

Adelaide Kennerly
EDITOR

WOMAN'S SECTION OF THE BEE

Ella Fleishman
ASST. EDITOR

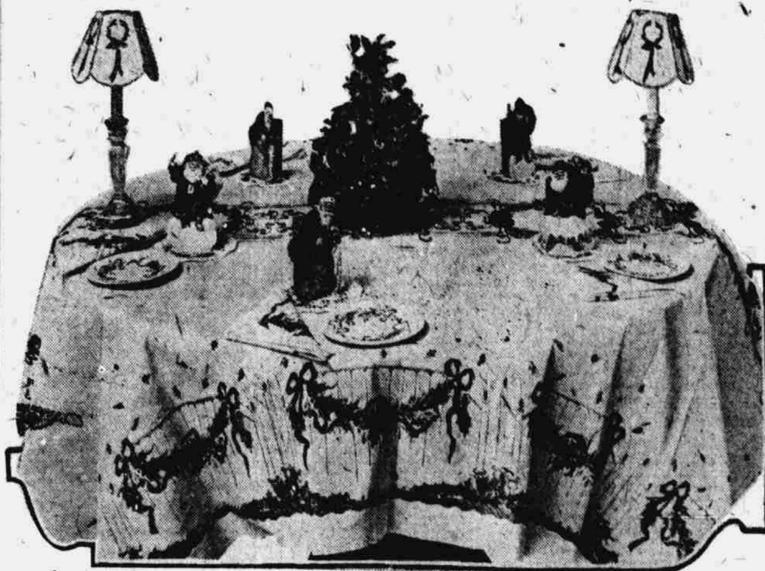
Three Christmas Dinners

The United States food administration sends out the following Christmas suggestions and menus.

Because we are trying to save wheat to send to our soldiers and to those associated with us in this war, and because the Christmas dinner serves so great a variety of food that a plate of bread is really unnecessary, it is urged that no bread, not even war bread, be served as a regular item on the menu for the Christmas dinner.

- Oyster Cocktail
- Roast Turkey with Chestnut Dressing
- Cranberry Sauce (sweetened with corn syrup instead of sugar)
- Stuffed Baked Potatoes
- Baked Squash
- Giblet Gravy
- Gelatin Salad (Cabbage and Peppers) with Cornmeal Wafers
- Plum Pudding
- Nuts Grown in the Locality
- Raisins
- Coffee
- Clear Chicken Soup
- Cornmeal Sticks
- Roast Goose with Potato Stuffing and Apple Sauce
- Sweet Potatoes
- Green Peas (home canned)
- Sautéed Egg Plant
- Fruit Salad
- Ice Cream (made with whole milk custard instead of cream)
- Honey Cakes
- Individual Pies in Oatmeal Crust
- Salted Nuts (grown in the locality)
- Celery
- Coffee
- (Color Scheme—Red and White)
- Clear Soup
- Oyster Dressing
- Giblet Gravy
- Cranberry Ice (use corn syrup to sweeten)
- Mashed Potatoes
- Baked Stuffed Tomatoes (use whole canned tomatoes)
- Creamed Mushrooms
- Lettuce Salad with Cottage Cheese and Pimento Balls
- Plum Tarts in Oatmeal Crust
- Fruit Pudding
- Olives
- Nuts (grown in the locality)
- Celery
- Coffee

A BEAUTIFUL XMAS TABLE



"Grandma" McArdle Will Give Family Christmas Dinner to Fifty Persons

For a number of years a look-out for pleasure has been the annual McArdle Christmas dinner which is always held at "Grandma" McArdle's home on West Dodge street, Benson, where the dinner for about 50 children, grandchildren and great grand-

children will be had on next Tuesday Mr. Robert McArdle, who is the only son who lives at a distance, is now here with Mrs. McArdle and little daughter, Bobbette, from Cheyenne Wyo. "Grandma" McArdle, who is 74 years old, is still hale and hearty. She raised 12 children, 11 of whom are now living on the old home where she still lives and where the happy gathering will take place.

Prices Lower Than Food Administrator's

EXTRAS

The finest Butter ever sold in Omaha, 48c. Selected, Canded Storage April Eggs, of finest quality, at 40c.

Retailed at Wholesale Prices

We make millions of pounds of butter and buy car-loads of finest eggs annually. We offer these at

WHOLESALE PRICES

No jobber's profit, no grocer's profit, no delivery expense.

Pay cash and carry home your goods.

David Cole Creamery Co.

R. A. STEWART, President

1st Nat. Bk. Bldg., Tyler 2002. 4833 S. 24th St. Tel. So. 2830.

SAVE YOUR MONEY AND JOIN THE RED CROSS

WAR PLUM PUDDING

Washington, Dec. 22.—If you serve the old-time Christmas dinner, consisting of turkey, cranberries, goose and vegetables, you will make a big hit with the United States food administration. These are the very things the administration wants the American public to eat while they conserve wheat, red meats, fats and other needed war foods.

Incidentally, this Christmas falls on meatless Tuesday—the day when no red meats should be eaten.

War plum pudding, according to the war economy cook book, issued by the food administration, is made this way:

"One cup dried-bread crumbs, 1/2 cup corn syrup, 1 cup seeded raisins, 1 cup currants, 1/2 cup finely cut citron, 1 tablespoon candied lemon peel, 1 teaspoon salt, 1/4 teaspoon cinnamon, 1/4 teaspoon cloves, 1/4 teaspoon ginger, 1/4 cup fruit juice, 1 cup flour. Mix in the order given and add enough cold water to make a stiff mixture. Turn into a well oiled pud-

ding mold or into two smaller molds, filling the molds only two-thirds full. Cover tightly and place in boiling water and boil six to seven hours. Remove the pudding from the mold when cold. Reheat before serving. Serve with pudding sauce."

Xmas Sweets

Fruit Butter.

Chop together equal parts of stoned raisins, dates and figs and add (after weighing) nuts equal in weight to the whole. The nuts may be mixed, according to convenience and taste, as one part of black and white walnuts, pecans, almonds, peanuts, hazel or Brazil nuts. In general, nuts grown in the locality should be used. Mix thoroughly and pack in a mold for slicing.

Maple Sugar Candy.

One pound soft maple sugar, Three-quarters cup top milk, One-quarter cup boiling water, Two-thirds cup nut meats, cut in pieces. Boil together until soft ball forms in water. Remove from fire, beat until creamy, add nut meats and pour into greased tin. Cool slightly, mark into squares.

Old-Fashioned Molasses Candy.

Boil down molasses until it reaches the hard crack stage. Pour on oiled plates and cool. Oil the hands and pull portions of the candy until it becomes light colored.

Mme. Menocal, wife of the president of Cuba, has been instrumental in raising one million dollars for the Cuban Red Cross, of which she is the head.

Miss Edith M. Curtiss of Iowa State college was a winner of high honors as a judge of live stock at the International exhibition recently held in Chicago.

LITTLE intimate holiday parties will be the rule this year. Big expensive affairs are taboo by general public feeling as well as individual inclination, in these days of H. C. L. After all, though, there is much more fun in jolly little informal gatherings of friends and at the Christmas night supper or Christmas eve celebration around a table like this "flow of wit and reason" should be unrestrained, for the hostess will not be worrying about the expense and her guests will be delighted with the dainty service.

The table cover, napkins and doilies, of white crepe paper, with Christmas design in colors, together with the plates which bear a similar Christmas design, come in sets called "Holiday Lunch Sets." One can be purchased

at almost any stationery or department store.—The Santa Claus figures standing behind the plate are really bon-bon boxes. The candle shades are of white crepe paper with designs cut from a paper napkin pasted on them. The favor pie in the center can be omitted, but it is not hard to make, and favor pies can create a lot of fun as well as save the cost of a floral centerpiece.

This pie has for a foundation a

cone of green mat stock, mounted on a wire standard. Small favors are wrapped in green tissue paper, tied to branches of artificial holly and then glued to the foundation. Other branches of holly, stuck in holes in the mat stock cone, make the tree full and shapely. This would also make a good decoration for the children's "extra" table so often necessary at large family gatherings.

Cranberries for Xmas

United States food administration, public information division, says:

Recent statements in the press spread belief that the United States have seemingly led to the wide-food administration has opposed the use of cranberries and is advising the use of other fruits instead in making the Thanksgiving and Christmas sauces. Such is not the case. The food administration is not urging the use of any other fruit in preference to the cranberry in making sauce or jelly. It has suggested that as an emergency measure on account of the pressure for sugar, preserves or jellies that were put up during the summer might be used in making sauce now.

The food administration further points out that corn syrup affords a substitute for sugar in cooking cranberries with only slight impairment of flavor. Two-thirds sugar and one-third corn syrup may be used for the jelly or a slightly larger proportion of corn syrup for the sauce.



CHRISTMAS

..and..

Every Day in the Year you should eat



THE BEST BUTTER MADE

THIS Brand secured First Premium at the Nebraska State Fair, 1917. In placing your order for Butter ask your grocer to supply you with A. B. C. Brand of Butter. You will note the superior quality of this Brand of Butter over anything you have used in the Butter line.

A. B. C. Butter is Made in Omaha's Newest and Most Modern Creamery

...by the...

ALFALFA BUTTER CO.

The New Public Market

MEAT DEPARTMENT

TURKEYS, PER POUND.....35 1/2c AND UP
GEESE, PER POUND.....22 1/2c
ALSO DUCKS, CHICKENS, SQUABS.
Don't fail to visit our Delicatessen Department. Our stock of salads and dressings are complete. Our roast poultry and meats are the finest in the city.

MONEY-SAVING GROCERY DEPARTMENT

Bluebell or Sunlight Flour, 48-lb. sacks, per sack, at.....\$2.80
Skinner's Macaroni or Spaghetti or Noodles, 3 pkgs., for.....25c
Shredded Wheat Biscuits, 2 pkgs.....25c
Hand Picked Navy Beans, lb.....15c
Jello, assorted flavors, 3 pkgs.....25c
Walter Baker's Chocolate, 1/2-lb. cake, per cake, at.....20c
Campbell's Soup, all kinds, can.....12c
15c quality Corn or Peas, can.....12c
Fancy Head Rice, 3 lbs.....25c

FRESH FRUITS AND VEGETABLES

JONATHAN APPLES, BU. BOX.....\$1.85
Fancy Juicy Oranges, dozen.....40c
Young Onions, bunch.....5c
All other vegetables at popular prices.

BUTTER, EGGS AND CHEESE DEPARTMENT

Fancy Elgin Butter, per lb.....48c
Fresh Country Butter, in 2-lb. rolls, per lb.....43 1/2c
Cooking Butter, per lb.....40c
Peanut Butter, per lb.....19 1/2c

ELEVENTH HOUR CANDY SPECIALS

Candy Canes.....5c, 10c, 15c, 25c
Peanut Roll, per lb.....80c
Brazil Bottle, per lb.....90c
Peanut Candy, per lb.....40c
Special Xmas Mixed Candy, lb.....35c
Extra Special Assorted Chocolates, per lb., at.....50c
Yankee Peanut Candy, per lb.....40c
An endless variety of boxed candies in 1/2, 1, 2, 3 and 5-lb. boxes.
Fancy Imported Bonbons.
Shoppers' Novelty Luncheonette—served from our sanitary soda fountain.

COFFEE DEPARTMENT

Morning Hour, per pound.....19c
Fancy Santos, a mellow coffee, per lb.....23c
Public Market Special, a coffee of merit, per lb.....25c
Hotel Blend, an exceptional value, per lb.....35c

The Above Prices Also Prevail at Our Branch Store THE EMPRESS MARKET 113 South 16th St. Phone Douglas 2307.

THE NEW PUBLIC MARKET PHONE DOUG. 2793 Main Floor First Nat'l. Bank Building

Comparative Cost and Food Value of Fifty Different Foods

For the information of housewives who wish accurate information on relative costs in planning economical and at the same time nutritious meals, the food administration has issued a table showing the comparative cost and food values of 50 foods. Bread is taken as the standard of comparison, and the cost per pound and the relative cost per hundred calories of the other materials is shown. The prices given are averages of those in 25 places throughout the country on August 1. The table shows that 12 articles are cheaper than bread on the basis of calories obtained for the money, two are of equal value and 36 higher. Corn meal, notwithstanding its present high prices, continues to give the most food value for the money. Broiler chickens stand at the foot of the list.

It would be impossible for a family to keep in health if it were fed exclusively on the foods in the lower part of the table. Their advice is that the housewife continue to prepare the usual meal of varied diet, and utilize this table as a guide in making combinations that will save money and at the same time be nutritious. For instance, canned tomatoes, compared with bread, are a very expensive food. This should not lead to total elimination of tomatoes, but they should be employed as continental peoples use them, as a flavoring and garnishing for such a food, say, as macaroni, near the other end of the list.

Food	Relative cost with bread
Corn meal.....	41.4
Rolled oats, bulk.....	6.1
Wheat flour.....	6.9
Hominy grits.....	7.1
Graham flour.....	7.7
Rye flour.....	7.9
Sugar, granulated.....	7.8
Corn syrup.....	8.1
Pure leaf lard.....	8.4
Rice, fancy head.....	8.4
Cottonseed oil.....	8.5
Macaroni, bulk.....	8.5
Corn oil.....	8.5
Crackers, bulk.....	8.5
Oleomargarine.....	8.5
White Potatoes.....	8.5
Evaporated Apples.....	8.5
Lima beans.....	8.5
Navy beans.....	8.5
Italian Olive oil.....	8.5
Creamery butter.....	8.5
Prunes, medium sized.....	8.5
String beans, canned.....	8.5
Conch honey.....	8.5
Cocon, bulk.....	8.5
Cheese, American.....	8.5
Sweet potatoes.....	8.5
Milk.....	8.5
Pineapples, canned.....	8.5
Ham, sliced.....	8.5
Salt Mackerel.....	8.5
Pork chops.....	8.5
Onions.....	8.5
Corn, canned.....	8.5
Leg of Mutton.....	8.5
Salmon, red Alaska, can.....	8.5
Salmon.....	8.5
Leg of lamb.....	8.5
Beef, round steak.....	8.5
Eggs, fresh gathered.....	8.5
Peas, canned.....	8.5
Sardines, domestic.....	8.5
Halibut.....	8.5
Peas, canned.....	8.5
Whitefish.....	8.5
Salt Cod.....	8.5
Veal Cutlets.....	8.5
Tomatoes, canned.....	8.5
Chicken, broiler.....	8.5

EAT SKINNER'S THE BEST MACARONI