

A woman's rank
Lies in the fullness of her womanhood:
Therein alone she is royal.
—Eliot.

WOMAN'S SECTION OF THE BEE

The World is too much with us; late and soon
Getting and spending, we lay waste our powers;
Little we see in Nature that is ours;
We have given our hearts away; a sordid boom!
—Wadsworth.

Home Economics

Edited by IRMA H. GROSS
HOUSEHOLD ARTS DEPT. CENTRAL HIGH SCHOOL

Cold Pack Canning.
The canning season is upon us and the cold pack method is an old friend to many of us. But for those of us who would like to have our memories jogged, this department will furnish full directions for cold pack canning.

The Terms Used.
Cold pack: The food is packed

into the jars cold and cooked in the jars, as opposed to the older "hot pack" or "open kettle" method in which the food is cooked and placed hot in sterilized jars.

Blanching: The plunging of fruit or vegetables into boiling water for a few minutes (or steaming the food) to shrink it and cause the color to flow.

Cold dipping: The plunging of fruit or vegetables into cold water immediately following blanching to set the color and improve the texture.

Processing: Cooking the food packed in jars in a hot water bath. The time of processing varies for different foods.

Apparatus Required.
While there is special apparatus for cold pack canning, it can be done successfully with very little outlay of money.

The jars: Any kind of jar may be used for cold pack canning but the spring top jar is specially recommended if one is purchasing new jars. New rubbers and perfect lids are absolutely essential if one is using old mason jars.

Blanching apparatus: Wire baskets or squares of cheesecloth are needed for dipping the material into the hot water kettle—also a second large kettle to hold the cold water for the cold dipping.

Water Bath Apparatus.
A wash boiler is the most available type of water bath. It must be provided with a false bottom on which the jars rest, and one should have a patent arrangement for lifting the jars out. However, a skimmer with the handle bent at right angles will do for a lifter.

Better than the false bottom and a lifter are individual wire baskets with long handles. Each jar is lowered and raised in its own basket with no danger of upsetting. These baskets are inexpensive.

Pressure Cooker Canning.
The processing of the fruits and vegetables may be carried out in a pressure cooker. No false bottom is required for that method. The time of processing is shorter than in the boiler and the method is very satisfactory.

Tuesday—Cold Pack Canning (Concluded).

Charming Afternoon Gown



By GERTRUDE BERESFORD.
A charming afternoon gown pink georgette and lace shows an attractive bit of color in a panel of old blue taffeta. The blouse is made of alternate rows of lace and bands of lace appear on the skirt, and this insertion is separated by

rows of tucked georgette. Little frillings head these bands of lace. The sleeves of this gown show an attractive flared cuff of lace, also outlined with a heading. The broad girle of taffeta turns under the edge of the skirt. A hat of pink Neapolitan straw, wreathed with pink curled ostrich feathers, is the picturesque complement of this gown.

Cherry Pie.
Cherry pie is the bone of contention among some old fashioned cooks. Are sour cherries better than sweet ones? Should they be pitted first? How can you make it so juice does not run out? You can always start an argument with old-time cooks if you put one of these questions.

The question of pits is one that can be quickly disposed of. Granted when they are left in they add somewhat of piquancy to the flavor, isn't there still the problem of getting them out gracefully when you are eating the pie, like-wise the risk to the one who is not

aware of their presence of swallowing one or at least breaking a tooth on one? No, please don't leave the pits in, at least not without duly warning your guests that you are that sort of cook.

Some housewives sprinkle the lower crust of a berry or juicy fruit pie with the white of an egg. This keeps the juice from running. Another method is to sprinkle it with flour. Others stir about two tablespoonsful of flour in the cherry juice before adding the cherry filling.

Here is the rule for making a pie taken from an old cook book:—Stone a quart of cherries and mix with them two tablespoonful of flour and three quarters of a cupful of sugar. Line a pie tin and then put in the fruit and then place the second crust in place and bake in a moderate oven.

Sour cherries are perhaps better if you use enough sugar. But sweet cherries are easier to buy and they are good enough for most of us. Some cooks think that half-sour cherries and half-sweet cher-

ries make the best pie. There is a simple little device that helps you keep the juice from running over. This is a neat little paper funnel, which you can make of white paper and then insert in the pie crust in the middle, with idea of making it into a sort of exhaust for the steam. If the steam goes off as soon as it forms, then the juice will not be forced to run through the sides of the pie. Another method is to have ready a piece of fresh cotton cloth about an inch wide and as long as the circumference of the pie tin. When the second crust is put into place press it down and then bind the two together, as it were this strip of cotton.

Horlick's the Original Malted Milk—Avoid Imitations & Substitutes



Banana Pudding
Is a tempting summer tidbit that your guests next Sunday will enjoy as much as yourself.

It is Banana Ice Cream, frozen with fresh bananas, and it's Harding's Sunday Special. Serve it and you are sure to please. To be obtained from most all good dealers.



FOR BEST RESULTS TRY BEE-WANT ADS

MADAM—
Surprise the Family and Delight Your Guests By Serving



for the Sunday Dinner. The Special for This Sunday Is "PINEAPPLE GLIDE"

A Rare Combination of Deliciousness. Order From Your Druggist.

Fairmont Creamery Co.

WATCH FOR OUR PRICES--THEY ARE MONEY SAVERS

Fresh Pork Tenderloin	per lb.	.49
Compound Lard	per lb.	.27 1/2
Choice Steer Rump Roast	per lb.	.22 1/2
Choice Steer Sirloin Steak	per lb.	.27 1/2
Choice Steer Round Steak	per lb.	.29
Choice Steer Short Ribs of Beef	per lb.	.12 1/2
Fresh Dressed Young Chickens (to roast)	per lb.	.23 1/2
Sugar Cured Picnic Hams	per lb.	.27 1/2
All Brands of Creamery Butter	per lb.	.53
Pettijohn's Rolled Wheat	2 pkgs. for	.25

Full Line of Vegetables and Fruits at Lowest Prices

WASHINGTON MARKET
1407 DOUGLAS ST.



Saturday Specials

Lux—per package	10c
Mason Jars, pints—per doz	69c
Mason Jars, quarts—per doz	78c
Large can Carnation Milk per can	14c
Skinner Macaroni or Spaghetti—3 pkgs. for	25c
15 oz. Booth's Sardines in tomato sauce—each	22c
Advo Gold Medal Coffee, per pound	45c
Swansdown Pastry Flour, per package	33c
Kellogg's Cornflakes, per package	11c

We have an excellent assortment of FRESH FRUITS and VEGETABLES at the most reasonable prices.

Sommer Bros.
28TH and FARNAM.
Harney 188.



Special Fruit Sale

Strictly fresh eggs, special for Saturday, per doz.	37 1/2c
Sweet Juicy thin skin Sunkist Oranges, per doz.	35c
Extra fancy Freestone Peaches, in large baskets, 3 to 6 doz. to a basket, for	50c
Extra fancy Apricots, 4 basket crates at such high price	\$2.75
WHY BUY LEMONS AT SUCH HIGH PRICE	
Pure Juice of Lemons in 6-oz. bottle, more than 1 doz. of Lemons, on sale Saturday, 6-oz. bottle for 12c and 11-oz. bottle for	19c
Palm Olive Soap, 15c size, 3 bars for	25c
Oat Meal, large size pkg., a regular 35c size for	23c
Coffee, our own daily roasting, per lb.	35c
Tea Siftings, 1-lb. pkg.	20c
Tall Can Milk at	10c
Green String Beans, nice and tender at, per lb.	12 1/2c

MEAT DEPARTMENT

Fresh Dressed Chickens at per lb.	23 1/2c
Mutton Stew, special for Saturday, 4 lbs. for	25c
Mutton shoulder roast, lb.	12 1/2c
Mutton Legs, per lb.	15c
Good Beef Steak, lb.	25c
Sugar Cured California Hams, lb.	29 1/2c
Sugar Cured Bacon, by the strip, lb.	34 1/2c

MAIL ORDERS FILLED AT ABOVE PRICE
OMAHA MARKET
115 SOUTH 16TH ST.

FIRE WORKS

Well, here we are again with our Annual Sale of Fire Works and at present our stock is complete, and we urge you to do your shopping early to avoid the rush at the last minute. We can give you better service now than later on, and ask your kind cooperation with us. Do your Fire Works Shopping early this year. Our prices are lower than others. Our quality is the best. We are at our old stand. No telephone orders. No mail orders. No delivery this year. We are keeping open evenings to accommodate the public.

B. G. BILZ
1411 HARNEY STREET.

CENTRAL MARKET



1608-10-12 Harney St. Douglas 1796

A Hot Weather Suggestion
Before you go to the matinee buy your meats and food-stuffs at the Central Market and check your packages with the meat cashier. They will be kept fresh and cool in our refrigerators. This is one of the many services offered for your convenience at the Central Market. Come once and you will come always.

Special for Saturday's Selling

10 lbs. best Cane Sugar	\$.08	Navy Beans, 3 lbs.	25c
10 lbs. best Beet Sugar	98c	Lima Beans, 2 lbs.	25c
48-lb. sack Sunkist Flour	\$3.25	Fancy Lap Rice	11c
24-lb. sack Sunkist Flour	\$1.65	Fancy Head Rice	12 1/2c
2 pkgs. Grape-Nuts	25c	No. 1 can Fancy Apricots	15c
2 pkgs. Shredded Wheat	25c	Fancy large bottles White Bear	35c
Large bottle Snider's Ketchup	25c	Peraserves	33c
Large bottle Monarch Ketchup	22c	Large cans Snider's Tomato Soup	25c
Carnation Milk, per can	15c	2 cans for	35c
Per doz.	\$1.50	Large cans Snider's Pork and Beans	27 1/2c
Mayflower Corn, per can	15c	Mixed Cookies, per lb.	27 1/2c
Per doz.	\$1.25	Complete line of Iken package	
Sunshine Corn, per can	12 1/2c	crackers and cakes for summer	
Per doz.	\$1.48	outings.	

Fancy Steer Pot Roast, per lb.	20 1/2c
Prime Rolled Rib Roast, per lb.	32 1/2c
Fancy Veal Roast, per lb.	25c
Legs of Young Mutton, per lb.	24 1/2c
Young Mutton Shoulder, per lb.	16 1/2c
Young Mutton Stew, per lb.	12 1/2c
Young Veal Breast, per lb.	15c
Steer Beef Boil, per lb.	13 1/2c
Sugar Cured Bacon Backs, per lb.	37 1/2c

McCombs' Made 60c Assorted Chocolates, Saturday only, per lb. 49c

Fresh Country Eggs, per doz.	38c	Fancy Lemons, per doz.	30c
Central Extra Quality Package Butter, per lb.	57c	Fancy Large Oranges, 6 for	25c
Fancy Creamery Bulk Butter, per lb.	52c	Extra Fancy New Potatoes, 5 lb. for	25c
Wisconsin Cream or Brick Cheese, per lb.	38c	Apricots, fancy, per basket	65c
2 lbs. best grade Peanut Butter	1.10		
4-lb. pack Swiss Liberty Oleo	\$1.70		
Gem Nut Margarine, per lb.	38c		

FRUITS AND VEGETABLES OF ALL KINDS.

For the Picnic Lunches

Take lots of sandwiches; tongue, deviled ham, cheese, egg or chicken. But remember—the BREAD to make them the most enjoyable and the longest to stay moist, is to be preferred.

Hard Roll Bread

Is baked to serve well on all occasions, and to stay delicious to the last crumb.

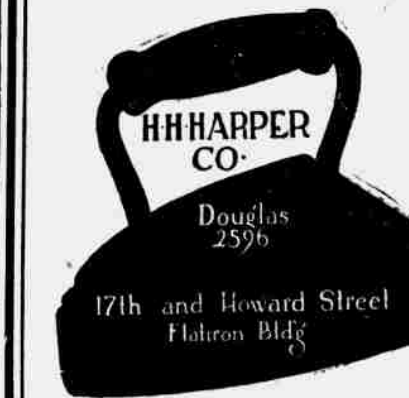
Petersen-Pegan Baking Co.



Omaha's New Store

Special Sale Prices for SATURDAY in our Grocery and Meat Department

EGGS, Fancy Select Eggs, per doz. 30c
Only One Dozen to a Customer. The Very Best Eggs That We Can Buy
Sugar, 10 pounds for 97c



Fresh Meat
Hamburger, per lb. - 20c
Round Steak, per lb. - 25c
Sirloin Steak, per lb. - 33c
Pot Roast, per lb. - 20c

Next Week Is "Summer Beverage Week" At All Basket Stores

When women entertain at cards or in the home, there's some sort of a beverage required—and it ought to be a good beverage for the sake of one's personal satisfaction. FRUIT NECTAR, for Punch Bowl Drinks, Sherbets, Frappe, Sauces and Ice Cream Dressings, is something that is distinctly good, and is instantly prepared with the addition of sugar and water.

Another ideal home drink is VIRGINIA JULEP, a new non-intoxicating beverage, exhilarating and refreshing; comes in a long, slender necked bottle, and is altogether of delightful and appetizing appearance. Can be used straight or mixed with seltzer water or ice cold water. Then there is EDELWEISS GINGER ALE, ARMOUR'S VERIBEST GRAPE JUICE, HIRE'S ROOT BEER (ready to serve) and HIRE'S ROOT BEER EXTRACT, for making your own Root Beer.

FRUIT NECTAR 12 Fruit Flavors, makes 14 pints, 35c bottle for	29c	EDELWEISS GINGER ALE Pint bottles, 14c; 2 for	27c
VIRGINIA JULEP 12-oz. 50c bottles	42c	HIRE'S ROOT BEER (Ready to Serve) Pint bottles, 14c; 2 for	27c
25-oz. \$1.00 bottles	82c	(2c back for return of bottle)	
ARMOUR'S VERIBEST GRAPE JUICE Pint bottles, 35c; quarts	65c	HIRE'S ROOT BEER EXTRACT 25c bottle	21c
SUNKIST LEMONS Large Size, per dozen	35c	CRISCO—Better than Lard. Can be used for shortening. 1-lb. can	35c

"See Basket Stores' Windows" There's a Basket Store Near You

