

THE BEE'S PURE FOOD PAGE

The Bee's Household Arts Department

School Day Parties.

The irksome school days of childhood, with their "Readin' and writin' and 'rithmetic, Taught to the tune of a wooden stick," have re-established themselves throughout the length and breadth of the land, and grown-ups may profitably and delightfully draw upon this topic of the moment for inspiration for their parties and socials. A school day's party would be capital fun, and with a little ingenuity can be made a "scream" throughout.

School Day Party.

Of course, the hostess will be teacher, and, needless to say, the festive scene will be converted into an imitation school room, with desks, if possible; benches, a blackboard and whatever maps and educational looking prints the entertainer can gather up for the occasion.

"Teacher" should be rather severely gotten up, and at least during the opening school hours should conduct herself with stern dignity. She should wear goggles (the glass may be removed if desired), a checked gingham apron and should carry a ferrule. Her desk or table is raised on a little dais and faces the benches where the pupils are ranged.

Decorating the Rooms.

Decorate the rooms where the company will be entertained with huge blottentots formed with splashes from a large paint brush on sheets of wrapping paper. Each picture should have a rhyme written below it which will give the hostess' interpretation of the exhibit. These art exhibits will serve to amuse the first arrivals until all the company is on the scene.

When the number of guests is complete pass to each player five slips of paper to be used in "blotting and dotting," and at the end of half an hour ask each person present to give you the blottentot of his own producing which he considers most worthy of the prize.

Blottentot Social.

All the blot pictures so submitted are entered into competition and are to be judged by someone who does not compete. Or a committee of three may be appointed for the purpose. As many players will protest against the production of explanatory rhymes each might be asked simply to name his pictures.

In another competition the hostess announces the name of some creature or person or thing of inspiration occurs, and the blottentot artist tries to produce a semblance of it in the ink picture. A prize is given for the best work.

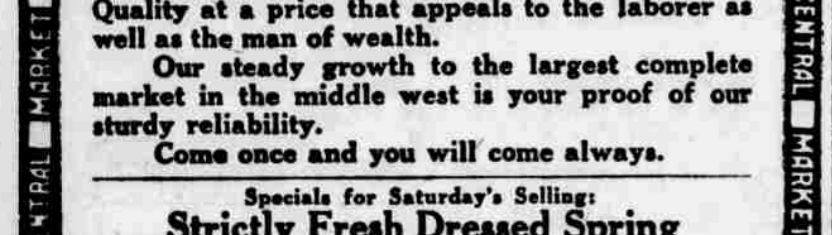
For supper at this little social, in case inspiration is lacking, copy the following dainty list menu:

- Jellied chicken broth. Crackers. Crabmeat patties.
- Hot buttered toast fingers.
- Pear salad en surprise.
- Maple nut ice cream. Sweet waters.
- Canned Salads.
- Canned spinach, beans, cabbage, or any other canned vegetable, to be served as salad should be opened, turned into a dish and chilled for an hour or so before serving. Any cleansing necessary, as removing the veins from shrimp, and any washing, if dry pack products, should be done when the can is first opened.

If there is a quantity of pie dough left over, put it into a bowl and stand it in the ice chest. It will be good to use again.



Walter Baker & Co. Ltd.
Established 1780. Dorchester, Mass.



CENTRAL MARKET
1608-10-12 Harney Street Douglas 1706

YOUR ABSOLUTE CONFIDENCE in the Central Market is the outgrowth of our policy to offer always that same excellent Central Quality at a price that appeals to the laborer as well as the man of wealth.

Our steady growth to the largest complete market in the middle west is your proof of our sturdy reliability.

Come once and you will come always.

Specials for Saturday's Sellings
Strictly Fresh Dressed Spring Chickens, per lb., 28½c

Prime Rolled Rib Roast, per lb. 25c	Pig Pork Roast, lb., 19½c
Steer Pot Roast, best cuts, per lb. 15c	Young Mutton Stew, per lb. 7½c
Armour's Star or Swift's Premium Half Hams, per lb. 32½c	Young Mutton Shoulders, per lb. 12c
	Sugar Cured Bacon, lb., 31c
	Fancy Veal Breast, lb., 15c

We Will Have a Limited Amount of Sugar for Sale Saturday

48-lb. sack Central Brand Flour for \$2.98	1-lb. can Crisco 35c
24-lb. sack Central Brand Flour for \$1.50	Carnation Milk, per can, 16c
Fresh Pancake Flour, per pkg. 12½c	16-oz. can Caroline Milk, per doz. \$1.45
30c can Rumford Baking Powder for 25c	Dundee Milk, per can. \$1.75
50c can Royal Baking Powder for 40c	Per doz. \$1.75
25c can Royal Baking Powder for 20c	Mayflower Corn, can, 15c
18-oz. jar Jam or Jelly, 25c	Per doz. \$1.75
Bulk Macaroni or Spaghetti, per lb. 10c	Monarch Evergreen Corn, per can 22½c
Large cans Snider's Baked Beans, per can 12½c	Per doz. \$2.50
Per doz. \$2.35	3-lb. can Jersey Sweet Potatoes, per can 20c
Large cans Snider's Soups, per can 12½c	20-oz. jar Pure Honey, 75c size for 50c
Per doz. \$1.45	Fresh Baked Item Graham Crackers, per lb. 19c
Mixed Cookies, fresh baked, per lb. 28c	Fresh Baked Item Fairy Sodas, per lb. 19c

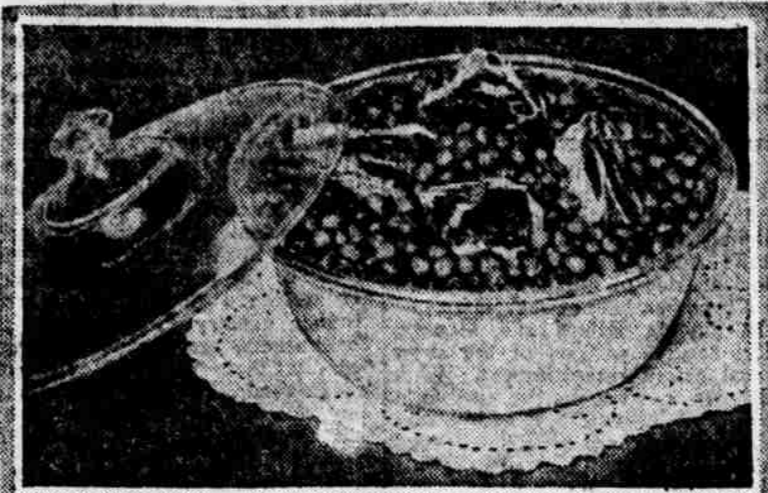
McCombs Taffy Cream and Butter, Saturday, per lb. 38c

Fancy Bulk Creamery Butter, per lb. 57½c	Extra Fancy Kiefer Peas, per bushel \$3.00
Strictly Fresh Checked Eggs, per dozen 28c	Extra Fancy Florida Grape Fruit, each 16c; 3 for 25c
Wisconsin Cream and Brick Cheese, per lb. 38c	Extra Fancy Tokay Grapes, heavy weight, per basket. 60c
Swift's Premium and Snowflake, 2 lbs. 75c	Extra Fancy Cranberries, qt. 12½c
Best Quality Peanut Butter, 2 lbs. for 45c	Fresh fruits and Vegetables of all kinds.

Sommer Bros.
28th and Farnam Sts.

TODAY'S DAINTIEST DISH

COOKERY IS BECOME A NOBLE SCIENCE



Lamb Stew, Rice, Green Peas

Line the bottom of a stewpan with a few thin slices of bacon; lay one-half dozen lamb chops on these; peel a lemon, cut it into slices, and put these on the meat; to keep it white and make it tender. Cover with one or more slices of onion, add two cups of stock, one onion and a bunch of herbs, and set it on a slow fire to simmer very gently until tender. Have ready some boiled rice and sliced green peas, put these on a dish, and place the lamb on the top of these. Serve with potatoes crumbed.

Potatoes Crumbed.—Peel and boil the required amount of potatoes; when they are cooked, but not broken, split them in halves; season with a little pepper and salt; pour over them a little warm butter; and then dip them in browned bread crumbs, place them on a buttered tin and cook in a quick oven for about fifteen minutes. Serve at once.

Readers Recipes

Bread Crumb Pudding.
¼ cup flour, 1 cup bread crumbs, 1 teaspoon bak- ing powder, ½ cup raisins cut in small pieces, ½ teaspoon salt, 1 egg, 1 cup sugar, 1 cup milk, 1 cup butter.

Sift together the flour, baking powder, salt and spices. Then add the bread crumbs and the raisins. Mix well. Beat the egg and add one-half cup water and the sugar. Add the liquid to the dry material. Mix thoroughly and pour into a greased mould. Cover and steam about two hours.

Clam Chowder.
1 quart clams, 1 tablespoon butter, 2 cups cubed po- tato, 1 tablespoon salt, 1 slice bacon, 1 cup scalded milk, 1 small onion.

Clean and pick over the clams. Drain off the clam water and save. Chop the hard part of the clams and put on to cook in a cup of water. Cut the bacon in small pieces, fry it out and fry the onion in it. Add the cooked chopped clam, the diced potato and the seasoning. Cook until the potato and the clam are both done. Add the soft part of the clam and the scalded milk. Cook a few minutes. Thicken the clam water with two tablespoons flour and add just before serving. This should make about five large

Ham Omelet.
Make a plain omelet and just before the omelet is ready to roll add the chopped ham. The ham might be added to the egg before it is put in the pan. If the egg is added that way, the bits of ham will be all through the omelet instead of inside of it.

Cheesed Celery.
Take crisp, deeply-grooved celery, one-quarter of a pound of cream cheese worked soft and creamed with whipped cream. Fill the groove of celery with creamed cheese, sprinkle with paprika, place on ice. Serve with soup. Cottage cheese is often used instead of cream cheese.—Mrs. E. O. Leatherwood, President Utah Federation.

How to Fry Old Chickens.
Cut up chickens in small pieces



OMAR WONDER FLOUR

the doilies; then they are ready to be placed to form a square outside the centerpiece, or as the corners of the table. If one has not candlesticks, a large, high vase of flowers in the center and four smaller ones may be used with pretty effect, choosing flowers, of course, to correspond with the color scheme. A pleasing variety is made by having one large, low glass dish for the center and four small, low ones for the corners. Fill these full and level with short-stemmed flowers to make a flat bed effect, and they are very decorative.

Round Steak 19c	Sirloin Steak 19c	Good Bacon 22½c
Pork Chops 32½c	Pork Loin Roast 29½c	Porterhouse 22½c

Sugar Cured California Hams, per lb. 19c
Prime Rib Roast, no bones or waste, per lb. 22½c
Sugar Cured Breakfast Bacon, per lb. 29½c
Ham Hocks, per lb. 13½c
Crested Liver, per lb. 5c
Compound Lard, per lb. 27½c
Pure Lard, per lb. 32½c
Wilson's Nut Margarine, 35c seller, Saturday, 29c

SUGAR—SUGAR—On Sale Saturday
Extra Fancy California Tokay Grapes, per basket 65c
Coffee, our own daily roasting, per lb. 42½c
Tall cans Milk 12½c
Rub-No-More Powder 5c
Rub-No-More Soap, 4 bars, 25c

OMAHA MARKET
118 South 16th. Tel. D. 2914.

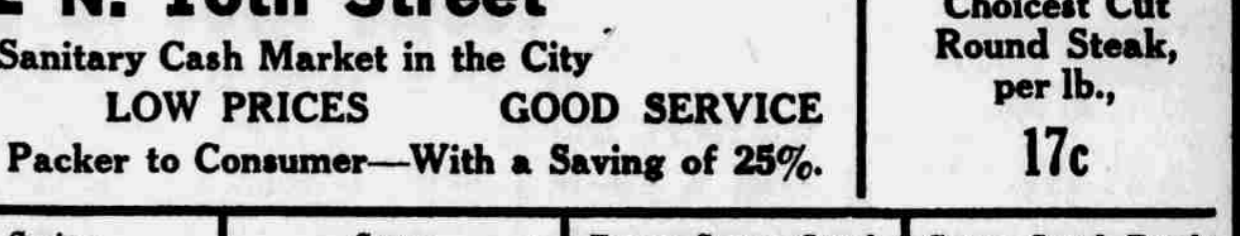
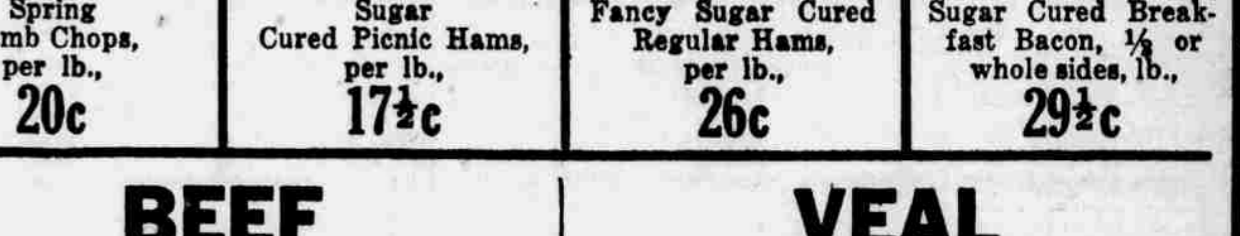
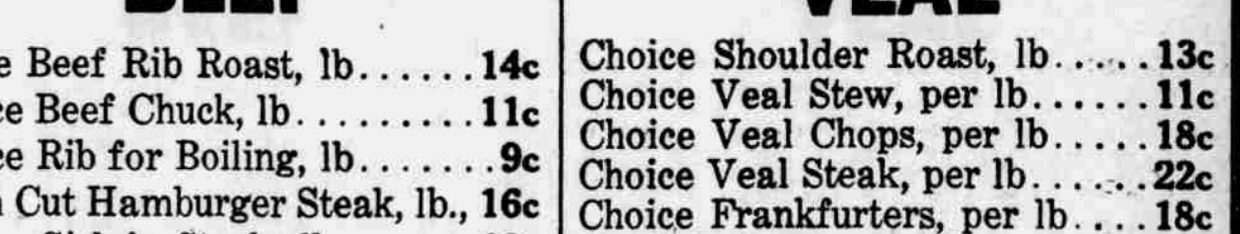
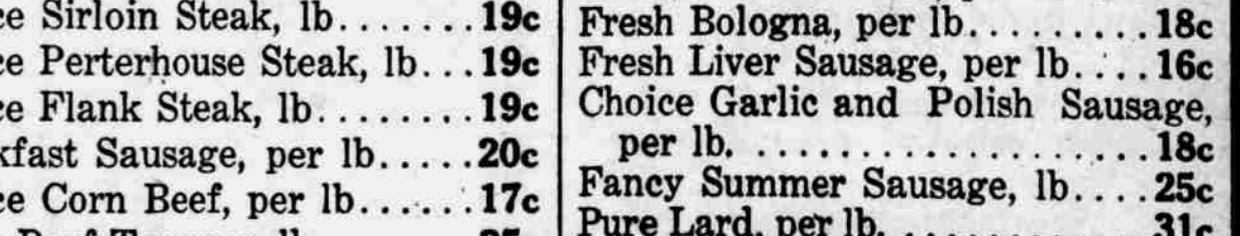
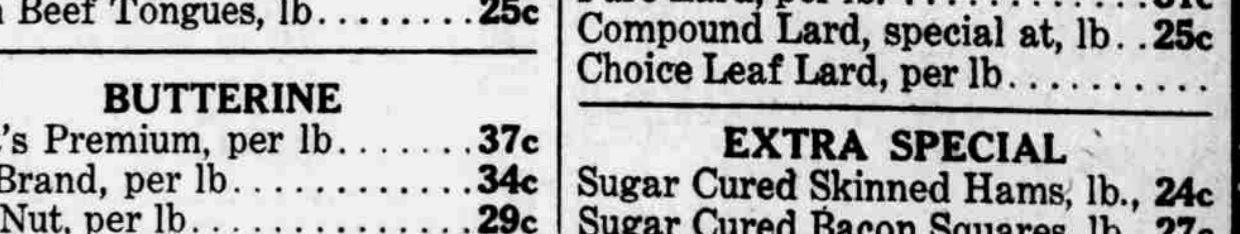


We respectfully call to the attention of the public:
If you consider quality our prices are the lowest in the city

Choice Steer Beef Roast, per lb. 12½c	Choice Steer Short Rib Beef, per lb. 9c
Choice Pork Roast, per lb. 19½c	Fresh Ox Tails, per lb. 5c
Fresh Beef Tongues, per lb. 25c	Fresh Beef Tenderloin, per lb. 37½c
Fresh Dressed Spring Chicken, per lb. 27½c	Choice Steer Round Steak, per lb. 20c
Sugar Cured Breakfast Bacon, half or whole, lb. 29½c	Sugar Cured Skinned Hams, half or whole, per lb. 27½c
All brands of Creamery Butter, per lb. 66c	Royal Oleomargarine, per lb. 30c
Windmill Pure Preserves, large jars, per jar 35c	Fresh Oysters, per quart 60c
Genuine Spring Lamb Chops, per lb. 25c	Fancy Young Mutton Chops, per lb. 15c
Fancy Young Mutton Legs, per lb. 15c	Peerless Laundry Tablets, washes clothes without rubbing, 16 tablets to the box, per box 25c

Washington Market
1407 Douglas Street.



EXTRA SPECIAL
Sugar Cured Skinned Hams, lb., 24c
Sugar Cured Bacon Squares, lb., 27c

SPECIAL GOVERNMENT BACON
12 lbs. net weight cans, each, \$3.20

212 N. 16th Street
The Best Sanitary Cash Market in the City

QUALITY MEAT LOW PRICES GOOD SERVICE
We Sell Direct From Packer to Consumer—With a Saving of 25%.

Genuine Spring Lamb Hindquarters, per lb., 16c	Genuine Spring Lamb Forequarters, per lb., 11c	Spring Lamb Chops, per lb., 20c	Sugar Cured Picnic Hams, per lb., 17½c	Fancy Sugar Cured Regular Hams, per lb., 26c	Sugar Cured Breakfast Bacon, ¼ or whole sides, lb., 29½c
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PORK
Fresh Lean Shoulder (whole) ... 17c
Choice Loin Roast, lb. 25c
Choice Loin Chop (small and lean), per lb. 29c
Choice Pork Tenderloin, lb. 40c
Fresh Neck Ribs, 4 lbs. for 25c
Fresh Pig Feet, 4 lbs. for 25c
Fresh Little Hearts, 3 lbs. for 25c
Fresh Pig Liver, per lb. 5c
Choice Pork Butts, per lb. 27½c

BEEF
Prime Beef Rib Roast, lb. 14c
Choice Beef Chuck, lb. 11c
Choice Rib for Boiling, lb. 9c
Fresh Cut Hamburger Steak, lb., 16c
Choice Sirloin Steak, lb. 19c
Choice Porterhouse Steak, lb. 19c
Choice Flank Steak, lb. 19c
Breakfast Sausage, per lb. 20c
Choice Corn Beef, per lb. 17c
Fresh Beef Tongues, lb. 25c

VEAL
Choice Shoulder Roast, lb. 13c
Choice Veal Stew, per lb. 11c
Choice Veal Chops, per lb. 18c
Choice Veal Steak, per lb. 22c
Choice Frankfurters, per lb. 18c
Fresh Bologna, per lb. 18c
Fresh Liver Sausage, per lb. 16c
Choice Garlic and Polish Sausage, per lb. 18c
Fancy Summer Sausage, lb. 25c
Pure Lard, per lb. 31c
Compound Lard, special at, lb. 25c
Choice Leaf Lard, per lb. 25c

EXTRA SPECIAL
Creamery Butter, per lb. 64c
Brookfield Butter, per lb. 66c
Meadow Gold Butter, per lb. 66c

BUTTERINE
Swift's Premium, per lb. 37c
Lily Brand, per lb. 34c
Gem Nut, per lb. 29c