BINES PURI 11111 IPOODD PACEI



Curtains of Real Value

Marked for Saturday selling at prices you will readily appreciate as being exceptionally low. When we tell you that they are being sold at less than the wholesale price of today you will realize that they are QUALITY merchandise at Typical Bowen Value-Giving Prices.



You Must Be Satisfied

Lace Curtain Special-

We have left over from our last curtain sale several pairs of curtains in one and two pair lots to close out at from \$6.00 to 50c per pair worth up to \$15.00 per

Extra Large size curtain in White Nottingham Plain Center with pretty border. A Real Value at \$2.95. per pair.

Curtains

Filet Net curtains in Ecru color, 21/2 yards long with scaloped edge plain band border at

Plain hem stitched marquisette curtains in white ecru and cream colors 21/2 yds, long, good quality, at \$1.95 per pair.

Portiers

Green and Brown Tapestry Portieres, very pretty designs, 21/2 yards long, 45 inches wide at from 15.00 to 8.00 per pair.

Extra Special

Plain Filet Net Curtains 21/2 yds. long, small band border in Cream Ecru and White. A Wonderful Value for only \$3.95

Small all over patterns with Scroll and Band border. Good quality Filet net curtains in Ecru and White, only per pair,

Table Covers

French velour, Silk Damask, and Tapestry table and pillow covers all sizes from 15.00 down

Make Your Own Lamp Shades

Braids, Tassels, Fringes and all styles of wire frames.

If you wish to make your shade at our store we have a competent instructor and work tables at your disposal without any cost to you. Come in and select your material and make yourself at home while

A Few Odd Pieces



A few odd pieces selected at Bowen's will add charm to any homeyour home. We have a number of beautiful odd pieces in all period designs at prices you'll readily appreciate. You may rest assured that at the Greater Bowen store you receive dollar for dollar Value.

Mahogany Queen Anne design Chair, Tapestry overstuffed-a most Brown Mahogany Sofa-cane back and ends, blue, brown or mulberry

uphoistering as low as......\$120.00 Mahogany or Oak Library Tables-Real Values that can not be duplicated elsewhere for considerable more than asked here for a little, 12.50, 14.50, 18.00 and up

Mahogany Rockers with high backs,-wooden seats, Typical Bowen Values us from \$4.75, \$5.00, \$6.50 and \$8.00.

Added Bowen V alues

Aluminum Ware

Extra Heavy High Grade Alum! num Tea Kettle, a real value.\$1.95 Three-Piece Set Aluminum Stew Pans, an exceptional value (3 pieces)\$1.25 Heavy Weight Aluminum Kettle, cannot be duplicated elsewhere for twice the value......\$1.25 Large Stew Pan, extra heavy weight, each only......35c

Mahogany Sewing Tray with glass

top, only a few left......950





The Bee's Household Arts Department

find them every bit as delicious as till onions are soft. they are practical.

Sweet Potato Pie. Boil one pound of sweet potatoes until soft, then peel them and force them through a ricer; add one-half cupful of butter, three-quarters of a cupful of sugar or honey, one teaspoonful each of powdered cinnamon and nutmeg, three eggs, beaten separately. The grated rind and strained juice of one lemon and one-

lined pie plate. Serve with whipped

half cupful of milk. Bake in a pastry

Surprise Salad. Use any kind of cold meat left over. One pint of lean meat cut up fine, season with salt and pepper and a very little sage, mix thoroughly, put one-half cupful of milk in a stew pan, add two tablespoonfuls of bread crumbs and cook until smooth; remove from fire, add two tablespoonfuls of butter and two well beaten ggs, then add the meat to it. When well mixed fill well greased

OMAR . NONDER FLOUR

to combat Mr. High Cost of Living, to have this make some tomato find a place for one or all of these sauce; one can of tomatoes, two or suggestions on the menu. You will three onions (if liked), cook slowly

When ready to serve place a gen-

Meat and Macaroni Pudding. Chop two cupfuls of cold cooked veal, chicken, mutton or beef; take four tablespoonfuls sweet milk, one-one cupful of stock, nicely flavored, half teaspoonful cream tartar, one-one egg, four tablespoonfuls of to-quarter teaspoonful soda, levelled mato sauce, two tablespoonfuls of bread crumbs or cooked vemicelli, three-quarters cupful flour. Bake half a teaspoonful of salt and a 10 minutes in moderate oven in pan

Tongue on Toast.

One cupful cold boiled tongue, chop the tongue very fine; beat ing things that one simply cannot yolks until light; add them to resist, are some new and fascinating tongue; add seasoning; stir the whole over fire until eggs are cooked. Serve immediately on custard cups, stand them in a shal-low pan of boiling water, bake squares or slices of hot buttered

Baked Heart.

Wash the heart in several waters; cut away the lobes, let it soak for three hours in vinegar and water; drain and slice into thin steaks; cut the long way of the heart. Grease a bird markings. The bird appears

Apricot Marmalade Apricots in themselves make a fine dessert, but when to pure Vanilla Ice Cream are added the largest, choicest Santa Clara Apricots, you have a dessert that will long be remembered. Ask for Apricot Marmalade this Sunday. Of course it's-

WASHINGTON MARKET

Fresh Dressed Chickens, hens or Young Mutton Chops, lb., 12 1/2

Full Line of Fruits and Vegetables at the Lowest Prices.

> WASHINGTON MARKET 1407 Douglas Street

Our Grocrey Stock must go at a sacrifice regardless of cost in order to have the entire space for our MEAT DEPARTMENT for the holiday's trade.

Take Advantage and Save From 25% to 35%.

Good Beans, per lb 5c	Tall cans Salmon	25c	Can Hominy, each8c
20c cans Sardines 10c	Fancy Prunes, per lb	1,9c	Can Pumpkin, 9c
Heinz Spaghetti or Baked Beans 13½ c	Rumford Bakin der, 1-lb. can for	Pow- 24c	Albacore Tuna Fish, 4 cans for25c
Palm Olive Soap, 3 for. 25c	Sugar Peas 1	3 1 2 c	Lux, per 12c
None Such Mince Meat, per pkg., 12c	Skitch, for clothes, per pkg	washing $7\frac{1}{2}c$	20c pkgs. Crackers, per pkg., 15c
Bottles Catsup 12½c	15c can Polly Cleanser	. 5c	Our 60c Cof- fee for 50c

Food Fit for a Banker at Prices a Working Man Can Afford.			
Round Steak, corn fed, per lb., 20c	Sirloin Steak, corn fed, per lb., at 20c	No. 1 corn fed Chuck Steak, per lb 15c	
Beef Roast, corn fed, per lb., 12½ c	Pork Roast, per lb.,	Pork Loin Roast, per pound, 27½c	
Mutton Stew, 25c	Mutton Chops, lb., 12½c	Mutton Roast, 10c	
Mutton Legs, 15c	Veal Stew, per lb 10c	Veal Roast, per lb 15c	
California Sugar Cured	Sugar Cured Bacon.	Creamery Butter, best,	

MAIL ORDERS FILLED AT ABOVE PRICES.

Hams, 201c per lb., 291c per lb., per lb.,

115 SOUTH 16TH STREET.

rashers of bacon on these, then the heart, then bacon again and afterwire ward more potatoes. Repeat until dish is full, being careful to put potatoes on top each layer as it is put in; salt if required; which depends on quality of bacon. Pour half pint Some week when it seems particularly essential to make an effort oven. The day before you are sure to combat Mr. High Cost of Living, to have this make some tomato

Mould of Dates.

Insert in the place of stones, which should be carefully removed, erous amount of sauce on each plate blanched almonds. Line a square tin and turn one of the cups upside down in the center of the sauce; and press down with a weight. Turn have the sauce cold and the meat out on a glass dish. Garnish with slices of orange.

Jelly Roll.

One egg, one-half cupful sugar, quarter teaspoonful soda, levelled with knife and cut exactly, sifted in

Hot Teapot Handles. In the smart little art shops, which somehow or other seem to yolks of two eggs, one-quarter tea-spoonful mustard, dash of cayenne; are so full of original and interest-

contraptions designed to protect

one of these affairs is a yellow felt canary—or one might call it an oriole, perhaps—a bonny bird, anyway, cut out of the felt in two layers, with a double layer of thin cotton batting between and the to be poised on the edge of the teapot, but the hot handle is hidden
away "in his little inside," and one
grasps him firmly, but deftly, to
lift the teapot and pour out the tea.

Old Fashioned Sponge Cake.

Separate and beat very stiff the whites of five eggs and a teaspoonwhites of the eggs and a teaspoon-ful of salt. Beat the yolks thor-oughly, add to the whites and beat again. Add a cupful of sugar and half a teaspoonful of lemon or al-mond flavoring. The last thing, fold in an even cupful of bread flour. Have the pan ready that there may be no delay.

Bake in very moderate oven for

40 minutes, or until it begins to shrink from the pan. When cold spread with thin icing made of one tablespoonful of milk or water, a few drops of the flavoring used in the cake, and confectioner's sugar enough to make the thickness of rich cream.

Intelligence.

"Do animals think?" asks a scientist. Well, a dog turns around or four times before lying down to go to sleep, while a man without giving the matter any thought, lies down, goes to sleep and then turns over several times, waking himself each time.-Louisille Courier-Journal.

Creamed Walnuts.

White of one egg, one tablespoonful cold water, three-quarters teaspoonful vanilla, one pound confectioners' sugar, English walnuts. Put egg, water and vanilla in a bowl and beat until well blended. Add sugar gradually until stiff enough to knead. Shape in balls, flatten and place halves of walnuts opposite each other on each piece. times all the sugar will not be required.

Penuchi.

Three cupiuis brown sugar; onehalf cupful milk, butter size of a nutmeg, one cupful walnuts broken in small pieces. Boil sugar, milk and butter foor minutes or until it forms a soft ball when tried in cold water. Remove from stove and stir briskly for one minute: add nuts and vanilla, pour into buttered pan and when almost cold mark into squarcs.

Cocoanut Fudge. Two cupfuls sugar, one-half cup-iul milk, one teaspoonful butter. Put these ingredients into a saucepan and cook until it forms a ball in cold water; then add one-quarter teaspoonful vanilla and one-half cup-

ful cocoanut; beat until creamy. Put in a buttered pan. Eggless Cream Pie.

One cupful milk, half a cupfu sugar, cornstarch to thicken well, any flavoring desired. Cook until quite thick, pour into pastry shell and sprinkle liberally with shredded cocoanut. As a variation for frost-ing, instead of the cocoanut, use marshmallows cut up and browned in oven, whipped cream or plain white of egg meringue.

Another variation is to use rose flavoring, and while it is cooking mix with the filling a little water in which a beet has been cooked. This gives a pretty tint, is not harmful and may be used effectively at a pink and white luncheon. A white meringue of marshmallow or whipped cream sets this pie off to perfection when cut.

Caramel Pie,

One and one-half cupfuls milk, one teaspoonful butter, one cupfu brown sugar, two eggs, two level teaspoonfuls flour. Beat egg yolks, mix sugar and flour, add to egg. Heat milk to scalding in double boiler and stir egg mixture into this Cook until thick Use whites of eggs for meringue.

Add to beaten whites two tablespoonfuls confectioners' sugar and one-half teaspoonful vanilla or maple flavoring.

Washington Pie.

Two eggs, well beaten; scant one-half cupful sugar, good one-half cupful flour, rounding teaspoonful baking powder; salt, essence; bake about 15 or 20 minutes; split and when cool fill with whipped cream or any kind of jelly. Makes a de-licious dessert and is very easy to

English Pumpkin Pie. Take out the seeds and grate the pumpkin close to the rind. Secteten the pulp, add spices to taste, includ-



Fry three slices of salt pork until nice and brown, slice six large potatoes, three carrots, one small turnip of cayenne pepper and one-quarter teaspoonful of curry; when cooked add one quart of milk and bring to the boiling point.

English Reefsteak Dish.

Use four veal kidneys and a small knuckle of veal with a little meat attached. Saute the kidneys cut in slices in hot shortening, cover with water, add a slice of onion and simmer until they are tender. Add salt and pepper after they have cooked

for 10 minutes. For the jelly cover the crecked veal knuckle with cold water, add salt and pepper, a sliced onion, carquarter of a teaspoonful of pepper; and add one tablespoonful of chopped onion and one
tablespoonful of chopped parsley.

12x12. Spread at once with jelly and
rol; turnip and green pepper and
simmer until the meat falls from the
bones. Shred the veal and pack into
a mould with the kidneys and a simmer until the meat falls from the a mould with the kidneys and a few cooked green peas. Boil down the strained veal liquor until reduced to a cupful, season with a tea-spoonful of Worcestershire sauce or catsup and pour over the meat. Set in the ice chest and when ready to serve cover with a baked pastry cut to fit the dish. milady's hand from hot teapot han-



Our Supply of Imported and Fancy Domestic DELICACIES

for Your **THANKSGIVING** DINNER

have had for four years. The following are a few suggestions:

Cluster Raisins, imported from Spain: Calarab Figs, Salted Almonds and Filberta in glass jars, Cresca Fruit Cakes, Chocotate Covered or Plain Glace Fruit, Maraschino Cherries, Crosse & Blackwell Crystallized Ginger, Maroons in syrup, Glace Pineapple, both Sweet Pickled and Sweet Preserved Figs, choicest large Green Olives, extra fancy imported French Peas. Full line of choicest Fresh Vegetables.

SPECIALS FOR SATURDAY

14-lb. tin Van Houten's Cocoa 30c 14-lb. tin Epps' Cocoa Walter Baker's Chocolate, lb 49c Meadow Gold Butter, 1b.72c Imported Roquefort Cheese, reg. price \$2.25, Sat., per lb.\$1.85 Royal Baking Powder, 50c size for 44c Dr. Price's Vanilla Extract, 40c size 35c White Borax Naptha Soap, 10 bars, 49c Peanut Brittle Candy, 1b.37c Choice Young Pork Loin Roast, lb. 33c Small pail Swift Prem. Lard 85c

SOMMER BROS.

Telephone Harney 188.



The Wee One burrowed her pink lemonade—or—couldn't Wee do the nose deeper in Mother's neck, more remons, Mother, if she squeezed 'em cuddly than usual. Mother knew turrible hard? N'en you wouldn't was coming. National Bis cult were again in demand and she smiled, thinking of he shelves

"Wee wants a party," came the trouble, would it, Mother?"

Mother's smile broke into ripples and water and wouldn't be so awful lots of the smothered confession.

"A party! Part and done Vationia of laughter and Wee as the seath

"A party!

time to make little cakes for Wee

"Wee wants sweet cakes in a

party she needs to make her happy, he shall have it this very day or wants it. Run along bby and Winifred

cakes, Mother stubby finger The best known biscuit in the world—the perfect soda cracker, perfectly baked-crisp, tender and appetizing, and delivered to you oven-fresh by your own grocer.

NATIONAL BISCUIT COMPANY

party cakes.
bly. Bobby telleo
Lotus for his party.
Lotus for Bobby, Me white crispy, you is Bisco and little w in Katie's pantry, don't

And if you'll just only take lemons and some sugar and fix s

Uneeda Biscuit the Wee One said, and to everybody gloriously happy a

ox of snappy Zu Zu was also opened

For Thanksgiving

For this great feast day of the year, you will be seeking the best of good things for your table. At Sommer's Specialty Shop you will find the appetizing delicacies which cannot be obtained elsewhere.

DELICACIES-

Honey Cakes. Martha Ann Fruit Cluster Raisins. Glace Fruits.

Finest Plum Pudding. Spiced Drops. Turkish Delight.

fornia red wood A FINE SELECTION OF OLIVES-

GREEN, RIPE AND STUFFED NUTS-Budded Walnuts. Fine Brazil Nuts. All kinds of Shelled

Spiced and Salted

FUITS-Delicious Apples. Jonathan Apples. Red Emperor Grap Fine Grape Fruit. Casawba Melons.

FINE CANDIES-

Just received a ship-ment of Crane's Mary

Garden and Rubayat and Garden of Allah

Chocolates; also a shipment of the fa-

mous Chocolate Shop

Chocolates, in Cali-

Honey Dew Melons. A WONDERFUL ASSORTMENT OF DOMESTIC AND IMPORTED CHEESE

Sommer's Specialty Shop

Marie and Adams of the Company of th Just Received-Fresh Shipment Smyrna Figs.



For the Most in Food Value Buv----

Hard Roll Bread

HARD ROLL BREAD contains ALL the nutritious elements so essential for the body and mind. It is made of the BEST materials the market affords, and is scientifically baked under the most rigid sanitary rules. HARD ROLL BREAD is the BEST bread made; it is DELICIOUS, NUTRITIOUS and ECO-NOMICAL.

Beware of imitations. Insist upon seeing the little Red. White and Blue label. It's on every genuine loaf of Hard

Roll Bread.

Petersen & Pegau Baking Co.

HAVE YOU A ROOM TO RENT? TRY A BEE WANT AD