

Strawberry Time

Strawberry and Pineapple Preserves.
Cook 2 cups shredded pineapple in 2 cups water twenty minutes. Add 5 pounds of sugar and bring to boiling point. Then add 3 quarts of strawberries and cook twenty minutes.

Canned Strawberries.

Hull, wash, drain and weigh berries. For each pound of berries allow 10 ounces sugar and 1/4 cup water. Cook water and sugar to a thick syrup, cool slightly and pour over the berries, which have been packed into jars. Fill jars to overflow, adjust rubbers and cover loosely. Place on rack in kettle and surround with warm water. Bring slowly to boiling point and boil ten minutes. Tighten covers and let jars cool in the kettle. Store in cool but dry cupboard.

Strawberry Juice.

Select perfect ripe berries, hull and rinse carefully. Drain, crush and heat gradually to the simmering point. Strain through double thickness of cheese cloth. Let stand in a cool place and pour off carefully so that the dregs or sediment will remain in the bowl. Add one cup sugar to each gallon of juice. Pour the juice into hot sterilized

bottles, put sterilized stoppers in lightly. Set bottles on rack in hot water and cover closely. Simmer for thirty minutes. Remove bottles taking care to avoid a cold draft. Put sterile stoppers in tightly and when cold dip top of bottle in melted paraffin. This is excellent for ice cream and gelatine desserts.

Preserved Berries.

Wash and hull berries. Weigh carefully and for each pound of berries allow 1 1/4 pounds sugar. Mash berries and put a layer in a sterilized earthenware jar or crock. Add a layer of sugar and one of berries and continue until all are used. Set in a cold place 24 hours, stirring occasionally, and seal in sterilized jars.

Sunshine Strawberries.

Select three pounds of perfect berries. Cook 3 pounds of sugar and 2 cups boiling water until it will thread. Do not stir after the sugar melts. Put in the strawberries and cook 20 minutes after they begin to boil. Pour onto a large platter and set in the sun for two days, or until syrup is very thick. Store in cold jars previously sterilized, cover with melted paraffin, and place in a cool dark cupboard.

Pineapple Pudding



This is a pudding which one never tires of. Cook over night a cupful of tapioca, and in the morning drain off the water and add to it the juice of a lemon, the juice of two oranges, half a fresh pineapple or a half can pineapple, cut and mixed with the juice, half a cupful

Preparations For Summer Vacations

There are two primary important points to be decided when planning for the summer vacation: What it is for and how to make it accomplish this end.

At first glance the average home manager will say: "Why, how foolish! Everybody knows what a summer vacation is for." But does everyone? Do we realize that a summer vacation is more than announcing to our friends that we will be absent from town our allotted few weeks, packing our trunks and taking our departure?

It is recuperating time for the body and mind; when every member of the family should get a complete relaxation from the wear and tear of a busy life, and it should be planned and executed as such.

Summer vacation will be a recuperating time if the efficient home manager makes systematic arrangements the week before vacation. This will bring the desired freedom which is so absolutely essential.

The Week Before Vacation.

Take into consideration the fact that the summer cottage is a primitive home, with few or no modern conveniences. Map out detailed plans for housekeeping during vaca-

Improved Hamper

An economical clothes hamper is devised from a tall basket in which bananas are shipped. Saw it off to the second hoop if it seems too tall. Cover both inside and outside with glazed wallpaper spread thick with paste. Secure it on the outside first, then bring it over and down the inside, laying pleats at the bottom to make it fit. Make a lid of cardboard, cover it on both sides to match. Holes may be punched in lid for ventilation.

Saving Dust

Dust will not settle so thickly on objects in a room with a hardwood floor if the dry mop is used before the broom instead of after.

—not mentally, but on paper—and live up to the plans, which should embody the least possible housework and the minimum amount of cooking. Do not depend upon the food supply offered by the immediate neighborhood, but rather take with you ready-to-serve foods to meet the needs of every occasion. Plan all meals in advance. Call the family together, explaining to them what you intend to do, and ask their cooperation; for you cannot be expected to carry out your plans if you meet with opposition. Lastly, assign to each member of the family certain duties to be performed by them each day of vacation. The few tasks thus divided will work hard-ship on no single persons, leaving ample time for rest and recreation.

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- 16394 Rock of Ages..... Trinity Choir
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- 17474 Silver Threads Among the Gold..... Baker
- When You and I Were Young, Maggie..... Harrison
- 17523 Evening Chimes..... Neapolitan Trio
- Woodland Echoes..... Neapolitan Trio
- 17950 Over the Waves (Waltz) Accordion..... Pietro
- Sirens (Waltz)..... Pietro
- 18380 Aloha Land..... Louise-Ferera
- Hawaii, I'm Lonesome for You..... Louise-Ferera
- 18504 Sabre and Spurs (March)..... Sousa's Band
- Solid Men to the Front (March)..... Sousa's Band
- 18618 Tulip Time (Fox Trot)..... Smith's Orch.
- Yellow Dog Blues..... Smith's Orch.

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When Young Folks Return From College

What is more delicious than a piece of freshly baked cake with a thick frosting?

I've heard many a girl away from home say she would give anything for a piece of home-made cake, and if anywhere near a shop where pastries were displayed she'd purchase some. These girls will be going home shortly for their summer vacations, and lots of them will be anxious to try their hand at cooking.

This will not only give mother a little vacation from the planning, but will satisfy her daughter's desire for some home management. Not alone girls, but boys, too, relish any food that smells home.

The other day a middy on shore leave was asked by a benevolent lady what she could do to make his visit to New York pleasant for him, thinking, perhaps, she could furnish tickets to a show, or for a trip around the big city. "Gee, ma'am, do you mean it?" the middy turned and asked, while his fingers worked convulsively. The woman nodded. "Then give me a piece of home-made cake—just one of them wedge-shaped slabs—and it's all I want. It's three years since I've been home."

A woman doing experimental cookery for a large commercial firm told of some of the dishes she prepared, and among the recipes she gave me I have found some cake and cookie recipes that your boy or girl away from home would appreciate. Try these, they are not expensive. Wrap in oil paper, pack well in a tin box and mail the next day after baking. If packed immediately after cooling, cake will become crumbly.

Petit Fours.
1/2 c. sugar.
1/2 c. cold water.
1/4 tsp. cornstarch.
Flour.
1/4 tsp. salt.
Whites of 4 eggs.
1 tsp. lemon extract.
Mix in the order given. Bake in a shallow pan; cool and shape, using a small round cutter. Split and remove a small portion of cake from the center of each piece. Fill the cavities with whipped cream sweetened and flavored, cover the remaining pieces, and press firmly together. Nuts or glace fruits cut in pieces may be added to cream. Melt wandant, color and flavor to taste. Dip cake in fondant, decorate tops with pistachio nuts, violets, or place cherries and place each in a paper case.

Graham Cracker Cakes.
1 c. white sugar.
1/2 c. oleomargarine.
1 egg yolk.
1/4 c. milk.
1 tsp. vanilla.
20 graham crackers.
2 tsp. baking powder.
Cream the butter; add sugar, egg

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