THE BEE: OMAHA, SATURDAY, MARCH 13, 1920.

BINNS PURP ROOD

A wire letter tray is as useful in the kitchen as it is in the office. Get swo or three-story tray and use t for vegetables. The tray allows free circulation of air and keeps the vegetables from coming in contact with each other. In cold weather they should not be put in the ice box, and if kept separated they will not spoil.

ADE DE





ICE CREAM Your Druggist

Can Supply You

The FAIRMONT CREAMERYCO.



The Bee's Household Arts Department

With the servant question be-coming more exasperating and impossible by the minute, things electrical loom larger and become more and more necessary with the servant question be-complete a good-sized ironing. Electric toasters are not new, and having been on the market for a number of seasons now there are any number of different styles. The

become more and more necessary any number of different styles. The to all housekeepers. And don't think the manufacturers of such devices are sitting back, satisfied with what they are showing, for they are not. On the contrary they are busily en-toward and the site of the bread to be toasted on one side, this is turned gaged all the time trying to improve on electrical dish washers, clothes washers and everything else in this This is a tremendous improvement

Speaking of clothes washers, have you seen the new ironer? It looks very simple with heated rolling de-vice, stands on a firm four-legged base and it irons everything but waists and skirts. The greatest quantity of plain clothes can be ironed in the shortest possible time and the beautiful part of it is it costs but a few cents to operate and costs but a few cents to operate and this one little stove, and, what is

ANALAL BALLA ATTACATO ATTACATO A ATTACATO

Any time of day BAKER'S COCOA is welcome

cious in flavor, and so wholesome that it

should be used regularly and often.

Booklet of Choice Recipes sent free.

WALTER BAKER & CO.Ltd.

Established 1780. DORCHESTER-MASS.

BELLE CHOOLADA

Do not make the

mistake of think-

ing that cocoa is

only an occasional

drink. It is so

valuable a food

beverage, so rich

in the elements of

nutrition, so deli-

more, it does all of these things most perfectly. One shop is showing the most complete little electric range, de-signed especially for kitchenette service. It is made so that it can be

placed on table or sink, giving the same service as the larger model ranges do, There are places for two saucepans and on the right is a small oven. Toylike in size, it takes up but little room, yet withal it is just as practical for the bachelor maid as the large range. And how very much less trouble it is to take care of!

Progressive women are finding the fireless cooker more and more practical, which means these things are going to become much more commonly used. The fireless cooker with electrical attachment is far simpler and easier to use than any other kind, for all one has to do is to turn on the current for a certain length of time, switch it off again, and the cooking finishes on the stored heat. Could anything be simpler?

> My HEART and My HUSBAND By ADELE GARRISON

he Thought that Troubled Madge After the Braithwaites Left.

Here is a table for the St. Patrick's The Braithwaite's left the next big the lines which had shadowed it or so many months. Her big, gen-

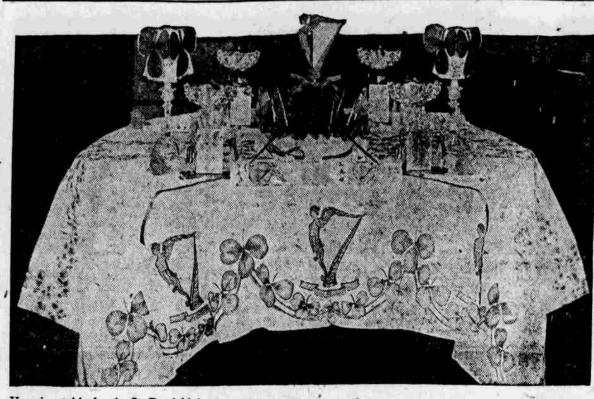
ial husband was wholly ignorant of the little drama which had been played around him as the central figure, and would always remain in ingnorance of it. There was no non-the center is used for the errord the center is used for the spread. gnorance of it. There was no pos-sible obstacle now to their finishing heir days in the perfect comrade-The candle shades are simply sixinch ruffles of white crepe paper hip and understanding which had lways characterized their union. pasted around cardboard rings. (As-bestos rings which fit the candle bestos rings which fit the candle holders should be used around the Their train was an early one, so I had Katie get them a special breakfast, thus avoiding any further meeting between them and Jack and inside of the shades.) Three shamrock cut-outs pasted on the ruffles

decorate each shade. Katherine, Jack had behaved won-derfully at last, but thought there The Jack Horner pie is made as follows: Cut a circle 12 inches in diameter from cardboard. Cut : was no use tempting Fate when matters could be so easily arranged. band of mat stock four inches wide and long enough to go around the circle. Fasten the band to the cir-"Goodby," the big doctor boomed, as he wrung my hand at parting. "You're just about the finest little cle with gummed cloth tape. If you happen to have a round cardhostess going. I never had a betboard box of about the above di ter time in my life." His wife said nothing, but the mensions it will do just as well. grip of her arms as they went around me and the kiss she gave me told me that my august sister-in-law would not forget the small Gather a piece of white crepe paper about seven inches wide and paste it around the box yau have made, leaving an inch and a half edge top

and bottom. Cut two harps from a part I had had in clearing up the decorated crepe paper and paste problem which had given her so them together with a wire between much anguished speculation, and them together with a wire between that I had made a friend worth them. Cut a circle of cardboard for the cover of the pie and then push the wire holding the harps through having. Dicky's Comment.

I confess that I dreaded meeting Katherine that morning. The even-ing before, after Jack's explosion us, if the opportunity offered to do and apology, there had been no my best to serve Katherine. chance for me to see Katherine My opportunity, however, would Dr. Braithwaite and Dicky of course, be predicated upon Kathhad seized the conversational ball had had kept it in the air all through dinner and the evening following. It took the keenest atten-tion of every one, to follow them, a state of affairs which I suspected a thing might seem in the exaltation

Table for the St. Patrick Day Party



then tomato should be added. the center and fasten it down on the beyond the outside of the box, and The recipes given are to show the under side with gummed cloth tape, then ruffle the rest around the base possibilities of the fresh, canned and dried fish. One of each kind doesn't Cover the top with a piece of green of the harp. Further decorate the crepe paper gathered as shown in pie with little cut-out flags pushed the photograph, letting the edge of the paper extend an inch or more they will stand up straight. begin to show what can be done, but it is an indication.

Born in 1839 Dr. Caldwell Still in His Office Daily Wonderful vigor of the founder of Dr. Caldwell's Syrup Pepsin.

Millions now use his famous prescription

Physicians know that good health depends largely upon proper digestion and elimination and that much sickness results from constipation. No one knows this better than the "family" doctor, the general practioner.

R. W. B. Caldwell of Mon-ticello, Illinois, was and is a family doctor. The whole human body, not any small part of it, was his practice. More than half his "calls" were on women, children and babies. They are the ones most often sick. But their illnesses were usually of a minor nature-colds, fevers, head-

aches, biliousness—and all of them required first a thorough evacuation. They were constipated.

Dr. Caldwell in the course of 40 years' practice, for he was grad-uated from Rush Medical College back in 1875, had found a good deal of success in such cases with a prescription of his own containing simple laxative herbs with pepsin. In 1892 be decided to use this formula in the manufac-

Mothers are giving it to their children who were given it by their mothers. Every second of the working day someone some-where is going into a drug store to buy it, for Dr. Caldwell's Syrup Pepsin is selling at the rate of over 6 million bottles a year.

Its great success is based on merit, on repeated buying, on one satisfied user telling another. There are thousands of homes in this country that are never with-out a bottle of Syrup Pepsin, and the formulator of that prescrip-tion is fortunately living to see its wonderful success

Women, children and elderly people are especially benefitted by Dr. Caldwell's Syrup Pepsin. While it is promptly effective on



The fish steaks, which are ex pensive but cheaper than beef steaks, can be broiled or planked or even braised like the various cuts of beef steaks. The simplest and most satisfactory way to cook a fish steak is to broil it and serve it with a sauce made of lemon juice and hot melted butter. The planked fish steaks are delicious and attractive. They are highly decorative and can serve as the main course of a company din-ner. It takes some time to prepare a planked fish, but if done once in a great while it is worth the time

Fish Steaks.

and effort put into the making. There are also the smaller kinds of fish which are better fried in deep fat, and the even less expensive types, which make very good stews and fricassecs. For souffles and jellied dishes, it is an extravagance to buy the large, higher-priced kinds of fish. The fish has to be flaked in both cases and the small white meat fish are very good flavor and will serve the purpose at about half the cost. Haddock is one of the medium-

priced fishes; it has a very decided flavor. Fish that has a strong flavor havor. Fish that has a strong havor should not be cooked with delicately flavored sauces. The best way to cook such fish to avoid the "fishy" taste is to dip it in egg and bread crumbs and fry it in hot fat. If used in combination with vegetables it should be fried slightly before it is combined with the vegetables and then towate should be added



Of these three-namely, butter, cod liver oil, and egg yolk—only one has both shortening and tissue building properties. That one is butter fat.

"The Perfect Balanced Ration"