THE BEE: OMAHA, WEDNESDAY, APRIL 10, 1918.

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Adds New Delight

HE simple luncheon-cheese sand-

wiches, or rye bread and lettuce-any tasty bit

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Possibilities of a Souffle

A souffle is either a luxury or a legitimate part of our diet, according to the place it is accorded in a meal. The introduction of a souffle before, during or after a meat course is an unnecessary extravagance, because the

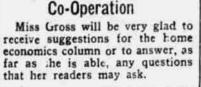
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EDITOR

Adelaide Kennerly

building food and the meat is likewise. a lang way, But a souffle as the main dish at

The whole egg souffle is almost a luncheon or supper, or for an invalid's dinner, is an excellent meat fluffy omelet, though it has slightly dish and bake 25 minutes in a modsubstitute, or may be the means of more body, due to the white sauce erate oven. A souffle must be served



Souffle and Whole Egg.

Few grains cayenne, 1 c. finely cut flaver-ing material. 2 T. fat. 3 T. flour. 14 c. milk 3 eggs. 14 t. sait. Make a white sauce by melting fat, adding flour, then milk, and stirring

souffle is especially rich in body making a small amount of meat go to boiling. Add salt, cayenne, beaten egg yolks, and flavoring material, and cool. Fold in stiffly beaten egg whites, turn into a greased baking immediately.

used, and more flavoring. This is the

kind of souffle which may take the place of meat. It takes its special

may vary your flavoring at will.

Souffle.

Suggested Flavorings.

Carrots or any cooked Cooked ment Cooked or canned fish. vegetable. Peas (run through a Rice, cooked. colander)

Souffles as Deserts.

Souffles made with whole egg may he sweetened and used as dessert. They are just as rich in body building material whether sweet or not. hence should not be used after a very heavy meat course. Melted chocolate may be added as flavoring, or coffee used in place of milk, or just vanilla added to a plain sweet souffle. One-third cup sugar will sweeten the regular recipe. Souffle with White of Egg.

A very delicate dessort is a white of egg souffle, flavored with fruit pulp and sugar. Prune, apricot, peach, etc.-any thick pulp-will work well.

Fruit Souffle. (Two portions.) (Two portions.) Sngar, depending on 1 egg white.

few grains salt. c. fruit puip. acidity of fruit Beat egg till stiff with the salt Fold in sugar and fruit pulp. Bake in greased molds in a very moderate



Women Sell Liberty Bonds in Hotel Booths



Left to Right-Joe Keenan, Mrs. Charles E. Fanning, Miss Ethel Padmore, Mrs. A. S. Ritchie and Mrs. Frank C. Best.

bake from 25 to 30 minutes in a mod-

Polenta.

tard and three-quarters cup cheese.

Cook one minute; turn on greased

square tin and cool. Cut in square pieces; put rest of cheese on top.

Barley Drop Cakes.

Cream fat and sugar. Add beaten

1 egg. 14 t. salt. 14 c. water or milk. % c. chopped nuts.

barley flour. baking powder

Even waging a war is done pleas- | bond from the women who are sta- | booths in the downtown district, they antly at times. Here is one way in tioned in the Henshaw hotel lobby choose their prettiest and youngest which the "stay-at-homes" can fight and really enjoying the event. When the members of the woman's the beast of Berlin and get the immeliate reward of a dimpled smile.

erately hot oven.

Bake 15 minutes.

14 t. pepper,

14 c. fat. % c. sugar.

let stand 30 minutes. Add sugar, salt egg and milk. Sift dry ingredients and melted fat, the flour sifted with and add with chopped nuts. Mix

the baking powder. Mix well. Add thoroughly. Drop by tablespoonfuls

BREAKFAST.

RECIPES.

Oatmeal Muffins.

Add scalded milk to rolled oats and

Apricot Sauce.

T. molted fat.
1½ c. flour.
1½ T. baking powder.
1 well beaten egg.

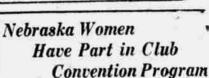
workers for the hotel lobbies. From the amount of the subscripdivision of the Liberty loan commit- tions turned in Monday and today, the

Joe Keenan is buying a Liberty tee selected the women to "man" choice was a good one. the well beaten egg, and beat the mixture thoroughly. Drop by spoon-fuls into well oiled muffin tins and Oatmeal Betty.

Oatmeal Betty. 2 c. cooked oatmeal. ½ c. corn syrup. 1 c. cooked apricots. ½ t. cinnamon. ½ c. raisims. Mix and bake for one-half hour.

1 c. yellow commeal.¹/₄ t. mustard. 3¹/₂ c. builing water.1 c. grated American 1 t. salt. cheese. Serve hot or cold. Any dried or fresh fruits, dates or ground peanuts may be used instead of apricots. This Boil meal in the water with the recipe will serve five persons. salt for two hours. Add pepper, mus-





A war-time conference will be the biennial convention of the General Federation of Women's clubs, scheduled for April 30 to May 8 in Hot Springs, Ark. Hon. Jeanette Rankin M. C., will be the chief speaker in the legislation department's program, her subject being "With the Women a the Front." Miss Jane Addams, Mis-Julia Lathrop and Mrs. Herber Hoover and other women prominen in national war work will occupy

places on the program. Two Nebraska women, Mrs. F. H Cole of Omaha and Mrs. Anna Riordan Morey of Hastings have a bis part in making for the success of the biennial. The following notes are taken from the advance publicity for the big meeting: "Hon. Richard H. Dana, president

of the Civil Service Reform association, will be chief speaker on the Civil Service Reform program to be arranged by Mrs. Frederick H. Cole of Nebraska, following her national report on May 6th of the biennial program. Mr. Dana, is a son-in-law of the poet Longfellow." "The only traveling exhibit of pot-

tery in existence will be on display throughout the biennial convention in charge of Mrs. Anna Riordan Morey. This exhibit will contain collections of America's fourteen kinds of jottery and besides the specimens of art craft purely American in spirit there will be on display rare specimens of the cliff dweller's art, some of the pieces being rom 800 to 1,000 years old.'

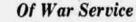
Hot Springs women, hostesses for the biennial, display a great dea more tact than their New York sisters did two years ago, in dealing with the ver-important subject of dress.

"Hot Springs is a clean, sweet town using natural gas. Delegates may enjoy their light gowns without fear of soiling. Be sure to bring a wrap." This is the only reference made to "dress."

New York women mortally offended clubwomen all over the country by virtually telling them what to wear and what not to wear at the last biennial.

Nebraska clubwomen will make up large delegation to the meeting.

College Women to **Fill Positions**



Increasing calls from the government for women to take the places of men has caused the Intelligence (Intercollegiate)_Bureau in Washington, to establish a division which will place college women and women of the college type in positions of war service. Dr. William McLellan, dean of the Wharton school of finance of the University of Pennsylvania and director of the bureau, announces the

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of merchandise.

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