

# THE BEE'S PURE FOOD PAGE

## The Bee's Household Arts Department

**Friday Salad.**  
Take lettuce leaves, spread on a platter; one can of tuna fish, four hard boiled eggs minced fine; spread fish on lettuce leaves, then the minced eggs, a little salt and pepper. Cover over with mayonnaise dressing and serve.

**Salad Tomato.**  
Take some red tomatoes and some golden, also, if to be had; plunge each for a moment in boiling water; peel off the skin carefully, so as not to cut through the flesh with the juice; take some raw onion, cut in slices, or use shallots; lay four or five flat slices on the bottom of the salad dish. Put tomato slices over them, sprinkle with salt and a dust of castor sugar. In four hours lift tomatoes; remove onions altogether.

Make in small bowl following sauce: Dissolve saltspoonful salt in a teaspoonful tarragon vinegar.

**Peanut Butter.**  
Peanut butter is a favorite and wholesome way of using the nut, and it is particularly good for a sandwich filling for the school lunch, with a leaf of lettuce or an apple for balance. Freshly roasted peanuts of the shelled variety are most convenient to use for this purpose.

Put the nuts through the meat grinder, using the nut butter knife, and mix with the paste thus obtained, salt to taste and a little oil, fresh butter or butterine. Paprika can be added if desired. Pack in small jars, cover with melted paraffine and keep in a cool place.

**Codfish Au Gratin.**  
Wash the fish in cold water and pick it into very small pieces. Cook the fish in boiling water until it is tender. Drain. Make a white sauce of one cupful of milk, two tablespoonfuls of fat and two tablespoonfuls of flour. Season well and add the fish. Put into a greased baking dish and sprinkle over the top grated cheese. Bake in a hot oven for 20 minutes.

**Cucumber Mayonnaise Salad.**  
Small cucumbers of uniform size, salt, one green or red sweet pepper, one lemon, paprika or white

**Peas and Rice.**  
1 c. rice. 1 small onion.  
1 c. green peas. 3 T. grated cheese.  
4 T. fat.

Soak the peas over night in cold water. In the morning cook until tender. Chop the onion and brown in the fat, then add the rice and stir constantly until the rice is browned. Add hot water a little at a time until the rice is thoroughly cooked. Add the peas, season and bake for a few minutes.

**Chopped Steak—Tomato sauce.**  
Lamb Chops—Green peas or tomato sauce.

**Roast Mutton—Currant jelly.**  
Boiled Mutton—Caper sauce or rings of turnips and carrots.

**Boiled Lamb—Mint sauce.**  
Beefsteak—Mushrooms or boiled onions.

**Corned Beef—Parsnips, beets or cabbage.**  
Roast Turkey—Oyster stuffing.

**Chicken—Celery and bread stuffing.**

**Roast Goose—Chestnut stuffing.**  
Figeon—Mushrooms.

**Wild Duck or Venison—Current jelly.**  
Fresh Salmon—Green peas and white sauce.

**Boiled Ham—Potato salad.**  
Boiled Halibut—White sauce and cucumbers or sweet pickles.

**Broiled Mackerel—Diced lemon.**  
Beef Stew—Noodles.

**American Chop Suey.**  
One pound hamburger steak, two small onions, one small package spaghetti, one cupful tomato soup, season to taste.

Boil the spaghetti in salted water until soft. Fry onions until brown, then add steak. When steak and onions are done add spaghetti and tomato soup. This makes enough for six people.

**Mutton Salad.**  
Cut some slices of cold mutton or lamb, removing every bit of fat and skin that you can, unless that destroys the firmness of the slice. Prepare a salad of lettuce, if you cannot give a mayonnaise sauce, add to the lettuce plenty of sliced cucumber, for that keeps the mutton moist.

Put the salad on each slice and roll the meat over as tightly as you can. Lay the rolls closely together in the serving dish and sprinkle a very little salad dressing over them. Garnish with a little boiled beef cut in fancy shapes.

**A Tempting Delicacy**  
If you are fond of Ice Cream—and of course you are—you will be delighted with the smoothness and delicate flavor of

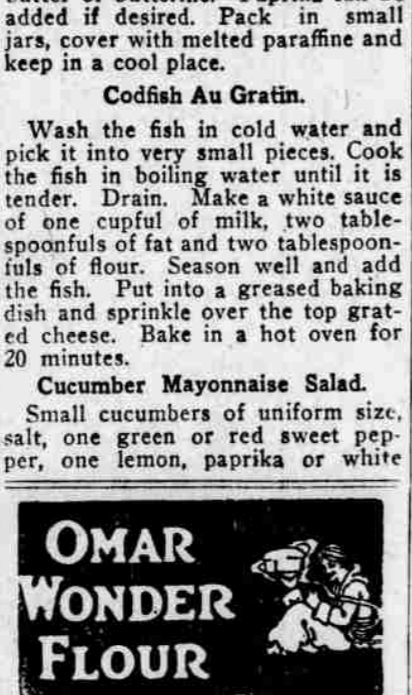
**Peach Marmalade**  
Vanilla Ice Cream with best Puyallup Peaches.

It's our Special for this Sunday—at all good dealers.

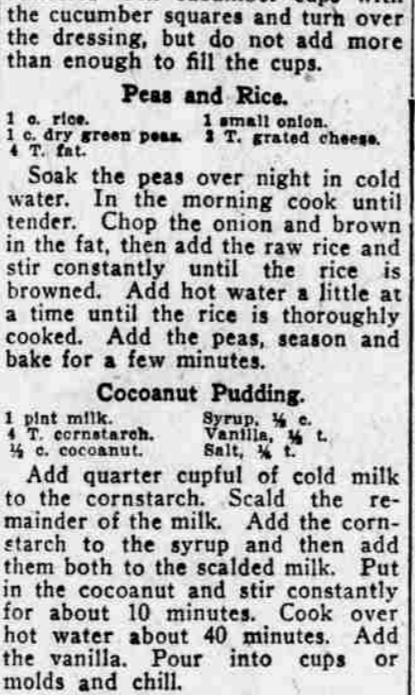


**Hordings**  
The Cream of all ICE CREAM

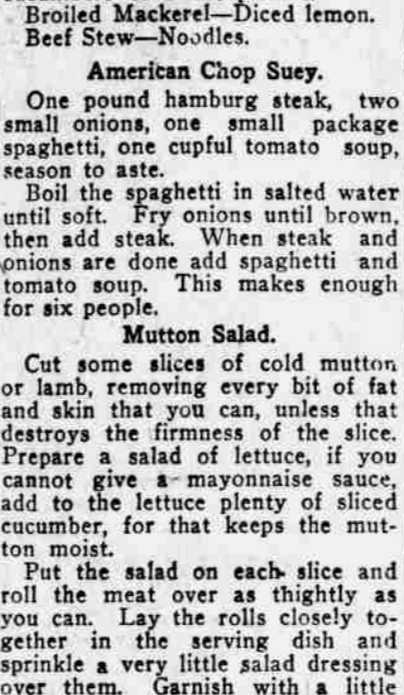
**OMAR WONDER FLOUR**



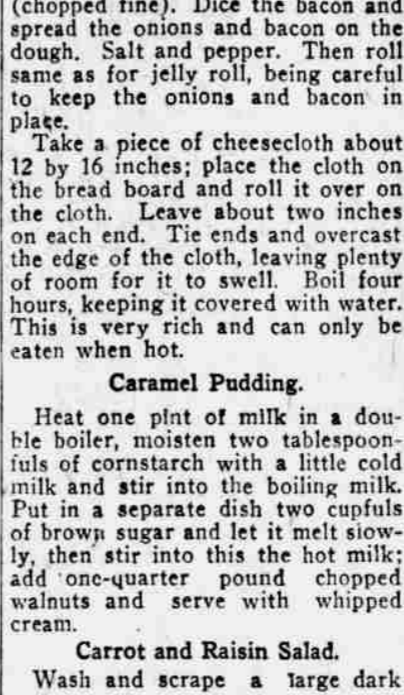
**OMAR WONDER FLOUR**



**OMAR WONDER FLOUR**



**OMAR WONDER FLOUR**



**OMAR WONDER FLOUR**



**OMAR WONDER FLOUR**



**BASKET STORES SPECIALS**  
For Six Days—Saturday, November 8, to Friday, November 14

SUGAR CURED SKINNED HAMS, whole or half, per lb.	25c	GOLD MEDAL FLOUR—48-lb. sacks	\$3.10	SNIDER'S TOMATO CATSUP—Large 35c size	25c
		24-lb. sacks	\$1.58	Small 20c size	15c

We reserve the right to limit quantities.

**OTHER MONEY-SAVING ITEMS**

CHOICE WASHINGTON JONATHAN APPLES—Splendid value, worth \$4.00, per box	\$2.98	DIAMOND "C" SOAP, per bar	4¢
BASKO TEA, our pride and leader—1-lb. carton	88¢	Per 10 bars	44¢
1-lb. carton	35¢	Per 100 bars	\$4.28
CASH HABIT JAPAN TEA, a fine tea—1-lb. carton	60¢	AUNT JEMIMA PANCAKE FLOUR—14-lb. sack	14¢
1-lb. carton	31¢	4-lb. sack	45¢
BASKO FLOUR, none better—48-lb. sacks	\$2.98	AUNT JEMIMA BUCKWHEAT FLOUR—14-lb. sack	16¢
24 lbs.	\$1.52	4-lb. sack	49¢
TIP BAKING POWDER, 1-lb. can	19¢	CONYBEAR STRAWBERRY PRESERVES—Apple Base, full 16-oz. jar	29¢
NONE SUCH MINCE MEAT, fresh	13¢	CAMPBELL'S SOUPS, assorted, can	13¢
VANILLA OR LEMON EXTRACT, 2 oz.	30¢	SNIDER'S PORK AND BEANS, tall	11¢
JELL-O, for desserts, pkg.	12¢	KIDNEY BEANS, per can	14¢
BASKO JELLY POWDER, for desserts	10¢	KRAUT, large No. 2 1/2 size can	12¢
CORN SYRUP, 10-lb. can	82¢	PUMPKIN, large size can	12¢
5-lb. can	45¢	CASH HABIT CORN, extra stand	16¢
1 1/2-lb. can	15¢	THRIFT CORN, Iowa pack, can	14¢
WHITE SYRUP, 10-lb. can	85¢	BASKO PEAS, finest quality	21¢
5-lb. can	51¢	CASH HABIT PEAS, extra stand	18¢
QUAKER CORN FLAKES, 8-oz. pkg.	10¢	CASH HABIT TOMATOES, No. 2 can	14¢
		CASH HABIT TOMATOES, No. 3 can	20¢

**MEAT SPECIALS FOR SATURDAY, MONDAY AND TUESDAY.**

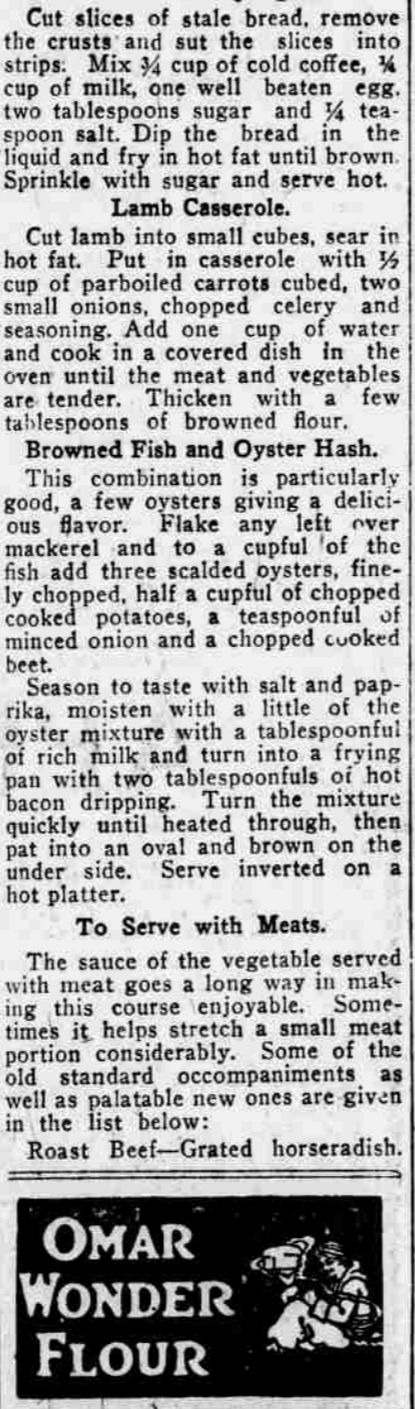
1-lb. Woodbox Codfish	25¢
Strictly Fresh Country Eggs, dozen	62¢
Wilson's Nut Margarine, per lb.	30¢

Specials Daily—It Will Pay You to Watch Basket Stores' Windows.

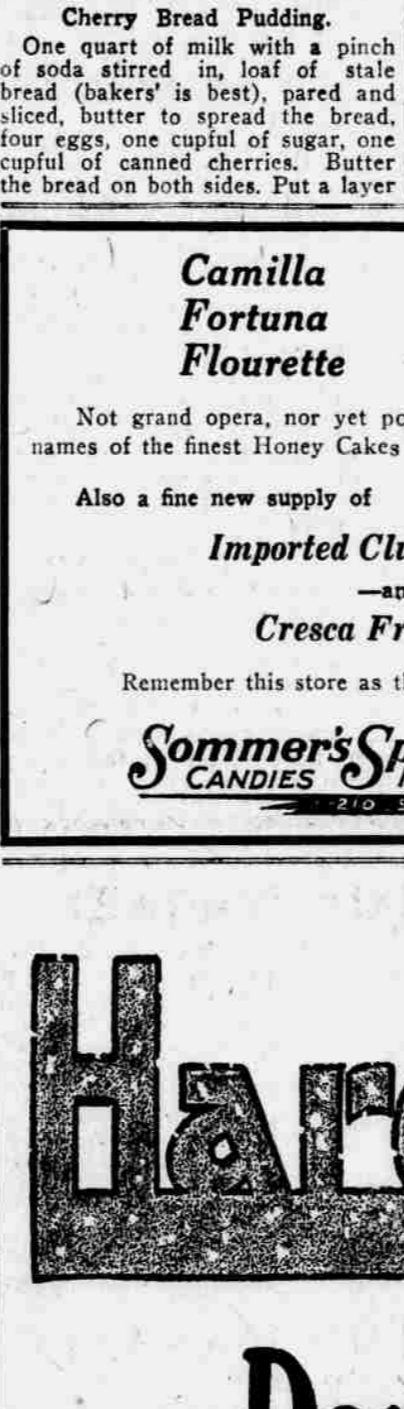
One Million Dollars Increase Basket Stores' Gains for 1919.

Basket Stores Guarantee "Money's Worth or Money Back"

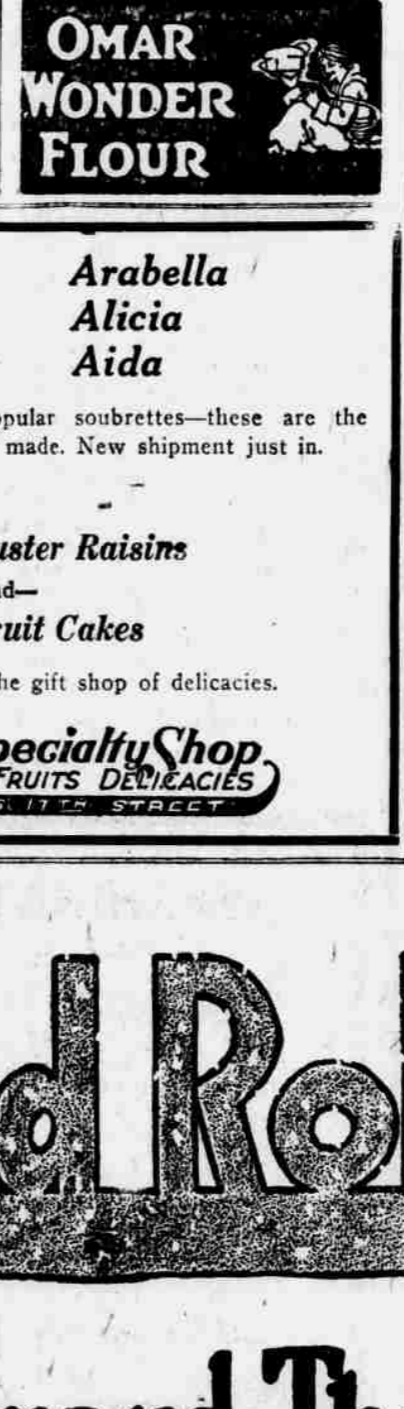
**OMAR WONDER FLOUR**



**OMAR WONDER FLOUR**



**OMAR WONDER FLOUR**



**OMAR WONDER FLOUR**



**OMAR WONDER FLOUR**



**Puritan Baked Ham**

Nothing More Delicious than a nicely baked ham. It's the piece de resistance for a big dinner, and prompts many secret trips later to the pantry by Dad and the boys.

Of course you must have a good ham in the first place. The brand PURITAN guarantees young, tender, sweet meat of delightful flavor.

**Puritan Ham**

THE CUDAHY PACKING CO

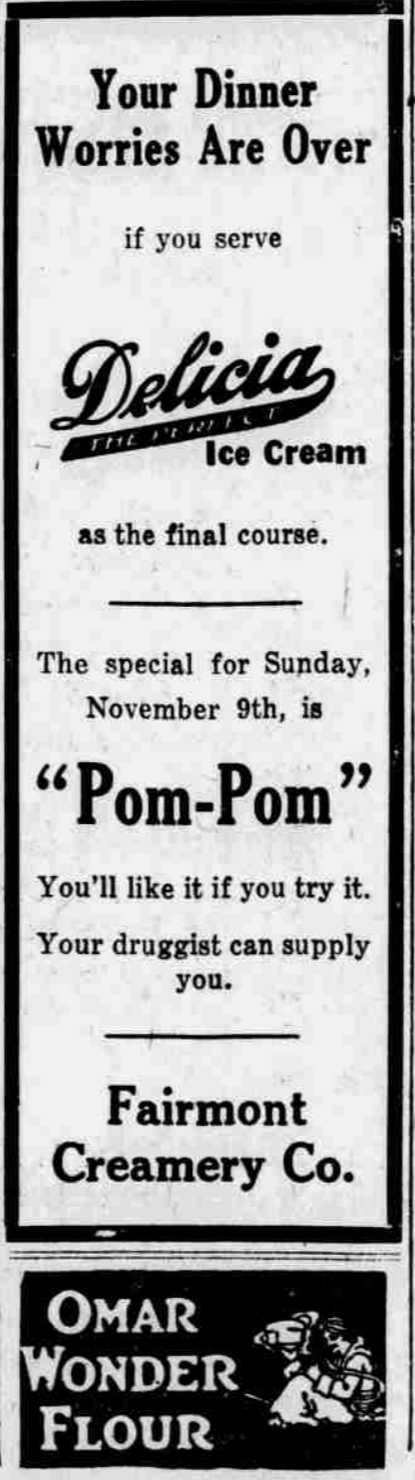
If your dealer doesn't handle Puritan, phone F. W. CONRON, Manager, 1321 Jones Street, Omaha, Neb. Telephone Douglas 2401.

Puritan Hams and Bacon are smoked daily in our Omaha plant, insuring fresh, brightly smoked meats at all times.

"The Taste Tells"



**OMAR WONDER FLOUR**



**OMAR WONDER FLOUR**



**OMAR WONDER FLOUR**



**OMAR WONDER FLOUR**



**OMAR WONDER FLOUR**



**"It's 100% Good and Certainly Economical"**



"In our home we have not used a pound of butter for months past—we are using Holiday Nutmargarine exclusively.

As a spread for bread, muffins and pancakes no butter ever churned could be more satisfying and delicious.

It is excellent for baking and cooking and gives pastry, cakes and cookies an added richness and flavor.

It is so economical it cuts down your butter bill a third or more.

You certainly ought to try Holiday Nutmargarine and learn for yourself its pure, delicious, quality and finally its dollar-saving economy.

Your grocer can supply you.

**NORTHERN COCOANUT BUTTER CO.**  
MANUFACTURERS MINNEAPOLIS

DEALERS SUPPLIED BY  
**OMAHA COLD STORAGE CO.**  
WHOLESALE DISTRIBUTORS.

**Camilla Fortuna Flourette**      **Arabella Alicia Aida**

Not grand opera, nor yet popular soubrettes—these are the names of the finest Honey Cakes made. New shipment just in.

Also a fine new supply of

**Imported Cluster Raisins**  
—and—  
**Cresca Fruit Cakes**

Remember this store as the gift shop of delicacies.

**Sommer's Specialty Shop**  
CANDIES FRUITS DELICACIES  
210 S. 17TH STREET

**Hard Roll Bread**

**Demand The Genuine!**

There is a bread of inferior quality being sold by some grocers in the city as HARD ROLL BREAD. This imitation loaf is purchased at a cost that is several cents cheaper—and is sold to you as GENUINE HARD ROLL BREAD. DEMAND THE GENUINE—you pay for bread of supreme QUALITY and FOOD-VALUE—so insist upon getting it.

**It Must Have This Label**



Look for the little RED, WHITE and BLUE LABEL—it's on every loaf of GENUINE HARD ROLL BREAD. It's your PROTECTION and our GUARANTEE.

**Petersen & Pegau Baking Co.**