



Society

HELPS WORK OF WOMEN'S REGISTRATION DAY



Mrs. Osgood T. Eastman.

By MELLIFICIA—Aug. 28

Omaha Dancers at Denishawn.

Next summer, Miss Mary Cooper and her assistant, Miss Cora Quick, repeat their two months' visit to California to study with Miss Ruth St. Denis and Mr. Ted Shawn, the dancers, instead of being housed at Denishawn they will follow their teachers to the mountains. There a beautiful ranch has been bought and a lodge and dormitories will be built for the accommodation of both teachers and pupils. Another feature of this ranch home will be a sylvan Greek theater, and in this theater and in the surrounding mountain forests the class will be conducted.

This summer the lessons were given on a large platform erected on the back lawn at Denishawn. An enormous cage outdoors contained the pet peacock, "Pianamour," which Miss St. Denis uses in her interpretive dances. A charming tea house furnished in oriental things for the accommodation of pupils and guests stands near by.

A month ago fifty pupils gave an entertainment at Denishawn for the benefit of the Red Cross, one of several similar benefits given this summer. This latest one, however, was an entire program of Naught, East and dancing. These teachers interpret only the religions of different countries. Many of their summer pupils will be in Omaha this winter on the Orpheum circuit. Some time later moving pictures of Denishawn will be shown in Miss Cooper's studio under her direction.

The home of the dancers is particularly interesting, for it is furnished almost entirely with oriental furniture and hangings. The living room has teakwood furniture and Persian shawls or hangings. Classes are conducted in the mornings by both Miss St. Denis and Mr. Shawn, afternoons are devoted to private lessons and evenings to practice and lectures.

On the Calendar.

Dr. and Mrs. A. L. Lindquist will entertain a dinner at the Blackstone this evening for Dr. and Mrs. J. B. Potts and Dr. Potts' mother and niece, who are visiting in Omaha.

Mrs. Ernest Sweet will have fifteen guests at tea Wednesday at the Blackstone and Mrs. E. M. McManus, eight. Mrs. Frederick J. Grant will have six guests at dinner.

A lawn social will be given Wednesday and Thursday evenings by the women of St. Cecilia's parish on the grounds surrounding the cathedral. The young women's sodality will conduct a country store, which promises to rival anything of the sort ever given, and the married women have arranged for a gay bazaar, at which articles of every kind can be purchased.

Here and There in Society.

Miss Elizabeth Deuel leaves Friday for her home in Chicago after a visit with her cousin, Miss Elizabeth Wellman, daughter of Mr. and Mrs. E. M. Wellman. The remaining days of the week are filled with informal entertainment for this popular visitor.

Mr. and Mrs. R. J. Steffens have returned from a month's trip to California.

Mr. and Mrs. Ben Levensky and family of Kimball, Neb., motored in Sunday to be the guests of Mrs. Levensky's sister, Mrs. J. Adler.

Mr. R. W. Gardner had a foursome dinner at the Country club Monday evening.

Mrs. Charles Fanning returned Saturday from a week spent in Chicago.

Mr. and Mrs. W. J. Capune and two little sons, William and Conrad, will be at the Fontenelle on Thursday enroute to Chicago, where they have made their home for the last two years. Mrs. Capune was formerly Miss Eugenie Morand of Omaha.

Mr. Harry L. Mintun of the Brandeis is stopping at the Blackstone.

Mrs. J. H. Muldoon and daughter, Viola, returned Monday from an extended western trip.

Mrs. A. W. K. Billings of Barcelona, Spain, and son, Kenny, jr., arrived Monday for a visit with Mr. Billings' father, Dr. A. F. Billings. Mr. Billings has recently completed some wonderful architectural work in Spain and has come to this country to accept the position as superior works officer in the Brooklyn navy yard for the United States government.

At Happy Hollow Club.

This is an eventful day at Happy Hollow club. The High Cost of Living dinner this evening is proving one of the most popular of the special dinners arranged by the entertainment committee, if number of reservations is any indication. This afternoon at the last matinee dance of the season several large parties were given. Mrs. Draper Smith entertained in honor of her three small grandchildren, Elizabeth, Marguerite and Susie Smith, their mother, Mrs. Arthur Draper Smith, their maternal grandmother, Mrs. J. H. Dumont, and a number of their little friends.

Mrs. J. P. O'Keefe gave a birthday party in honor of Miss Elizabeth O'Keefe's thirteenth birthday.

At the Field Club. Tuesday bridge tournaments at the Field club will continue until the week that the club closes, September 22. For this afternoon Mrs. A. V. Shottwell had some attractive prizes. A knitting bag was designed to meet the needs of knitting prize winners. Six ice cream glasses were another useful prize. A Japanese sweet box, a picture, a purse and a vase completed the list. These luncheon bridge parties are being well attended. The majority of guests come for informal Dutch treat luncheons and stay to enjoy the game. Mrs. J. W. Battin made reservations for a Dutch treat

party today, composed of members of her bridge club. Miss Helen Ingwersen had eight guests.

Members of Old Church Picnic.

Members of the old Seward Street Methodist church held a reunion picnic at Miller park Saturday afternoon. One hundred former members of the church and Rev. and Mrs. Charles W. Savidge, second pastor, and his wife, were present. Mrs. Mary Green and Mrs. Debolt were the only charter members who attended. A permanent organization was formed whereby these old friends will meet twice a year, once in the summer and once during the winter.

At Prettiest Mile Club.

Children of all members of Prettiest Mile club were guests at the children's party this afternoon from 3 to 5. On Wednesday night, social evening and guest night, the club members will gather to entertain their guests. Saturday evening will be held the weekly dinner-dance.

With the Women Golfers.

Mrs. Walter G. Silver and Mrs. George C. Advers won prizes in the first and second flights at the Omaha Women's Golf association meeting at Seymour Lake Country club Monday. The threatening day reduced what promised to be an unusually large turnout of members to eight. The last meeting for the season will be held September 24 at Miller park course.

Red Cross Women to Feed

Soldiers Enroute to Camp Immediate appointment of canteen committees by Red Cross chapters in every city or town through which United States troops must pass, is ordered by national headquarters. It will be the duty of this committee to provide food and refreshments for any troops enroute through the city.

Frank W. Judson, state director, has issued similar instructions to all state chapters likely to be called on for such service. In the absence of a local chairman, Randall Brown probably will make the appointment in Omaha for organization if this emergency service is ordered to be complete within the next day or two.

Red Cross chapters are ordered not to actually prepare the food, however, until proper notification as to the movement of troops is received from railroad companies.

"The War department advises that the movement of troops will be on a much larger scale very shortly and that department will instruct the railroad companies to notify their principal offices to give, upon request, information to properly accredited representatives of the Red Cross all details in connection with such movement of trains carrying troops so that canteen committees may be in position to provide food and refreshments when needed," said Mr. Judson.

Swedish M. E. Church

Is to Hold Conference

The twenty-fourth annual session of the Western Swedish conference of the Methodist Episcopal church will be held in Omaha from August 29 to September 2 at the First Swedish Methodist church. Bishop Homer C. Stuntz is the presiding bishop and Gustav Erickson the pastor, while the district superintendents will be Rev. Peter Munson, Rev. K. A. Stromberg, Rev. John P. Seaberg and Rev. Edna Malmerstrom.

The headquarters of the bishop and his staff during the session will be at 811 North Nineteenth street, those of the conference treasurer and his staff at 2714 Decatur street. The statistical secretary and helpers will be found at 3216 Cass street. Other meeting places will be at the Swedish Methodist Episcopal Book concern and the parlors of the First Swedish Methodist Episcopal church. The program for the first day of the session, August 29, includes a meeting of the board of examiners, the annual meeting of the Preachers' Aid association, a meeting of the Alumnae association and an afternoon reception to the visitors.

Home Guards Will Hold Open Air Rally Thursday

An open air public meeting in the interests of the Home Guards will be held Thursday night at Fifty-ninth avenue and Main street, Benson. The speakers will be T. J. McGuire, J. O. Yeiser and E. C. Hodder. An effort will be made to get recruits.

At the Field Club.

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Hair Removed DeMiracle

Removes no matter how deep. Results immediate. Money back if it fails.

PLAYGROUND ARMY GOES INTO CAMP

Colonel Mather to Be Commander of Camp Hummel, Where Youthful Soldiers Will Assemble.

Colonel C. L. Mather of the uniformed rank of the Woodmen of the World will be commander at Camp Hummel, in Elmwood park, during the encampment of the "Playground army" Wednesday, Thursday and Friday.

Reville will be sounded at 5:45 a. m. each day and taps will be heard at 9:30 a. m. Two hours of company drill will be held each morning and two hours of battalion drill each afternoon.

Colonel Grant and the quartermaster's department, United States army, has detailed a cook. City Commissioner Hummel, in whose honor the camp has been named, will maintain log fires during the nights of the encampment. The boys are advised to provide themselves with blankets.

The following donors have given the boys a fund of \$259 with which to buy rations during their encampment.

- J. B. Hummel... \$100
- Clay-Robinson Co... 10
- J. C. Dahlman... 5
- Swift & Co... 5
- George Parks... 5
- Armour & Co... 5
- W. S. Jardine... 5
- Cludaby Pack Co... 10
- H. Withnell... 5
- Stevens Millard... 5
- A. C. Kugel... 5
- W. L. Ledoux... 5
- J. R. Brandt... 5
- P. P. Hamilton... 10
- John L. Kennedy... 5
- J. A. C. Smith... 5
- N. B. T. Ball... 5
- Nebrauka Tent & Hotel Pontonelle... 5
- Alamito Dairy Co... 5
- E. Davidson... 5
- Alamito Dairy Co... 5
- Bill Jones... 5
- Sam Jones... 5
- John L. Kennedy... 5
- J. A. C. Smith... 5
- Tracy Brothers Co... 5
- Rome Miller... 5
- E. Haverstick... 10
- Dr. J. P. Connolly... 5
- John F. Yates... 5
- P. W. Judson... 5
- E. Buckingham... 10
- Gene Melady... 5
- Total... \$259

Tobacco Fund in Omaha

Bank for Tommies at Front When Arthur Baystin, 1130 North Seventeenth street, goes to fight for King George next month, as he and Captain Finn of the British recruiting station are planning now, he will leave behind him a generous check in an Omaha bank.

With the bank will be left certain directions and every week the check will get smaller, while Britishers from Omaha, fighting at the front, will be made happier by reason of the receipt of a large package from Omaha. In the package will be the best and freshest of tobacco, cigars and cigarettes.

In the British recruiting office at 1612 Farnham street is posted this notice: "Arthur Baystin will keep every Britisher who enlists in this office supplied with cigars, cigars and tobacco while in France."

Mr. Baystin is a Britisher, so he knows just what kind of tobacco and cigars the Tommies like best. He hopes to leave next week for France, in the constructive engineering department of the British army. He has several brothers in the English army now. He is the only member of his family in this country and has wanted to get over to help, so he is glad to avail himself of the chance offered by Captain Finn to enlist here instead of going back to England to do so.

Western Electric Farm

Light Men Are in Session

The Western Electric farm light conference has been in session in the Rome hotel since Monday. Thirty-five agents from all parts of Iowa and Nebraska are present. The idea of the meeting is to promote the sale of the new farm plants.

A banquet for all the representatives was held at the Field club on Monday evening, after which they all visited at the Ak-Sar-Bien den.

Asks Damages from City

When Rain Kills Chickens

Mrs. L. B. Baker of 3712 Jaynes street suffered the loss of fifty chickens and damage to her garden when the recent grade of a boulevard caused rain to overflow onto her premises. She has asked the city council to reimburse her in the sum of \$50.

HYMENEAL

Lundt-Miller.

Miss Evelyn M. Miller, daughter of B. L. Miller of Blair, and Gustav W. Lundt were married by Rev. Charles W. Savidge at his study Monday afternoon at 3. The attendants were the bride's sister, Miss Alma Miller of Blair, and Charles F. Leis. The groom and best man are with the Fifth Nebraska machine gun company.

Watch for the Opening of

Bonoff's Women's Garments

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An Old Firm With New Goods In a New Location

Do You Buy Genuine Milk?

When you order "a quart of milk," do you always get the best in food value? The grade of cattle, condition of pastures, dairy equipment and buildings—many things affect the quality of milk.

Alamito Pasteurized Milk is bought on a butter-fat basis from farms that produce the richest milk; others are discouraged by the butter-fat test. That's why you find the fresh, creamy surface when you open a bottle of Alamito Milk.

Not only rich, but pure—safe as scientific pasteurizing can make it.

Ask your grocer for ALAMITO or try our "before breakfast" delivery.

ALAMITO DAIRY COMPANY

Douglas 409. Council Bluffs 205.

Canning the Tomato

The tomato increases in popularity as the housewife realizes the many ways in which it may be served and preserved. The ripe tomatoes are not only canned, but made into marmalades, catsups, preserves and such like; while the green tomatoes make delicious pickles and relishes that are nice to serve with meats or other heavy dishes during the winter months.

There is only one secret in having canned tomatoes keep perfectly and that is to have the tomatoes well-boiled and the cans well sterilized. If seasoned as for the table, with a little sugar added, they will keep all the better. Tomatoes may be kept in glass jars just as well as in tin cans and I much prefer the former.

Ripe Tomato Preserves.

7 lb. tomatoes 6 lb. sugar
1 cup butter-root 2 teaspoonful salt
1 oz. stick cinnamon 1/2 oz. cloves

Peel the tomatoes and slice into a preserving kettle; add the sugar and the spices—the cloves should be tied up in a little bag. Use both the rind and the pulp of the lemon. Boil to the consistency of preserves; put into jars and seal.

Tomato Marmalade.

1 gal. yellow tomatoes 1 lb. sugar
3 lemons 3 oranges
Scald and peel the tomatoes and place in a preserving kettle with the sugar; add the grated rinds of the lemons and the oranges, discarding the white, bitter part. Chop the lemon and orange pulp into little bits, removing the seeds and the stringy parts. Simmer slowly until clear and thick and put into glasses or jars.

Ripe Tomato Catsup.

2 pkts. ripe tomatoes 1/4 lb. whole cloves
1 lb. brown sugar 1 qt. good cider vinegar
1/2 doz. medium-sized capsicum 1/2 doz. ground mustard
1/4 lb. allspice 1/2 teaspoonful cayenne
1/4 lb. green peppers 1/2 teaspoonful pepper

Scald and peel the tomatoes; place in a kettle with the onions, sliced; add the spices and simmer slowly until the onions are tender, stirring to prevent burning. Rub the pulp through a sieve or colander and place in the kettle again; boil to the consistency of catsup. Add salt to taste. Put in bottles and seal. This makes a very toothsome catsup. If you wish a milder catsup, omit part of the pepper and cut down the amount of the other spices. Cinnamon and mace may be added.

Chili Sauce.

1 gal. ripe tomatoes 1/2 doz. red peppers
1/2 doz. medium-sized 1/2 doz. red peppers
1 onion 1 teaspoonful ground
1/2 oz. cider vinegar 1/2 green pepper
1/2 oz. celery seed 3 green peppers
1 tablespoonful ground capful brown sugar
1/2 doz. mixed spices 1/2 teaspoonful cayenne
1 teaspoonful whole pepper

Scald and peel the tomatoes. Chop the onions and peppers, removing seeds from the latter, and add to the tomatoes. Add the vinegar, sugar and spices and simmer slowly until the onions and peppers are tender. Pass through a colander and boil to the consistency of a sauce. The sauce is nice if it is not passed through a colander.

Ripe Tomato Pickle.

2 doz. medium-sized 1 qt. chopped beets
1 qt. red cabbage 1 qt. chopped red
1 qt. red cabbage 1 qt. chopped red
5 small peppercorns 1 lb. sugar
2 oz. mixed spices 1 qt. vinegar

Boil the cabbage and chopped peppers in slightly salted water for about fifteen minutes and drain. Boil the beets in their skins, and when cold remove skins and chop. Place the vinegar, sugar and spices (tied in a muslin bag) in a preserving kettle; when the mixture begins to boil add the tomatoes, peeled and sliced, and the other vegetables. Heat thoroughly; put into jars. Boil the vinegar and spices several minutes longer and pour over the vegetables. This makes a nice red pickle. Salt should be added to make it savory.

Tomato Figs.

Small yellow toma- Granulated sugar
toes Lemon rind
Ground ginger
For this purpose use the small, yellow fig-shaped tomatoes. Wipe them well, but do not peel. Weigh them and to each pound of fruit use a pound of sugar. Arrange in alternate layers in preserving kettle and let stand for twenty-four hours. Drain off the syrup into a kettle and when it comes to a boil add the tomatoes and simmer slowly until they are transparent. Remove with a skimmer to platters and place in hot sun or in the oven until the syrup around them becomes dry. Add to the syrup in the kettle some ginger root or ground ginger, and the juice and rind of one lemon to each pound of fruit. Boil to a thick syrup; add the tomatoes to this and simmer slowly for a few minutes. Repeat this until they begin to sugar on the outside, then place them in the sun or a slow oven until thoroughly dry. Pack in jars or boxes lined with paraffin paper.

Tomato Mangoes.

Green tomatoes Chopped cabbage
Onions Celery or celery seed
Mustard Mustard seed
Pepper Sugar
Brine Mixed spices

Select for these mangoes fully ma-

tured green tomatoes. Cut a slice off the stem end and remove the seeds and part of the pulp, leaving good-sized cavities in each tomato. Fill these cavities with chopped cabbage, onions, celery and a little horseradish, pack in as solidly as possible and then fasten on the slice that has been removed; this can either be tied on with strings, or kept in place by means of splints cut from stick cinnamon. Cover these stuffed tomatoes with a strong brine and let them stand in it over night, then drain off. Parboil in water to which has been added a pint of vinegar. Remove and drain. To each seven pounds of the tomatoes use four pounds of sugar, one quart of vinegar, one pint water and two ounces of mixed spices. Pack the mangoes in stone jars and pour the boiling hot vinegar syrup over them. Let stand twenty-four hours, pour off the vinegar and boil again until about the consistency of honey; then pour it over the mangoes again. Keep tightly covered.

Green Tomato Sweet Pickles.

Green tomatoes Mixed spices
Onions

Slice the tomatoes about one-half inch thick. To each seven pounds of tomatoes use about one-half dozen medium-sized onions, sliced, three pounds of sugar, one pint of strong vinegar and one pint of water, an ounce of cinnamon and one-half ounce each of cloves and allspice—or better, two ounces of mixed spices. Cover the tomatoes with a brine, using about one cupful of salt to a gallon of water. In the morning drain off well. Place the vinegar, sugar, spices (tied in a muslin bag) and the tomatoes in a preserving kettle and simmer slowly until tender. Put into jars and seal up. If mixed spices are not used add a teaspoonful of whole pepper.

PICCALILLI.

1 pk. green tomatoes 1 head cabbage
1 small onion 1/2 doz. cucumbers
1 qt. vinegar 1/2 lb. brown sugar
1 pt. water Mixed spices
Horseradish Brine

Slice and chop the tomatoes, also night and in the morning drain off well. Place the vinegar, water, sugar, mixed spices (tied in muslin bag) and the root of horseradish in the preserving kettle; add the vegetables and cook slowly until tender. If not salty enough, add salt to taste. The cabbage, the onions and the cucumbers. Soak in a weak brine over put into jars and seal.

TESTED RECIPES

(All measures level unless otherwise specified.)

APRICOT WHIP.

1 package orange 1 cupful apricot pulp
1/2 cupful small onions 1/2 doz. cucumbers
1 qt. vinegar 1/2 lb. brown sugar
1 pt. water Mixed spices
Horseradish Brine

Discard gelatin and add flavor according to direction on package. When it begins to thicken add the cupful of apricot pulp, after it has been put through a colander. Whip until very light, and turn into a mold. Serve with whipped cream.

APPLES BAKED WITH RICE.

Pare and core the apples. Fill the holes with sugar and chopped raisins. Place in a baking dish and fill the spaces between the apples with rice that has been boiled for fifteen min-

utes. Cover and bake for fifteen minutes; remove cover and bake for fifteen minutes longer. Dish up with the rice and serve hot with cream.

JELLIED CAULIFLOWER.

1 head cauliflower 2 tablespoonful
1 pint cauliflower water 1/2
1/2 cupful evaporated milk
1/2 cupful water 1/2
1/2 cupful water 1/2
1/2 cupful water 1/2

Separate cauliflower into small pieces and let stand in salt and water for half an hour. Then boil it until tender, reserving the liquid. Soak gelatin in boiling cauliflower liquid. Add lemon juice, sugar, salt, pepper and cayenne. Strain. When mixture begins to thicken, add cauliflower, turn into a mold first dipped in cold water, and chill. When cold and firm un-mold and garnish with slices of hard-boiled eggs and cauliflower. The jelly may be colored a light green with vegetable coloring matter or spinach juice, if desired.

PEA TIMBALES.

1 can peas 1/2
1 cupful evaporated milk
1/2 cupful water 1/2
1/2 cupful water 1/2
1/2 cupful water 1/2
1/2 cupful water 1/2

Rinse peas, reserve a half-cupful and rub the remainder through a sieve. Add beaten eggs, milk diluted with water and seasonings. Mix and pour into buttered individual molds. Set in a shallow pan of hot water and bake in a medium oven until set. Turn out on a deep platter and pour white sauce, mixed with the half-cupful of peas, around the timbales. Serve immediately.

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Quarts, per dozen.....70c

Half-Gallon, per dozen.....95c
Zinc Jar Caps, dozen.....29c
Best Heavy Jar Rubbers, doz. 7c
Jelly Glasses, dozen.....30c
Parowax, 1-lb. pkg.....9c

SHREDDED WHEAT BISCUIT, per package.....13c

Carolina Head Rice, lb.....10c
100-lb. sack for.....\$9.80
Japan Rice, whole round grain, per lb.....8c
100-lb. sack for.....\$7.80
Hominy, Pearl or Flake, lb.....6c
Pearl Tapioca, lb.....18c
Large can Instant Postum.....45c
Large Krinkle Corn Flakes, per package.....14c
Grape Nuts, pkg.....13c

4 lbs. Best Fresh Bulk Oatmeal 25c
Oatmeal, in pkgs.....9c and 22c
Krumbles, pkg.....12c
Large Washington Crisps, pkg. 12c

SHHELLS
For Poultry—100-lb. sack.....65c
(Increases your egg production.)

SOAPS
7 Bars D. C.....25c
6 bars Pearl White.....25c

FANCY LEMONS
25c and 30c Per Dozen
Postum Cereal.....23c
Best Bulk Cocoa, lb.....22c
Britt's Powdered Ammonia, pkg 8c
Good Brooms, each.....60c to 76c
Uncle Sam Breakfast Food, made in Omaha, pkg.....28c
6 lbs. Best Fresh Meal.....38c
Pettijohn's, pkg.....18c

Powder—1-lb. can.....15c
Macaroni, Spaghetti or Noodles, per pkg.....8c
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Watermelons—Eat enough now to last until next season—1b.....14c

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Sawtay, a wonder.....25c-56c-1.12
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