

THE BEE'S PURE FOOD PAGE

BAKER'S COCOA

IS GOOD for Breakfast Luncheon Dinner Supper

Any time that any one wants a delicious drink with a real, satisfying, sustaining food value. We guarantee its purity and high quality. We have been making chocolate and cocoa for nearly 140 years.

WALTER BAKER & CO. Ltd.
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The Bee's Household Arts Department

Batik for Home Decoration

"Batiks are just as valuable for purposes of home decoration as for costume uses, and I cannot see why interior decorators do not recognize that fact. They could use them in rooms just as they do in costumes—they don't. Perhaps they will later, when they discover what delightful hangings and curtains, table and cushion and chair covers, and all sorts of things they can have made in any style or color scheme that they desire." The speaker, Miss Lucy Wallace, was showing some of her interior decorations to a group of interior decorators at a meeting held at New York recently, for Miss Wallace has been trying experiments with batik, to discover its possibilities.

There were some lovely negligees, exquisite in both design and color, the latter attained by many dippings in various dyes. Miss Wallace explained that she usually took plain white silk or georgette, which she found satisfactory to work with, and then dyed it with overlying colors until she had just what she wanted. "If you don't get the right shade at first, dye, dye again," she said, adding that "it is of no use to try to do batik, unless you love it, and you have to like it or you don't want to do it."

Then she unfolded a most interesting piece of work. Pined up to the stuccoed wall and viewed from a little distance, it looked like an old mural decoration, a fresco painted on stone. The design was Assyrian. Dividing the rectangular piece of unbleached muslin, for that foundation, although it had the feeling of stone and resembled it, into two equal parts (it being about twice as long as it was deep), was the tree of life of ancient Assyrian mythology and, on either side of it, a heroic figure of one of their gods,

other things for the home. Take that bedspread, for instance, which interested me so much that I am beginning to see what beautiful things, in the way of bedspreads, could be made in batik. I haven't the slightest desire to sew patchwork, but I do believe that batik reproductions of some of the old quilt designs of our ancestors would be charming, and I am eager to try them in silk.

"From my experiments in batik, I am sure that it is possible to make desirable wall hangings for rooms of any period, and long decorative panels to use as one would use tapestries are most fascinating things to do. Batik is such interesting work, it always keeps one guessing because the unexpected so frequently happens. One often gets far lovelier shades than one dreams of, while, if at any time a color is not what one desires, it is easy enough to dye it over again."—Christian Science Monitor.

Biscuits Beaten.

One quart flour, one-quarter cup lard, one-half teaspoonful salt, one cup cold water. Rub lard and salt into flour, mix with cold water to a very stiff dough; knead 10 minutes, or until well mixed, then beat hard with a biscuit beater or heavy rolling pin, turning the mass over and over until it begins to blister and look light and fluffy, or, till, rolling a piece quickly, it will give a sharp, snapping sound.

When in this condition pull off a small piece suddenly, form it into a round biscuit, then pinch off a bit from the top. Turn over and press with the thumb, leaving a hollow in the center. Put the biscuits some distance apart in the pan. Prick with a fork. Bake 20 minutes in a quick oven. They should be light, of a fine even grain and crack at edges like our crackers.

Lemon Snow.

One tablespoonful granulated gelatine, one-quarter cupful water, one-quarter cupful lemon juice, one cupful sugar and white of three eggs.

Soak gelatine in cold water, dissolve in boiling water, add sugar and lemon juice, strain and set aside in cool place. Occasionally stir mixture and when quite thick beat with Dover egg beater until frothy. Add whites of eggs beaten stiff and continue beating until stiff enough to hold its shape. Mould or pipe by spoonfuls on glass dish. Serve with boiled custard.

Orange Whip Gelatine.

One and a half tablespoonfuls gelatine, one-third cupful boiling water, juice of one lemon, one cupful sugar in Bulgaria, one-third cupful cold water, one cupful sugar and whites of three eggs.

Soak gelatine in cold water to soften. Then pour boiling water over it; add sugar and lemon juice when dissolved. Strain through cheese cloth. Then add orange juice and pulp. Set in a cool place to harden. When it is slightly hardened, beat with Dover egg beater till foamy. Then add stiffly beaten whites and beat till it falls from the beater. Then pour into moulds.

Escalloped Meat.

Fill some scallop shapes with a little mince of beef, highly seasoned with salt, pepper, a little grated ham or tongue. Add to it as much stock with a little walnut pickle as the meat will absorb when heated gently.

TODAY'S DAINTIEST DISH

COOKERY IS BECOME A NOBLE SCIENCE

Breaded Veal Cutlets

By CONSTANCE CLARKE.

Prepare the cutlets and season them, dip them in a whole beaten-up raw egg in which half a tablespoonful of warm butter has been mixed, and then into freshly made white bread crumbs; bat over lightly with a knife to smooth the crumbs, and then fry them in boiling clarified butter or clarified dripping until a pretty golden color; this will take eight to ten minutes, and each cutlet should be turned only once. Take up and drain in a circle on a bed of mashed potatoes or a potato border. Garnish with cut-out of beets and serve with tomato sauce.

Tomato Sauce—Boil together for about ten minutes for small or two large sliced tomatoes (or a cup of canned tomatoes), a little pepper and two tablespoonfuls of butter. Then rub through a fine sieve, warm and use.

- #### Sunday Menu.
- BREAKFAST.
Apple Sauce Oatmeal
Broiled Salt Mackerel
DINNER
Chicken Broth with Rice
Fried Chicken Cream Waffles
Mashed Potatoes
Fruit Cake Coffee
SUPPER
Potato Salad
Cheese Sandwiches
Olives Nuts
Toasted Biscuits Tea
- Potato Salad.
Pare cold-boiled potatoes and cut in dice. To two cupfuls of potatoes add two hard-boiled eggs chopped fine, one canned pimiento, cut in small pieces, and a little grated onion or chopped chives. Dress with a mayonnaise or boiled dressing, and serve in a ring of parsley or shredded lettuce.

- #### Saturday Menu.
- BREAKFAST
Orange Halves Cornmeal Mush
Codfish Cakes
Toast Coffee or Cocoa
LUNCHEON
Baked Macaroni with Cheese
Tomatoes Scalloped
Ginger Bread Tea
DINNER
Creamed Oysters with Celery
Boston Baked Beans
Imperial Sticks
Mustard Pickles
Boston Brown Bread
Lemon Gelatin Coffee
- Creamed Oysters.
Drain the liquor from a quart of oysters. Cook together three tablespoonfuls of butter and two of flour and when they bubble pour upon them a cupful of liquor and a cupful of rich milk (cream is better), in which you have dropped a bit of soda the size of a pea. Stir until the sauce thickens and then turn into the oysters. Cook until the oysters are heated through, add a few drops at a time the beaten yolks of two eggs, keeping your spoon moving all the time. Do not allow it to cook a minute after the last drop of egg is added.
- Pear Conserve.
Hard pears, peeled and put through the meat chopper or very thinly sliced in chips, eight pounds; preserved ginger, chopped fine, one-fourth to one-half pound; two lemons and one orange also put through the meat chopper; sugar, eight pounds; combine all and cook about two hours, or until clear and rich.
- Put in small crocks or in jelly tumblers and cover with paraffin or with brandy paper as ordinary jelly. All lemons may be used if preferred to reduce expense, ginger root may be substituted for the preserved ginger, removing before the jam is served.
- Menu Suggestions.
To arrange a menu that is well balanced and delicious and to do it at little cost does require a bit of ingenuity and the expenditure of a little time, and the average housewife welcomes suggestions in which all three points have been taken into consideration.
- Fruit.
Escalaoped Meat (a left over)
With Dressed Eggs
Raisins
Tea or Cocoa.

(THE HOUSE THAT SAVES YOU MONEY)

ARMY GOODS FOR SALE

—BY—

THE NEBRASKA ARMY & NAVY SUPPLY CO.

1619 Howard Street—Between 16th and 17th on Howard—1619 Howard Street.

Just received 250 Leather Jerkins or Vests with O. D. lining; just the thing for the cold weather at a price of..... \$7.87

U. S. Army Wool Blankets..... \$6.50

U. S. Marine Corps Blankets, all wool, brand new, sale price..... \$6.50

U. S. Army Comforters or Quilts, renovated..... \$1.23

U. S. Army Regulation All Iron Cot Beds. Can be folded, takes up very small space, Simmons' Sagless Springs..... \$5.69

U. S. Army Regulation Tents, 16x16, with a 3-ft. wall, pyramid shape, extra heavy duck canvas. These tents cost the government up to \$100. Have been used in service. Our special offer..... \$27.50 and \$35.00

U. S. Army All-Leather Halters, brand new, each \$1.98; per dozen..... \$21.00

Army Munsion Field Shoes, brand new, at a price of..... \$6.98

Army Munsion Infantry Shoes, genuine oak soles, brand new, sale price..... \$6.98

Munsion Last Piece-Lined Shoe; just the thing for cold weather..... \$6.98

Overalls, brand new, union made, with bib; also jackets, at a price of..... \$1.98

Silk Khaki Kerchiefs, 2 for..... 25c

Silkline Khaki Kerchiefs, 2 for..... 25c

Hip Rubber Boots, brand new, bargain price..... \$3.49

Overalls, four-button, all rubber..... \$4.68

Khaki Sweaters, without sleeves, brand new, at..... \$1.24

Corduroy Vests, leather lined and leather sleeves, sizes 44, 46 and 48 only. Exceptional values at..... \$7.50 and \$8.49

Sheep Vests, without sleeves, all sizes..... \$5.88

Khaki Sweaters, with sleeves, brand new..... \$5.88

Sweaters with shawl collars, brand new, gray, oxford or brown, at..... \$4.68

Cotton Double Blankets, plaid, gray or brown, brand new, at..... \$5.98

Wool Union Suits, brand new, per suit..... \$3.79

Khaki Flannel Shirts, brand new, wool, at..... \$4.98

Wool Undershirts..... \$1.68

Wool Drawers..... \$1.68

Non-slip Tip Matches, 5 boxes..... 25c

Syrup, nat. cane, brand new, Saturday only..... 79c

Pork and Beans, per can, 1 1/2; case, 24 cans..... \$4.50

Leather Vests, moleskin leather lined, with leather sleeves..... \$9.49

Utter Sheep Lined Coats, moleskin..... \$22.50

Three-fourths Sheep Lined Coats, moleskin..... \$14.69

SOCKS.

Light Cashmere Socks, pair..... 39c

Per dozen..... \$4.50

Gray Wool Socks, light..... 59c

Khaki Wool Socks..... 79c

All Wool Socks, black, used but thoroughly renovated; in dozen lots only, while they last..... \$3.98

Cotton Socks, brand new, per doz..... \$1.65

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'Diplomat'

Delicia

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ICE CREAM SPECIAL

You can surely please your family and add charm to the dinner if you serve this Special.

Order from Your Druggist.

Fairmont Creamery Co.

Dress Special

About 100 Silk and Serge Dresses, one or two of a kind, taken from our regular stock—\$24.75 and \$29.75 values, special at \$14.75.

Another lot of 100 Silk and Tricotone Dresses taken from our regular stock—\$15.00 and \$18.00 values—special at \$24.75.

This is a dress-buying opportunity. Do not miss it.

Julius Orkin

1508-10 DOUGLAS.

It radiates "home" in a measure all out of proportion to its size. The daughter of the house had chosen it as her own little apartment because of its sunny bay window.

"Thanks to the National Biscuit Company and the other packers of good things," said the girl, "I can live well without a teacher."

It is thick, warm, and invited one to lounge on the sofa, while the big, fringed chair was altered and gave evidence that the girl's life was permissible. Through the meadow gateway, the girl rolled in on other until the chairs were in blue distance, cheerfulness a glow, and atmosphere during the night, and for guests, the suit being admitted.

"Chicken," she announced. Then you wonder the little circle of Uneeda Biscuit and a jar of potted chicken. Nimble fingers would set to work and in a twinkling little piles of chicken sandwiches looked up, so tempting, would grace a yellow plate.

Or, "How would we like a tomato bouillon on a cold, blowy day like this?" And a package of N. B. C. Zwieback would be forthcoming from the window cupboard, while the tomato bouillon was made steaming hot over the lamp.

"We've had a very dainty dinner," said the girl, "and for my part, I'm sure it was a very good one."

Uneeda Biscuit

ly over the fire. The mince must not be thin and watery.

Fill the shapes, cover them with mashed potato or bread crumbs, warm in the oven, with butter sliced over the top, which should be prettily marked and of a nice brown color. Time to warm about ten minutes.

Flakes, Sugar, Cream, Winter Vegetables Hash, Cabbage, Graham Gridles Cakes with Yeast, Coffee or Cocoa.

Vegetable Hash.

Chop rather coarsely the remains of vegetables left from a boiled dinner, such as cabbage, parsnips, potatoes, etc.; sprinkle over them a little pepper, place in a saucpan or frypan over the fire; put in a piece of butter the size of a hickory nut; when it begins to melt up to the dish so as to oil the bottom and round the sides.

Then put in chopped vegetables; pour in a spoonful or two of hot water from the tea kettle. Cover quickly so as to keep in the steam. When heated thoroughly take off the cover and stir occasionally until well cooked. Serve hot. A vegetarian dish.

Griddle Cakes.

One quart Graham flour, one-half pint Indian meal, one gill yeast, one teaspoonful salt. Mix the flour and meal, pour on enough warm water to make batter rather thicker than for buckwheat cakes. Add the yeast. When light bake on griddle not too hot.

Sliced Peas, Cream Grape Nuts, Onions, with cheese, Hot toast buttered, Coffee.

Omelet with Cheese.

Prepare the eggs as for plain omelet. Mix them with two ounces of finely grated good American cheese, a small pinch of salt and two pinches of pepper. Fry the omelet in the usual way, browning it over strewn upon it an ounce of Gruyere cheese finely minced, fold and serve immediately on a hot plate. Time, four or five minutes to cook. Sufficient for three persons, using three eggs.

Grapes, Cereal, Top milk, Peas, Grilled, Sliced Tomatoes, Beaten biscuit, Tea or Cocoa.

Barberry Conserve.

If one lives in the country it is very easy to obtain barberries; these tart, highly flavored—although seedy—hillside or roadside ornaments. Jelly, conserve or marmalade to which they are added will have a flavor and color all its own and is inimitable.

Barberry juice, one pint. Cook berries in a little water until tender and shriveled, then press and squeeze out the juice. Apple juice, one quart; sugar five pounds; seeded raisins, two pounds; oranges, four. Cook the peel of three or

anges until soft (first cutting it into quarters), then scrape off the white part with a spoon. Cut the yellow peel into half-inch strips, laying several pieces together before cutting, and then shred these into eighth inch slivers. Peel the fourth orange and put all four through the meat chopper; add all of the other ingredients and boil about one-half hour after it comes to a good boil. The apple juice is obtained as in making apple jelly.

Yellow Tomato Conserve.

Prick eight pounds of "yellow plum" tomatoes with a fork and place in a preserving kettle, together with two lemons sliced very thin, and the juice of one lemon and one orange, and seven pounds of white sugar. Break in pieces one ounce each of mace and ginger root, and tie loosely in a bag and add to contents of kettle. Heat slowly to draw the juices and cook very gently until the tomatoes are clear.

Remove from syrup carefully and boil away the syrup until thick and rich; return the fruit and when at the boiling point seal in jars. This conserve has a very old-time flavor and is particularly ornamental as well as delicious, if one is fond of the tomato and lemon flavor.

Fruit Tapioca.

Soak one-half cup pearl tapioca in two and one-half cups cold water overnight. Cook in same water in double boiler with one-half teaspoon salt and one inch stick cinnamon until transparent. Add one tumbler currant jelly, one-fourth cup sherry wine and one-fourth cup each almonds (blanched and shredded), seeded raisins (cut in pieces) and citron (cut in slices). Sweeten to taste, cool slightly and serve with thin cream.

Grape Conserve.

Eight quarts of grapes stemmed and washed, three pounds of sugar, two pounds of seedless raisins, one pound of nuts coarsely chopped. Put grapes in a preserving kettle with one cupful of water and cook until broken and soft, stirring and mashing. Squeeze juice out; there should be three pints; add the raisins and sugar and boil 20 minutes. If nuts are liked, add just before taking up; put in glasses.

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A delicious fondant cream wrapped in a caramel jacket, then all covered over with fresh, new pecans. "O, Lady, Lady, It's Good"—packed in 1/4-lb. boxes, at—

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Good Ice Cream is a combination of good cream, good sugar, good flavors and skill.

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One Cream of all ICE CREAM

is goodness itself. It's great for growing boys and girls and appreciative grown-ups. Get our Special this Sunday—it will make you a firm friend of

CHERIPINE
Pineapple Ice Cream with Choice Chopped Marshmallow Choclates.

EAT A PLATE OF ICE CREAM EVERY DAY!

Dress Special

About 100 Silk and Serge Dresses, one or two of a kind, taken from our regular stock—\$24.75 and \$29.75 values, special at \$14.75.

Another lot of 100 Silk and Tricotone Dresses taken from our regular stock—\$15.00 and \$18.00 values—special at \$24.75.

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