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

nothing can rival the natural fall decorations. What can equal the glory of autumn-leaves, which can be had alwost anywhere with little difficulty, or the bright fall berries, the cornor the bright fall berries, the corn-stalks or even some of the dried 1 tablespoonful of weeds? And nothing can take the place of the real pumpkin Jack-o'-Lantern, though we do find many paper imitations. The only artificial touch needed is shade for the lights. A yellow, orange or red crepe paper tractive covering, but for a weird ef-fect a green or blue paper is better. and the meat. Serve in a rice bor-

The best setting for a Hallowe'en | der. party is an old-fashioned barn-a convenience lacking in the majority of city homes; the next best background is an attic or cellar. A real attic with easy place to decorate, and a cellar is rather weird in itself. The one Halat which the supper was served in the way to a very ghostly room. The At each place was a candy gallows with a toothpick and crepe paper witch suspended from it. And, horror of horrors, there were innumerable dangling spiders which swung over the table! In the light of the day after these terrifying creatures faded into bits of wired chenille cleve y tied together, but in the half ligt of that ghostly room they seemed real

A War-Time Hallowe'en Menu.

It is very fortunate that all of our traditional Hallowe'en delicacies are food conservation. The menu below might have been planned just as well in 1914 as in 1917; the only new food is the corn wafers in place of ordinary crackers. These wafers are now on the market:

Corn Wafers. Olives,
Pumpitin Tarts.
Coffee or Cider. Popcorn Balls.

Hallowe'en Salad-Select mediumsized red apples, allowing one for each guest. Cut off a slice from the top and carefully hollow out the in- paraffin. terior, leaving enough apple to form a firm wall. Chop the contents of the apples with half the quantity of celery and one-fourth the quantity of nuts. Mix with salad dressing. With a sharp penknife remove the skin of one side of the apples in such a way as to form a Jack-o'-Lantern face. The features, will stand out against the red background. Fill the shells with the salad mixture and replace the top. Serve on a lettuce leaf.

Pumpkin Tarts. 11/2 c. cooked and 1/2 t. giager.

brown sugar. 2 eggs. 1 t. cinnamon.

Mix ingredients and bake in mutfin tins lined with pie crust. This amount of pumpkin will fill six to eight tarts, depending on the size of the muffin tins. The oven should out clean the tart is baked.

Popcorn Balls.

1 qt. popped corn. 14 t. salt 1 c. brown sugar. 15 T. vinegar. 15 c. corn syrup 1-3 c. water. 2 T. fat.

Cook all ingredients except popcorn til' a little dropped in cold water becomes brittle. Pour syrup over the popcorn and form into balls as quickly as possible. To make colored popcorn balls use white sugar and white syrup with the desired coloring matter added to the syrup.

t_teaspoon, T_tablespoon.

Baked Ham.

Used for 1/3 Century.

LTED MIL

MALTED MILE CO.

113 SOUTH 16TH STREET.

Wash the ham. Boil it for an hour

c-cup.
All measurements level.

Hallowe'en Festivities.

In planning Hallowe'en decorations the first thought is to rely on the outof-door things. The crepe paper nov-

Rechauffe of Beef, Creole Style. tablespoons of but- I cupful of broth. 1 tablespoonful of A dash of paprika. 14 teaspoonful of grated horseradish. I teaspoonful of lemon green pepper. 3 tablespoonfuls of 2 cupfuls of cooked

Melt the butter; in it cook the onion and the green pepper, chopped softens the glare and makes an at- fine; add the flour, then the broth

Contribution Box.

Separated milk may be used to remove the grease from all greasy table rafters and sloping ceiling is a very dishes and cooking utensils, thus saving much of the soap and washing powders bill. The milk must be lowe'en party which stands out above warmed to the point in which the all others in my mind was an affair hands can be borne agreeably, then, with a small cloth, rub off all grease, cellar. The guests felt their way then wash through clear, clean hot down a steep and dimly-lighted stair- water. In the same way grease spots may be removed from all washable table was very low and the gnests fabrics without the aid of soap. Milk, were seated on pillows on the floor, from which all cream has been removed, makes an excellent starch for

I have used separated milk in these ways for several years, and am so pleased with it that I want all to know of it who have it to use.

MRS. W. C. BROWN. Penokee, Kan.

Grapes

Green grapes can be used in mak-

ing a delicious marmalade, says toin accord with the present ideas of day's bulletin of the National Emergency Food Garden commission, cooperating with this paper in a country-wide food conservation campaign. forty-five minutes. Finish sealing Stem and wash two quarts of green grapes, drain and put in preserving dark if possible. pan with one cup of water. Cook until soft, rub through sieve or force through fruit press and add equal amount of sugar to pulp. Boil hard for twenty-five minutes, taking care that it does not burn, then pour into glasses. Cover with melted

> GRAPE BUTTER-Put ripe half-ripe grapes in preserving kettle with a little water and cook until soft enough to rub through a colander to remove seed. To each pint of pulp

cook twenty-minutes. Add sugar and and boil the rind of both for two and be ready for boiling the next

be moderate. After thirty minutes move seeds. Allow one pound of too bitter; then chop the remainder of grapes and boil for about two test with a knife. If the blade comes sugar for one pound of grapes. Put of the rinds, add with the juice and minutes; then take good-sized botgrapes in preserving kettle with a boil from two to three hours. Seal little water and cook twenty minutes. Add sugar and cook until a drop on a cold saucer will hold its shape. Remove from fire at once and pour into cups or glasses.

GRAPE AND PEAR MARMA-LADE-Use equal weights of ripe grapes and pears. Pick and wash the through a colander or fruit press. Add the pears, peeled, cored and sliced, and simmer until thickened. Use a wooden spoon or paddle for the stirring and keep an asbestos mat under the preserving can to prevent burning. Sweeten to taste and pack in

Made from clean, rich milk with the ex-

tract of select malted grain, malted in our

own Malt Houses under sanitary conditions. Infants and children thrive on it. Agrees with the weakest stomach of the invalid or the aged.

Nourishes and sustains more than tea, coffee, etc.

Should be kept at home or when traveling. A nutritious food-drink may be prepared in a moment.

A glassful hot before retiring induces refreshing sleep. Also in lunch tablet form for business men.
Substitutes Cost YOU Same Price

Take a Package Home

Needs to cooking nor addition of milk.

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 possi-

of-door things. The crepe paper nov-bake until tender, basting occasional-stored in cellars by placing them on elties are attractive to be sure, but by with grease from the ham water. cabbage in the basement or the storage room in the cellar, as the odor is liable to p.netrate throughout the house. Cabbage may also be kept in special banks or pits. A common form of bank used for cabbage storage is made by pulling the plants, roots and all, and placing them in a long pile with the heads down. The whole is covered with dirt in the same way as the other storage pits.

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. This is enclosed by a row of stakes, or by a plank or pole frame, banked on the outside with dirt and supports laid across the top, and the whole covered with straw, fodder or other material.

· 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 burnng until as thick as apple butter. Fill the hot jars at once, put on rubbers and partly seal the tops.

Sterilize in boiling water two hours or in water seal outfittone and onehalf hours, or in five to ten pounds' steam pressure one hour, or in ten to fifteen pounds' steam pressure for the tops and store in a cool place,

DRIED PUMPKIN - Cut the String these strips and hang them in a warm room or in the sun, protected from insects, or put them on plates in the oven, leaving the door open. When dry but still leathery, pack in tin or pasteboard boxes and seal with allow gum to make the packages air-tight.

SQUASH-The squash is as servadd one-half pint of sugar-more if iceable in making "pumpkin" pies as grapes are half ripe-and cook until is the pumpkin, and, in fact, it is thick, stirring often. Pour into hot usually richer than pumpkin. It should glasses or jars and cover with hot be canned and dried like pumpkin.

leave to stand for twelve hours; then cook until a drop jells when tested.
Remove from fire and pour in glasses.

WILD GRAPE MARMALADE— white part of the rind as possible to white part of the rind as possible to through the cheesecloth, add one

> Croquettes From Beef Roast. Meat on hand.
>
> 4 cupful of rice t cupful of thick boiled dry.
>
> 4 teaspoonful of pep- Egg yolk.

First mix the dry ingredients; then grapes and cook them in a little stir in the white sauce to make the water until soft. Then press them mixture of stiff consistency; brush with the egg yolk. Roll in crumbs and fry in deep fat to a golden brown. Serve with tomato sauce.

> Sale of Women's Coats Saturday JULIUS ORKIN,

Fruit for Preserving Still on Omaha Market

Now is the time to preserve peaches | contrary notwithstanding. Plenty of and to make peach jelly and peach good, sound cooking apples may be butter. A considerable supply of the bought for 25 to 40 cents a peck. luscious fruit is on the Omaha mar- Jonathans of the finest kind sell as ket, but the market men point out high as 55 cents a peck. Fancy apples that housewives must act quickly, as from the 'acinc northwest, the kind the time of peaches is nearly past. that come in boxes, sell from \$2 up One big store had fine peaches at per box. California grapes are fine and \$1.60 a bushel, scarcely more than cheap, selling around 40 cents a baspotatoes cost. These are just the thing ket. for preserving as well as for eating and for making pies and peach "cob-

There are also a few pears still on the market, some of the Kieffer and some of the Bartlett kind. Apples are plentiful, reports to the

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 tamine prices last Thanskgiving have been held over in storage.

The turkey and poultry holdings long ago passed the danger point in volume, being September 1 a total of 221.8 per cent, according to government reports, over the holdings in storage a year ago.

The government has just or-dered 3,000,000 pounds of these held turkeys and 1,000,000 pounds of frozen poultry a week for can-

These big government orders ease the market of the glut in poultry just as the banks were coming down on the hoarders for heavier margin.

They condition the "market" for a Thanksgiving raid with famine prices for those who still cling to the Thanksgiving feast idea. The cry of "failure" is already

out to cover the seasonable supply of fresh turkeys, as it was out last year, while the storage warehouses were filled to overflowing.-Isaac Russell in New York Evening

Grape Juice

Grape Juice - the drink that made Bryan famous-can be easily made in the home, says today's bulpumpkin crosswise into thin, circular letin from the National Emergency strips and take off the skin and the Food Garden commission, which is inside fibrous part around the seeds. 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. Boil until the pulp and skins have separated and boiled down. iceable in making "pumpkin" pies as Make a bag of double cheesecloth, large enough to hold the quantity of juice that would fill a small bread Tie the top tightly with stout GREEN GRAPE JAM - Stem eight pounds of yellow pumpkins into grapes and remove seeds with sharp small pieces, and, after nine pounds of the juice may drop into the pan. As knife. Allow one pound of sugar for sugar have been mixed with them, one pound of fruit. Put grapes in pre-leave to stand for twelve hours; then serving kettle with little water and peel six oranges and as many lemons ing. In that way it can drip all night

Take wild green grapes, cut and re- prevent the mixture from becoming pound of sugar to every five pounds tles with tight-fitting corks and heat them gradually in hot water before filling them with juice. Cork them, seal with paraffin wax, wrap each bottle in paper and keep in a cool, dark place.



1917 MILK-FED SPRING CHICKENS, LB....223/4c FRESH DRESSED HENS, LB.

 Pig Pork Loins, Ib.
 24%c

 Young Veal Roast, Ib.
 12%c

 Young Veal Chops, Ib.
 14%c

 Young Veal Stew, Io.
 10%c

Young Veal Stew, 10. 103/2c Steer Pot Roast, 1b. 13/2c Steer Porterhouse Steak, 1b. 21/2c Steer Porterhouse Steak, 1b. 22/3c Steer Rolled Ribs, 1b. 22/3c Steer Rolled Ribs, 1b. 17/2c Choice Mutton Chops, 1b. 18/2c From 9 to 10 p. m.—Pork Chops, 1b. 23c

Watch for our formal opening in the New First National Bank Building Next Week.

Closing Out Our Grocery Stock at Wholesale Prices. PUBLIC MARKET

DOUGLAS 2793

Every Day Is Bargain Day At The Washington Market These prices are good for the following week:

Extra Fancy Veal Round Steak, lb...30c Extra Fancy Veal Breast, with pocket

FRUITS AND VEGETABLES

WE SERVE HOT SOUP FROM 11 TO 2 O'CLOCK EVERY DAY-PER BOWL, 5c ICE CREAM SODAS, 5c

To introduce The Perfect Beverage "MIZZ" we are going to serve it free all day at our SODA FOUNTAIN. All country orders promptly attended to .- The largest mall order house in middle west



Aztec Religious Idols Made from Grain Paste

At the time of the Spanish conmolding into religious idols and was court. Pueblos to Montezuma.

of Dr. Edward Palmer in the states Potatoes came down a bit in price egg-like seeds of an amaranthus.

this week, being offered in many The plant was found both wild and stores as low as 35 cents a peck. Pounder cultivation, a paste of the seed matoes have nearly disappeared, though some of the ripe ones may and sugar being sold under the name of "suale." Dr. W. E. Safford, of the still be secured, and also of the green Department of Agriculture, has recogones that are used for pickling. nized in these specimens the sacred "huauhtli" of Montezuma's time, and Onions, cabbage, cauliflower, celery, radishes, parsnips, carrots are all here in goodly quantities. Pumpkin for making pie is at its best now. Squashes are also abundant. suggests that this amaranthus might be cultivated in favorable situations. says an exchange. Closely allied thofities in the Tobolsk district are plants are cultivated in India, Tibet, using food cards and the Romanoffs Cramberries have made their appearance in advance of the winter holidays. They have also followed the general upward movemen, and now

Ordered to Leave Town

For Annoying Former Wife Bernard Miller, arrested for disquest, an ivory grain, finer than mus- turbing the peace, was given a sixtytard seed, was made into paste for day suspended sentence in police

an important food in those times of | Winifred Schrieber, divorced wife scarcity of maize. This grain, known of Miller, testified her former husto the Aztecs as "huauhtli," was band had hounded and harassed her among the tributes paid by the since their divorce several months ago and that he had tried to cause The botanical identity of the seed her discharge at the place where she

The judge suspended Miller's senof Sinaloa and Jalisco included fish- tence and ordered him to leave the city by Monday noon.

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. The au-South America and Africa as grain must obtain their food the same as other citizens.



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 FLOUR

sell at 15 cents a quart instead of the

Care of Baby

To give baby a change from the

egulation milk diet as he grows and

kicks and uses up his strength green

Green Pea Soup.

One pint shelled peas, one and a

half pints boiling water, one quart

milk, one slice onion, two tablespoon-

fuls butter, one tablespoonful flour,

Put the peas in a stew pan with

the boiling water and a small slice of

onion and cook until tender, which

will be about thirty minutes. Pour

off the water, saving for use later.

Mash the peas fine, then add the wa-

ter in which they were boiled and

rub through a puree sieve. Return

to the saucepan, add flour and butter

(beaten together) and the salt. Now

gradually add the mik, which must

be boiling hot; beat well and cook ten minutes, stirring frequently.

time-honored 10 cents.

pea soup is splendid.

a pinch of salt.

POTATOES Very best home grown quality, per peck of 15 lbs......35c Watch for our carload prices soon. SALT '

RICE Fancy Japan Whole Graine, ib Bc Carolina Head, long grains, uncoated-SYRUP

WE HAVE SALESMEN WHO CAN SUGGEST SOMETHING GOOD FOR YOUR DINNER.

16-oz. cans Condensed Milk...... 13c Small cans Condensed Milk 7c; 3 for 19c Sun Made Seeded Raisins pkg 13c Fresh Rolled Oats, 4 lbs. for 25c Macaroni, Spaghetti, per pkg......8c Argo Corn Starch, pkg.......7c

in 10-lb, pails \$2.60

We have a carload of Fancy Washington Apples on the way. The price and quality will interest you. We expect to sell a train load of these apples this fall. Through the buying power of our forty stores buying most everything in carload lots we are enabled to sell goods with the very best quality for less.

MEAT DEPARTMENT If It's Meats We Have It

Our Tip Oleomargarine 31c, 32c

STORES COMPANY



WE make several grades of hams and bacon, but Puritan is our best offering. The best in the world, we think. Puritan Hams are the final choice of careful selection. They receive the utmost care during the sixty days necessary to complete their preparation.

Careful discriminating buyers everywhere demand Puritan, for it is only with Puritan that they can be sure of the firmest, finest-grained and tender meat.

"The Taste Tells"

THE CUDAHY PACKING COMPANY F. W. CONRON, Branch Manager, Puritan Hams and Bacon are smoked daily If your dealer 1321 Jones St., Omaha. Phone Douglas 2401. in our Omaha plant, insuring fresh, brightly

smoked ments at all times.

Puritan Bacon

FRESH DRESSED HENS. NOT FROZEN, LB . . 20 1/8 c CHOICE FOREQUARTERS LAMB, LB..... 147/8c 1917 MILK-FED SPRING CHICKENS, LB. ... 223/4c Young Veal Roast, lb121/2c Closed Out at Bargain Prices Ripe Olives, per can...........10c 15c Jars Pickles. 10c Lye, 7 cans for. 25c Fancy Pears, per box. \$2.10 Fancy Peaches, per box . 75c Fancy Pears, basket 2 lbs. Fancy Grapes. SPECIAL-MAIL ORDERS ONLY

EMPRESS MARKET