

# THE BEE'S PURE FOOD PAGE

## Holiday Sweets

Now is the time to make use of all the canned fruits the thrifty housewife put up in summer. One of the most delicious of holiday desserts is the fruit tart and the following are exceptionally good recipes:

**Canned Apricot Tarts.**  
Line deep tins with puff paste and bake it a light brown. Let it cool and then spread some marmalade on the bottom. Cover the marmalade with drained canned apricots and reduce the syrup with a little sugar added. Pour over the apricots.

**Gooseberry Tarts.**  
Line small tart pans with puff paste; fill with canned gooseberries and sprinkle with sugar and small pieces of butter. Bake in quick oven.

**Grape Tarts.**  
Line tart pans with puff paste and bake in a quick oven. Make a thick syrup of a cupful of sugar and half a cupful of water. Color this with pink vegetable paste. Fill the shells with canned grapes and pour the syrup over. Serve with a teaspoonful of whipped cream on each tart.

**Frosted Cherry Tart.**  
Fill baked tart crust with stoned, cooked or canned cherries. Cover with a flavored with cinnamon. Then cover it with stiffly whisked white of egg mixed with two tablespoonfuls of sugar. Garnish the

top with a few berries and return to the oven long enough to set the egg and brown the surface.

**Apple Tarts.**  
Line tart tins with pie pastry and then fill them with tart apples cut into small pieces. Sprinkle with finely shredded citron, small bits of butter, some sugar and a half a teaspoonful of currant jelly. Bake in a hot oven.

**Strawberry Tart.**  
Fill a baked tart crust with preserved strawberries and cover with sweetened whip cream. Smooth over the surface with the blade of a knife. Decorate with a strawberry in the middle and cut leaves of angelica or citron placed in a circle around it.

**Banana Tart.**  
Fill a baked tart crust with slices of bananas arranged in layers, forming circles around the tart. Sprinkle each layer of fruit with a little currant fruit syrup. Brush over the top with well reduced fruit syrup. When cold these tarts look pretty with the red overglaze.

**Christmas without candy would be like Fourth of July without noise. This year we will probably make up for the sacrifice of war times and indulge our returned soldiers as well as the kiddies and ourselves with candy.**

Home made sweets, besides being delightfully attractive, pure and wholesome, are fun to make, and appropriate gifts for our friends and neighbors. To make home made candies look their best they should be placed in pretty boxes, baskets or

glass candy jars with layers of oiled paper laid between sticky kinds of candy. A large box is very tempting filled with an assortment of colored candies, chocolates, glace fruits, nut meats, raisins and sugared figs. Dainty fresh paper and ribbon should also wrap every gift package of candy.

For making delicious candies some good recipes are given below:

**After-Dinner Mints.**  
Place one cupful of water, two cups of sugar, one-half teaspoonful of salt and one tablespoonful of butter in a double boiler. Let it boil without stirring. When it will harden on a spoon dipped in cold water, it should be poured into a buttered pan to cool. Flavor with peppermint. When cool enough to pull work for about five minutes and then snip in inch squares with an old pair of scissors. Next place in the ice box for an hour, and then remove to a warm room to become slightly creamy. Sprinkle very lightly with powdered sugar. These mints will keep best in a glass or tin candy receptacle.

**Marshmallows.**  
Soak two tablespoonfuls of gelatine in two tablespoonfuls of water. Boil two cupfuls powdered sugar with six tablespoonfuls of water until the mixture threads. Remove from fire, add gelatine as it cools and beat briskly for 20 minutes. Flavor with vanilla or almond and pour into a buttered tin. Cut in squares with a knife dipped in powdered sugar.

**Cocoanut Candy.**  
Melt two tablespoonfuls of butter in a saucepan. And one-half cupful of sugar and one-half cupful of milk. Let this come to a boil slowly and continue to boil 10 minutes. Remove from fire. Beat until creamy adding one-third cupful of shredded cocoanut before it gets too stiff. Flavor with vanilla. If cocoanut milk is obtainable this may be substituted for other liquid, but less sugar and a little salt will be needed as it is sweeter than cow's milk. Cocoanut candy can be colored pink with a little of the red dye that comes in a package of gelatine.

**Peanut Candy.**  
Boil one cupful of brown sugar with one cupful of corn syrup and one cupful of water until a drop will harden in cold water. Remove from fire and add a lump of butter the size of a walnut, and two cupfuls of shelled peanuts. Pour into a buttered pan to harden.

**Chocolate Creams.**  
Boil two cupfuls of sugar with one cupful of water and one tablespoonful of cornstarch eight minutes. Stir as necessary. Remove from fire, beat until creamy, flavor with vanilla and mold into balls. For the chocolate outside melt one-half pound of chocolate and dip the cold cream into the warm unsweetened chocolate and let it harden.

**Chocolate Caramels.**  
Dissolve four squares of chocolate, and one cup of milk, one cup of brown sugar and one tablespoonful of butter. Cook until it forms a soft ball in cold water. Remove from the fire and pour into a buttered pan. Use one that will make the caramels a good inch thick. Flavored with vanilla, and walnuts if desired, and when cool cut in inch squares.

**Peppermints.**  
Boil two cups of sugar and one cup of water together for five minutes. Flavor with one teaspoonful of essence of peppermint. Stir until thick and then drop with a tablespoon on a marble slab or buttered platter.

**Fondant Candies.**  
Take the white of an egg and place in a glass. In another glass measure an equal quantity of cold water. Mix the two liquids and then work in just as much powdered sugar as will make a pliable dough. Flavor with any desired extract (pineapple or almond is nice) and shape into round candies surrounding nut meats of maraschino cherries. Fondant with a walnut meat on each side makes a good looking

## TODAY'S DAINTIEST DISH

COOKERY IS BECOME A NOBLE SCIENCE



### Vanilla Meringues

By CONSTANCE CLARKE.

These meringues are very attractive, tied with red ribbon, which serves as a decoration for any holiday occasion.

Put into a stewpan two cups of the granulated sugar and one cup of clear water; place the pan on the stove and boil the contents until a perfectly thick syrup-like cream, removing any scum as it rises to the surface. Put into a whipping tin or bowl six raw whites of eggs, add a pinch of salt and whip them as for ordinary meringues with a whisk until quite stiff, then add the syrup prepared as above, pouring it in by

degrees, and mixing it in very carefully. Drop in large spoonfuls on sheets of buttered paper. Dust the meringues over thickly with icing sugar; put them in a very moderate oven and bake until a pale fawn color and quite crisp and brittle, when they can easily be removed from the pan by means of a knife. Serve when cool with whipped cream.

These meringues keep well if put in a box in a dry place, and the mixture may be colored, if liked, in which case a little Vegetable coloring should be added to the syrup when put on to boil.

and delicious sweetmeat. It is also a toothsome stuffing for dates which should afterward be rolled in sugar.

**Coloring Candies.**  
Fondant, peppermints, marshmallows, after dinner mints, cocoanut candy are among the above candies that look dainty colored. If artificial coloring is not desired harmless vegetable pinks and greens can be obtained from beets, cranberries, canned strawberries or spinach. Green is especially pretty for mints or peppermints.

**Glace Fruits and Nuts.**  
Boil one cupful of sugar with one-third of a cupful of water until brittle in cold water. While it is hot dip in such goodies as raisins, grapes, peanuts, almonds, walnuts, and take out separately with a fork and place on a buttered plate. If set in a cold place this syrup coating will harden almost immediately and the fruits will then be glace, which is the French for iced.



## It Is Never Too Late

To begin to smile if we have been frowning. To add to the thing which runs in our blood.

To save if we have hitherto been spendthrifts. To be honest, if we have been dishonest.

To be careful and painstaking if we have been slovenly and slipshod. To be considerate and kind if we have been thoughtless and cruel.

To form the habit of looking for the good in others instead of the bad. To give an encouraging word instead of criticism and blame.

To love instead of resenting and hating. To be generous if we have been mean and stingy.

To forgive, if we have received unkind treatment from others. To apologize if we have been in the wrong.

To give a lift to the unfortunate, to light another's candle by our own, which will lose none of its light thereby. To turn over a new leaf; to leave off doing wrong; to turn our back upon an evil past and face a worthy goal.—O. S. Martin in "The New Success."

## Their Doll Houses Snow Huts

In Eskimo land little girls are as fond of playing with dolls as any other children of their sex and age. Of course, their doll babies are dressed in the costumes of Eskimo people.

Sometimes their doll houses are snow huts in miniature, provided with tiny kettle, soapstone lamp and other essentials. The dolls are cut out of driftwood usually, this sort of task passing many an idle hour for the dogs and the family during the long months of the winter night.

The Eskimos are clever carvers in wood and ivory, the latter material being obtained from walrus tusks, says the Kansas City "Star." To amuse the children a whole Noah's ark of animals thus is evolved, including the polar bear, the seal, the sea lion, the porpoise, the sea otter and various species of whales.

The animals are a collection quite different from that composing the familiar fauna of our nurseries. Conspicuous among them is, however, the dog and the reindeer.

Some of the dolls turn their heads from side to side in a lifelike way by the help of a couple of strings wound about the neck and pulled by a finger passed up beneath the manikin's clothing.

Even mechanical toys are not unknown to the Eskimos. One of them has a whalebone spring, which, when released, causes an alarming looking animal to jump out of a box.

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### Saturday Specials

- Pure Maple Sugar, per lb., at . . . . . 33c
- Meadow Gold or Wedgwood Butter, lb. . . . . 75c
- Large bottle Kamo Ketchup, for . . . . . 23c
- 1 1/2-lb. size can Crisco . . . . . 50c
- 6 large cans Carnation or Pet Milk . . . . . 95c
- Lux, per pkg. . . . . 11 1/2c
- 3 Skinner's Spaghetti or Macaroni for . . . . . 25c
- 10 bars Pearl White Soap, for . . . . . 49c
- Choice Young Pork Roast, per lb. . . . . 28c

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Please Shop Early As Our Hours of Doing Business Are Limited.

### SPECIALS FOR SATURDAY'S SELLING

Fancy Steer Pot Roast, per lb. . . . . 15c	Fancy Prime Rolled Rib Roast, lb. . . . . 25c	Fancy Veal Roast, per lb. . . . . 17 1/2c
Pig Pork Roast, per lb. . . . . 21 1/2c	Young Mutton Shoulders, lb. . . . . 12 1/2c	Armour's Star Half Hams, lb. . . . . 32 1/2c
Pig Pork Chops, per lb. . . . . 30c	Steer Shoulder Steak, per lb. . . . . 17 1/2c	No. 10 pall Pure Lard, at . . . . . \$2.85
48-lb. sack Central Brand Flour . . . . . \$3.15	Pure Rye Flour, 24-lb. sack . . . . . \$1.50	Pure Buckwheat Flour, sack . . . . . 50c
10-lb. can Wedding Breakfast White Syrup, at . . . . . 95c	10-lb. can Wedding Breakfast Brown Syrup, at . . . . . 90c	Fancy Prunes, per lb. . . . . 25c
Fancy Dried Peaches, per lb. . . . . 25c	Fancy Dried Currants, per lb. . . . . 30c	Fancy Seedless Raisins, per pkg. . . . . 23c
Caroline Milk, per can . . . . . 12 1/2c	Dundee Milk, per can . . . . . 15c	Carnation Milk, per can . . . . . 16c
Fancy Comb Honey, 37c at . . . . .	Crisco, per lb. can . . . . . 35c	Gallon can Sweet Cider, for . . . . . 69c
We are still selling our 60c grade Central Coffee, per lb. . . . . 45c		
The best ever, lb. . . . . 69c		
Selected Checkered Eggs, per dozen . . . . . 52c	Selected Storage Eggs, per dozen . . . . . 58c	Fancy Creamery bulk Butter, per lb. . . . . 65c
Wisconsin Cream and Brick Cheese, lb. . . . . 40c	Gem Nut Margarine, 2 lbs. . . . . 65c	Fancy Peanut Butter, per lb. . . . . 25c
Fancy Fresh Black Walnuts, per lb. . . . . 10c	Extra Fancy Large Grape Fruit, each 10c, 8 for . . . . . 25c	Extra Fancy Sound Cranberries, per quart, 10c; 3 quarts . . . . . 25c
Extra Fancy Mixed Nuts, per lb., 35c; 3 lbs. . . . . \$1.00		
Fresh Fruits and Vegetables of all kinds.		

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Maple Ice Cream with Best English Walnuts.

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Choice Steer Pot Roast, per lb. . . . . 12 1/2c	Choice Steer Rump Roast, per lb. . . . . 17 1/2c
Choice Steer Prime Rib Roast, per lb. . . . . 19 1/2c	Young Veal Roast, per lb. . . . . 15c
Fancy Veal Chops, per lb. . . . . 17 1/2c	Young Mutton Chops, Loin or Rib, 2 lbs. for . . . . . 25c
Short Ribs of Beef, per lb. . . . . 9c	Extra Fancy Young Mutton Legs, per lb. . . . . 15c
Sugar Cured Breakfast Bacon, per lb. . . . . 29 1/2c	Skinned Hams, half or whole, per lb. . . . . 24 1/2c
Compound Lard, per lb. . . . . 27 1/2c	All Brands of Creamery Butter, per lb. . . . . 73c
Peerless Laundry Tablets, washes clothes without rubbing; 16 tablets to the box, per box . . . . . 25c	Full line of Fruits and Vegetables at the lowest prices.

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Fresh Rabbits, each, 20c	Fresh Leaf Lard, per lb., 26 1/2c	Sugar Cured Picnic Hams, lb., 18 1/2c	Choice Beef Chuck Roast, lb., 12 1/2c	Sugar Cured Regular Hams, lb., 25c	Fresh Dressed Ducks, lb., 35c	Fresh Killed Chickens, lb., 30c
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<b>BEEF CUTS</b>		<b>SMOKED MEATS</b>		<b>SAUSAGE AND COOKED MEATS</b>	
Choice Rib Boiling Beef . . . . . 9c	Choice Chuck Roasts . . . . . 12 1/2c	Sugar Cured Strip Bacon . . . . . 27c	Sugar Cured Breakfast Bacon . . . . . 34c	Choice Wienies . . . . . 18c	Choice Frankfurts . . . . . 18c
Fancy Rib Roast . . . . . 16c	Choice Round Steak . . . . . 18c	Sugar Cured Skinned Hams . . . . . 22 1/2c	Fancy Pork Shoulders . . . . . 20c	Choice Garlic and Polish . . . . . 18c	Choice Minced Ham . . . . . 25c
Choice Sirloin Steak . . . . . 20c	Fresh Ox Tongues . . . . . 28c	Fancy Pork Loin Roast . . . . . 25c	Fancy Pork Chops . . . . . 28c	Fresh Bologna and Liver Sausage, at . . . . . 16c	Choice Pressed Ham . . . . . 25c
Fresh Ox Tails . . . . . 5c	Fresh Leaf Lard . . . . . 26 1/2c	Fancy Boston Butts . . . . . 24c	Fresh Spare Ribs . . . . . 21c	Fancy Boiled Ham . . . . . 35c	
<b>VEAL CUTS</b>		<b>PORK CUTS</b>		<b>GENUINE LAMBS</b>	
Fancy Veal Breasts . . . . . 12 1/2c	Fancy Veal Roasts . . . . . 15c	Fresh Pig Feet, 4 lbs. for . . . . . 25c	Fresh Pig Ears, 3 lbs. for . . . . . 25c	Forequarters Lamb . . . . . 12c	Hindquarters Lamb . . . . . 12c
Fancy Veal Chops . . . . . 20c	Fancy Veal Legs, 1/2 or whole . . . . . 18 1/2c	Fresh Pig Snouts, 3 lbs. for . . . . . 25c	Fresh Pig Tails . . . . . 14c	<b>BUTTERINE</b>	
Little Pig Hearts . . . . . 10c	Swift's Premium Hams . . . . . 33c	Fresh Pig Liver . . . . . 5c	Pure Lard . . . . . 31c	Swift's Lincoln Brand . . . . . 29c	Swift's Atlas Brand . . . . . 30c
Swift's Premium Bacon . . . . . 45c	Cudahy's Puritan Bacon . . . . . 45c	Compound Lard . . . . . 27c	Sausage (Links) . . . . . 20c	Swift's Lily Brand . . . . . 35c	Swift's Gem Nut . . . . . 31c
Fancy Summer Sausage . . . . . 25c		Fresh Cut Hamburger . . . . . 17c		Best Creamery Butter . . . . . 74c	Choice Corned Beef, boneless . . . . . 17c

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