

THE BEE'S PURE FOOD PAGE



For Easter

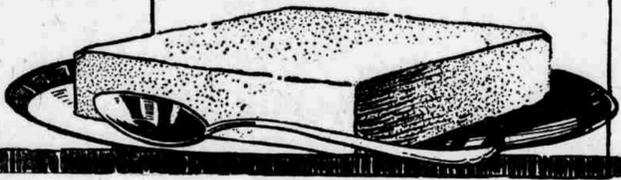
Easter dinner is usually the occasion of a family gathering, and as such calls for a particularly fine dessert. We have it ready for you.

Easter Egg Nogg

French Vanilla Ice Cream, rich with Fresh Country Eggs and frozen Egg Nogg.

Harding's
The Cream of all ICE CREAM

There is a dealer near you who will supply you. But to avoid disappointment be sure to place your order early.



To the Citizens of Omaha

Prof. Milton J. Rosenau of Harvard University says: "Milk and milk products make up 16 per cent of all food eaten by the average American family." Granting this authority to be correct such an important item should be fully understood before one presumes to discuss it.

First, what is a cow? The best friend of man. Mr. Howell may know this much about the milk question.

A good cow costs from \$125 up, and with the prospects of the European demand, cheap cows are a thing of the past. Does Mr. Howell act like he knew this?

With high-priced cows, land, rents, labor, feed, bottles, living and "everything," is the cost of milk production liable to be cheaper?

When did Mr. Howell qualify as a milk expert?

Competent authorities agree that a good grade of milk cannot be produced on the farm for less than 10 cents a quart and allow the farmer a fair return. This statement was true before the war, during the war and more so at present. Cheaper grades of milk are produced by farmers milking a few cows as a side line, but such farmers are not in the dairy business.

Mr. Howell ought to know that all over-production cost is a transportation problem and someone must pay for it.

It takes horses, autos and their upkeep to bring milk from the farm to the consumer. This costs about 7 cents a quart.

Has R. B. Howell taken this into consideration when he tells the people about cheap milk?

The men who deliver milk must be paid good wages to keep them in a business requiring such hours and making long trips in cold and heat every day in the week. When Mr. Howell was enjoying his trip in South America hundreds of men each day were driving to Omaha homes, over rough roads, in weather that Mr. Howell could not stand. Omaha housewives knew the difference between delivered and undelivered milk.

Is it fair for the Water Board to use City Fire Stations and Firemen free to distribute nonresident farmers' milk in discrimination with Douglas County tax-paying dairymen? No. Will the people be willing to pay for service, or do they prefer to walk blocks to fire stations?

Is Mr. Howell's scheme legal? No; any taxpayer can enjoin him.

Professor Rosenau emphatically states that "A good grade of milk up to the health requirements is costly." Mr. Howell's plan will discourage milk production by real dairymen and leave the field to the haphazard methods of distant farmers, not subject to city inspection. If these statements are correct, should the so-called Muny Milk be encouraged?

The Water Board's plan is really not Muny Milk at all. If Omaha has the right to go into the milk business, same as water, the law would require the purchase or production of milk by the City of Omaha in the open market, and not attempt to use the taxpayers' money to help a private concern. Will not cheaper milk mean poorer quality, and can we afford to economize on the baby's food?

What actuates the Water Board? Is it community good? At this juncture, is it good policy for city officials to fan the flames of unrest by spreading false ideas?

In view of these facts, is it fair to subject the dairymen to an unfair, illegal competition, under the guise of Muny Milk?

Water and milk are not supposed to have any real affinity, therefore, should they be mixed? No, not by the dairymen, or Mr. Howell.

Milk costs money to produce. Water costs money only to deliver. We wonder if Mr. Howell would be willing to meet a friend of the dairymen in open debate?

Omaha milk men go to the homes of every business man each day to serve his family and they also trade at his store. How would Omaha merchants like Mr. Howell to go to Lincoln and bring in goods in competition with them with his free rent and delivery system paid for by Omaha merchants' taxes? The milk men feel they should have the public support in protecting their rights.

Should the Water Board's attempt to brand the milk men as profiteers not be resented by every fair-minded person? A line ought to be drawn somewhere or it may lead to Muny groceries, bread, shoes, movies, etc. This is all very fine when Socialism is here, but until then it should have no standing with the people.

Is Mr. Howell a Socialist or a Republican? Cut it out, Mr. Howell. You have overreached yourself and we know it.

The United States Government has not seen fit to investigate the milk situation in Omaha, so if Uncle Sam is satisfied, why should R. Beecher Howell worry?

The question is a nutshell is this. Shall the milkman be made "The Goat?" With everything from labor to shoes and sugar to lard out of sight, is it reasonable to expect or try to force down the milk price in the face of all this? No, not even to help out the Water Board.

Our Charter has its limitations.

The Omaha Dairymen

Housewife Pays.
More than 9,000,000 eggs were destroyed last year in transportation. That represents a cash loss of \$1,370,000. The loss ultimately comes out of the pocketbook of the consumer. Besides having their packages properly marked, shippers are now asked, particularly in the case of eggs, not to use flimsy or second-hand cases. They are asked to use a cushion of excelsior or some other protective material on the top and bottom layers, which are more apt to be broken than the middle ones. The initial expense to the shipper is slight compared to the amount of loss.

The Florida farmer gathers his vegetables and packs them as soon as he can. When the car reaches New York it strikes cold weather and the vegetables spoil.

OMAR WONDER FLOUR



Your Druggist Can Supply You
The Fairmont Creamery Co.

ORDER HARD ROLL BREAD

EGGS FOR EASTER—Strictly fresh, fine for coloring, per dozen	43c
FANCY POT ROAST—Corn-fed, per lb.	18c
FANCY VEAL ROAST—Milk fed, per lb.	20c
SUGAR CURED HAMS—Whole or half, per lb.	35c
ORANGES—80-100-126 size, per dozen	62c

Why Pay More?

Shop in the Morning if Possible, for Better Service.



Save Nearly 25% by Buying Groceries and Meats in BASKET STORES.

ORDER TIP-TOP BEST WRAPPED BREAD ON EARTH



The Bee's Household Arts Department

Filled Cookies.
One cupful sugar, half cupful butter or lard (or mixed), one egg, half cupful milk, three and a half cupfuls flour, two teaspoonfuls cream tartar, one teaspoonful soda, one of vanilla. Cream butter and sugar; add egg well beaten, flour, cream tartar and soda sifted, and then add alternately with milk; then add flavoring. Roll out thin, cut out two circles; place filling on one and cap with other circle.

Molasses Cookies.
One cupful molasses, one cupful sugar, one cupful lard, two teaspoonfuls soda, salt, one cupful sour milk—buttermilk is better if you have it—four to roll.

Oatmeal Cook Cakes.
Two cupfuls brown sugar, two cupfuls oatmeal, one cupful butter and lard mixed, half teaspoonful cinnamon, one teaspoonful soda in cupful hot water; two and three-quarters cupfuls flour. Bake in quick oven.

Sponge Drops.
Beat to a froth three eggs, one teaspoonful sugar; stir into this one heaping coffee cupful flour, in which one teaspoonful cream of tartar and one-half teaspoonful salaratus are thoroughly mixed; flavor with lemon; butter tin sheets with washed butter and drop in half teaspoonfuls about three inches apart. Bake instantly in a very quick oven. Watch closely, as they burn easily.

Cup Custards.
One pint milk. Beat three eggs with three tablespoonfuls sugar until light and creamy, add the milk slowly stirring well, fill the cup about three-quarters full, grate a little nutmeg on top, first flavoring with a teaspoonful vanilla, almond, lemon or rose. This should make six small cups.

Apples With Leftover Cereal.
Six large apples, one and one-quarter cupfuls of sugar, one quart of water, one cupful cereal.

ORDER HARD ROLL BREAD

ORDER TIP-TOP BEST WRAPPED BREAD ON EARTH

ORDER HARD ROLL BREAD

When Serving Bacon

When you first tasted the much vaunted bacon of England, praised by Dickens and Thackeray and every other distinctively English writer, were you disappointed? Was it served to you white and soggy under an egg in a little crockery dish? And had you expected something crispier and sweeter and browner and brittle than the bacon served at home?

A good many persons have been disappointed in the half cooked bacon that one usually gets in England. Doubtless the English plate is disturbed by the crisp bacon we serve—and doubtless the English comment dubs this bacon overdone and flavorless. Such is the habit of appetite.

But both English and American will agree that bacon can be made far more palatable. And it is rather odd that in most households bacon is served in one or, at most, two ways; the other ways in which it can be deliciously cooked each bringing out some new flavors, are ignored.

But most American tastes prefer broiled bacon to any other sort. It must be broiled over or under a flame not too hot, and it must be broiled to just the proper state of crispness—so that it is flaky and golden brown streaked with tender lean.

Planked Fish.

Select any fish that will give large fillets when the skin and bone are removed; cut half a steak would do, but a smaller fish can be made to serve the purpose. Sprinkle the fish with salt and pepper and saute in butter on both sides until nearly done through. Remove the fish to the plank and make a border around the fish of hot well-seasoned mashed potato. Garnish with slices of fresh tomato. Put the plank in the broiler until the potatoes begin to brown and the tomatoes are slightly broiled. The fish by that time will be cooked through. Before serving add slices of lemon and a few sprigs of crisp parsley to the garnish.

Chocolate Blanc Mange.

Heat a quart of milk, stir in a cupful of sugar and half package of gelatine soaked and strained through a flannel; add three large spoonfuls of good graded, unsweetened chocolate, boil 10 minutes, stirring all the time; when nearly cold, beat until it begins to stiffen; flavor with vanilla, whip up once and put into a wet mould.

Broiled Meat Cakes.

Two pounds ground meat, three tablespoonfuls soft butter, half tablespoonful salt, a little pepper; mix butter, salt, pepper with the meat, form into round flat cakes; broil them either on the broiler or in a pan; serve with parsley, butter; when mixed with an egg or two they will be smoother.

Breaded Tomatoes.

Butter the sides and bottom of a pudding dish, put a layer of bread crumbs in the bottom, on them put a layer of tomatoes, sprinkle over chopped sweet pepper or a little chopped onion, salt, pepper and some bits of butter, a very little white sugar; then repeat with another layer of crumbs, etc., and season until full, having the top layer tomatoes, with bits of butter on each; bake covered until well cooked through; remove cover and broil quickly.

Baked Potatoes With Sausages.
Take potatoes uniform in size, wash, pare a round center at bottom to stand upright, put the apple corer through each potato and insert a sausage; bake in a pan in oven until potatoes are done.

Coddled Eggs.

One-fourth cupful of milk, one egg, one teaspoonful of butter, a pinch of pepper; stir until it becomes of the consistency of cream, spread on Graham toast and serve at once; one egg for each person.

Tomato Soup (Plain.)

Peel and slice one quart ripe tomatoes, add to them one quart of water, one small onion chopped fine, a tablespoonful of butter, a dessert-spoonful of salt; boil slowly; to one pint of scalded milk add a tablespoonful of flour, a little white pepper, two teaspoonfuls of sugar, strain soup, add milk, serve at once with small crackers.

Jam Omelet.

Melt one tablespoonful butter in an iron skillet; when hot pour in five eggs beaten stiff added to two tablespoonfuls of milk and keep it from sticking by lifting with a knife; cook from two to three minutes, fold one-half over the other, but before folding the omelet spread lightly with jam and sprinkle powdered sugar over it.

Flemish Salad.

Take filets of herring, lay in a bowl with slices of apple beet root, cold potatoes, and cold cooked sprouts (a left over) cover with ordinary salad dressing. If the fish is salted let it soak first of all in milk to take away the greater part of the salt.

Cream Cookies.

One cupful sugar and one egg creamed together; add one cupful sweet cream and half cupful sour milk, in which one teaspoonful of soda has been dissolved; add vanilla or caraway seed and flour enough to roll. Bake until beginning to brown.

Oatmeal Macaroons.

One cupful sugar, one teaspoonful salt, one teaspoonful baking powder, two cupfuls flour, two cupfuls oatmeal, half teaspoonful cinnamon, one teaspoonful vanilla, two eggs (well beaten), one cupful shortening, four tablespoonfuls milk.

Coffee Snares.

One-half cupful sugar, one cupful molasses, one-half cupful butter or lard, one-half teaspoonful soda, one teaspoonful baking powder, one-quarter cupful strong coffee, flour enough to roll. Bake in quick oven.

Spice Cookies.

One cupful molasses, one cupful sugar, one-half cupful hot coffee, one rounding teaspoonful soda, two-thirds cupful of butter or lard, one-quarter teaspoonful each of cinnamon, cloves and allspice. Dissolve soda in coffee. Flour to make soft dough. Roll thin. Bake quick.

Nothing Mysterious

about

Butter-Nut Bread

(Registered—U. S. Patent Office)

It needs no explanation!

It has always been made of the best and purest materials procurable.

When a better bread can be made we will make it. It is your best and most economical food.

SCHULZE BAKING COMPANY