# MARIA BIRIS PURID PROCOD

### The Bee's Household Arts Department

BETWEEN seasons is the time to repair and clean clothing. There are two good reasons for doing this. One is economy of money and time in these busy days of high prices, and the other is that it helps one determine just what one 1 lb. raw meat of needs or can get along without. And when one is ready to replenish her wardrobe she knows just what she needs to invest in.

Clothes for wear in the early spring freshened up will then last the season out and look well to the last if cleaned in time. All wearables must be promptly renovated to

piece of black velvet, which will utes in chicken fat or butter. Add leave no white fuzz. Other black bean sprouts, bamboo shoots cut in straws are best treated with either thin diamond-shaped pieces; Soyu the usual hat dyes or a mixture of sauce, chicken stock and the cooked black oil paint dissolved in a little chicken, and simmer gently until gasoline.

A faded blue straw will look vivid once more if brushed over thoroughly with undiluted laundry, bluing. Such coloring is successfully applied to stiff straw, but with pineapple or other sleazy braids mois-ture is apt to stretch them out of shape hopelessly. Any hat dyed should have the crown placed over a bowl turned upside down to pre-

serve the shape until stiff again.

A white panama should first be scrubbed with a small stiff brush and a lather of pure white soap in hot water. When all the spots have been rubbed out rinse in clean hot water to which just a few drops of ammonia have been added. Rinse finally in a quart of water to which a tablespoonful of glycerine (to make the straw pliable when dry) has been added. Dry in bright sunhas been added. Dry in bright sun-shine over a mold to preserve the

To remove sunburn on white straws use lemon juice mixed with a little sulphur. Use a teaspoonful to just enough lemon juice to make a paste. Spread all over the hat, rinse it off several times with cold water. Dry in the shade after rubbing as dry as possible with a clean white cleth.

### RECIPES.

Irish Stew.

3 lbs. metton from the neck.
2 c. potatoes cut in dice.
2-3 c. turnips cut in cubes.
1 small onion.
14s c. flour.
Sait and pepper.
Cut the meat into small pieces; remove pieces of fat and fry out the fat and brown meat in it. When well browned, cover with boiling water browned, cover with boiling water and boil 15 minutes; reduce the heat and cook at the simmering point until the meat is tender; add vegetables and cook until done. Thicken with flour. Serve with dumplings.

Culcarinon.
potatoes.
ked turnips.
r oleomargarine.

teaspoon sait.
teaspoon vanilia.
teus marshmallow topping.
cup walsuts, cut up finely.
up strong boiling coffee.
The the evaporated milk and water in the top part of a double boiler; add salt, tapioca, sugar and coffee and cook for 15 minutes, or until the mixture is quite thick and the tapioca is soft. Remove from

flame and set in a cool place. Add the walnuts to the marshmallow topping and when the first mixture is cool pour it on to the marshmallow mixture and whip until 'ight and fluffy. Whipped cream may be used as a topping for this des-sert. This amount will serve eight people. It is both economical and

nutritious.

Cream Soup.

1 cup evaporated milk.
2 cups water.
14 tablespoonfuls eleomargarine.
14 tablespoonfuls flour.
14 tablespoonfuls peanut butter.
Heat milk and water together.
Mix peanut butter with a small quantity of hot liquid and add to quantity of hot liquid and add to remaining liquid. To bind the soup, melt oleomargarine, add flour and seasonings mixed together. Add liquid and peanut butter mixture gradually, stirring constantly until smooth. Cook five minutes, or until the flour is well cooked. This is an economical, nutritious soup.

Milk Toast.

cups evaporated milk.

tablespoonful butter.

conful flour.

Mix water and milk together; add butter, sugar and salt. Beat egg and add. Mix flour with a little cold milk, and add. Cook thoroughly, remove from the fire and pour over slices of toast. This may be used either at the morning meal or lunch. This will make a good hot dish for breakfast for the chil-

Spice Drop Cakes.

I cup molasses.
4 cup leaf lard.
1 cup hot water.
2 teaspoonfuls soda.
3 cupe flour.
1¼ teaspoonfuls baking powder.
Cinnamon or alispice to taste.
Add soda to hot water and pour

over sugar, molasses and lard. Beat eggs and add. Sift baking powder with flour and add. Bake in gem tins in medium oven.

4 tablespoonfuls fat 1 cup water or stock 1 teaspoonful corn-starch

Beat egg slightly, add salt and flour enough to make a very stiff dough. This is a noodle mixture. Knead, toss on a floured board, roll as thin as possible, sprinkle with lour, fold in layers about two inches wide, slice very thin, shake strips apart, fry in oil and drain on soft paper. Cut in one-inch strips the fresh meat or fish that you wish to use and cook five minutes in two tablespoonfuls of fat. Add water mixed with cornstarch. Simmer three minutes, or until meat is tender. In another frying pan put two tablespoonfuls of fat, add onion cut lengthwise in very fine pieces. Cook

very fine strips two inches long, and mushrooms which have been soaked two hours in cold water, drained and cut in thin slices. Cook three minutes, stirring constantly. Combine mixtures and pour over cooked noonles.

Chicken Chop Suey. chicken fat or Dutter 12 lb. bean sprouts 12 lb. bamboe shoot 1 teaspoonful Seyu 2 tablespoonfuls of

2 cups chicken stock or water Salt Few grains pepper Chinese water chestnuts tablespoonfuls Cut chicken in one-inch strips and cook in frying pan in chicken A black chip straw hat that threatens to look rusty can be freshly blackened by rubbing a little oil thoroughly into it with a sliced. Cook vegetables five min-

> oughly cooked. Season with salt and pepper. Note-Chinese water chestnuts, bean sprouts, bamboo shoots and Soyu sauce can be obtained at Chinese grocery stores.

> > Fruit Cocktail.

Place half a peach in a cocktail glass, surround with crushed pine-Fill the center of the peach mixed with pineapple juice. off with half a walnut.

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THE CHOOLAND

## My HEART and My HUSBAND By ADELE GARRISON

What Happened When Leila "Took Charge" at the Durkees. Leila, dear! How good of you to

ome to me!" This was little Mrs. Durkee's ner that she cherished any other feeling save joy at the presence of

the girl at her bedside. "It was good of you to think of

my supper, and my ankle is very comfortable. You must have some-thing to eat, and Madge will show you where you are to sleep in the room adjoining mine. I am ashamed to have you go into it. I haven't cleaned there this week, and it's a perfect hovel!"

"Yes, I am terribly sorry for you, Alfred Durkee said gravely, shaking his head dolefully. "Mother rented that room last week to a vaudeville artist with a troupe of performing pigs, and they naturally left it in a perfectly awful condition, "Why! Alfr-

"And wasn't it the week before," with cherries and marshmallows Dicky interrupted with a face as soll Top emn, as that of the traditional judge -why is it, I wonder, that no one

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-

ver imagines a jurist smiling-'that the snake charmer had it?" "Dicky Graham!"

"Yes, ma'am," meekly. "What will Lelia think? You know I never rented that room to anybody.

### Mrs. Durkee Understands.

We all shouted with laughter at the little woman's angry bewilderment. Accustomed to her mental processes, her habit of taking literalpreciating her own possessions and habits. The most particular of housekeepers, I knew—for I had been in it—that the room next to her own which was intended for Leila's occupancy was in spotless me in my opinion that the gentle

beds and her cooking and all the other details of housekeeping in have been no hint of discord.

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n dealer near you. Order from him today for your Sunday dinner.

her straighten them out. Now run along, dear, and get settled in your room and have something to eat."

"I won't be long," Leila prommother-in-law, and listened patiently ised. "And when I come back"—

to the showers of instructions the

To my great relief she had said nothing about having had her dinner before coming to Mrs. Durkee's bedside. I knew that my little greeting to her son's fiancee, and no by everything Alfred and Dicky said neighbor was in that state of nervone could have told from her man- of the first hearing, we knew that it ous invalidism when just such a would be several seconds before she small occurrence would annoy her, would realize that the boys were rid-iculing her invariable custom of de-preciating her own possessions and

> order, as inviting as perfect cleanliness and the reflected daintiness of Mrs. Durkee's tastes could make it. But no matter how carefully she had prepared for guests she always. She managed her future mother-inhad prepared for guests, she always law beautifully with just the right attered the same little formula about note of deference in her manner being ashamed of her rooms and her and if it had not been for Alfred's own short-sightedness there would

which she was so adept.

"Get along with the whole of you!" she said pettishly as the sound of our laughter brought the jest home to her. "Leila, I'm glad you've come. These boys simply the come. pester the life out of me, and they're something of the truth of her untoo much for Madge to keep in desired presence which had been order. I hope you'll be able to help so carefully kept from her. But I

she wished made.

I knew, however, that besides following Mrs. Durkee's instructions, Leila had made a number of the southern dainties she loved for

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ux, 3 pkgs. for ..... 35¢ Extra large Iceberg Head Lettuce . . 7½¢ and 10¢ Fancy Sweet Potatoes, 4

lbs. for ......28¢ Walter Baker's Chocolate, 

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OMAR FLOUR

soon saw that she needed no such Alfred, and with a man's obtuseness acknowledged authority on cannin admonition, for she never obtruded and a sweetheart's fatuity, he one I've never seen anybody like yo evening after supper put some es-evening after supper put some es-but here's something that beats any positive delicious conserve into a

"Mother," he began, "you're an

"I won't be long," Leila promised. "And when I come back"—
archly—"I'll talk over the best methods of discipline for these bad boys."

mother-in-law, and listened patiently pecially delicious conserve into a dish and brought it to his mother's bedside, where Leila and I were southern girl?"

but here's something that beats any thing I ever tasted before. What boys." (Continued Monday.)

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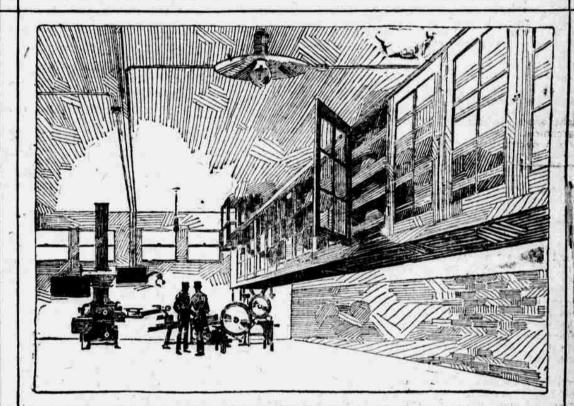
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## The Story of Modern Bread Making-Chapter XIII.



# "Proofing" the Loaves

OUGH, after fermentation, is in a very delicate condition and cannot stand to be put through the various subsequent

processes in too rapid succession. This explains the value of the 10-minute "proofing" which takes place after the rounding process and before the moulding into loaves. In this ten minutes the

dough has a chance to recover

from the shock of the dividing

and rounding machines, and to

resume its light consistency. The long, glass-doored cabinet shown above is an automatic proofer. Its doors are kept closed during proofing, as the air inside is furnished by the same machine which provides pure moist air to the fermenting room.

The balls of dough are taken from the rounding machine by cups set at intervals along a belt conveyor. They are then conveyed back and forth inside the proofing cabinet, the journey requiring approximately\_ten minutes.

The exact timing of such processes as proofing, together with the regulating of temperature and humidity of air in the proofer, help to explain the standard high quality of BETSY ROSS

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