THE BEE: OMAHA, SATURDAY, AUGUST 16, 1919.

What ye lift upon the bier is not worth a wistful tear. 'Tis an empty sea Out of which the pearl is go

WOMAN'S SECTION OF THE BEE

The Bee's Household Arts Department

own posts.

fortable and pleasant.

ticles will be reviewed.

Readers' Recipes

Nut Loaf Cake.

Notice

Clip the recipes contributed by our readers and make a cool book from the choicest bits of culinery combinations. Many of them reduce the cost of living. Loose leaf scrap books may be purchased at any good book store for a nominal sum. They are complete with index pages and dots of glue for pasting.

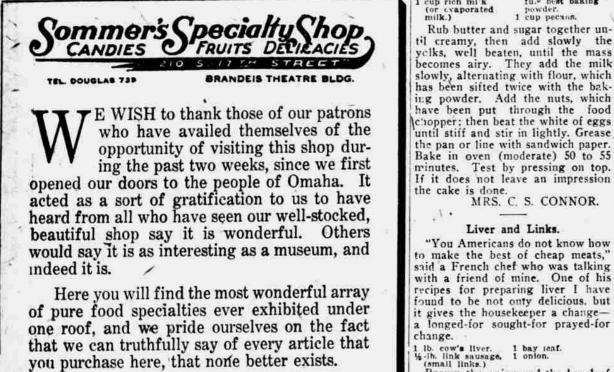
Readers are invited to send their favorite recipes to the Edi-tor Woman's Department of The

Auto Camping Trip

The lure of the open road beckons to every one of us at this season of the year. The hottest of hot summer is over and the glories of stools and blankets and a folding western autumns fill the poets' souls and spur them on to great work. For the next two months camp-

ing trips will be gripping us by the throat, and we shall find ourselves gazing longingly over the haze-and-sunlit hills in true nomad fashion. Some of us will vacation late and spend 10 days or two weeks on camping trips, but many more of use will confine ourselves to the week-ends.

A cake that is easily made and Today let us pack for a long frip may be kept for several days-as into the mountains of Colorado, the days grow cooler-is nut loaf where the nights are cool and the caek. air is fresh. Doesn't it suggest & cup butter or 1% cupful sugar.



Those who have visited Sommer's Specialty Shop will do so again, and we know we can



upon tea. Where ever it went it got out a tea table, set forth the lemons and then passed the sugar. Hundreds of cups of tea were passed to nurses by directors of the

3 cupfuls flour. 4 level teaspoon-fu.* best baking powder. 1 cup pecass. margarine. eggs. cup rich mi k (or evaporated milk.) Household Hints Rub butter and sugar together until creamy, then add slowly the yelks, well beaten, until the mass becomes airy. They add the milk slowly, alternating with flour, which has been sifted twice with the baking powder. Add the nuts, which have been put through the food chopper; then beat the white of eggs until stiff and stir in lightly. Grease the pan or line with sandwich paper. Bake in oven (moderate) 50 to 55 minutes. Test by pressing on top. If it does not leave an impression the cake is done. MRS. C. S. CONNOR. "You Americans do not know how manage this. to make the best of cheap meats," said a French chef who was talking with a friend of mine. One of his recipes for preparing liver I have found to be not only delicious, but

Brown the onion and the bay leaf in the bottom of your casserole. Flour, salt and pepper each slice of

brides in Bordeaux and in St. Nazaire are closed after a short but intensive life, when hundreds of brides and their children were billeted

\$1.25-SPECIAL SUNDAY

DINNER-\$1.25

Fruit Cocktail Green Olives Stuffed Tomatoes Consomme Clear Fresh Brook Trout, Tartar Sauce Fried Spring Chicken Fricassee of Chicken with Parsley Dumpling

One way of making ironing cool there awaiting transports and learning something about American work in summer is not to do any geography, customs and cooking unmore of it than is necessary. der the direction of the Y. W. C. A. If your clothes have come in from Henceforth all brides will sail from the fresh sunshine and wind it really Brest. Liverpool is still the official sailing port for English brides of American soldiers and sailors. All is a shame to iron any of them that can possibly get along without ironcan possibly get along without iron-ing anyway, says the Milwauke Journal. Bed sheets really don't Y. W. C. A. hostess house at Lexneed ironing and they take a long ington avenue and East Forty-first time and are not easy to do. They street, where they stay until their should be allowed to dry thoroughly husbands are demobilized and can accompany them to their new in the air and sunshine and then

should be brought in and folded homes. with considerable care. Two persons should do this, as they will need to be pulled, and one person cannot Wellington Cafe C. F. REIMER, Proprietor

See that they are folded perfectly even. If they are then laid under heavy weights the result is almost as satisfactory as if they were ironed. However, if they are only la d in your linen closet they are smooth enough for most persons, and once you have slept between sheets that are fragrant with the sunshine and air you will not want to sleep under any other sort. Ironing

rather takes away this freshness. An electric iron is far cooler than any other sort of iron, and if you for Authors Who Wish to Remain Poor. When she wrote her famous of soap When you have a quantity

noval, "Comin' Thro' the Rye," 44 years ago Miss Helen Mathefs was best sellers, although the 53rd addition has been published. But Miss Mathers does not share in the prosperity of the book. When she had written it she was offered a few hundred dollars down by the original publisher, or a share of the profits. She accepted the cash offer and thus lost out \$100,000 which she would have received in royalties.

To conserve physical strenght as as well as fuel, which tends to heat the house, many housewives use canned meats for the hot day meals This is a execellent method, but some precautions are necessary in the use of canned fish, meat and poultry. The can should be opened at least a half hour before it is to be used. The contents should be removed and quickly rinsed in cold water, then immediately drained and placed where there is a current of air. When preparing canned goods for the table it is well to remember they have been thor-oughly cooked. Too long cooking will result in a tasteless condition.

Delicious

Dessert"

the favorite dessert-

Delicia

Ice Cream

Special is

"Tutti Frutti"

By all means take some

for the last course.



erous mind to wink at flaws. aing supp engage you

satire! true t

A Bit of Encouragement smooth surfaces are more easily of range. When they become soft swept in this way than wi's the stir the mixture to a smooth paste When cold you can ----ove it in uncovered broom.

and turn it out into a cup or dish. the form of a cake of soap that will again do service.

Three pominent banks in Valparaiso, Chile, are managed entirely Today it is still one of the dissolve them and set on the back by women.

