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EDITOR

WOMAN'S SECTION OF THE BEE

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Home Economics

Edited by Irma H. Gross
DOMESTIC SCIENCE DEPARTMENT CENTRAL HIGH SCHOOL

HARRIET RUTH'S COOKING LESSON.

Lesson III—Thanksgiving Leftovers.

The day after Thanksgiving, mother said to Harriet Ruth: "Wouldn't you like to help with lunch, and make some good things out of what we have left from yesterday's dinner?"

"What can I make?" said Harriet Ruth, all interest at once.

"Let's see," said mother, "we have some turkey and dressing left, and some gravy. There isn't much; there couldn't be, when there were so many of us. We have just the tougher pieces of the bird left, the drumsticks and one wing. Look through my recipe card catalogue for luncheon macaroni."

This is the card that Harriet Ruth found:

Luncheon Macaroni.

Cooked macaroni. Gravy or Tomato
Cooked, chopped meat. Sauce.
Seasoning. Buttered crumbs.

Arrange the macaroni, meat and seasoning in layers in a greased baking dish, pour the gravy or sauce over, cover with buttered crumbs, and bake in a moderate oven 25 minutes.

Harriet Ruth looked very puzzled after reading the card. "It doesn't tell you how much to take, or anything, I can't make that. And it doesn't say anything about dressing at all."

Her mother smiled. "I'm initiating you into the mysteries of real cooking today, daughter. To use leftovers successfully you 'must stir in judgment.' Today we haven't much turkey, so we'll use turkey and dressing as one layer. For the four of us, use 1 1-3 c. macaroni, measured before cooking."

"How do I cook the macaroni?"

"Have a large kettle of boiling salted water ready, and scatter the broken macaroni slowly into the water. Stir with a fork if the macaroni sticks to the bottom. Set the cover of the kettle partly on. If the kettle is uncovered more heat is needed, but if the kettle is covered tightly the water boils over very easily. When the macaroni is done, about 15 minutes, drain the water into a bowl and pour cold water over the macaroni to keep it from sticking together. We can save the water from the macaroni to use for soup making."

"What seasoning shall I use, mother? Have we any green pepper?"

"Yes, I think there is part of one left from the salad yesterday. Use that, with some finely minced onion and parsley. We won't need any more than that, for the gravy and dressing are both well seasoned. To be sure we'll need salt."

"And how do I butter the crumbs, mother? Just put dabs of butter on them?"

"No, a better way is to melt one-sixth as much butter as you have crumbs, and stir the crumbs around in the melted fat. Use one-fourth cup of crumbs and two teaspoons of butter, level."

"I think I can do it all now, mother. But it won't take very long. Isn't there something else I can do?"

"You are ambitious this morning. There is another job you might try. I have some few cranberries left, just about enough for Sunday dinner. Would you like to make some cranberry sauce?"

"That would be fun. They are so pretty and red."

"All right get my recipe for unstrained cranberry sauce."

Unstrained Cranberry Sauce.

2 c. cranberries. ½ c. water.
1 c. sugar.

Wash cranberries, put all ingredients together and bring to a boil. Cover the kettle and boil 10 minutes over a low flame.

"My, that's a nice, easy recipe," said Harriet Ruth, "I can do that all by myself, without any explanation. Shall I do that first, and then start the macaroni?"

"I think that would be a good arrangement," said mother. "Then the luncheon macaroni should be just done at noon if you work steadily."

When Milady Goes Shopping

Shopped half a day for YOU. And Oh! the secrets there are to be revealed. Today we have the mysteries of the "L—D." : :

Adelaide Kennerly.

NEW YORK learned to conserve space long before it knew anything about ways and means of conserving food. In Manhattan, where millions of people must live—the Island is but 10 blocks wide and 200 blocks long—even the wealthy could not spread themselves over ground. If they wanted room they went up in the air. Consequently the masses and the classes, except the Van Astorbilts, managed with small space.

Apartments in large cities started a fashion which is rapidly spreading to all parts of the country. They are being built in Omaha. And let there be no misgivings about this—as rapidly as they are completed they will be occupied.

Why?

Because.

Because the servant problem is driving families into smaller quarters to relieve women of laborious work which brings wrinkles to their faces and kinks in their dispositions.

Foreseeing this change, manufacturers have constructed furniture, the like of which has never made its appearance before. For the sole purpose of helping women to solve the "space conservation" problem I shopped a half day in the leading furniture stores.

Here is just one of the things I found.

"Library-Dine."

And I take my hat off to the man who designed it. I want one. I must have one. Don't know where I shall put it, but I feel as though I could not live without a "Library-Dine."

"Library-Dines" have every appearance of a solid, serviceable library table. There are drawer and knob trimmings—they come in all styles and finishes, from very modest prices on up as high as you can afford to go.

Presto!

There is an automatic catch under the table top. Press it, the top lifts and, presto! there you have a dining table, 45x45 inches, in the spot where stood a decent looking library table, 26x45, but a few seconds before.

These "Library-Dines" are shown in all leading furniture stores and their range in price is sufficiently wide to suit every purse.

If your apartment is small it helps to furnish both living room and dining room in one.

Young couples, small families, and bachelor girls, will find an "L.-D." a real comfort.

But the editor is calling "copy" and we are learning conservation of space since white paper is so scarce. I found out oodles of secrets. Some of them will be revealed in my next installment.

Fix this "L-D" well in your memory for it is to serve many purposes in furnishing our tiny apartments in future articles.

All right! All right! Mr. Editor, I am coming.

Making Love by Dictaphone Found to Be Satisfactory By Private E. H. Smith

Letters are so unsatisfactory—we have all found that out from time to time. When people are wide apart and missing each other badly, no letter ever written will seem anything but a poor substitute for the spoken words, the tones of voice of the absent one.

One young couple have found a much better way to bridge the way from "over there" to over here than writing, and are probably blazing a way that hundreds will follow.

Private Everett Harding Smith of Philadelphia, is a member of the Canadian expeditionary force and was wounded in the taking of Vimy Ridge. Back in Toronto there is a girl who is going to marry him when he has done his bit. Her father makes considerable use of the dictaphone, and before Smith went off to the war he promised the girl that he would send her a record made by himself the first chance he got. Now he is in a hospital near London, and sending off messages regularly, and receiving the same kind in return.

"You'd think it ought to be the easiest thing in the world, writing a letter in this way," he said, "but it's curious how much sooner you use up what you have to say when you talk it (even when you're speaking to your girl), than you do when writing in the ordinary way. But, gee! it's great, for I can recognize her voice just the second the record starts, and she can mine, and it beats a letter simply hollow. Sometimes, when I've kind of got to the end of my tether in the way of telling her things, and still have a bit of record to fill up, I do it in funny ways. The first time I did this stunt, I remember, I'd been to see the revue, 'Flying Colors' at the London Hippodrome, and the principal song made a great hit with me. No, I can't remember now what the song was. I've heard so many since. But I told my girl that I'd just heard a peach of a song, and that I'd wind up the record by singing her the chorus, and I did. And, believe me, it came out fine. I didn't know that I was that much of a singer. And it tickled the 'one and only,' too."

Books for the Soldiers

Omaha Public Library in Co-operation With The Bee Will Collect and Distribute Them.

The Omaha public library has established library distributing stations at Fort Omaha and Fort Crook and has arranged a system of deliveries whereby the men at these two army posts may also have ready use of the main library.

Many books are wanted at these two deposit stations. Good stories are preferred—books of adventures, sea stories, detective stories, especially humorous ones. Such authors as Kipling, Doyle, McCutcheon, O. Henry, Hopkinson Smith, Stockton, Bindloss, Tarkington, have been found popular with men. Books on the war, popular travel, history and biography, all are in great demand. Technical books on aviation, wireless telegraphy, submarines, automobiles, signaling, are wanted for study.

Omaha people have given generously of their books, but many more are needed. There should be no idle books on our shelves at this time.

Send the books you wish to donate to the Omaha public library, Harney and Nineteenth streets; the South Side branch library, Twenty-third and M streets; the nearest Bee office, or the nearest library deposit station, as follows:

Bee Offices.

Ames office, 4110 North Twenty-fourth street.

Lake office, 2516 North Twenty-fourth street.

Walnut office, 819 North Fortieth street.

Park office, 2615 Leavenworth.

Vinton office, 1715 Vinton street.

South Side office, 2318 N street.

Benson office, Military avenue and Main.

Deposit Stations.

Beranek & Sons, 1402 South Sixteenth street.

Sprague's Benson Pharmacy, 5905 Main.

Kearney Pharmacy, Thirty-second and Arbor streets.

Marsh Pharmacy, Twentieth and Lake streets.

Walker's Store, 4510 North Twenty-fourth street.

Lucke Drug company, 3524 Leavenworth.

Ancient Mirrors Are Coming Into Vogue Again; Trench Mirrors This Time

Trench mirrors are coming into style now, but they are not very new. Etruscan ladies used to have metal mirrors in their vanity boxes before Rome was put on the map.

The reason they did was that it was inconvenient to carry pools about in vanity boxes, and looking into pools was the standard way of seeing how you had done your hair in those days. Nice, clear, limpid, still, greenish, private pools were kept in every luxurious dressing room, and the classic ladies bent over them to watch the effect of their fragrant cosmetics.

Recently, in excavations in Italy, articles have been found that correspond to those found in Egypt and Assyria, and that were evidently used as toilet articles by the ladies. There are vanity cases much like the ones that are carried today. They were attached to long slender chains that fastened to the girdle at the ladies' waists, and contained sweet scented pomades. Each had a little highly burnished copper mirror.

It is a notable find, because the things are in a state of splendid preservation, and are present in great number and variety.

Did you ever know that Christmas day was sometimes called "the day of new clothes," from an old French custom of giving new cloaks in that day, to those who belonged to the court.

While fruit pies are baking they may be prevented from boiling over by adding one tablespoonful of cornstarch to the fruit. The sugar, fruit and cornstarch should be heated before adding the crust.

Small Furs

The approval of the holiday season is giving fresh impetus to the movement of neckpieces, many of which are in animal shape, while others are in small collar effects, says the Dry Goods Economist.

Foxes lead, but are very scarce. In some cases wolf is being used as a substitute for fox, though other skins are employed when suitable.

There is a growing demand for muffs, principally in furs to match the neckpieces already made up. Shapes vary from small, semiround to flat animal models of various sizes with the head overlapping.

Holiday Goodies Found Now In the Omaha Markets

Good things that are in demand for the holiday season are pouring upon the Omaha markets. Not only are fruits and vegetables of local growing plentiful, but many things from distant places are here.

Cluster raisins and pulled figs and dates in fancy boxes are here. They are the very finest, fancy specimens grown. The boxes are extremely attractive. The cluster raisins come also in metal boxes. These are imported and are nearly the size of grapes.

Nuts, both shelled and unshelled, of splendid quality are plentiful.

Oranges are much more plentiful than they were a week ago. The season has advanced farther and the oranges are both bigger and riper.

Apples in great variety are here. Most of them are brought the long journey from the northwest Pacific coast. They are chiefly Winesaps, Johnathans, Rome Beauties, Grimes Golden and Staymans. Prices range from $1.75 upward for a bushel box.

Bananas are used in many ways at the holiday season. They are plentiful in the Omaha markets, but are considerably higher in price than they were formerly. The finer and larger sizes cost as high as 30 cents a dozen. Even at this price bananas are economical food.

Both celery and cranberries, indispensible adjuncts of the festive board, are abundant. Cranberries sell around 12½ cents a quart and are of the highest quality.

California grapes are still abundant and cheap, selling at 10 cents a pound or 45 cents for a seven-pound basket.

The price of potatoes still continues to hold down around 40 and 45 cents a peck. Other staple vegetables have not changed much in price or supply.

A few casaba melons are here to tickle the palates of epicures.

They Never Strike

There is one class of laborers who never strike and seldom complain. They get up at 5 o'clock in the morning and never get back to bed until 10 or 11 o'clock at night; they work without ceasing the whole of that time, and receive no other emolument than food and the plainest kind of clothing; they understand something of every branch of economy and labor, from finance to cooking; though harassed by a hundred responsibilities, though driven and worried, though reproached and looked down upon, they never revolt and they cannot organize for their own protection. Not even sickness releases them from their posts. No sacrifice is deemed too great for them to make, and no incompetency in any branch of their work is excused. No essays, books or poems are written in tribute to their steadfastness. They die in the harness and are supplanted as quickly as may be. These are the housekeeping wives of laboring men.

Andrew Carnegie, the well-known manufacturer and benefactor, although born in Scotland, has done much for America. On January 28, 1902, he founded Carnegie Institute at Washington, D. C., an institution for the encouragement of investigation, research and discovery, for the advancement of knowledge and the improvement of mankind.

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30 per cent Savings and Highest Quality brings the crowds. Prices good all week.

Milk Fed Chickens	17½c	Hind quarters Mutton	11½c
Round, Sirloin or Porterhouse Steaks, at	17½c	Choice Beef Boil, lb.	11c
Oysters, quart	40c	Fancy Ducks	22½c
Fancy Geese	19½c	Veal or Mutton Chops	12½c
		Fore quarters Mutton	8½c

15c can Lima Beans	9c	Eggs, dozen	35c	Large Potatoes, peck	30c
15c can Baked Beans	6½c	Butterine, lb.	25c	Large Onions, peck	30c
25c can Baked Beans	10c	Tall can Salmon	17½c	Oranges, dozen	15c
15c can Peas	7½c	Dry Peaches, lb.	10c	Celery, bunch	5c
20c can Peas	12½c	Prunes, lb.	10c	Lettuce, bunch	5c
20c can Corn	12½c	15c can Hominy	7½c	Gold Bell, warranted flour, at	$2.73
20c can Tomatoes	12½c	Quart Jars Olives	17½c	Kramer's Cream, best flour made	$2.79
25c can Pears	14c	30c Rumford B. Pow.	19c	8 bars Soap	25c
25c can Peaches	14c	25c Calumet B. Pow.	16c	Soda Crackers, lb.	12½c
25c can Plums	14c	Large pkg. Pancake Flour, at	10c	Ginger Snaps, lb.	12½c
20c can Blackberries	10c	Quaker Oats, pkg.	10c	Beef Roasts, lb.	12½c
20c can Kidney Beans	10c	Fancy Cookies, pkg.	5c	Salt Pork, lb.	26½c
10c pkg. Macaroni	7½c	Kamo Soups, can	19c	S. C. Bacon, lb.	33½c
10c pkg. Spaghetti	7½c	Sawtey, better than lard, at	23c	Liver, lb.	10c
10c pkg. Corn Flakes	7½c	Small can Milk	6c	Sausage, lb.	15c
15c pkg. Maple Flakes	7½c	Tall can Milk	11c	Neck Bones, lb.	8½c
15c can Pumpkin	9c	Crisco, can	25c	25c can Cocoa	19c
20c can Luna Fish	10c				
Creamery Butter	45c				

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We now operate over 40 stores. You get the benefit of our economic system, from Producer to Consumer direct.

Tomatoes, new pack No. 2 can	14c
Tomatoes, new pack, No. 2½ can	17c
Corn, Splendid Grade, new pack, can	12c
Corn, by the case	$2.74
Hoosier Belle Pork and Beans per can	13c
Large can Hominy	16c
Tip brand Cocoa, ¼-lb. can	20c
Cabbage, lb., 2½c; 100 lbs.	$1.99
Onions, Red Globe, 14¼ lbs.	45c
Beans, Michigan Hand Picked, lb. at	12½c
Peanut Butter, per glass	9c
Tip Baking Powder, lb.-can	15c
Makes prize winning bakings.	
Karo Corn Syrup, 1½-lb. can	14c
Karo Corp Syrup, 10 lbs.	79c
Crystal White Syrup, 10 lbs.	82c
Flour, Economy, 48-lb. sack	$2.78
Flour, Tip, nothing better milled, 48-lb. sack	$2.90
Flour, Gold Medal, 48-lb. sack	$2.90
Corn Meal, 6-lb. sack	36c
Apple Butter, 38 ounces	24c
Salmon, Red Alaska, tall can	20c
Salmon, Sockeye, 1-lb. can	33c
Seedless Raisins, 16-oz. pkg.	16c
Farina, a fine breakfast food, per package	15c
Krisp Corn Flakes, pkg.	5c
Arab Chief Dates, pkg. 9c; 3 for	25c
Royal Cocoanut, pkg.	7c

WASHINGTON APPLES. Prices ranging from $1.75 to $3.15. You should see these at the stores. They are Rome Beauty, Stayman, Winesap, Jonathans and others.

COFFEE— Independent, a regular 35c grade, 1-lb. fiber can 33c

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MEAT DEPARTMENT

Pig Pork Loins, per pound	21½c
1917 Milk-Fed Spring Chickens, per pound	22½c
Steer Porterhouse Steak, lb.	22½c
Steer Round Steak, lb.	22½c
Steer Sirloin Steak, lb.	20c
Steer Pot Roast, lb.	17½c and 20c
Steer Boiling Beef, lb.	13½c
Steer Shoulder Steak, lb.	18½c
Steer Rib Roast, lb.	17½c
Pig Pork Roast, lb.	24½c
Pig Pork Butts, lb.	26½c
Young Veal Roast, lb.	17½c
Young Veal Chops, lb.	19½c
Young Veal Stew, lb.	12½c
No. 1 Mutton Legs, lb.	23½c
Choice Mutton Chops, lb.	22½c
Choice Mutton Roast, lb.	16½c
Choice Mutton Stew, 3 lbs. for	25c
No. 1 Extra Lean Skinned Hams, per lb., at	23½c
Extra Lean Regular Hams, lb.	27½c
Morris' Supreme Skinned Hams, per lb., at	29½c
California Picnic Hams, lb.	24½c
Armour Shield Extra Lean Bacon, per lb., at	41½c
No. 1 Sugar Cured Bacon, lb.	37½c

MONEY-SAVING GROCERY DEPARTMENT

Sunkist Flour, 48-lb. sack	$2.80
Sugar, 11 lbs. for	$1.00
Bulk Oatmeal, 4 lbs. for	25c
Carnation or Pet Milk, 2 for	25c
Best Rice, 3 lbs. for	25c
Oil Sardines, 4 cans for	25c
Fancy White Navy Beans, per lb.	15c
Post Toasties, per package	10c
15c quality Peas, per can	12c
15c quality Corn, per can	12c
15c quality Tomatoes, per can	12c
Skinner's Macaroni or Spaghetti, three packages for	25c
Lighthouse Cleanser, 6 cans for	25c
Diamond C Soap, 7 bars for	25c
Large California Prunes, per lb.	15c
Seedless Raisins, per lb.	15c

FRUITS AND VEGETABLES

Fancy Jonathan Apples, bu. box	$1.65
Fancy White Potatoes, 15 lbs. to peck, per peck, at	35c
Sunkist Sweet Oranges, per dozen	30c
Fancy Celery	5c and 10c
Large Grapefruit, each	7½c

BUTTER, EGGS AND CHEESE

Fancy Elgin Butternut Butter, lb.	45c
Fresh Country Butter, in 2-lb. rolls, per lb., at	42½c
Fancy Cream Cheese, per lb.	28c
Full Cream Brick Cheese, lb.	33c

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Sunshine Takoma Biscuits, 2 pkgs.	13c
Fresh Baked Ginger Snaps, lb.	12c
Assorted Sunshine Cakes, lb.	15c

Do not fail to visit the most sanitary delicatessen department—the talk of the city. Our stock of salads, dressings and roast meats is the most delicious to be found.

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"Morning Hour," a pleasing cup, lb.,	20c
Public Market Special, a Coffee of surprising merit, per lb.	25c
Liberty Cup, old crop mellow Coffee, per lb., at	30c
Hotel Blend, an exceptional value, per lb., at	35c

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Choice Porterhouse Steak, lb.	20c	Veal Breast, with pocket for dressing, per lb., at	15c
Choice Round Steak, lb.	20c	Pork Loin Roast, per lb.	24¾c
Beef Tenderloin, lb.	25c	Lean Pork Chops, lb.	25c
Boneless Rib Roast, lb.	22½c	Lamb Legs, per lb.	25c
Choice Pot Roast, lb.	15c and 17½c	Lamb Chops, per lb.	25c
Choice Rump Roast, lb.	17½c		

GROCERY DEPARTMENT

Extra Fancy Santos Coffee, lb.	22½c	Iceberg Lettuce, per head	10c
Regular 35c Coffee, per lb.	28c	Campbell's or Kamo Soup, can	10c
All Brands of Creamery Butter, lb.	46c	Skinner's Macaroni or Spaghetti, per pkg., at	10c
Peanut Butter, made while you wait—per lb., at	25c	Aunt Jemima's or Teko Pancake Flour, 2 pkgs. for	25c
Bulk Oatmeal, 4 lbs. for	25c	Beets, Carrots, Parsnips, Cabbage or Potatoes, lb., at	3c
Michigan Celery, per stalk	5c		

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