

THE BEE'S PURE FOOD PAGE

CENTRAL MARKET

1608-10-12 Harney St. Douglas 1796.

Aside from the pleasure of choosing from so great a variety of fine foodstuffs—

Aside from the keen efficiency in service afforded you in Omaha's largest and most sanitary market—

Our moderate prices for the high grade of Central Market goods more than justifies your trips down town. Come once and you will come always.

SPECIALS FOR SATURDAY'S SELLING

Extra fancy fresh dressed Spring Chickens, per lb.	40c
Fancy Steer Pot Roast, per lb.	17 1/2c
Prime Rolled Rib Roast, per lb.	27 1/2c
Fancy Veal Roast, per lb.	25c
Young Mutton Legs, lb. 2 1/2c	
Young Mutton Shoulders, per lb.	15c
Young Veal Breast, lb.	15c
Steer Round Steak, lb.	30c
Steer Rib Boil, lb.	13 1/2c
Swift's Lean Breakfast Bacon, per lb.	46c
Pure Lard, per lb.	35c

No. 1 flour, 48-lb. sacks, \$2.25
No. 1 flour, 24-lb. sacks, \$1.45
Rumford Baking Powder, 1-lb. can for 20c
10 bars White Soap, 65c
10 bars Crystal White Soap, 65c
10 bars Dial Soap, 65c
10 bars Dial Soap, 65c
10-lb. can Wedding Breakfast White Syrup, 95c
Hand picked Navy Beans, lb. 10c
Lima Beans, per lb. 12 1/2c
No. 2 cans fancy Pork and Beans, 12 1/2c
Per dozen \$1.45
Dundee Milk, per can, 15c
Per case \$1.80
Del Monte Black Cherries, per can, 15c
Per dozen \$1.75

We still sell our Central Brand Coffee, regular 60c grade, per pound 45c
Iten's fresh baked Graham Biscuits, per lb. 18c
Iten's fresh baked Fairy Sodas, per lb. 19c

Extra fancy Jersey Sweet Potatoes, per lb. 7 1/2c
Extra fancy Bartlett Pears, per box \$3.75
Extra fancy Freestone Peaches, good size, per basket, 25c
Per box \$1.25
Italian Prunes, per basket, 25c
Per box \$1.50
Fresh Fruits and Vegetables of all kinds.

CUT FLOWER DEPT.

Five-inch Ferns, special Saturday, only 69c
Cosmos, per dozen 15c

The Bee's Household Arts Department

Use Care in Buying.

Fruits and vegetables are not luxuries. They are necessities. They come high when you look at the food bill. But look at the doctors' and medicine bills and you will see how really cheap it is to live well and be well.

It is an extravagance to eat them out of season, but while they are in season and can be bought reasonably they should be made part of the every-day food. Buy good vegetables and fruits, but don't spend money on fancy grades. An orange wrapped in paper is not necessarily better than one that doesn't come wrapped. Good oranges are selling at 2 1/2 cents each. They are good grade and good flavor, but they are not what is known as "fancy" fruit.

Why pay for the name "fancy"? Little lettuce hearts can very often be bought cheap. They are good usually all the way through, and if you plan to have a head lettuce salad they will serve your purpose much better than a large head which costs very much more and has four or five outside leaves that you won't use for your salad. These savings are small in themselves, but such little extravagances constitute a steady stream of leaks that we do not see.

Bargains in fruits and vegetables

Buy Eggs at HARPER'S

East End Flatiron Bldg., 17th and Howard.

EAT SKINNER'S THE BEST MACARONI

Strictly Fresh Checked Eggs, in cartons, per dozen 35c
Fancy Creamery Bulk Butter, per lb. 56c
American Full Cream and Brick Cheese, per lb. 58c
Gem Nut Margarine, per lb. 33c
5-lb. Pails Swift's Lily Brand Oils, per pail \$1.75
Best Quality Peanut Butter, per pound 20c

Buy Flour at HARPER'S

East End Flatiron Bldg., 17th and Howard.

Chocolate Brownies.

Mrs. Harold Bergquist, Omaha.

Beat 2 eggs light
Add 2 sq. melted chocolate,
1/2 c. melted shortening (scant),
1 c. sugar,
1 c. flour,
1/2 cup nuts,
1/2 cup flour.

Spread on buttered oblong cake tin and bake about 20 minutes in moderate oven. Cut in squares while hot, rolling each in powdered sugar.

Blackberry Pudding.

Half fill a baking dish with berries, sprinkle well with sugar and dot with butter, cover with a batter made by heating together two eggs, two small cupfuls of flour and enough milk to make a batter as thick as rich cream. Beat well, add two teaspoonfuls of baking powder, a little salt, pour over the berries and bake 40 minutes in a moderate oven. Blueberries may be used in the same way.

Seafoam Sauce (to serve with blackberry or other puddings).—

Work two tablespoonfuls of butter until creamy; add gradually, while beating constantly, half cupful of sugar mixed thoroughly with two tablespoonfuls of flour; then add the yolk of one egg well beaten and half cupful of water. Cook in a double boiler until the mixture thickens, stirring constantly. Cool and just before serving add one and a half teaspoonfuls of vanilla extract and the stiffly beaten white of an egg.

Cherry Pudding.

Beat one egg yolk until light, add one-third cupful sugar, beat and add two tablespoonfuls melted butter. Mix and set twice one and a quarter cupfuls of flour; two teaspoonfuls baking powder and a quarter teaspoonful salt. Add alternately with a half cupful of milk to first mixture. Stir in one cupful cherries, stoned and cut in halves. Turn into a buttered and floured cake pan and bake. Serve with two cupfuls hot stewed and stoned cherries, sweetened to taste, and hard sauce.

Hard Sauce.—

Cream third cupful butter, add gradually one cupful powdered sugar; then carefully fold in one egg white beaten stiff and half cupful beaten cream. Flavor with half teaspoonful vanilla.

Spiced Bread Pudding.

Six cups hard bread, half cup sugar, half cupful molasses, half teaspoonful cinnamon, quarter teaspoonful cloves, one egg, one teaspoonful vanilla, one cup milk, half cup water; soak bread in water, drain and mix all ingredients together, bake three-quarters of an hour and serve warm with hard sauce.

Mock Indian Pudding.

Four slices bread one inch thick; pour over bread one can evaporated milk and one quart of boiling water; soak well and add one-half cupful molasses, two eggs, one tablespoonful butter, one-half cupful sugar, little nutmeg and little cinnamon; bake 45 minutes in moderate oven.

Fig Pudding.

Make a plain cornstarch pudding. Have ready figs that have been stewed gently for two or three hours and serve the pudding with the stewed figs instead of milk or cream. This dessert is delicious. Stewed prunes or raisins may be used instead of figs.

Dainty Delight.

Three cupfuls bread crumbs, one and one-half cupful raisins, two eggs, one and one-half cupfuls milk, a little over one cupful molasses, one teaspoonful soda, one-half teaspoonful cinnamon, one-third teaspoonful cloves; steam three hours and serve with whipped cream.

Tomato and Potato Pudding.

Peel and slice a quarter of a pound of onions and a scant pound of potatoes. Put both vegetables in cold salted water, let them boil up quickly and boil for one minute. Then drain and place in a buttered baking dish with a few slices of peeled tomatoes (use about two tomatoes). Sprinkle between the vegetables one teaspoonful of chopped parsley, salt and paprika to taste and one ounce of oleo, cut in bits. Pour over all a teaspoonful of tomato puree and cover the top with a thin layer of pie crust. Bake in a moderately hot oven. Slice the vegetables very thin.

TODAY'S DAINTEST DISH

'COOKERY IS BECOME A NOBLE SCIENCE'



Peach Sponge

By CONSTANCE CLARKE.

This makes a delicious cake for luncheon or supper. Sift two cups of flour and mix with a pinch of salt. Put into a mixing bowl one-half cup of butter and one-half cup of sugar, and work both to a creamlike texture with a wooden spoon; then stir in the flour. Mix all well together. Last of all, dissolve half a teaspoonful of baking soda in half a cup of milk, stir this quickly into the above ingredients, and when well mixed, put the dough into a well-greased square cake pan and bake in a moderately heated oven. Cover with icing, and decorate with sliced canned peaches.

Royal Icing—Take two cups of icing sugar, four whites of eggs, and half a tablespoonful of lemon juice strained; work for fifteen minutes with a wooden spoon into a smooth thick paste, and put on to the cake with a silver knife, occasionally dipping this in cold water.

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Fashion for Pyjamas

The French fashion for wearing ornate and brilliantly colored pajamas in the house instead of room robes has been taken up in America. The fashion was exploited by the stage and got over the footlights to the public.

American women, however, are adopting the Chinese costume, which they call by the name of pajamas. The loose trousers are laced in to fit the ankles, and the feet are slipped into gay Chinese slippers. There is a short tunic in the Chinese manner, worn over the full trousers and often there is a sash in brilliantly colored crepe.

There is not a Gulf of difference fixed between the modern skirt, with its wide hips and tight hem, and the pajamas with their fullness at the hips and their laced ankles. These costumes are made in taffeta, crepe, Georgette, and heavy white Chinese silk.

A large bow tie in polka dots is worn with a stiff, white blouse. Colored creton embroidery is used, with water blue Georgette. Many of the new autumn coats are topped with collars of squirrel. Sandal effects are seen for evening wear, and some suggest the mule.

For sports wear a cape of tweed matching the skirt is the proper idea. Irish crochet blouses are new for fall. Handkerchiefs are very high colored. Skirts have no suggestion of a flare. The stately Medici collar is again in favor. Large hats are prophesied for early fall. Simplicity is the keynote of all the new styles.

Skinner's the Best Macaroni and Spaghetti Recipe Book Free—Omaha

Buy Granite Ware at Harper's

East End Flatiron Bldg., 17th and Howard.

FOR BEST RESULTS TRY BEE WANT ADS



Rich with a Delicious New Flavor

IF you think all soft drinks are about alike—selection a matter of mere "toss up"—you have a mighty agreeable surprise awaiting you in GUND'S Peerless Beverage—the "Every-Day Soft Drink". There's a world of difference.

In GUND'S there is a mellowness of flavor of incomparable goodness—a tang that is toned down to a soft richness of taste that rouses you into a quick realization that here is a beverage of marked superiority.

The universally accepted favorite of all beverage flavors. Try it to satisfy your curiosity—then you'll never be satisfied with any other.

By the glass or by the case for home use. Ask your dealer.

The Grocers' Specialties Co.
Max Olsen & Company
Wholesale Distributors

GUND'S PEERLESS BEVERAGE

Buy Fresh Fruits at Harper's

East End Flatiron Bldg., 17th and Howard.

The Label on This Bottle Appeals to the Mother's Heart



It stands for confidence well placed; it is the answer to her desire for pure nourishment for her children, a home in which sickness is reduced to the minimum.

It stands for a business institution composed of men in whom sentiment is not an absent quantity—men who feel the responsibility laid upon them—men who have ideals—even in milk selling (and who have the courage to live up to them)—men who are loyal to helpless childhood, the babes of Omaha, who depend upon them for life and strength.

This label stands for honesty and an enduring faith that truthfulness will win. It represents higher standards than the city laws demand. It subjects milk to the most rigid tests of cleanliness and healthfulness.

The Alamito label on the bottle left at your door means that the milk has been clarified; not the old-fashioned cheese cloth strainer method, but the newly-perfected revolving disc process that mechanically throws out any foreign substance chancing in it.

It means that the milk has been subjected to heat, at just the right temperature and for just the right length of time to make harmful germ life impossible, and still not affect the food value, cream value or digestibility of the milk.

CLARIFICATION and PASTEURIZATION are the last word in milk cleanliness and safety.

The housewife who does not demand milk CLARIFIED AND PASTEURIZED fails to act on the judgment of high authorities and saves no money by taking the risk.

Phone Douglas 409 or C. B. 205 for prompt and courteous daily delivery of Clarified, Pasteurized Milk and Cream.

ALAMITO (Milk-White) DAIRY

How Are These Prices for Cutting the High Cost of Living?

Washington Market

Home dressed spring chicken, per lb.	37 1/2c	Fancy young mutton chops, per lb.	15c
Fresh beef tongues, per lb.	27 1/2c	Fancy young mutton stew, per lb.	9c
Choice steer pot roast, per lb.	15c and 17 1/2c	Fresh beef tenderloin, per lb.	37 1/2c
Extra fancy veal roast, per lb.	17 1/2c and 20c	Compound lard, lb.	28 1/2c
Choice steer round or sirloin steak, per lb.	27 1/2c	Pure lard, per lb.	37 1/2c
Choice steer short ribs of beef, per lb.	10c	All brands creamery butter, per lb.	59c
Fancy spring lamb legs, per lb.	25c	Fancy Bartlett pears, per doz.	25c
Fancy spring lamb chops, per lb.	25c	Fancy Bartlett pears, per box	\$3.00
Fancy young mutton legs, per lb.	15c	Peerless laundry tablets, washes clothes without rubbing, 16 tablets to the box, per box	25c

The Washington Market

1407 DOUGLAS STREET

Buy Fireless Cookers at Harper's

East End Flatiron Bldg., 17th and Howard.

Betsy Ross Bread

The Ideal Family Loaf. Patronize Your Neighborhood Grocer. JAY BURNS BAKING CO.

Buy Coffee at HARPER'S

East End Flatiron Bldg., 17th and Howard.

Genuine Rockyford Cantaloupes!

Every Melon Guaranteed Absolutely Sweet or Your Money Refunded

Delicious Rockyford Cantaloupes, each	15c
Delicious Rockyford Cantaloupes, per crate	\$1.75
Tokay Grapes, large basket	85c
Tokay Grapes, small basket	35c
Alligator Pears, each	65c
Fruit Baskets, packed to order	\$5.00 and up

Just in—Fresh shipment of Usinger's Milwaukee Sausages, including Branzweiger Liver Sausage, Mortadella, Goose Liver, Sausage and Lachshinken.

Sommer's Specialty Shop

CANDIES FRUITS DELICACIES

TEL. DOUGLAS 739 BRANDEIS THEATRE BLDG.

Attention! Attention!

Our Prices Are From 20 to 25 Per Cent Lower Than the "Fair List" issued by the food administrator. Compare Our Price List with the "Fair List" and be convinced. Our Price, Fair Price.

Porterhouse, Sirloin or Round Steak, cut from baby beef, per lb.	25c	35c
Shoulder Steak, cut from baby beef, lb.	17 1/2c	22c
Lamb Chops or Mutton Chops, per lb.	12 1/2c	35c
Veal Chops, per lb.	20c	30c
Bacon, Sugar Cured, Second Quality, per lb.	37 1/2c	45c
Oleomargarine, 1-lb. carton, best quality, per lb.	42c	45c
Best Creamery Butter, 1-lb. carton for 60c to	65c	65c
Eggs, Strictly Fresh, No. 1, per doz.	42 1/2c	50c
	\$2.60	\$3.27
		\$2.60
		\$3.27

A saving of 67c

The Prices of the Omaha Market Are From 20 to 25 Per Cent Lower than the "Fair List" given for the down town merchants.

Pot Roast of Beef, lb.	12 1/2c	Lamb Roast, per lb.	11c
Lean Boiling Beef, lb.	10c	Veal Roast, per lb.	12 1/2c
Rib Boiling Beef, lb.	7 1/2c	Veal Stew, per lb.	7 1/2c
Lamb Stew, 4 lbs. for	25c	Veal Steaks, per lb.	25c

Extra Fancy California Plums, 4-basket crate for \$1.85
Sardines Special, 7-oz. can in Tomato Sauce, 20c cans for 10c
It Pays to Trade at the

OMAHA MARKET

115 So. 16th St. Tel. D. 2914.

OMAR WONDER FLOUR

SKINNER BAKING COMPANY DOUGLAS-1062

For Every Occasion

Delicia

THE PERFECT ICE CREAM

There is nothing more suitable to serve on all occasions than Delicia, the perfect Ice Cream. Its rich, wholesome flavor wins instant admiration.

The Special This Sunday Is

"White House"

Your Druggist Sells It.

Fairmont Creamery Co.

SATURDAY SPECIALS

Meadow Gold Butter, per lb.	59c
Swedish Wafers, reg. price 35c, Saturday at	25c
Curtice Bros. or Monarch Pure Maple Syrup, 16-oz. bottle at	50c
Skinner's Macaroni or Spaghetti, 3 pkgs. for	25c
Selected Early Ohio Potatoes, per pk.	53c
Large Egg Plant at each	10c and 12 1/2c
Large Mango Green Peppers, per doz.	15c
Spring Chickens, lb.	38c

Sommer Bros.

2801 Farnam St. Harney 188.

EAT SKINNER'S THE BEST BREAD

SKINNER BAKING COMPANY DOUGLAS-1062