


THE BEE'S PURE FOOD PAGE



YOUR DAY OF REST
should not be spoiled by worry over Sunday dinner. We can at least take the dessert problem off your hands.

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ICE CREAM

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CARAMEL NUT
Caramel Ice Cream with English Walnuts.

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HARD ROLL BREAD

The Bee's Household Arts Department

PROPER care of fat may not only save plumber bills for stopped up drains, but will also be found an economical precaution for the thrifty housewife.

In place of lard, which now is anything but inexpensive, fat may be employed for frying fish or vegetables. For shortening biscuits or pastry of almost any kind or in frying doughnuts there is nothing that will give more satisfactory results than roast beef drippings.

Scalloped Sweet Potatoes with Apples.
The combination of sweet potatoes and apples prepared as follows will prove a pleasing accession to a roast pig dinner: Cover the bottom of a well greased baking dish with one and one-fourth cups of boiled sweet potatoes cut in one-fourth-inch cubes and one cupful of thinly-sliced tart apples. Sprinkle with one-third cupful of sugar and one-half teaspoonful of salt; dot over with two and one-half tablespoonfuls of butter. Repeat and bake slowly in a moderate oven one hour. Serve with roast pork, goose or duck.

Scalloped Tomatoes with Nut Meats.
The combination of tomatoes and nut meats is a decidedly new way of serving tomatoes, and at the same

Novelty Meat Dish



Allemande Steak.
Allemande steak makes an appetizing meat dish when a hostess can think of no novelty and is tired of more familiar dishes.

Take any left over cold beef or lamb and put it through the meat chopper with two small onions, a sprig of parsley, half a teaspoonful of salt, one cup of boiled rice, a tablespoonful of melted butter, and a teaspoonful of pepper. Add two well beaten eggs and form into a steak in a baking pan; put it into a moderate oven and roast for 20 minutes, basting with melted butter.

Serve on a hot dish and garnish with parsley and lemon quarters. Serve onion sauce in a sauce boat.

Onion Sauce.—Cut up two good sized onions in slices, put them into a stewpan, with enough cold water to cover them, with a pinch of salt; let it come to the boil, strain off, wash with cold water, put them into a clean dishpan add two table spoonfuls of flour, mix all together, add a cup of brown stock, and boil for about half an hour, add a dessertspoonful of vinegar, and a dust of paprika pepper, then pass the whole through a fine strainer, and use hot.

make them beat three eggs, white and yolk together, until they are light. Add two cupfuls of milk and a teaspoonful of salt. Sift into the liquid mixture one and one-half cupfuls graham flour and a half cupful of white flour slowly, so that lumps cannot form. Strain the batter through a sieve and put it in heated tins. These popovers, like all others, should be eaten as soon as they leave the oven.

Apricot Dressing.
One can apricots, one-half loaf of stale bread (crumbed), salt and pepper, one egg, chopped mint leaves, three tablespoonfuls margarine.

Melting—Mix bread crumbs with the apricots, use apricot syrup for liquid. Add seasoning, beaten egg and chopped mint leaves. Add to this mixture the melted margarine.

Casserole Vegetables.
Remove part of the liquid from a can of tomatoes. Season with salt, pepper, onion juice and one teaspoonful of extract of beef. Put a layer of bread crumbs in a greased casserole, then tomatoes, crumbs again, tomatoes, and a thick layer of crumbs on top. Brown in a hot oven.

Serve With Cup o' Tea

There have been some of us who have been inclined to scoff at the Britisher's fondness for his cup o' tea, but now that the custom of serving afternoon tea has been introduced in our own land, or, to speak more correctly, revived, for it used to be the fashion in grandmothers' day, we find that it is a delightfully "comfy" custom, after all, and from being a casual occurrence it is becoming more and more the accustomed thing whether the unexpected guest appears or whether we are just "the family."

At this season of the year the wire housewife makes a supply of those marmalades that always make the tiny hot tea biscuits melt in one's mouth or add to the palatability of the dainty cracker. Candied peel is a delicious and inexpensive sweetmeat to make use of at this informal occasion.

The recipes that follow give the simplest formulas for making a few of these things. Try them and you will find them very delicious.

Bitter Orange Marmalade.
(A Dundee Recipe.)
Use any desired number of small oranges and allow one lemon for every four oranges used. Cut the fruit in the same manner as for the amber marmalade and save the seeds. Let these soak in cold water to cover overnight and then let cook for an hour the following morning. Use the water drained from the seeds in making the marmalade. Allow three pints of water for each pound of fruit pulp.

Let the fruit and water stand for 24 hours and simmer until the peel is very tender, generally about five hours and a half. Again let stand for 24 hours use equal proportions of heated sugar and fruit pulp and cook to 218 degrees Fahrenheit. It should jelly quickly after the sugar is added.

Candied Grapefruit and Orange Peel
Take the peel from the fruit in quarters, and then cut it into strips. Soak in salted water overnight, using three-quarters of a tablespoonful of salt to three pints of cold water. Weigh the peel before soaking and allow an equal quantity of granulated sugar. In the morning drain, wash thoroughly, cover with fresh cold water and simmer gently until the peel is very tender. Let it stand in the water in which it has soaked overnight.

Prepare the syrup from a scant pint of water to a pound of sugar and cook for 10 minutes, then put in the peel and let simmer until the peel is clear and the syrup almost absorbed. Take out the pieces, roll in granulated sugar and set on paraffine paper to dry. Lemon peel may be prepared in the same manner.

Amber Marmalade.
Select one grapefruit, one orange and one lemon. Scrub them well and slice very thin, using all the skins and removing the seeds. To one cupful of the fruit (juice, pulp and skin) use three cupfuls of cold water. Let stand covered for 24 hours; then boil for 10 minutes. Again let stand for 24 hours; measure and add one cupful of sugar for each cupful of the fruit mixture. Boil until it "jells" when tried on a cold plate. This quantity makes 12 glasses.

Eggs With Cheese.
For five eggs, use two tablespoonfuls of grated cheese and one tablespoonful of fat; salt and pepper to taste. Melt the fat, add the eggs and then the cheese and seasoning, stirring until thick and smooth.

The Perfume Bottle Has Come to Stay on Milady's Table.

ALTHOUGH it would never occur to the modern maid to take a bath in perfumery or to be so lavish in her use of scent that it would permeate the walls of her rooms long after she had left them, still perfumes have been essentials of the feminine boudoir down through the ages, Esther, the beautiful Jewish queen, made herself literally as "sweet" as possible by bathing in myrrh, while Napoleon's Josephine apparently exercised no restraint in her use of musk if any faith can be placed in the story that only a few years ago workmen who were repairing her one-time chambers, were strongly affected by the scent of this odoriferous perfume.

Today perfumes are having a revival and as a matter of course it follows that again the scent bottle is coming into its own.

Some one has ventured the opinion that it is the returned "buddies" who are responsible for this state of affairs. Certainly one would not have to use much imagination to find out why this might very well be true, after the sights and smells of two years of war. Whether it is or not, the observer knows that everywhere perfumes are being looked upon with renewed affection.

Perfume Bottle.
There have been many kinds of containers. Some have been rare and costly—none more beautiful than those of the 18th century. Others have been fashioned more simple, belonging to a period when the contents rather than the containers were stressed. Variety has added spice to these as well as to countless other accessories of the boudoir and, yet through all these changes, it has been the salt bottles alone that have been retained for the most part any characteristic individuality both in the glass itself and in the leather or enamel in which it was encased.

But times are changing and again we find in vogue the most beautiful of perfume bottles. Nothing is too elaborate or too expensive for the essence of milady's selection, and as far as the perfumers themselves are concerned they profit thereby, since one of the "latest" scent bottles may incline milady toward fitting out her dressing table accordingly.

The perfume bottle may be encased in gold encrusted shell, or in the skin of a shark, or in porcelain or even in ivory set with precious jewels and clasped with gold. And any color scheme that may be a particular favorite of its fair owner may be worked out with exquisite result.

When all is said, it is but to declare that the Renaissance of the perfume bottle is complete, its popularity assured. It does not matter materially whether it is to hold toilet water for the bath or one of those essences that for reasons best known to the holder is ornate and simulates if it does not possess real value. Neither does the size of the bottle have any bearing upon its decorative charm; large or small, it is sure to be ornamental.

Geraldine Farrar, grand opera diva, born in Melrose, Mass., educated abroad and made a sensational debut in the Royal Opera house in Dresden. She is the most popular prima donna of the Metropolitan grand opera in New York. Married to Lou Tellegen, actor.

The inability to secure men has caused the president of the borough of Gilberton, Pa., to appoint a woman chief to organize the women of the borough to repair the streets. The women workers will be paid \$3 per day for eight hours' work.

About 10 per cent of the 80,000 persons engaged as enumerators for the 1920 census are women.

To Want Something and be unable to get it has been the position of many Omaha housewives during the twelve months just passed. When we make this statement (and we make it with the knowledge of the orders desired to be placed with us) we have reference to one Electric Appliance for Better Housekeeping, and that appliance is the

Hoover Electric Vacuum Cleaner

The Cleaner That Beats as It Sweeps, as It Cleans

No Vacuum Cleaner has been in greater demand—no Vacuum Cleaner has been harder to secure and keep in stock than has the Hoover, owing to the very great demand for them. However, we were extremely fortunate to secure and be able to offer at this time

ON CONVENIENT TERMS

100 Hoover Vacuum Cleaners

The Hoover does more than just keep your house clean. It lessens labor—does the cleaning better and quicker—is easy of operation, and when in regular use eliminates both spring and fall housecleaning.


We want those who have Hoovers in their homes to tell their friends they can get a Hoover now. A "put-off" now may mean a long and indefinite time before another large number can be secured and offered on convenient terms.

If it is impossible for you to come to the

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then phone Tyler 3100, or South 3, and a salesman will call and give you a demonstration on the carpets and rugs in your home.

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Armour's Star Ham, whole or half Hams, lb... 35¢
1-lb. box of Sausage... 30¢

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Harney 188



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