

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

Hallowe'en Festivities.

In planning Hallowe'en decorations the first thought is to rely on the out-of-door things. The crepe paper novelties are attractive, to be sure, but nothing can rival the natural fall decorations.

and a half, saving the water in which it is cooked. Remove the skin from the ham, stick cloves into the surface, drench with brown sugar and bake until tender, basting occasionally with grease from the ham water.

Rechauffe of Beef, Creole Style. 3 tablespoons of butter, 1/2 cup of broth, 1/2 teaspoonful of salt, a dash of paprika, 1/2 teaspoonful of onion, 1/2 teaspoonful of grated horseradish, 1 teaspoonful of green pepper, 1 teaspoonful of lemon juice, 2 cups of cooked meat, sliced.

Melt the butter; in it cook the onion and the green pepper, chopped fine; add the flour, then the broth and the tomato puree, the seasoning and the meat. Serve in a rice border.

Contribution Box.

Separated milk may be used to remove the grease from all greasy table dishes and cooking utensils, thus saving much of the soap and washing powder bill. The milk must be warmed to the point in which the hands can be borne agreeably, then, with a small cloth, rub off all grease, then wash through clear, clean hot water.

Grapes

Green grapes can be used in making a delicious marmalade, says today's bulletin of the National Emergency Food Garden commission, co-operating with this paper in a country-wide food conservation campaign.

WILD GRAPE MARMALADE

Take wild green grapes, cut and remove seeds. Allow one pound of sugar for every one pint of grapes. Put grapes in preserving kettle with a little water and cook twenty minutes. Add sugar and cook until a drop on a cold saucer will hold its shape.

GRAPE BUTTER

Put ripe or half-ripe grapes in preserving kettle with a little water and cook until soft enough to rub through a colander to remove seed.

PUMPKIN TARTS.

1 1/2 c. cooked and 1/2 t. ginger, 1 small pumpkin, 1/2 t. salt, 2 1/2 c. brown sugar, 2 eggs, 1 t. cinnamon, 2 c. milk. Mix ingredients and bake in muffin tins lined with pie crust.

Baked Ham.

Wash the ham. Boil it for an hour

Save Winter Cabbage in Your Own Cold Storage Plant and Save Money

A large acreage has been planted to late cabbage and it should be stored for winter use. No vegetable is easier to keep than cabbage and it should be kept to as great an extent as possible.

The heads of cabbage may be kept in tanks in the same manner as potatoes or beets. The heads may also be stored in cellars by placing them on shelves. It is not advisable to store cabbage in the basement or the storage room in the cellar, as the odor is liable to penetrate throughout the house.

A Straw Covering.

Another very satisfactory method of storing cabbage is to pull the plants, roots and all, and set them side by side in shallow trenches until a bed six or eight feet wide and any length is formed.

Pumpkins

This is the time to can your pumpkin for the Thanksgiving day pie, says today's bulletin of the National Emergency Food Garden commission, which is campaigning for the conservation of America's food resources.

Peel the pumpkin in whatever way is easiest, remove the stringy seed portion and cut into small pieces. Put these with a very little water in a large kettle or boiler and boil down, stirring occasionally to prevent burning until as thick as apple butter.

GRAPE JUICE

Grape Juice—the drink that made Bryan famous—can be easily made in the home, says today's bulletin from the National Emergency Food Garden commission, which is working with this paper in a nationwide food conservation campaign.

The best method of making grape juice, the bulletin says, is to first wash the fruit thoroughly, using cold water. Then weigh the grapes and allow three-quarters of a quart of cold water to every five pounds of grapes.

CRUQUETTES FROM BEEF ROAST.

Meat on hand, 1/2 teaspoonful of salt, 1/2 cupful of rice, 1 white sauce, 1/4 teaspoonful of paprika, 1/4 Crumbs.

SALE OF WOMEN'S COATS SATURDAY

For particulars see our ad on page 7 JULIUS ORKIN, 1508-10 DOUGLAS ST.

Fruit for Preserving Still on Omaha Market

Now is the time to preserve peaches and to make peach jelly and peach butter. A considerable supply of the luscious fruit is on the Omaha market, but the market men point out that housewives must act quickly.

DON'T PUT IT ALL ON THE WOMEN FOLKS, WHY THANKSGIVING TURKEY TO BREAK PRICE RECORD

Turkeys thrown back on dealers through silent boycott of the people against famine prices last Thanksgiving have been held over a low of storage.

Care of Baby

To give baby a change from the regulation milk diet as he grows and kicks and uses up his strength green pea soup is splendid.

The Smile of Anticipation

That radiates around the table when our Sunday Special dessert is served is the most eloquent tribute we can ever hope to get.

Aztec Religious Idols Made from Grain Paste

At the time of the Spanish conquest, an ivory grain, finer than mustard seed, was made into paste for molding into religious idols and was an important food in those times of scarcity of maize.

Ordered to Leave Town For Annoying Former Wife

Bernard Miller, arrested for disturbing the peace, was given a sixty-day suspended sentence in police court.

Former Czar and Family Secure Food With Cards

Petrograd, Oct. 19.—The family of Nicholas Romanoff, former emperor of Russia, now procures its food supplies by the use of cards.

Protect Yourself! Get the Round Package Used for 1/2 Century. Ask For and GET HORLICK'S THE ORIGINAL MALTED MILK. Made from clean, rich milk with the extract of select malted grain, malted in our own Malt Houses under sanitary conditions.

1917 MILK-FED SPRING FRESH DRESSED HENS, CHICKENS, LB. 22 3/4c. Choice Mutton Roast, lb. 21 1/2c. Young Veal Roast, lb. 15 1/2c. Extra Lean Regular Ham, lb. 20 1/2c.

EAT SKINNER'S THE BEST MACARONI. First mix the dry ingredients; then stir in the white sauce to make the mixture of stiff consistency.

Every Day Is Bargain Day At The Washington Market. These prices are good for the following week: Home Dressed Spring Chickens, lb. 25c. Home Dressed Pigeons, each, 15c.

Washington Market. 1407 DOUGLAS ST. TEL. TYLER 470. WE SERVE HOT SOUP FROM 11 TO 2 O'CLOCK EVERY DAY—PER BOWL, 5c.

Our High Quality with low prices keeps our goods moving. You cannot buy any stale goods or goods in rusty cans at any of the "BASKET STORES." PANCAKE FLOUR, POTATOES, RICE, SYRUP, etc.

The World's Best Offering. WE make several grades of hams and bacon, but Puritan is our best offering. The best in the world, we think. Puritan Hams and Bacon are the final choice of careful selection.