

October 16 Is Button Day

"Button, button, who's got the button?" will soon be changed to "who has no button?" for October 16 is the Nebraska Humane society will hold a button day to refill the empty coffers of the society with jingling coins. In the past the endeavors of this organization have been supported by private subscriptions. Mrs. J. E. Davidson is president of the Woman's Auxiliary with Mrs. Howard Baldrige, first vice president;

Mrs. Ingrid Stephens, second vice president and Mrs. C. L. Farnsworth, secretary. W. W. Bradley is secretary of the society and Miss Gwenn Godard, who is in charge of the children's aid division, has done notable work during the past year in promoting the interest of school children in humane work. On Thursday a meeting of officers was held and plans for Button day were discussed. A meeting will be held Saturday morning at 11 o'clock at the Blackstone when leaders for the affair will be named. The easiest way to mix colorings with butterine is to set it on the stove while cooking is going on and allow it to melt until very soft. It is then easily molded, and the color evenly distributed.

Government Gives Bulletins to Housewives

UNTIL the present supply is exhausted, the following bulletins may be obtained from the United States Department of Agriculture, division of publications, upon application:

- Household Pests.**
Cockroaches, Farmers' Bulletin, 658.
House ants; kinds and methods of control, Farmers' Bulletin, 740.
Fly traps and their operation, Farmers' Bulletin, 734.
The house fly, Farmers' Bulletin, 851.
House rats and mice, Farmers' Bulletin, 896.
The bedbug, Farmers' Bulletin, 734.
- Canning and Food Preservation.**
Apple syrup and concentrated cider, Y. B. Sep. 639 (1914).
Farm and home drying of fruits and vegetables, Farmers' Bulletin, 984.
Home canning by the one period cold pack method, Farmers' Bulletin, 839.
Home tanning of meats and sea foods with the steam pressure canner, S. R. S. Document, 80.
Home made fruit butters, Farmers' Bulletin, 900.
Home storage of vegetables, Farmers' Bulletin, 879.
Making vinegar in the home, S. R. S. Document 99.
Preservation of vegetables by fermentation and salting, Farmers' Bulletin, 881.

The College Girl's Wardrobe

BY CORINNE LOWE



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Young Mutton Shoulders, per lb.	13 1/2c
Sugar Cured Bacon Backs, per lb.	32 1/2c
48-lb. Sack Central Flour	\$3.15
Our Fancy Santos Coffee, per lb.	30c
3 lbs. 3 cans June Peas	33c
Crosse & Blackwell's Chow Chow, per jar.	50c
50c bottle Stuffed Olives	40c
Del Monte Asparagus, per can, 40c; 3 cans	\$1.15
Hart Brand or Advo Extra Peas, per can	25c
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MCCOMB'S REGULAR 70c CHOCOLATES, SATURDAY ONLY, Creamery package Butter, per lb.	60c
WE PAY 2c FOR ALL GOOD EMPTY EGG CARTONS.	
Extra Fancy Sifted Peas, per bushel	\$2.50
FANCY FRUITS AND VEGETABLES OF ALL KINDS.	

Why Outdoor Sports?

All forms of outdoor sports cause the breath to come and go in harmony with the motion. The stout woman will quickly burn up all the fatty tissues. The thin one will accomplish exactly the same end she aims at—improve her carriage, make it graceful and alert, increase the activity of the skin, quicken her circulation, purify her blood and take on flesh. Breathing rhythmically gives the lungs a refreshing bath and thus quickens the circulation.

Eggless Corn Gems.

One rounded cupful cornmeal (lard, butter or beef drippings may be used), one teaspoonful salt, pour boiling water over, stirring all the time. Have batter thick and smooth. When cool stir in one cupful sour milk in which has been dissolved one teaspoonful soda. Bake in gem pans in hot oven.

Stewed Figs.

Stewed figs make a change for breakfast, and are a valuable food. The black figs are a bit richer and sweeter for stewing, but are rather more difficult to get. If allowed to soak for several hours and cooked slowly in a double boiler and served with the syrup in which they were cooked the figs are delicious. Sugar and lemon juice are added to the syrup after the figs have been removed and the syrup is then cooked for 10 minutes.

Chocolate Syrup.

Three pounds cocoa (not rich in fat), two pounds granulated sugar, one quart warm water. Dissolve the cocoa in a pint of cold water; dissolve the sugar in the warm water; add the dissolved cocoa, bring to boiling point and can hot in sterilized jars.

Scalloped Oysters.

Sprinkle buttered dish with bread crumbs, put in layer of oysters seasoned with salt and pepper and a little butter, more bread crumbs and oysters until dish is filled. Have bread crumbs on top. Pour over some cream and bake 30 minutes.

Paisley Shawls.

The possessor of the Paisley shawl is indeed fortunate, since it is likely that another of them will never be woven again. The shawl, so much in vogue now for wraps, gowns, etc., is the outcome of the ambition of the Paisley weavers to reproduce on the loom the exquisite cashmere hand-made shawls sent home from the East by the Scottish officers and traders to their women folk. The result was a shawl that excelled the one it imitated. The price of the Paisley shawl before it became popular was about \$100, and nearly every woman in Scotland, unless she was exceptionally poor, owned one. Queen Victoria brought them into prominence during her reign by purchasing 17 of them and wearing one at the christening of the prince who was to become King Edward.

Cleaning Hint.

To remove the powder and perspiration that soil the inside of the collar of the blue serge suit, use a rag saturated with turpentine. This removes every bit with small cost, and the suit will not have to be sent so often to the tailor or cleaner for this purpose.

Safe Skin Bleaches.

Fresh buttermilk is an excellent cleanser for the skin and helps in cases of discoloration. It can be applied before retiring and left on all night. The old-fashioned horse-radish wash is also an effective bleach. Shred a teaspoonful of horseradish and allow it to stand in one cupful of sour milk or cream for about six hours before the first application.

California Tid-Bits

By LORETTO C. LYNCH.

We can ever learn how to cook new dishes, and in California there are some handed down from old pioneers that taste mighty good and are worthy of passing on to others. Have you ever eaten tomato fritters? If not, then here is a real treat. Sift together one cup of flour, one-half teaspoon of paprika. Press through a sieve enough stewed or canned tomato to make a drop batter—that is, a batter that will drop easily but not run from the spoon. As flours differ, it is difficult to give exact amounts, but about one cupful will be needed. Add a beaten egg. Drop by the spoonful in smoking hot fat. When a delicate brown drain on soft paper. Then there is a quick frosting for cake which the California woman makes to perfection. About a tablespoon of grated rind of orange is mixed with a cup of powdered sugar. Orange juice, a few drops at a time, is added until the mixture is of a consistency just right for spreading. Care must be taken to add the orange juice very slowly, as a teaspoonful goes a very long way. A similar frosting is made with apricot pulp pushed through a fine strainer. It is mixed with sufficient sugar to be of the consistency to spread. To offset the sweetness a very little lemon juice may be added. And now for the delicious pickles. Through a food chopper, run a medium-sized head of cabbage, five two-inch in diameter onions, and 10 green peppers after the seeds have been removed. Cover with water to which three level tablespoons of salt have been added and let stand overnight. Drain, cover with strong vinegar and add one-half cup sugar, a tablespoon of celery seed and two tablespoons of mustard seed. Chop a small red pepper, pour boiling water over it, drain, and when cool add it to the mixture. After the pickle has stood for two days in a crock, pack in sterilized jars and seal.

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Do You Know--VI

Three Questions a Day for the Housewife.

1. What vegetable is said to have raised Germany from a third rate power to a world menace?
2. If milk is a good food for babies why does it sometimes disagree with adults?
3. What is the advantage of waxed floor over varnished or shalacked floors?

(These questions will be answered tomorrow by the Housewife.)

Answers to Yesterday's Questions.

1. Unpolished rice is better than polished rice because the polishing process removes the hull which is one of the most nourishing parts of the grain.
2. The easiest way to prepare dry bread crumbs is to put all left over pieces of bread in a dish in a very moderate oven and let them dry out thoroughly without becoming browned. Then roll them out with a rolling pin and put in a covered jar for future use.
3. Grease spots on wall paper may be removed by covering them with blotting paper and placing over the paper a warm iron. Repeat this with a fresh piece of the blotting paper until the spot is removed.

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