## WOMAN'S SECTION OF THE BEE

on the shoulder.

Patronisa Your

The industrial board of the Penn-

ndustry has ruled that girls under

sylvania Department of Labor and

18 years of age are not to be em-ployed in public messenger service after May 1.

Thirty-five thousand alien women

Neighborhood Grocar

JAY BURNS BAKING CO.

SKINNER'S

are included in the poulation of New

## ilome Economics

Strawberry Shortcake

Next to the great American dessert of pie, there is probably nothing more of a favorite than strawberry shortcake. Some of us may even rank the shortcake ahead of pie. A shortcake may mean many things to different people. It must have a rich biscuit dough foundation, otherwise it is not the "real thing" to Mrs. Jones; or it must have a sponge cake foundation to please Mrs. Brown; or, again it must be builded on butter cake foundation to suit the Smith family. I imagine that numerically we agree.

Strawberry Whip.

Strawberry Whip. I imagine that numerically we agree with Mrs. Jones, though the other types of shortcake have their many staunch defenders.

Shortcake No. 1. (Bisoult foundation.)

c. flour, % t. salt.

t. baking powder. 3 T. sugar.

c. butter or % c. milk?

substitute.

One egg if desired.

Sift together flour, salt, sugar and baking powder. Rub in fat, then add milk gradually to form a soft dough. Divide dough into two parts. Roll each to ¼-inch thickness. Put a round of dough on a pie pan, spread with butter, then put other round on top. Bake 20 minutes in a hot oven. If egg is used, beat it up with part of the milk and add. The full amount of milk will not be required.

When shortcake is done, separate the rounds and put together with

the rounds and put together with mashed sweetened strawberries. Put berries on top and serve with cream.

Strawberry Shortcake No. 2.

Separate eggs, beat yolks till lemon colored; add sugar and beat very thoroughly. Add lemon juice and water, then fold in stiffly beaten egg

All Coffee has advanced 15c per pound within the last few weeks. We are making a special price of 42½ c per pound on Advo Gold Medal Coffee for Saturday only.

Walter Baker's Cocoa, 1/2-lb. tin .......21c

Walter Baker's Chocolate, per lb......39c Grape Nuts, pkg....12c

Quaker Oats, 35c size, package for .....25c Standard Corn, per can,

11c; per doz \$1.28 10 bars D. C. Soap . . 38c Fine home-grown Asparagus, 4 bunches for ..... 25c

Fancy home-grown Spinach, per peck .... 20c Iceberg Head Lettuce, large head for....5c

Sommer Bros. Harney 188. 28th and Farnam Sts.

whites. Sift together flour and bak-ing powder, add to cake with the least possible stirring. Bake in three layers in a moderate oven. Time, 25 minutes.

Put together with strawberry whip and garnish with whole berries. Strawberry Whip.

Strawberry Shortcake.

Make any desired plin cake recipe
and bake in muffin tins. Cut each cake in two crosswise, put crushed strawberries between and on top.

Garnish with whipped cream or stiffly beaten egg white. A more elaborate dessert is made by hollowing out each cake to form a basket, then filling the basket with berries and topping as above. A handle for the basket may be made of angelica, which may be pur-

chased at a confectioner's store. Strawberry Shortcake No. 3. Which is better, hot or cold water, for stews? Some people claim cold water makes the stew better, but I have always used hot. Mrs. M. R. The cold water would make the meat more tender but less tasty, be-cause more of the flavor escapes into the liquid. Most people prefer to use hot water and have a more highly flavored meat.

Is it necessary to cook asparagus in two waters, throwing off the first? blue, rose, green, or white

If asparagus is old and strong, as at the end of the season, some peo-ple advise draining off the first water. With tender young asparagus this draining is both unnecessary and wasteful, as valuable mineral

Layer Cake.
Three tablespoonfuls shortening, one cupful sugar, one egg, one cup-ful milk or water or mixed, two cupfuls flour, one teaspoonful flavoring, three teaspoonfuls baking powder, cream shortening. Add sugar grad-ually and egg well beaten. Sift flour and baking powder together; add to mixture alternately with liquid. Add flavor, beat until it is nice and smooth and bake in a hot oven about 20 minutes, or until a knife comes out clean. Bake in two layer cake

Boiled Frosting.

Boil one cupful sugar and a half cupful water until it threads when dropped from a fork. Pour the syrup slowly into two beaten egg whites. Beat hard until cool enough to spread; then add one teaspoonful vanilla or other flavoring. Use at once. Be sure to not stir the sugar and water after putting on the





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carry, in addition to their own Basko and Cash Habit brands, goods of nationally known reputation such as Heins' Canned and Bottled Products, a special sale on which is being held this week in all BASKET

|       | Baked Pork and Beans-     |
|-------|---------------------------|
|       | 1 sise                    |
|       | dozen                     |
|       | 2 size                    |
|       | 3 size                    |
|       | dozen                     |
|       | Tomato Soup, small 134    |
|       | Mustard, glass 146        |
| Heins | Kidney Beans, can 146     |
| Heins | Tomate Catsup, small. 200 |
| Per   | dozen                     |

Basko QUALITY MACARONI Better than meat; very nour-ishing and satisfying—SPE-CIAL, full 8 oz. pkg.......86

BASKO QUALITY COCOA—For candy-making and frosting, finest drink for children. SPE-CIAL, full ½-lb. can...200

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SOMETHING NEW-OCEAN FISH AT ALL BASKET STORES, PER POUND 10¢

Move patous good in all Omaha and Council Bruffs BASKET FOEDS for week beginning May 16th.



Special for Sunday - Creme-au-Bavoise. A combination of Fruits and Nuts is especially made for you to serve as a dessert Sunday, May 11. Order today from your near-

The Fairmont Creamery Co.

The Latest in Smart Attire



polka-dotted voile.

Fudge Cake.

One cupful sugar, a quarter cupful butter, one egg beaten light, half a cupful sour milk, one level teaspoonful soda, two squares chocolate melted over boiling water, one and a half cupfuls flour, little salt, vanilla and a quarter cupful water. Bake in two tins. Filling—Two-thirds cupful sugar, two tablespoonfuls cornstarch, one

square chocolate (mix cornstarch and sugar), one cupful hot water, add teaspoonful of butter, salt and

Green Color Scheme. Table Decorations-Use a basket

a centerpiece. Use dainty nut cups. Place cards may be four-leafed clovers cut from green cardboard.

The Chamber of Commerce of the United States has admitted the Chiof maidenhair ferns and daisies for cago Woman's association to mem-

> A linen case to hold a pair of rubbers is an excellent gift.

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Fresh Ox Tails, 3 for.... 10¢ | Compound Lard, lb.... 29½¢ |
Steer Porterhouse or Sirloin | Large cans of Fancy Peaches in syrup, per can.....29¢ Corn, Peas and Tomatoes, 

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1407 Douglas Street.

CENTRAL MARKET CENTRAL MARKET CENT



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Make a difference to you how your food is handled before it reaches your table? At the Central Market every
eatable has stood our test of rigid inspection as to its "Quality." Then our foodstuffs are kept for sale in refrigerated
glass enclosed counters which guard their purity—that is
why the Central Market "Quality" goods bring you such
perfect satisfaction. Besides you can enjoy Central Market "Quality" at a lower price than you pay for poorer stuff
elsewhere, se why not come once and you will some always elsewhere, so why not come once and you will come always.

Specials for Saturday's Selling

Sunkist Corn, per can ... 15c

Per dos ... \$1.75

No. 3 can good standard Tomatoes, per dos ... \$1.45

Per can ... 12½c

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Per dos ... \$2.00

Large can Sauer Kraut, ea. 10c

Large can Milk Hominy, ea. 10c

Julcy Tellow Peaches ... 75c

Gallon can Apples ... 45c

Fresh baked Iten Graham Crackers, per lb. ... 19c

Iten special mixed Cookies, per

Strictly Fresh Dressed Fancy Hens.

McComb Regular 60c Chocolates. Saturday only, per pound .....49c

CENTRAL MARKET CENTRAL MARKET CENTRAL

No-Milk Cake.

then add one cupful sugar and blend together; beat one egg well and add

a teaspoonful vanilla; beat well and Put one heaping tablespoonful bake in moderate oven until nicely butter in warmed dish and cream, browned; when cold frost with cof-

fee frosting. Sugar Cookies.

teaspoonfuls baking powder; sift tablespoonful of soda, two tablewell and add to other ingredients spoonfuls of cream of tartar; flour Bake slowly two with one cupful cold water and half to roll. Flavor with lemon or nuts. proves this cake.

One cupful butter, one ugar (creamed), one cupful molasses, four eggs beaten light, one teaspoonful each of cassia, ginger, to butter and sugar; in separate dish put one and a quarter cupfuls flour, one tablespoonful salt, a quarter cupful of sugar, two eggs, the cupful cornstarch, two rounding three tablespoonfuls of milk, one pound currants, half a pound citron clove and allspice, one level tea-(chopped fine), three cupfuls flour. Bake slowly two hours. Age im-



OVEN BAKED BEANS TRY Heinz Baked Beans in place of those expensive steaks and chops you have too often anyway. You will save money. You will benefit your health. But better than all, you will like the beans-like them so well you will never miss the taste of meat. That is because Heinz Baked Beans are oven-baked, and have that delicious, satisfying taste that only oven-baked beans have.

> Heinz Baked Beans with Pork and Tomato Sauce Heinz Baked Pork and Beans (without Tomato Sauce) Boston style Heins Baked Beans in Tomato Sauce without meat (Vegetarian) Heins Baked Red Kidney Beans



The Economy

in buying a whole ham is positive: Dealers must get good prices for center slices to guard against possible loss on ham shanks and ends.

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