. 28c

Young Veal Roast, lb., 12 1/2c

Young Veal Steaks, lb., 10 1/2c

Young Veal Chops, lb., 13 1/2c

Pig Pork Butts, lb., 23 1/2c

Steer Pot Roast, lb., 13 1/2c

Steer Shoulder Steak, lb., 14 1/2c

Spareribs, lb., 15 1/2c

Steer Porterhouse Steak, lb., 19 1/2c

Steer Rolled Rib Roast, lb., 17 1/2c

DELIVERIES MADE TO ALL PARTS OF THE CITY MAIL ORDERS FILLED AT THESE PRICES

EMPRESS MARKET 113 South 16th Street. Douglas 2307.

Why Pay Such Ridiculous Prices for Steaks When You Can Buy at the Washington Market Choice Steer Sirloin or Round Steak Every Day at 20c Per Pound?

Home-Dressed Spring Chickens, lb., 29 1/2c

Roasting Chickens, lb., 18 1/2c

Choice Steer Ramp Roast, lb., 17 1/2c

Choice Steer Shoulder Roast, lb., 15c-17c

Choice Steer Sirloin or Round Steak, per lb., 20c

Choice Steer Shoulder Steak, lb., 15c

Extra Fancy Veal Roast, lb., 12 1/2c

Lean Boiling Beef, lb., 12 1/2c

Rib Boiling Beef, lb., 10c

Best Gran. Sugar, 10 1/2 lbs for \$1.00

All Brands of Creamery Butter, lb., 41c

7 bars Diamond-C Soap for 25c

Tall cans Salmon, per can, 15c

Guaranteed Country Eggs, doz., 38c

Good fresh Eggs, dozen, 35c

FRUITS AND VEGETABLES

Fancy Apples, crate, \$1.98

Fancy Alberta Peaches, crate, \$1.18

Fancy Alberta Peaches, basket, 25c

Conking Apples, each, 25c

Cantaloupes, each, 5c

Fancy Egg Plant, each, 15c

Home-Visited Ripe Tomatoes, basket, 10c

Young Veal Chops, lb., 13 1/2c

Young Veal Breast or Stew, lb., 15c

Young Veal Loin Chops, lb., 12 1/2c

Extra Lean Skinned Sugar Cured Ham, per lb., 28 1/2c

Extra Lean Sugar Cured Picnic Ham, per lb., 29 1/2c

Extra Lean Sugar Cured Breakfast Bacon, per lb., 37 1/2c

Sugar Cured Bacon, lb., 29 1/2c

Regular 25c Coffee, lb., 28c

Regular 40c Coffee, lb., 33c

Uncolored Japan Tea, reg. 80c value, per lb., 24 1/2c

Gunpowder Tea, regular 60c val., lb., 30c

Brazilian Cocoa, lb., 28c

Celery, per stalk, 5c

Bartlett Pears, basket, 25c

Large Lemons, dozen, 30c

Large Head of Cabbage, each, 5c

Extra Fancy Italian Plums or Raisins, per basket, 25c

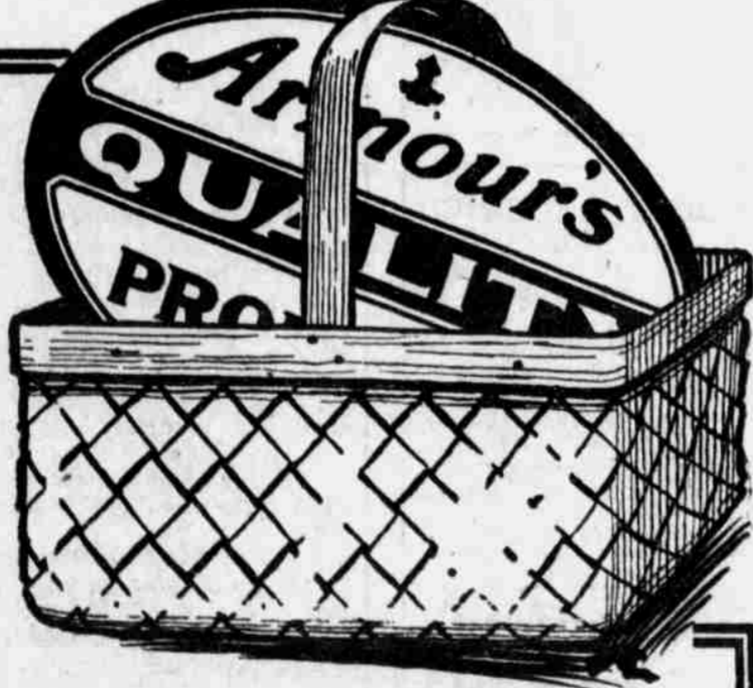
Plums, per basket, 25c

Visit our Ice Cream Parlor and Lunch Room. Ice Cream Soda, always 5c

All country orders promptly attended to. Largest mail order house in middle west.

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

Take Your Basket and Go to Market



It is not so many years since the thrifty housewife went to market with her basket on her arm. Indeed, there are many places where she still does. The pity is that the custom has been permitted to die out anywhere.

For, whether she realized it or not, her basket was a factor in helping maintain the low prices which formerly prevailed. She chose what she wanted—paid for her purchases—carried them home with her. That all helped keep down the merchants' cost of doing business and they could afford to sell for less.

Today, with so many values uncertain and prices up, every woman should get out her market basket and use it. She should go to market regularly.

By doing so, she will accomplish two things—she will help her dealer and she will help herself. Every time she saves the dealer a delivery expense she is making it cost him less to run his business—aiding him to sell at lower prices. And if she pays cash, she is helping herself still more. But, quite as important, she is exercising her right to pick and choose. She can select exactly what she wants. And she is broadening her buying horizon.

Not only will she have a better idea of her dealer's facilities but she will also appreciate more fully his skill in selecting foods for her choice and his care in keeping them in the best condition for her table.

For instance, there are housewives—many of them—who would not think of using any but Star Ham, Westcott "Simon Pure" Leaf Lard, Westcott Sliced Bacon and other Oval Label staples. They know the Armour Oval—know it means top quality of its kind no matter on what it may be.

But they may not know the wide variety of foods on which it is to be found.

Our Package Food line includes meats, fish, vegetables, soups, condiments, butter, eggs, etc., ALL UNDER THE OVAL LABEL. When buying difficulties many women find solved for them when they go into their dealer's store and look over his Oval Label Department!

Remember, this year market baskets are distinctly in style. Take your basket and go to market.

Put This List In Your Purse Use It as a Shopping Guide

Armour's Oval Label Package Foods

Stockfoot Star Ham

Star Bacon

Westcott Sliced Bacon

Westcott "Simon Pure" Leaf Lard

Vegetable (Shortening)

Cleaveland Better

Westcott Eggs

Glendale Omelette

Westcott Omelette

Silver Charm Omelette

Grape Juice

Westcott Lard and Jellied Meats

Westcott Fruit

Jams and Jellies

Meats, Fish

Soups, Fruits

Vegetables

Pork and Beans

Ketchup

Chili Sauce

Oyster Cocktail

Sauce

Peas and Butter

Evaporated Milk

Rice

Salmon

Sardines

Tuna Fish, Etc.

ARMOUR AND COMPANY

ROBT. BUDATZ, Mgr., 13th and Jones Sts., Omaha, Neb. Doug. 1085.

W. L. WILKINSON, 29th and Q Sts., South 1740.