### THE BEE: OMAHA, SATURDAY, APRIL 3, 1920.

# 11713 BIRS BURD ROOD

## The Bee's Household Arts Department

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TTTITH the pail of pure leaf lard comes visions of rich. brown doughnuts, flaky piecrust and wonderful giaget, cookies, the kind mother used to make. In fact, some of us think back to grandmother's big crock of home-rendered lard, from which came the hortening for grandmother's goodies and from which was fried to a golden brown the big platter of fried chicken and the trout caught in a nearby stream,

Modern efficient methods of manu-Addern encient methods of manu-facture make it possible for us to have pure leaf lard, rendered in open kettles, extremely rich and delicate in flavor, without all the hard labor incident to the preparation of the home made lard of olden days. It may be obtained in pails of conwenient size for every home, and if yent in a cool place may be on hand at all times. And the thrifty home manager will be glad to know that. iard is plentiful now and may be economically used for all shorten-

made from the leaf fat of carefully particle in the pail goes to shortening and frying and none is lost in moisture or foreign substances.

There was a time when even the best of housekeepers thought that all fried foods were indigestible. It is now understood that there are certain very important points in the use of fats in cooking which govern its digestibility.

For digestible frying, use deep fat. About three pounds of lard is required for this purpose and a Scotch kettle is the preferred utensil, although any vessel of suitable size or shape may be used. The frying basket is important and great care should be taken in frying that the fat is of the right temperature-350 to 400 degrees. After the food is cooked drain on brown paper .

ing for pies, all kinds of bread, bis-

doughnuts and cookies.

tle cold milk, add two cupfuls milk and one tablespoonful sugar; flavor with the grated rind of one lemon;

One cupful potato flour, a pinch of salt, one tablespoonful sugar, one tablespoonful blackberry jam and two tablespoonfuls butter, half an ounce of melted chocolate, one tea-

and serve with cream or rich milk.



test, the beverage itself.

No. 4, good bean, good roast, soft, 'Soft" refers to the flavor and the line between soft and harsh, or rank, or bitter, etc., is judged upor

The final cup-testing arbitrator of all coffee is the ultimate consumer and the palate is the accurate guide Any consumer should buy that cof fee which, carefully ground and

taste.

the green and roasted bean by an excessive number of what the trade and immediately taken advantage calls "Blacks." These are defective beans which have little content of chases an article governed by combeans which have little content of chases an article governed by combeans which have little content of chases an article governed by combeans the article governed by combeans and depreciate the drinking patients and the article governed by combeans the article governed by combeans and depreciate the drinking patients are defective are defective and depreciate the drinking patients are defective are defective and depreciate the drinking patients are defective are defective are defective are defective are defective are defective are defective. The defective are defective are defective are defective are defective are defective are defective. The defective are defective value, and depreciate the drinking petitive laws in free operation, the has passed through once. They have quality. They are different from the best possible protection to his in- no further content of value and shriveled bean which is not nec-essarily defective, and the so-called against short weights, adulteration so-called "muddy" or "cloudy" "Quaker," which turns a very light and misbranding. coffee is due to faulty straining and

color in roasting. "Quakers" indi- efficiently insure all consumers never to the coffee itself, however cate a partially developed bean, but and state pure food laws, which are found in some of the world's which prices are based. The price subject to the injurious chemical acbest drinking coffees and they do a consumer should pay for coffee is not condemn the cup value of a to be determined by the individual sample, if not in too great propor-staste. Your taste may be suited by

It should be obvious that in coffee sold ground all black beans and any foreign material, such as small determined in each individual case, be reason enough for buying coffee beyond recognition by destructiv in the bean.

How to Make Coffee.

coffee is due to natural causes of supply and demand, and repeated in-

plantations. Against an estimated increased consumption of coffee in this country, due to increased pros-perity, prohibition, etc., the world's production shows a decrease of 5.000,000 bags for the year 1918-1919 as compared to the year \$1917 The present world production



low the grade. Metal strainers are

inefficient for holding the finest

subject to the injurious chemical ac-

makes the most sanitary strainer or

filter and the most efficient when

rightly shaped. It must never be

Cotton cloth, rinsed before using,

tion of coffee upon metal.

Cotton cloth also has the ad- to select a coffee making utensil or vantage over solid strainers of be- pot for one's self, and rightly use it.



Hardy Perennial Roots and Plants-Pinks, Sweet Williams, Coreopsis, Hardy Poppies, Hardy Flowering Phlox, Sweet Rocket, Hibiscus, Hollyhocks, Liberty Iris, Sage Plants, Cinnamon Vine, Madeira Vine, Dahlias, Asparagus Roots, Rhubarb Roots, Special sale on Peonies and Dahlia Roots.

