

WOMAN'S SECTION OF THE BEE

Satire or sense, alas! can it feel? Who breaks a butterfly upon a wheel? — Pope.

Thy body at its best.— How far can that project thy soul on its lone way? — Browning.

Creole Cookery

If the Yanks introduce such American delicacies as doughnuts and the ice cream soda to the French we in turn are getting many of the recipes for French dishes prepared by Madame or Mimi. Of course we in Louisiana have been raised on French cooking, says the New Orleans News-Item, but several of the recipes brought back are not familiar in most of our kitchens. Fried eggs in black butter doesn't sound so fine, but makes a really delicious dish. Bread is cut in rounds for each person to be served, toasted, buttered and popped into the oven to be kept warm. Then a tablespoon of butter is melted in a frying pan, allowing it to become hot but not brown. In this the eggs are fried on one side only. Then the eggs are slipped on the toast rounds and trimmed neatly to fit. Over them is poured a sauce made by melting two tablespoons of butter in the same pan, stirring constantly, until it becomes a bright brown, then adding two tablespoons of vinegar and a teaspoon of chopped parsley. A dash of salt, pepper and paprika, and voila! the dish is ready.

Veau a la Genois is so savory and so unusual that any housewife should give it a trial. For the dish two large slices of veal cut very thin are required. Make an omelet in the following manner: Beat three eggs slightly, add three tablespoons of water, one-half teaspoon of salt, and one-eighth teaspoon of pepper and pour into a buttered frying pan. Cook until firm, then allow to become cold. Cut the omelet into two strips and place one on each side of the veal. Roll each piece like a jelly roll, tie with a string, or fasten with a toothpick. Sauté in butter or margarin, turning to brown delicately on all sides. When finished, place on a hot platter and make a gravy of the butter in the pan, adding a teaspoon of Worcestershire sauce or of walnut catsup.

About the House

Have a towel always handy near the sink and wash and wipe your hands often while about housework or cooking. Soiled dresses and aprons often come from dirty hands. If you have a loop on your dish towels and pin one to your belt when cooking it will always be handy when the oven door has to be opened or hot dishes handled. Have a special towel and save the dish towels. If you will stand at least an inch away from the sink or stove when washing dishes or cooking the front of your dress will not become soiled so quickly. When scrubbing floors have a thick pad of old carpet to kneel on. It will save both knees and clothes.

Fresh Fish Dinners

- (By Anna Coyle, Department of Food Economics, Armour & Co.) Sliced Summer Sausage Radishes Green Onions Baked White Fish Baked New Potatoes String Beans Lettuce with Thousand Island Dressing Rhubarb Pie Coffee Fried Mountain Trout Tartar Sauce Broiled Bacon Creamed New Potatoes Peas Tomato Salad Raspberries Rolled Oats Cookies Coffee

An Appetizing Meat

Bacon has long been the most popular breakfast meat in England and France, as well as America. When sliced thin, broiled crisp and served hot, quality bacon tempts even the most delicate appetite. For this reason, it is one of the first meats allowed the convalescent. For breakfast, crisp bacon with fried mush is a favorite substantial dish. For variety, chop the bacon and use as omelet filling, or serve it with cream sauce on toast. For picnic luncheon, buns with hot bacon filling are a favorite and nourishing sandwich. The bacon cooking over the open fire gives off a tempting aroma which has a strong appetite appeal. Quality bacon is a fine accompaniment for shad roe. One who samples this combination is certain to always include the bacon whenever the orders the shad roe. The pre-war breakfast of bacon and eggs is popular once more, for we may now eat whatever we find in the market. The nuggets trimmed from quality bacon are equally as good as the bacon from which they are trimmed. They sell at a lower price because they are irregular in shape and our demand has been for the standard shape. We may all have quality bacon if we buy by brand name. Any possible left-over cooked bacon makes a delicious seasoning for vegetable salad. It should be grated and lightly sprinkled over the salad just before serving.

A Daily Help

Indian meal, moistened and applied to soiled places on carpets will often remove all traces of the spots and without the slightest injury to the most delicate colors.

Recipes From Our Readers

Miss Weaver's Brownies.

- 1/2 c. butter, 1 c. sugar, 2 eggs, 1/2 cup melted chocolate, 1 c. flour, 1/2 c. milk, 1 tsp. vanilla, 1/2 tsp. salt, 1/2 tsp. soda. Cream butter and sugar, add eggs, then add milk and dry ingredients alternately. Beat well. Bake 30 minutes in very moderate oven. When cool frost one-third inch thick with chocolate fudge.

Rolls Oats Cookies.

- 1/2 c. very best butter, 1 c. pure leaf lard, 1 c. sugar, 1/2 cup diluted evaporated milk, 3 tsp. soda, 1/2 tsp. salt, 2 c. flour, 1 c. rolled oats, 1 c. chopped raisins, 1 c. chopped nuts (if desired).

Cream butter and sugar, add eggs and milk. Mix all dry ingredients together thoroughly and mix well together. Combine liquid and dry. Drop on greased pans about one inch apart and bake in moderate oven.—Roberta Goodey, Dallas, Texas.

Boiled Dressing.

- Yolks 3 eggs, beaten, 1 tsp. mustard, 2 tsp. salt, 1/2 tsp. paprika, 1/2 tsp. sugar, 1/2 tsp. melted fat, 1 c. evaporated milk, 1/2 c. hot vinegar.

Put together in the order given and cook in double boiler, stirring constantly until it thickens to a soft custard.—Mrs. J. J. Haythornthwaite, Fall River, Mass.

Baked White Fish

Select a trout weighing from two to two and a half pounds. Remove vital organs and eyes. Wash thoroughly. Stuff not too full and sew up. Place on slices of salt pork in a pan. Dress with salt, pepper and flour. Put slice of pork on top. Bake in moderate oven. If baked whole (with head and tail) it may be necessary to bend in shape of letter S and skewer firmly.

Stuffing.

- 2 c. bread crumbs, 2 egg yolks or 1 whole egg, 1/2 tsp. onion, 1/2 tsp. pepper, 1/2 tsp. salt, 1/2 c. melted butter or oleomargarine, parsley.

Mix all materials. If dry crumbs are used it will be necessary to use less crumbs and add a little water to moisten.

Fried Mountain Trout.

Wash the fish in cold water, clean, wash again and wipe carefully inside and outside. Put sufficient oil in a deep frying kettle to cover the fish. Dip the fish in egg and crumbs. Place in frying basket and fry until crumbs are browned. Remove to a piece of brown paper to drain. Serve hot with tartar sauce.

Tartar Sauce.

- 1/2 c. salad dressing, 1 tsp. chopped onion, 2 tsp. chopped olives, 1 tsp. chopped pickles, 1 tsp. chopped parsley.

To the very best grade of salad dressing, add pickles, onion, olives, and seasoning. Serve cold with fish.

Couldn't Fool This Kid.

Johnny paid his first visit to a farm the other day. All his life he had lived in the heart of a great city, and when he suddenly came in sight of a haystack he stopped and gazed earnestly at what appeared to him as a new brand of architecture. "Say, Mr. Smith," he remarked to the farmer, pointing to the haystack. "Why don't they have doors and windows in it?" "Doors and windows!" smiled the farmer. "That ain't a house, Johnny, that's hay."

"Don't try to josh me, Mr. Smith!" was the scornful rejoinder. "Don't you suppose I knew that hay don't grow in lumps like that?"—Minneapolis Tribune.

Bride of This Week



Mrs. James McConneeley who, before her marriage last Wednesday to Mr. McConneeley, was Miss Aloha Jenkins.

Beautiful Models Help 'That Well Dressed Look' Put Styles Over.

The cleverest and most beautiful models of the shops of Fifth and Sixth avenues were pressed into service when the "Well Dressed Look," motion picture fashion show was being produced. This film is the first of its kind to be made the object of a nationwide showing. It exploits in an intensely interesting and entertaining manner, according to those who have reviewed it, the latest creations in fall and winter wear for the stylish women. It is being shown in the theaters all over the United States, in many instances augmented by a style show in which living models take part, showing in actual life the garments so strikingly depicted on the screen.

"That Well Dressed Look" was produced under the personal supervision of Harry Levy, manager of Universal's Educational Department. His success with a spring show of similar purpose, was the cause of the production of the latest venture. Every woman interested in stylish dress will find something of interest in this film which is being shown only in the first class theaters of the country.

The Age of Reason. "Mayne's baby, to hear her talk, must be the smartest child on the block." "Yes; I was fully prepared to hear her say when the child swallowed a tack it was because he heard the doctor say he needed more iron in his system."—Yonkers Statesman.

Meats of Quality—Prices Within the Reach of All—You Will Find No Profiteering at the Washington Market

- Home Dressed Spring Chicken, per lb. 38c Prime Rib Roast Rolled, per lb. 29c Fresh Beef Tongues, per lb. 27 1/2c Choice Steer, Round or Sirloin, per lb. 27 1/2c Short Ribs of Beef, per lb. 10c Fancy Mutton Chops, Loin or Rib, per lb. 15c Extra Fancy Mutton Legs, any size, per lb. 17 1/2c Extra Fancy Lamb Chops, per lb. 25c Mutton Stew or Breast, per lb. 10c Fancy Veal Roast, per lb. 20c Fancy Veal Chops, per lb. 25c Compound Lard, per lb. 28 1/2c All brands Creamery Butter, per lb. 56c Peerless Laundry Tablets, washes clothes without rubbing, per box. 25c

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Apricot Marmalade

Sweet, country cream, good sugar, pure vanilla flavoring, and the choicest Santa Clara Apricots—blended as only Harding's know how—and you have Apricot Marmalade, our Special offering for next Sunday. Be sure to get your order in early—at all good dealers.

Harding's One Cream of all ICE CREAM

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A Great Summer Help

By JEAN PRESCOTT ADAMS

A few years ago, before anything was known about evaporated milk, women had to be content with any quality of milk offered them.

Although once cheap, it was sometimes rich in butter fat and again a thin bluish liquid. At times there was very little to be had at any price.

I remember having seen farmers give whole pans of fresh milk to their stock. This, compared with the present high prices, seems almost unbelievable.

The milk situation, perhaps more than anything, brought a greater number of people to see the value of evaporated milk as a food.

Evaporated milk is milk from which a large portion of the water has been evaporated by a simple vacuum process and then sterilized. It contains not less than 26 per cent of milk solids of which not less than 7.4 per cent is milk fat.

Evaporated milk is unsweetened, while condensed milk contains about 30 per cent sugar which acts as a preservative. This is the distinction which few people know. When one learns that one gallon of best evaporated milk equals two and a half gallons whole milk one learns the value of purchasing evaporated milk.

It is well known that evaporated milk has come into its own because it is put up in a form that will keep indefinitely.

As an aid to the housekeeper, nothing is more convenient than a can of evaporated milk. Not only in times of emergency to serve in coffee when unexpected guests arrive, but also for any cooking or

baking where milk is required it is used with absolute satisfaction. By test it has been known to keep sweet 10 days after the can has been opened. The milk after souring is as satisfactorily used in baking as soured whole milk.

There is a variety of uses to which it may be put. Cream sauces and soups, topping for puddings, in beverages, cakes, muffins, biscuits, puddings, cookies, doughnuts, in ice cream and custards.

The demand of both city and village housewife for evaporated milk has increased greatly the past year. The army, too, has ordered thousands of cans for use in the cantonments in this country as well as abroad.

One method of use has made this product especially popular with women—the fact that evaporated milk whips with this method followed accurately.

Heat carefully to the simmering point. When the small bubbles form around the edges, remove from the heat, cool on ice. When very cold, whip with cream whip or Dover beater.

Bleaching Cotton.

Take one large spoonful of sal soda and one pound of chloride of lime for thirty yards, dissolve in clean cold water, after letting the cloth lie in the mixture about 15 minutes; rinse thoroughly in clear, cold water.

Skinner's the Best Macaroni and Spaghetti made of Durum Wheat

Omaha's New Store

Your neighbors are buying Groceries, Fresh Meats, Hardware, Paint and Wall Paper at HARPER'S.

GROCERY DEPT. Special for Saturday Fresh Country Eggs 35c per Doz. Only one dozen eggs to a customer.

HARDWARE DEPT.

Why let your lawn burn up for lack of water? We just received another shipment of garden hose. SPECIAL SALE PRICE, 5-ply hose, 12c per foot.

FOR THE CHILDREN

Get a wagon for them to haul ice in. Children's Wagons, \$1.50 to \$3.50.

H. H. Harper Co.

17th and Howard Sts., Flatiron Bldg. Phone Douglas 2586.

CENTRAL MARKET

CENTRAL MARKET 1608-10-12 Harney St. Douglas 1796. "How can you sell your Central Market quality of goods and offer such efficiency in service at so economical a price, as what our young customers ask. We know that you want quality, so we handle only the choicest of goods. We know that you appreciate our quick and efficient service, so we save on overhead expense—no deliveries, and no charge accounts. That is how we can offer our high standard quality at such a distinct saving to you. Come once and you'll come always.

- Fancy Fresh Dressed Springs, per lb. 43 1/2c Young Veal Breast, per lb. 15c Young Mutton Stew, per lb. 11c Steer Round Steak, per lb. 35c Steer Beef Boil, lb. 13 1/2c

- Sunkist Flour, 45-lb. sack, \$3.15 Sunkist Flour, 24-lb. sack, \$1.65 10 bars Beat 'Em All Soap, 48c per box, \$4.75 10 bars Beat 'Em All Soap, 48c per box, \$4.75 10 bars White Borax, Naphtha Soap, 48c per box, \$4.75 Assorted Aze young chickens, per can, 15c Assorted Aze young chickens, per case, \$7.00 Assorted Aze young chickens, per 10 lb. can, \$1.85 4 pkg. Quality Macaroni, 25c 1 lb. pkg. Tea Siftings, 20c

- 1 lb. can Rufford Baking Powder at 20c 5 lb. can Rufford Baking Powder 95c Mason Jars, pint, per doz. 85c Mason Jars, quart, per doz. 85c Fancy Gallon Cans Apricots 85c Tall Can Fancy Salmon, per 25c J. M. Sifted Pass, per can 20c per dozen 20c Fancy Head Rice, per lb. 11c No. 3 Cans Pork and Beans 20c Extra Fancy Fresh Limes, per hundred \$1.75 per dozen 28c Extra Fancy Pecans, per bu. \$3.75

McComb-Made Chocolate—Special Saturday only, per lb. 49c

- Strictly Fresh Checked Eggs, in cartons, per dozen 40c Fancy Creamery Butter, per lb. 25c Full Cream Wisconsin Brick Cheese, by the brick 35c Cream Nut Margarine, per lb. 35c 6 lb. pails Swift's Lily Brand Oleo 11 1/2c Best Quality Peanut Butter, per lb. 20c Extra Fancy California Peaches, per crate 11 1/2c per basket 25c

CENTRAL MARKET

Down Goes the H. C. of L. Round Steak, Cut from Corn Fed Beef, per lb. 25c Round Steak, Pot Roast, per lb. 21 1/2c Spring Chickens, Milk Fed, per lb. 42 1/2c Bacon, Sugar Cured, per lb. 32 1/2c Hams, California, Sugar Cured, per lb. 27 1/2c Pig Pork Loin Roast, per lb. 26 3/4c Rump Roast, per lb. 17 1/2c Pork Chops, per lb. 32 1/2c Lamb Legs, per lb. 17 1/2c Lamb Chops, per lb. 17 1/2c Lamb Stew, per lb. 17 1/2c Veal Steak of Chops, lb. 25c Veal Stew, per lb. 10c Hamburger, fresh made, per lb. 17 1/2c

Grocery and Fruit Department Coffee, Fresh Roasted Daily in Our Store, lb. 40c Large Pkgs. Oatmeal, a Regular 35c Seller, for 22 1/2c Kellogg's Rice Flakes, a 15c Pkg., for 10c Rub-No-More Powder, pkg. 5c Tall Cans Milk 12c Rub-No-More Soap, 4 for 25c 3 large pkgs. Macaroni, 25c Fancy Sweet Cantaloupes, each. 5c and 7 1/2c

OMAHA MARKET 115 South 16th Street

Sommer's Specialty Shop CANDIES FRUITS DELICACIES 210 S. 17th Street BRANDEIS THEATRE BLDG. Do Your Week-End Shopping at This Store FROM OUR DELICATESSEN DEPARTMENT Kosher Corned Beef Smoked Boiled Tongue Spiced Beef (Postramer) Kosher Salami Milwaukee Goose and Plain Liver Sausage Homemade Veal Loaf Home Boiled Ham Chicken Salad Potato Salad Milwaukee Salami and Cervelat Sausages and other tempting things that are constantly on display, and too numerous to mention.

In Our Fruit Department for Saturday Big, luscious Peaches, per basket. 40c We now have the first shipment of genuine Holland Sardellens in 12-oz. tumblers, at \$1.15 Filet of Anchovies, in pure olive oil. 55c Pates of Foies Gras with truffles, 6-oz. tin. \$1.95 Pates of Foies Gras, with truffles, 3-oz. tin. \$1.00 Extra large new washed Brazil Nuts, lb. 40c Buying cheap food to save money is like stopping the clock to save time.

Sommer's Specialty Shop Sells Only the Best. We solicit your patronage on the merit of our goods and the fairness of our prices.

Sommer's Specialty Shop CANDIES FRUITS DELICACIES 210 S. 17th Street BRANDEIS THEATRE BLDG.

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Beginning Tomorrow—A Sale of Breakfast Foods At All Basket Stores This Sale, coming at a time when cool, appetizing and healthful summer breakfasts are necessary, and when the prices of Breakfast Foods are expected to advance, permits you an opportunity to select from a variety of quickly prepared cereals and other breakfast foods that include practically every desired brand. Whatever is new and good in the way of Breakfast Foods you will find in BASKET STORES.

- Quality is ever the watchword. Cleanliness is paramount. Modern fixtures assure the best sanitary protection. BASKET STORES' products are always fresh, due to rapid turn-overs. Our tremendous purchasing power for cash and our big outlet to more than 30,000 customers daily for cash, enables us to sell at prices so low as to assure the savings of thousands of dollars to housewives who buy at BASKET STORES. Quaker Corn Flakes, 8-oz. package. 10c Oatmeal, in bulk, per lb. 6c Quaker Oats, regular 35c package. 29c Pillsbury's Bran, per package. 13c Quaker Oats, regular 15c package. 12 1/2c Cream of Rye, per package. 15c Quaker Corn Puffs, per package. 15c Grape Nuts, always popular. 14c Quaker Puffed Rice, per package. 13c Kellogg's Krumbles, per package. 14c Quaker Puffed Wheat, per package. 13c Kellogg's Corn Flakes, package. 13c Quaker Mother's Wheathearts. 22c Post Toasties, large package. 20c Shredded Wheat, per package. 14c PettiJohn's Breakfast Food. 20c Uncle Sam's Breakfast Food. 28c TIP BAKING POWDER, 1-lb. cans. 19c

OLD WHEAT FLOUR MAKES BETTER BREAD—THIS IS LAST OF SEASON BASKO FLOUR, \$3.20; CASH HABIT, \$3.10; GOLD MEDAL, \$3.30; all in 48-lb. sacks

Basket Store No. 70 Opens for Business Saturday, August 9th. Corner 35th Avenue and Marsha. Jello and Jiffy-Jell Ice Cream Powders; while they last, 3 packages. 29c Basko Jar Rubbers, per dozen. 8c

"SEE BASKET STORES' WINDOWS"—THERE'S A BASKET STORE NEAR YOU

Basket Quality None Better "Live Better For Less" Basket Stores' Guarantee "Money's Worth or Money Back"

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