

THE BEE'S PURE FOOD PAGE

SATURDAY SPECIALS

Extra choice thin skin Grape Fruit, per doz. .79c
 Gordon, Dilworth or Curtis Bros. Assorted Jams, 16-oz. jars, per dozen. .55.25
 New Country Sorghum, per 1/2-gallon jar. .51.00
 Monarch Pure Maple Syrup, 60c bottle. .52c
 1919 crop English Walnuts, per lb. .47c
 New-layer Figs, per lb. 48c
 Jello or Jiffy Jell, 6 pkgs. for. .65c
 Med. size Ripe Olives, 9-oz. can, for. .28c
 Mazola Salad Oil, per qt. can, for. .72c
 Spring Chickens, lb. .28c

SOMMER BROS.
 28th and Farnam
 Phone Harney 188.

OMAR WONDER FLOUR

APPETIZERS.
 As the cooler weather approaches the housewife's attention turns naturally to hot and appetizing foods. The unexpected is always welcome and stimulates both interest and appetite.

If you desire to serve the cooked fruit in a whole condition place it in a receptacle, a jam jar will do nicely. Add the sugar and water, put on the cover and let the fruit cook in the oven until done.

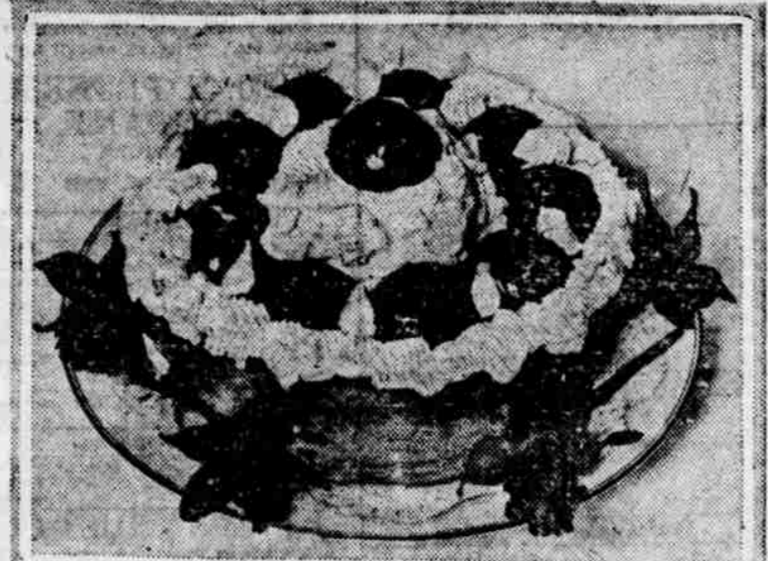
When the bread comes out of the oven with a hard crust which your family may dislike, do not waste bread by cutting it off. Simply run it over the grater until the hard portion has been removed.

On a large, satiny, polished pewter platter recently offered as first course at a lunch the writer beheld the following delectable articles of food: A mound of potato salad in the center, garnished with a mayonnaise, over which was grated a bit of bright red sweet pepper; stuffed eggs, the whites of which had been cut like an extended "w" and then pulled apart, giving "pinked" edges, surrounded the potato.

Silvery sardines—just a few—with a squeeze of lemons, formed a little mound at one side, followed by delicate finger sandwiches, paper thin slices of pink smoked salmon, very small, bright red tomatoes, hollowed and filled with tiny minced vegetables with a dash of mayonnaise on each, cheese balls rolled in finely minced red and green sweet pepper, and walnut sized cooked beets which had been marinated in spiced and slightly sweetened vinegar. A garnish of a few nasturtium leaves and blossoms, carefully selected as to color, completed the festive appearance of this tempting Oriental hued course. The whole must be thoroughly chilled.

TODAY'S DAINTIEST DISH

COOKERY IS BECOME A NOBLE SCIENCE



Apricot Surprise

BY CONSTANCE CLARKE.

Mixture for Cake.—Put into a stew-pan four whole eggs, one-half cup of sugar, and the finely chopped peel of a lemon, whip all together over boiling water until warm, then remove it from the fire and whip until cold and stiff, then add to it one cup of sifted fine flour, and use.

Whipped Cream.—Whip half a pint of double cream until stiff, add eight or ten drops of essence of vanilla, then mix with the whipped cream. Decorate the top with the cream and halves of canned apricots.

Take a fleur de moule, and partly fill it with the mixture, as below, place the mould on a baking tin and put it in a moderate oven for fifteen to twenty minutes, when it should be a pretty fawn color. Then remove it from the oven, and let it remain on the baking tin for about ten minutes. Then turn out the cake on a pastry rack, and when perfectly cold cut out the inside of the cake from the bottom, so as to form a case, and fill up the space thus formed with canned apricots and whipped cream.

This Is a Good Time to Can

"The North Winds will blow And we shall have snow And what of the people who canned Not? Poor Things!"

They will run to the stores And pay money galore And kick about the H. C. of L. (Poor Things!)

The canning season is not over. There are still many fruits and some vegetables to can. String beans and lima beans were never cheaper than they are now. There are large quantities of peaches and pears still on the market. Damson and Gage plums are plentiful, too. Now is the time for the housewife who was out of town during the summer months to do her canning. She can put up nearly as many things as those who were here all during the season.

There are a number of kinds of pears on the market. Some are good for canning and others for pear butter, spiced pear, and any number of pear preserves.

The following recipes will be found satisfactory if carefully followed.

Sweet Pickled Pears.
 1 lb. hard pears, 1 ounce stick cinnamon, 1 lb. sugar, 1 pint vinegar, 1 pint water.

Boil the sugar, vinegar and cinnamon for 20 minutes. Peel the pears and stick in each pear four whole cloves. Put into the syrup and cook until soft. Cook only half the pears at a time. Pack into clean hot jars and seal. Small pears are best for pickled pears. Large ones must be cut in half.

Ginger Pears.
 1 lb. hard pears, 4 lemons, 2 lb. sugar, 1 ounce ginger.

Peel the pears and cut them into small pieces. Add just enough water to keep them from burning and cook slowly until tender. Then add the finely cut lemon, the sugar and the

ginger and cook until thick and clear, or the consistency of marmalade.

Pear Conserve.
 2 c. pears cut in small pieces, 1/4 c. sugar, 1 orange, 1/4 t. salt, 1 lemon.

Cut the orange and lemon in very thin pieces. Put all the material into a pan, add about one-half cup water and cook slowly until thick and clear. If the pears are very hard, add enough water to let them cook through.

Buy Heating Stoves at HARPER'S

Flatiron Bldg., 17th and Howard
OMAR WONDER FLOUR

Round Steak 20c	Lamb Chops 12 1/2c	Pork Chops 29 1/2c
Good Bacon 19 1/2c	Ham Hocks 11 1/2c	Comp. Lard 27 1/2c

Pig Pork Loin Roast, fresh, not frozen, per lb. .28 1/2c
 Sugar Cured Breakfast Bacon, narrow strips, per lb. .27 1/2c
 Prime Rib Roast, rolled, no bones or waste, per lb. .22 1/2c

Lamb Stew, lb. .5c
 Fresh Liver, per lb. .5c
 Lamb Legs, per lb. .17 1/2c
 Veal Stew, milk fed, lb. .12 1/2c
 Veal Roast, milk fed, lb. .17 1/2c

Pot Roast of Beef, lb. .12 1/2c
 Shoulder Roast of Lamb, per lb. .10c
 Hamburger Steak, per lb. .15c

Sugar on Sale Saturday

Apples, fancy Jonathan, bushel boxes, for \$1.95
 Special Sale on Wilson's Nut Margarine, 35c seller, for 29c
 Coffee, our own daily roasting, good grade, per lb. 39c
 Cranberries, Saturday, while they last, 4 qts, for 25c
 Fancy cooking Figs, lb. 32 1/2c
 Tall cans Milk 11 1/2c

Fancy Pears, per bushel. \$2.75
 Oatmeal, per pkg. 13c

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GENUINE SOLVAY COKE

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NUT, RANGE AND EGG

Per Ton **\$15.75**

33 per cent less ash than Hard Coal

PROMPT DELIVERY

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 120 South 17th Street Tyler 40

Unusual Economy

Unusual as some of these economies may seem, they are vouched for as both possible and practical by one thrifty housewife. Even if we do not practice all of them it is at least interesting to know that some other woman has, and successfully.

Never throw away buttons, though there be only two or three of a kind. They can be used on slippers in place of buckles; the right one in the right place on a hat gives it distinction; they trim boudoir caps, bags or other bits of fancy work; they make centres for penwipers or for articles that need quilting.

Silk and chiffon camisoles and corset covers are expensive to buy, but cost nothing if made out of old waists and trimmed with bits of lace from your lace bag.

Flat shoe strings can be used in many ways. They can be put in bags for draw strings and make good, strong loops for frogs or buttons on coats.

Keep the scraps of paper or cloth you would ordinarily throw into the scrap basket. Cut into small pieces and stuff pillows with them. They make softer pillows than excelsior.

Save the tops of old stockings, split them, sew together and make dust cloths. Holders, bags and articles of wear for children can be made of them. Silk stockings can be turned into many pretty things.

Take the soles of old bedroom slippers, cut into the shape of quilts, cover with pieces of silk, edge with a small braid and you have a stylish trimming for your hat.

Don't discard old rubbers because they leak at the heel. Cut out the heels and make sandals of them.

A long coat can be made of an old skirt and jacket suit by cutting off the bottom of the jacket and joining it to the skirt, using the former front of the skirt for the back; or, if preferred, the suit can be turned into a dress of Russian blouse design.

If your dress skirt is worn out about the hips cut off the top and join to a skirt waist, letting the waist reach down as far as it will. You have a pretty "slip-on" dress than can be held in by a cord or belt if desired.

Keep a lace bag. Save even the scraps. They can be used as medallions or inserted in waists, lingerie and fancy work.

When making potato salad a substitute for celery is crisp pieces of cabbage. If seasoned with celery salt one cannot tell the difference, and, of course, it is much cheaper.

An appetizing sandwich, with good food values, for the kiddies' lunch box is made of minced walnuts and raisins or figs in equal proportions. Minced dates may be added. Raisins, figs and dates minced together make a delicious fruit sandwich.

Day Is a Book

By OSCAR C. WILLIAMS

The day is a book and the dawn and the sunset are covers. The day is a wonderful, wonderful volume for lovers, and God is the author, and I, who am reader for hours.

Of beautiful tales of the rivers, the meadows, the flowers, Oh, I would have read on forever, unmoved through the ages. Had I not discovered your heart like a rose 'twixt the pages!

—Everybody's Magazine.

Two Good Things That Go Together

Sunday, the best day of the week, and Ice Cream, the best of all desserts, make Sunday dinner the best meal of the week.

So, after church, this Sunday, see that you get a good generous helping of our great Sunday Special:

Vanilla Nut

(Vanilla Ice Cream with best English Walnuts.)
 You'll find Hardings' on sale 'most everywhere.

Hardings' ICE CREAM

SKINNER'S Fried Egg Noodles

(Try this Recipe for Breakfast)

1 pkg. Skinner's Noodles 2 1/2 tsp. flour
 4 slices bacon 1/2 tsp. salt
 3 eggs, hard boiled 1/2 tsp. paprika
 2 1/2 tsp. butter 1 cup milk

Empty one package SKINNER'S Egg Noodles into 2 qts. of rapidly boiling salt water. Boil 10 to 12 min. Turn into colander, drain and rinse in cold water. Fry noodles in 2 tbsp. bacon fat and when thoroughly heated, turn out on platter. Serve with bacon and white sauce. Garnish with the rice yolks, toasted bread points and parsley.

WHITE SAUCE—Put butter into a saucepan, stir till melted, add flour, salt and paprika. Mix thoroughly. Add milk, stirring constantly. Boil 5 min. Add chopped whites of the eggs and serve.

141 Tested **SKINNER'S** Recipes, 4c

Send us 4c to cover postage and cost of mailing and we shall be glad to send you 141 proven recipes, showing you how to make a variety of new and wholesome dishes with SKINNER'S Egg Noodles, SKINNER'S Macaroni, and SKINNER'S Spaghetti

A Breakfast You Will Relish

Here's a novel breakfast! Skinner's Fried Egg Noodles rasher with Bacon. It is appetizing, nourishing and healthful—and it will be a surprisingly agreeable change for the whole family.

You will work better, play better, and feel better after a breakfast of

SKINNER'S Egg Noodles

When you try this dish, be sure that you do get Skinner's Egg Noodles. No other kind is made of such high quality amber durum wheat in such a spotlessly clean pure-food factory. We absolutely guarantee their superiority to be immediately noticeable or we will refund your money.

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 World's Largest Macaroni Manufacturers
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BUEHLER BROS.

212 NORTH 16th ST. NEW CASH MEAT MARKET MARKET SPECIALS
 Guaranteed Quality Low Prices Quick Service
 Extra Clerks to Serve You Please Market Early

Fancy Sugar Cured Regular Hams, per lb., 25c	Fancy Sugar Cured Picnic Hams, per lb., 17 1/2c	Fancy Sugar Cured Breakfast Bacon (1/2 or whole sides), lb., 29c	Fancy Sugar Cured Skinned Hams (1/2 or whole), per lb., 24c
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BEEF CUTS
 Prime Rib Roast, lb. 15c
 Choice Beef Pot Roast. 10c
 Choice Beef Chuck Roast, per lb. 11c
 Choice Rib Boiling Beef. 9c
 Fresh Cut Hamburger Steak, per lb. 16c
 Choice Round Steak, lb., 17c
 Choice Sirloin Steak, lb., 20c
 Choice Porterhouse Steak, per lb. 20c
 Choice Corned Beef, lb. 12c

BUTTERINE
 Special—See Our Display
 Gem Nut Margarine, lb., 30c
 Swift's Premium, per lb., 38c
 Swift's Lily, per lb. 35c
 Swift's Lincoln Special at 29c
 Country Roll, 2 lbs. for 52c
 Creamery Butter, Extra, per lb. 70c

SPECIAL ON SAUSAGE AND LUNCH MEATS
 Choice Frankfurts, lb. 18c
 Choice Bologna, per lb. 16c

Fresh Liver Sausage, lb., 16c
 Fresh Liver Loaf, sliced to your order, per lb. 20c
 Choice Garlic and Polish Sausage, per lb. 18c
 Fancy Summer Sausage, 25c

SWIFT'S Premium Regular Hams, per lb. 32c
 Swift's Premium Bacon (1/2 or whole sides), per lb. 43c
 Morris Supreme Hams, 31c
 Morris Supreme Bacon (1/2 or whole sides), per lb. 42c

PORK SPECIALS
 Small Lean Pork Chops, 26c
 Small Lean Pork Shoulders, per lb. 16 1/2c
 Choice Pork Loin Roast, 25c
 Choice Pork Tenderloin, 40c
 Fresh Neck Ribs, 4 lbs., 25c
 Fresh Pig Feet, 4 lbs. for 25c
 Fresh Liver (sliced), 2 lbs. for 15c
 Fresh Pig Tails, lb. 11 1/2c
 Fresh Pig Snouts, lb. 10c
 Fresh Pig Ears, 4 lbs. for 25c

Choice Boston Butts, lb., 26c
 Choice Salt Pork, lb. 23c
 Fresh Bean Pork, lb. 23c
 Fresh Sausage, per lb. 20c
 Fresh Spare Ribs, per lb., 19c

SPECIALS ON VEAL
 Choice Veal Shoulder Roast, per lb. 13c
 Choice Veal Stew, lb. 11c
 Choice Veal Chops, lb. 18c
 Choice Veal Steak, lb. 22c
 Choice Veal Legs, 1/2 or whole, per lb. 17c
 Choice Veal Loin, kidney in, per lb. 17c

Extra Special—Genuine Spring Lamb
 Hindquarters, per lb. 16c
 Forequarters, per lb. 11c
 Choice Lamb Chops, lb., 20c

Pure Lard, special at, lb., 31c
 Compound Lard, lb. 26c
 Choice Leaf Lard, lb. 29c
 Extra Special, Fresh Dressed Chickens.