THE BEE: OMAHA, SATURDAY, DECEMBER 8, 1917.



purities of water.

Impurities in Water.

Wate may be clear, yet very dan- when a woman has the right ideas of from 30 to 50 cents a peck. gerous; or cloudy, but healthful. For certain impurities have no effect upon health. Thus our Missouri river and care is necessary. The filter health. Thus our Missouri river and care is necessary. The filter dater, though unattractive at times. is excellent water from the health tervals, as often as once a week; the standpoint. Our city water works metal parts sterilized by boiling, and put the water through a process the clay or eath tube baked. I wonder which makes it perfectly safe. The how many women take such pains m harmful bacteria have practically all caring for their filters? been destroyed, and all that is left is Home Purification

the harmiess mud. Under ordinary circumstances the Missouri river water is reasonably clear after its treatmen, at the water works, for it is allowed to settle and the settling is helped by the addition of sub-stances which aid in clarifying. Our water is purified from disease bacteria by the addition of chlorine.

Principle of Household Filter.

brand has not been worn or rubbed

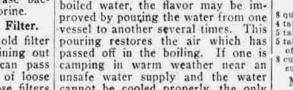
on the back of the coat.

airs.

The principle of a household filter is very simple-merely straining out lacteria. "Since bacteria can pass i bartening in warm weather near an sugar." interview of tartar. Inter freely through a thin layer of loose unsafe water supply and the water or coarse material, only those filters cannot be cooled properly, the only made of exceedingly compact ma-terial can achieve the end desired" or soup of the boiled water or use fordan; General Bacteriology). Ex-

Facts One Ought to Know

When we say a thing is "bran new" | has the distinction of being the first



Home Purification of Water.

Apples of many kinds, big and beauthe purpose and action of water fil- of using an ordinary kitchen strainer

> strainer-may be used for indefinite bushel box. The home-grown varie- Tomatoes, hot house grown, may be volume must be deducted from the periods of time without care. Even when a woman has the right ideas of from 30 to 50 cents a peck. In a pound for them, the pay 40 cents is used it should be soaked for an hour in two

Economy Recipes

Hominy Mush. 20 quarts boiling wa-ter. 12 pounds hominy. 8 quarts cold water.

If one is not sure of the water sup-2-3 cup salt. Mix hominy, salt and cold water. ply the only safe thing to do is to boil the water. No other device is as add slowly to boiling water; stir disafe. Boiling for five minutes kills rectly over the fire and boil five or harmful bacteria, though such short ten minutes, then cook over hot boiling does not kill all germ life water or in fireless cooker for three hours or overnight. present. If you object to the taste of

Sour Milk Doughnuts. 8 quarts flour. 4 tablespoons salt. 2 teasoons nutmer. 2 teaspoons cinna-

Mix dry ingredients and work in melted shortening with tips of fin-gers, add eggs and sour milk. Stir

thoroughly, and toss a small portion at a time on board thickly dredged with flour. Knead slightly, using more flour if necessary, pat and roll out to one-fourth-inch thickness, shape, fry, in deep fat and drain. Half rye meal and half white flour may be used.

Baking Powder Biscuits.

Use same ingredients as for dumplings, working in with two case knives two cups of shortening before

plant, together with green onions, rad-ishes and lettuce, are abundant and add to this the yeast rubbed smooth ters one must probe a bit into the im- day after day without cleansing; yet tiful, are abundant. The Pacific coast of prime quality. There are even with two tablespoons lukewarm waa filter-which is nothing but a fine fancy ones sell from \$1.75 to \$3.25 a some green string beans still on hand, ter. (When liquid yeast is used its a pound for them.

should be taken apart at frequent in-tervals, as often as once a week; the nuts are about 7 cents and hickory the out-of-the-ordinary things now on nuts are 10 cents a pound. California the local markets.

adding the liquid. Toss on floured be free from lumps. cloth or board, roll out one-half-inch and set aside to rise. thick, cut with biscuit eutter, place close together in buttered pan, and bake until light brown.

Irish Stew. 30 pounds mutton, s cups cold water. 4 quarts or 4 pounds 4 quarts or 4 pounds carrot cubes, turnip cubes, 4 pounds onions, 2-3 cup sait. 2 pecks potatoes. 4 cups flour. 2 teaspoons pepper.

Wipe mutton, cut in pieces, put in kettle, cover with boiling water and cook slowly one hour. Wash and scrape carrots and cut in cubes; wash and pare turnips and cut in cubes; peel and slice onions. Add to stew and cook three-fourths hour. Wash and pare potatoes, cut in onefourth-inch slices, add to stew and cook until potatoes are soft. Mix flour, salt, pepper and cold water until very smooth, add to stew and stir

dumplings.

A Nutritious Diet for All Ages. Keep Horlick's Always on Hand until it boils. Serve with or without **Ouick Lunch: Home or Office**

> Now is the time feasting season begins, Only a short time to choose.

M ake good the chance like General Byng's. Offers like ours you can't loose. R ight here we have the very best, E nticing all who will buy.

D uring these times we have to request E very buyer our plan to try. L ike many firms as well as us, In this delivery system has been • Very encumbent, therefore, you must E xpect a difference in price to be seen. R eturns and small profits are now our aim, It is marvelous what we can do. E arly morning or noon we will please all we can. S o the WASHINGTON MARKET needs you.

HERE IS YOUR REWARD FOR CARRYING YOUR BUNDLES.

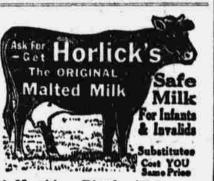
MEAT DEPARTMENT

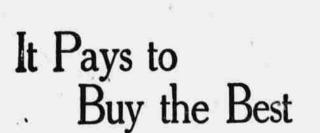
tablespoons of water before adding it

Measure into a bowl 11/2 cups of sifted flour and add to this gradually the mixture of milk, salt, sugar, shortening and yeast, so that it will

be free from lumps. Beat well, cover When the sponge is quite light beat

until smooth and add to it gradually the mixture of one cup of flour and three-fourths cup of wheat substitute





But every housewife should remember that the best is not always the highest priced. Experience has taught me that you can't always judge quality by the cost sign.

That is particularly true of baking powder. Baking powder quality can be determined only by bake day results. The baking powder that serves you best-regardless of what you pay-is the best to buy and use.

I have made a close study and careful investigation of baking powder, because it is unquestionably one of the most important of baking materials. It effects all ingredients employed with it.

No woman, no matter how careful her selection of flour, sugar, eggs, etc., can employ the limit of baking economy if she uses a poorly made, wasteful baking powder.

Merit, not money, is the only safe basis upon which to estimate the worth of a baking powder. Fortunately the housewife no longer has to conduct costly experiments of her own to determine just which particular brand is the most efficient and economical. Experts like myself, make a business of testing baking powders and accurately arriving at their actual value. We make no mistakes in our decisions as our experiments are made along strictly scientific lines.

Millions of women are now profiting by the aid offered by domestic scientists. I know this to be true-as choice is now centered on the brand of baking powder that I and other domestic scientists have found superior through both chemical and oven tests. It is becoming more popular every day. Its tremendous sales increase was not influenced in the least by cost. It is a moderate priced baking powder. Costs considerably less than some other brands. Still it is preferred by women who could and would pay more were it possible to secure the desired quality. They don't buy this brand of baking powder because of a saving of cost—but because of its demonstrated superiority. To them it means the greatest quality value—the greatest purity—and greatest certainty of results that can be had at any price. Decidedly the best, not because of moderate price, but because of its unimprovable merit. found superior through both chemical and oven tests. It is

In justice to those who read this

States government. In Germany-before the war-bullfinches were trained to whistle certain Miss Maude E. Herbert, recently The birds were given nine elected a school director, is the first months' careful training, which bewoman to hold elective office in Clingan when they were nestlings and was ton county, Pennsylvania. kept up until after their first moult-

Mrs. Woodrow Wilson has accepted an invitation to attend the big war The custom of putting two buttons on the back of a man's coat is more than a hundred years old, and or-November 24. iginated when every gentleman car-

ried a sword, the sword belt having heen suspended from two buttons Do you know that our word rator.

or "brand new," we mean that it is woman ever to serve on a jury in the so new that the maker's mark or state of Virginia. Prior to 1870 women were barred from all positions under the United

relief bazar which is to open in the Grand Central Palace, in New York, To women war workers in Lincoln,

Neb., belongs the credit of having originated the scheme of drying the community vegetables in one large evapo-



