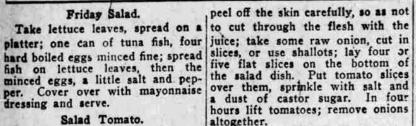
### 12/2 (4)

## The Bee's Household Arts Department

Friday Salad.

dressing and serve.

Salad Tomato. Take some red tomatoes and some



Make in small bowl following golden, also, if to be had; plunge sauce: Dissolve saltspoonful salt

each for a moment in boiling water; in a teaspoonful tarragon vinegar.



Stir in a dessert spoonful oil, dropping it slowly in; add a very little mustard, some pepper and a sprinkle of chopped chervil. Some people like chopped chives. Pour this over the tomato salad and leave it for an hour at least before serving.

Peanut Butter,

pepper, two egg yolks, one-half cupful salad oil, one small onion. Scrub cucumbers, cut off a thick piece of the rind lengthwise; with a sharp knife run around the pulp and remove in one large piece. Put ready to use. Cut pulp in small squares and put in ice water. Put

Peanut Butter.

wholesome way of using the nut, and it is particularly good for a sandwich filling for the school luncheon, with a leaf of lettuce or an apter specific palance. Freshly roasted the food chopper, mincing very fine; beat egg yolks until smooth, add salt and pepper to taste, then very slowly, with constant beating, the oil. Peanut butter is a favorite and peanuts of the shelled variety are most convenient to use for this pur-

Put the nuts through the meat jars, cover with melted paraffine and the dressing, but do not add more keep in a cool place.

Codfish Au Gratin. Wash the fish in cold water and 1 c. dry green peas. 1 small onlon.
1 c. dry green peas. 2 T. grated cheese. 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 tablespoontuls of flour. Season well and add stir constantly until the rice is the fish. Put into a greased baking dish and sprinkle over the top grated cheese. Bake in a hot oven for

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



SNIDER'S TOMATO CATSUP-

Large 35c size......25¢



For Six Days-Saturday, November 8, to Friday, November 14

.....\$1.58

half, per lb	24-1b. sacks
	serve the right R MONEY
CHOICE WASHINGTON JONATH Splendid value, worth \$4.00, per 1 BASKO TEA, our pride and leader- 1-lb. carton, 68¢; ¼-lb. carton.	ox\$2.98
CASH HABIT JAPAN TEA, a fine t 1-lb. carton, 60¢; ½-b. carton. BASKO FLOUR, none better—	ea-
48-lb. sacks, \$2.98; 24 lbs TIP BAKING POWDER, 1-lb. can	19¢
NONE SUCH MINCE MEAT, fresh.	

HAMS, whole or

SUGAR CURED SKINNED GOLD MEDAL FLOUR-

to limit quantities. SAVING ITEMS AUNT JEMIMA PANCAKE FLOUR-KRAUT, large No. 21/2 size can.....

BASKO JELLY PO	OWDER, for desserts 10
CORN SYRUP, 10-	lb. can82
	11/2-lb. can
	)-lb. can936
	1½-lb. can
CARER CORN F.	MEAT SPECIALS FOR SATI

Fancy Beef Pot Roast, per lb......12c Fancy Round Steak, per lb......22¢ Fresh Ham, whole or half, per lb ........... 26¢

CASH HABIT TOMATOES, No. 3 can..... UI DAY, MONDAY AND TUESDAY. Strictly Fresh Country Eggs, dozen......62¢ Wilson's Nut Margarine, per lb......30¢

CASH HABIT CORN, extra stand......16¢ THRIFT CORN, Iowa pack, can......146

CASH HABIT TOMATOES, No. 2 can......14d

BASKO PEAS, finest quality .....

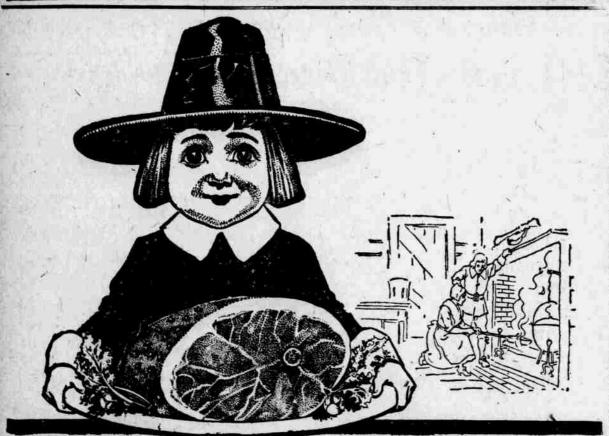
CASH HABIT PEAS, extra stand .....

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

One Million Dollars Increase Basket Stores' Goal for 1919.



Money's Worth or Money Back."



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 PURI-TAN guarantees young, tender, sweet meat of delightful flavor.

THE CUDAHY PACKING CO

If your dealer doesn't handle Puritan, phone

Puritan Baked Ham

Boil Puritan Ham 4 hours; remove skin. Mix a cupful of the juice with a ½ cupful of cider vinegar; pour over ham and set in pan to bake. Cook 2 hours in moderate oven; baste often. Insert cloves in fat where skin has beer re-

"The Taste Tells"

Beefsteak-Mushrooms or boiled squares and put in ice water. Put onion and sweet pepper through

When it begins to thicken add emon juice two or three drops at a time until you have used all the oil and two tablespoonfuls of the vinegrinder, using the nut butter knife, gar. Keep half the lemon to cut in and mix with the paste thus obtained, salt to taste and a little oil, fresh onion and green pepper to the egg butter or butterine. Paprika can be mixture. Fill cucumber cups with added if desired. Pack in small the cucumber squares and turn over

than enough to fill the cups. Peas and Rice.

Soak the peas over night in cold water. In the morning cook until Chop the onion and brown tender. in the fat, then add the raw rice and bake for a few minutes

Cocoanut Pudding.

Add quarter cupful of cold milk to the cornstarch. Scald the re-mainder of the milk. Add the cornstarch to the syrup and then add them both to the scalded milk. Put in the cocoanut and stir constantly or about 10 minutes. Cook over hot water about 40 minutes. Add the vanilla. Pour into cups or molds and chill.

Coffee Dumpling.

Cut slices of stale bread, remove the crusts and sut the slices into strips. Mix 34 cup of cold coffee, 14 cup of milk, one well beaten egg. two tablespoons sugar and 1/4 teaspoon salt. Dip the bread in the iquid and fry in hot fat until brown. Sprinkle with sugar and serve hot. Lamb Casserole.

Cut lamb into small cubes, sear it hot fat. Put in casserole with 1/2 cup of parboiled carrots cubed, two small onions, chopped celery and seasoning. Add one cup of water and cook in a covered dish in the oven until the meat and vegetables are tender. Thicken with a few tablespoons of browned flour. Browned Fish and Oyster Hash.

This combination is particularly good, a few oysters giving a delici-ous flavor. Flake any left over mackerel and to a cupful of the fish add three scalded oysters, finely chopped, half a cupful of chopped cooked potatoes, a teaspoonful of minced onion and a chopped cooked

Season to taste with salt and paprika, moisten with a little of the oyster mixture with a tablespoonful of rich milk and turn into a frying pan with two tablespoonfuls of hot bacon dripping. Turn the mixture quickly until heated through, then pat into an oval and brown on the under side. Serve inverted on a hot platter.

To Serve with Meats.

The sauce of the vegetable served with meat goes a long way in making this course enjoyable. Sometimes it helps stretch a small meat portion considerably. Some of the old standard occompaniments as well as palatable new ones are given in the list below:

Roast Beef-Grated horseradish



Your Dinner Worries Are Over

if you serve



as the final course.

The special for Sunday, November 9th, is

Pom-Pom"

You'll like it if you try it. Your druggist can supply

Fairmont Creamery Co.



Chopped Steak-Tomato sauce. Lamb Chops-Green peas or to-

mato sauce.

Roast Mutton—Currant jelly.

Boiled Mutton—Caper sauce or rings of turnips and carrots.

Boiled Lamb—Mint sauce.

Corned Beef-Parsnips, beets or Roast Turkey-Oyster stuffing. Chicken-Celery and bread stuff-

Roast Goose-Chestnut stuffing. Pigeon-Mushrooms. Wild Duck or Venison-Current

Fresh Salmon-Green peas and

Boiled Ham-Potato salad. Boiled Halibut-White sauce and ucumbers or sweet pickles.
Broiled Mackerel-Diced lemon.

Beef Stew-Noodles. American Chop Suey. One pound hamburg steak, two

small onions, one small package place.
spaghetti, one cupful tomato soup, season to aste. 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 mut-

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

Cherry Bread Pudding. One quart of milk with a pinch of soda stirred in, loaf of stale bread (bakers' is best), pared and sliced, butter to spread the bread, four eggs, one cupful of sugar, one cupful of canned cherries. Butter the bread on both sides. Put a layer

into a buttered baking dish; pour on it a little raw custard made of the

eggs, sugar and milk.
Strew over the dish some of the cherries, lay in more buttered bread. Proceed in this order until the dish is full. The upper layer should be bread particularly well buttered and soaked. Cover the dish closely, set in a dripping pan full of boiling water; cook one hour. Then uncover and brown delicately. Turn out on a plate, eat hot with

sauce. Sweet sauce or foamy. Steamed Rajah Pudding.

Mix one pint of flour, one cupful of chopped suet, one pound onions, one pound of lean bacon. First chop the suet fine and mix in the flour with a pinch of salt. Then wet the flour (same as for biscuits. Roll out thin, then spread the onions (chopped fine). Dice the bacon and spread the onions and bacon on the dough. Salt and pepper. Then roll same as for jelly roll, being careful to keep the onions and bacon in

Take a piece of cheesecloth about 12 by 16 inches; place the cloth on the bread board and roll it over on the cloth. Leave about two inches on each end. Tie ends and overcast the edge of the cloth, leaving plenty of room for it to swell. Boil four hours, keeping it covered with water. This is very rich and can only be eaten when hot.

Caramel Pudding.

Heat one pint of milk in a double boiler, moisten two tablespoon-fuls of cornstarch with a little cold milk and stir into the boiling milk. Put in a separate dish two cupfuls of brown sugar and let it melt slowly, then stir into this the hot milk; add one-quarter pound chopped walnuts and serve with whipped

Carrot and Raisin Salad. Wash and scrape a large dark



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. 210 SUITTH STACET

one-fourth cup raisins to each cup of year-old with only a little work. grated carrot. Serve on crisp lettuce leaves with French dressing.

Boy's Overcoat.

with dark sultana raisins. Add about old from the coat of a 10 or 12.

"Failure" Jellies.

Save the "failure" jellies and sea them; also preserve and sweet-pickle Take a growing boy's suit coat syrups. They conserve sugar and that he has outgrown and make a fall overcoat for the younger boy. Shorten the sleeves, put the belt up higher, push the buttons over and higher, push the buttons over and lemons. This is far superior to make it double breasted. In this



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

It is so economical it cuts down your butter bill

You certainly ought to try Holiday Nutmar-garine and learn for yourself its pure, deli-cious, quality and finally its dollar-saving

Your grocer can supply you.

NORTHERN COCOANUT BUTWER CO. MANUFACIBRERS MINEAPOLIS

DEALERS SUPPLIED BY

OMAHA COLD STORAGE CO. WHOLESALE DISTRIBUTORS.



# 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 GENU-INE-you pay for bread of supreme QUAL-ITY 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.