## The Cook Book By JANE EDDINGTON.

(By Special Correspondence.) Cooler Closets In Kitchens. San Diego, Cal.-A few months

now, when she was "just ready to die," she had heard of the cooler closet. She had but just had one put into her house in the country after seeing a description of them

in an October magazine. Doing her greatest step saver and lightener of greatest step saver and lightner of work she had ever had. These cooler closets are practical-

ly universal in the kitchens of California bungalows and of a type superior to that described in the magazine article. That description of the cooler closet said that the draft should be admitted through the floor either from the basement or mistake of constructing deep clos-underneath the floor created by the ets which are inconvenient, particufoundation, with a vent just under under a building will take a scum of mold, and basements are likely to contain stale air. The intake, like the vent, can and should be in the bungalows. outside wall, the intake at the bottom and the vent at the top of the sectional cooler closet.

These closets are on the north circulates in a room, after being warmed, and escapes by a high ven-tilator.

Great Utilizers of Space.

These closets extend from floor to ceiling, so are great utilizers of space, of which they require but little. They are said to add next to nothing to the expense of the construction of a house, and they are a highly worthy kitchen feature to be loved by fresh air enthusiasts. Fresh air is as good for foods, which all respire like human beings, as for people, and better far for people because ventilated, as it were. These closets are cool enough to preserve any food, except on the warmest days, and are all right for the less perishable foods at all times.

These coolers are built in like the rest of the closets of what are called buffet or cabinet kitchens, the most modern kitchens, in which there are so many closets and drawers that add the salt and liquid, and mix to no pantry is necessary, and with the a stiff, dry dough. Knead on a cooler closets no cellar in the coun- floured board 15 minutes, or until try homes is needed.

are surrounded with casing like the cut with small biscuit cutter. Mart windows, and screened over. If you the top with the tines of a fork watch for them as you ride through Bake in a moderate oven until a a city like San Diego you will see delicate brown. So place in the par these openings, generally as small that the edges will not come to as the smaller panes of glass, in the gether. sides even of four-story apartments. Water is precious, and ice more so, in a region like this, yet not only here but in other countries of similar snowless seasons, people have

16x18 inches on the outside, extend ing to the ceiling and divided into three sections. It extends out from the north wall to the casing of the back, at a meeting of several hun-dred housewives, an aged woman room. By the way, the three part in the most feeling tones said that window is an advantage, because the central part protects from drafts while the sides, open, cool the kitchen. To the left of the sink and the

closet with counter top is the door into the breakfast room. In the corner between the door and the north wall of the breakfast room is an other, this time a three-cornered, cooler closet. Beyond that and set into the wall are closets and drawers, the upper closet part with glass doors making a china closet. This

closets extends out from the wall only three inches, the rest being sunk into the wall. Many of our builders make the

the roof. In some countries ground several rows of things at the front things better in these California

> Plenty of Storage Space. The stove in this cabinet kitchen

is tall and narrow and against the west- wall between two doors, that side of a house, and as the writer of to the breakfast room and that to a the article in question said, "the ab- back hall and laundry, in the latter normally cool interior is entirely the result of a natural draft." And again he said: "It is surprising how cool its interior remains in the very warmest weather." The principle is exactly the same as that of the fresh will shove under it, making up the intake of air for the furnace which rest of the kitchen furniture.

Cheese

Nuts



المراجع والمرجوع ويعصف المسلا

Take a pound and a half of flank follows: Peel and cut up four onions steak, season all round with salt and into little dice shapes, put them in pepper, stuff with herb dressing, and form into roll. Tie around with a string, place steak in a baking pan to cover them, and a pinch of salt. larly when shelved, because often several rows of things at the front must be moved or reached over to get what is in the back. They do things better in these. California stir well, then pour in three table- gently, taking care not to let them

spoonfuls of tomato catsup, a tea- discolor; season with pepper, salt, spoonful of Worcestershire sauce; and a tiny pinch of sugar. Mix in mix well, boil two minutes, pour in a sauceboat and serve with the bread crumbs, and add a tablespoonful of fine chopped sage. Mix well meat. Stuffing-Make a herb stuffing as and use.

dough.

Hatchet Cookies. eggs 1 cup sugar. 1 cup slick cream. 14 cups flour. 7 teaspoonstul baking powder. 1 teaspoonful sait. Candied cherries and Angelsa. Method: Beat eggs until light, add sugar gradually, cream and flour **Buffet Suppers** mixed and sifted with baking pow-Creamed Chicken in Patties der and sait. Chill thoroughly, toss Rolls on a floured board, pat, and roll one-half inch thick. Sprinkle with chopped cherries and Angelica and Fruit Salad Crackers Coffee cut out in shape of hatchet. Bake Cheese and Tomato Rarebit on a buttered sheet in a moderate With Bacon Frozen Grape Punch Small Cakes oven Bon-Bons RKET Coffee CENTRAL Shrimp Cocktail 1608-10-12

MARK

Harney

Street

Club Sandwiches Plum Pudding with Caramel Sauce Coffee.

## Beaten Biscuits.

1 quart flour. 4 cup water or milk. 1 tablespoon pure leaf lard. 1 teaspoon salt. Rub the shortening into the flour, soft and elastic. Beat 20 minutes The openings of the cooler closets folding constantly. Roll thin an

> Sweet Potato Pie. One-half cup mashed white polatoes. One cupful flour. One-third cupful fat. One teaspoon sait. Water.

Eggless-Sugarless Cookies. Two cupfuls molasses, one cupful lard, one-half cupful boiling water,

one teaspoonful soda and a pinch of salt; flour enough for a nice

THE BEE: OMAHA, SATURDAY, MAY 8, 1920.

Bakers' Molasses Cookies.

Three cupfuls molasses, one cup-





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Cocoa Bread Pudding.

c. stale bread erumbs.



Sugar Cured

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Choice

## Fresh Ox Tails, per 1b.....10c

Banana Frosting.

Beat together the salt, sugar, vanilla

extract and eggs. Add this to the Force a medium sized banana

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