

Hot Bread in Order Now

Who is there that does not long for a bite of hot bread now and then, especially now that the days are growing colder? Instead of that rich cake, suppose you try tea biscuit and honey on the family some night for dessert.

To make a dainty tea biscuit, sift together two measuring cups flour with one-half teaspoon of salt and four level teaspoons of baking powder. Into this mix one rounded tablespoon of butter or butter substitute. Cut in sufficient sweet milk to make a soft dough. Toss on a lightly floured board. Pat into a rectangle. Cut into rounds about one-half inch in thickness. Place on a greased plate. Brush over with milk. Bake in a quick oven about 12 minutes.

Biscuit may be made more or less rich as desired. Part rye or graham flour may be used. If the biscuit is not to be cut, make the dough a little less stiff and drop it from the spoon on to a greased plate.

The same proportions may be used for muffins. After the dry ingredients are mixed and sifted add one well-beaten egg to one cup of milk before stirring into the dry ingredients. The butter may be melted and beaten in last. Then fill greased muffin cups half full of the mixture and bake in a moderate oven about 20 minutes, or until nicely browned.

Among the hot breads we include the pancake. Pancakes must be hot and right from the griddle in order to be at their best. Use the same mixture suggested for muffins, but thin it down by the addition of more milk until it runs from the spoon. The addition of a tablespoon of sugar helps to brown the cakes.

When the bubbles appear in the cake and the edges are done that is the time to turn the cake. Wait for this time, for a twice turned cake is heavy. Flip the cakes one upon another to keep them warm.

Part cornmeal, scalded and added to the mixture, makes a pleasing variation. Rye flour in place is also a variation.

If you have a waffle iron the mixture may be cooked by the spoonful on the hot, well-oiled iron.

In the case of waffles, however, a richer mixture is desirable. Two eggs are better than one.

But if you have a little more time, try making some yeast risen buns or rolls. Into a mixing bowl put one-fourth teaspoon of salt, one teaspoon of sugar, one tablespoon of butter, half a cup of scalded milk and half a cup of cold water. Add a yeast cake stirred into smooth in a very little warm—not hot—water. Beat in sufficient flour to make a soft dough. Knead well on the board, using flour until the dough does not stick to the hands or the board.

Cover and let stand for about three hours. Knead and shape into desired shape. Brush over with oil or milk and cover. When the rolls have doubled in bulk, the greased pan may be slipped into the hot oven and the rolls baked until brown.

This same mixture may be cut into strips and braided. It may be sprinkled with currants, nuts, citron and sugar. When it may be shaped into a coffee ring and baked on a greased pan in a moderate oven.

Baking depends quite as much upon a good oven as it does upon the materials used and the method of handling. If you have a rented gas range be sure it is working well. No oven of this type should take twenty minutes to heat, as some readers report. A gas oven that does not come to a proper heat in five minutes for ordinary baking is faulty. It will pay you to have your oven gone over before you start the winter's baking.

Cookery Problems

Standard Formula for Jam. Two pounds rhubarb, two pounds sugar, two pounds fruit (strawberries, raspberries, apricots or peaches).

Put rhubarb through the food chopper, catching the juice that drips down from near the center or cut in small pieces. Add to rhubarb with the sugar. Wash and remove stems or skins from fruit as usual. Put with other ingredients and when sugar is dissolved, place on the fire and cook, stirring occasionally until of the desired consistency. If a less tart jam is preferred, one pound of rhubarb may be used instead of two pounds and only one and one-half pounds of sugar will be required. If a sweeter jam is desired, three pounds of sugar may be used, or even four pounds. If the mixture is cooked until very thick, it may be put into sterile glasses and, when cool, covered with melted paraffin and tin covers. If a soft jam is preferred, it can be put into glass jars with new rubbers and glass tops, partially sealed, and sterilized by covering with boiling water and boiling for ten minutes. Seal and store.

Watercress Soup. Wash and pare four good-sized potatoes and boil them until tender in six cups of water to which one teaspoonful of salt has been added. Put the boiled potatoes, while hot, through a vegetable ricer or sieve. To this puree add the potato water, let come to a boil, and thicken slightly with one tablespoonful each of flour and butter cooked together. Add two cups of watercress chopped fine, two teaspoonfuls of salt, and three-eighths teaspoonful of pepper. To measure the watercress, press it down into the cup and then chop. Serve hot with croutons. If a thinner soup is desired, add one cupful of hot water or milk, preferably milk.

Graham Gems. One quart sour milk, level teaspoonful soda, one-half cupful sugar, one teaspoonful salt, flour enough to make a stiff batter. Drop by spoonfuls in gem pan and bake in hot oven.

Buttermilk Gems. Two cupfuls buttermilk, one-half cupful cream, one teaspoonful soda dissolved in a cupful buttermilk. Stir quite thick.

Meat Loaf. When there are no breadcrumbs ready for the salmon or meat loaf, use the same quantity of oatmeal. This gives a palatable change, and is an "ever ready" besides.

D.A.R. Hostess



Mrs. Earl Stanfield

Mrs. E. E. Stanfield was hostess a week ago to the opening meeting of Major Isaac Sadler chapter, D. A. R. She is treasurer of the chapter. Mrs. Stanfield is also second vice president of the Omaha Woman's club.

What's What

By HELEN DECIE.



The illustrated scene might seem incredible had it not been "taken from life." In "joshing" the waitress in the presence of the young woman who is their guest, the two men are placing both women in a false position. The guest is only embarrassed, but the waitress is seriously annoyed. Instinctively, every woman hates an awkward situation. While the war on us we heard much about the polished manners which our young men would import from France into America, as though cantonment and trench and port-of-departure were schools of deportment! "Over there," it was natural and grateful to be clumsy with the Salvation Army lassies, who fed the A. E. F. with coffee and doughnuts, and add "it was quite 'spooofing' later to bandy jests with the sophisticated attendants in the boulevard cafes, but if the pictured waitress could be provoked into retort, she might tell the men that their camp manners should have been stored away with their camp uniforms." (Copyright, 1920, by Public Ledger Co.)

Activities of Women

Miss Alice S. Tyler, director of the Western Reserve University Library School at Cleveland, O., has been elected president of the American Library association. She is the third woman elected to the chief office of this organization of more than 4,000 librarians.

Miss Laura Clay, one of the women delegates to the democratic national convention, who received one vote for the democratic presidential nomination, was the first woman to receive such an honor in the convention of either of the two great political parties.

The Florence Nightingale medal, the highest honor to which any member of the nursing profession may aspire, has recently been awarded to Miss Florence M. Johnson, of New York City, for distinguished service during the world war. Only six American women have been so decorated.

Mrs. Deep Narayan Singh, leader of the feminist movement in India, was the first woman student to attend the Presidency College of Calcutta, a college for men, where she received master of art degrees in philosophy and English literature. She was also the first Indian woman in Calcutta to drive an automobile, ride a bicycle or go up in an aeroplane.

Saturday Specials

- Sunkist Flour, 24-lb. Sack, \$1.68
Karo Syrup, 10-lb. Can, 85c
Knox Gelatine, 3 Packages, 62c
10 Bars Big Four Naptha Soap, 79c
3 Bars Pure Castile Soap, Made in France, 57c
Early Ohio Potatoes, Extra Large, Per Peck, 45c
Idaho Fancy Jonathan Apples, Per Box, \$3.75
Hubbard Squash, large, each, 25c
Spring Chickens, Per Lb., 34c

Sommer Bros.

28th and Farnam Streets Harney 188

Y. W. C. A.

Mrs. Alfred Nicolovius, a field worker of the National Young Women's Christian association, New York City, arrived in Omaha Thursday, to confer with Miss Johnson, director of the rooms registry department of the local Y. W. C. A. Miss Johnson assumed the position of rooms registry director September 1, succeeding Miss Pauline Hudson, who retired because of illness. Miss Johnson was general secretary of the Council Bluffs Y. W. C. A. for six years.

While the rooms registry department of the Omaha association is a comparatively new field of work, Mrs. Nicolovius stated Friday after investigating the work already accomplished, that she was much gratified with the progress made.

During the month of September Miss Johnson placed 142 girls in approved rooms, 35 of this number were transients in the city for the Ak-Sar-Ben carnival.

Before listing a room for rent, Miss Johnson investigates thoroughly, making certain that it is a suitable home for a girl alone in the city. In her work, Miss Johnson says she finds a ready response on the part of the housekeeper for "parlor privilege." Mrs. Nicolovius was particularly gratified with this feature of the work in Omaha, as she says in the cities in the east, the rooms registry departments experience difficulty in securing rooms with this privilege.

At the Central branch, Seventeenth and St. Marys avenue, one of the large rest rooms has been converted into a dormitory for the accommodation of transient guests. During the month of September, 77 women

and girls, who came to the association in the evening looking for a room for the night were accommodated there.

For the benefit of the woman or girl who comes to the city to consult with her physician or to visit a sick friend in the hospital, Miss Johnson has listed a limited number of rooms for transients.

Washing Spots.

In washing a spot from any garment, either with water or any prepared cleanser, first stretch the portion of goods to be cleaned over a pair of embroidery hoops. Leave the garment on the hoops until the spot has dried.

This simple precaution saves the hopelessly wrinkled condition which ensues from wetting one small part of a dry garment.

A leading metallurgical firm at Ghent, Belgium, has decided to employ 100 women for the operation of lathes.



Safe Milk For Infants & Invalids NO COOKING

The "Food-Drink" for All Ages. Quick Lunch at Home, Office, and Fountains. Ask for HORLICK'S. Avoid Imitations & Substitutes.

SPECIALS FOR SATURDAY

- 10 POUNDS GRANULATED SUGAR...\$1.45
Home Dressed Spring Chickens, per lb. 31 1/2c
Choice Steer Round Steak, per lb. 25c
Beef Roast, per lb. 13 1/2c
Rib Boiling Beef, per lb. 9 1/2c
Compound Lard, per lb. 17 1/2c
Peerless Laundry Tablets, washes clothes without rubbing, 16 tablets to the box, per box. 25c

Washington Market

1407 DOUGLAS STREET

THE TABLE SUPPLY

SEVENTEENTH AT DOUGLAS STREET "THE MARKET ON FOODSTUFF HAS DROPPED"

We want to impress upon THE PUBLIC that we are in a position to give them the immediate advantage in prices. WHY? Because we have no warehouse, filled during the speculative prices, to clean out.

MAKE IT A HABIT TO WATCH OUR ADS—then come and see the other countless values, too numerous to mention.

- GROCERIES: Asparagus Tips, 1-lb. cans, 6 for 95c; Large cans Tomatoes, 6 for 95c; Sweet Wrinkled Peas, 6 for \$1.10; Fancy Sweet Corn, 6 for .83c; Dundee Milk, per doz. \$1.48; Apples, 3 large cans, .85c; Welch's Grape Juice, 3 jars for \$1.13; Prunes, Santa Clara, 3 lbs. 59c; Ivory Soap, 10 bars, .75c; Bismark Imported Herring, per jar .75c; Pure Honey, pint jar, .55c; Assorted Preserves, large jar .39c; TEA and COFFEE: Santos Coffee, per lb. .30c; 3 lbs. for .87c; Ankola Coffee, per lb. .50c; FRUITS and VEGETABLES: Potatoes, finest of the season, for baking or cooking, per peck .40c; per bushel \$1.55; Genuine Jersey Sweet Potatoes, 5 lbs. for .25c; Iceberg Head Lettuce, 15c-20c; Elberta Peaches, basket, .33c; Pickling Onions, basket, .35c; COOKIES and CRACKERS: Apple Jam Cookies, lb. .33c; Iden Fig Bars, per lb. .38c; Iden Vanilla Midgets, 1 lb. .57c; Iden Fairy Soda Crackers, per pkg. .18c; BUTTER and EGGS: Rex Butterine, per lb. .32c; Best Creamery Butter, lb. .63c; Edam Cheese, each, \$3.25; Imported Swiss Cheese, per lb. \$1.25; MEATS: Spring Chicken, per lb. .32c; Pot Roast, per lb. .15c; Boiling Beef, per lb. .10c; Lamb Stew, per lb. .10c; Lamb Shoulder, per lb. .20c; Lamb Legs, per lb. .30c; Veal Roast, per lb. .15c; Veal Stew, per lb. .12 1/2c; No. 1 Hams, per lb. .35c; No. 1 Bacon, per lb. .45c; Bacon Briskets, per lb. .25c; Picnic Hams, per lb. .23c; FISH DEPT.: Special—Oysters, direct from beds, daily—Standards, per quart .75c; Selects, per quart .90c; New York Counts, qt. \$1.20; CIGARS: Just inside the Door DOMESTIC CIGARS: World's Best, 5c value, 5 for 10c; 100 for \$3.00; Pinta, 7c value, 5c for 10c; 100 for \$2.25; Tracy's Special, 10c value, 25 for \$2.50; Kopper Kettle Klub, 12 1/2c value, 25 for \$2.25; Garcia Diplomates, 12 1/2c value, 25 for \$2.25; Princess Mercedes, 12 1/2c value, 10c for \$1.00; White Owl Seconda, 2 for 15c; 50 for \$3.50; Camels, carton, \$1.75; IMPORTED MANILLA CIGARS: Adelaida, 7c value, 5c for 10c; 100 for \$4.25; Flor De Indio, 5c value, 5c for 10c; 100 for \$4.50; La Flor De La Isabel, 5c for 10c; 100 for \$4.50; Luzonitas, 8c value, 5c for 10c; 100 for \$3.25; El Toro, 10c value, 50 for \$5.00; Full Whale Smoking Tobacco, 45c; Tuxedo, 4 for \$1.75; Prince Albert and Tuxedo, full lb. \$1.34; CANDY SPECIALS: Beauty Gum Drops, 8 ozs. .24c; Hot Salted Peanuts, lb. .28c; Large box Chocolate Cherries, .95c; Gum, per pkg. .4c; Borden's Chocolate Bars, 2 for .15c; Peanut Brittle, 8 ozs. .23c; Spiced Jelly Beans, 8 ozs. .24c; Ball's Chocolate Clusters, .35c; Park & Tilford's New York, Johnston's Milwaukee and Box Candies



Puritan Hams and Bacon



Parboiling a PURITAN ham is "painting the lily." Parboiling destroys some of the delicate savor which months of careful attention and exact proportioning of flavoring materials impart. You will be easily convinced there is no excess of salt in a PURITAN ham, for

"The Taste Tells"

FREE Puritan Recipe Book. We have prepared a very unusual recipe book which gives many new ideas in the preparation of Hams and Bacon, and many old ways made new and better by better methods. It's free. Send for it. Address THE CUDAHY PACKING CO., Puritan Dept., 111 W. Monroe St., Chicago.

THE CUDAHY PACKING CO. If your dealer doesn't handle Puritan, telephone 1321 Jones St., Omaha, Dg. 2401

Puritan Hams and Bacon are smoked daily in our Omaha plant, insuring fresh, brightly smoked meats at all times.



BUEHLER BROS. MARKETS

2408 Cuming Street 4903 South 24th Street 212 North 16th Street

Omaha's Leading Markets

For Quality Meats, Quick Service and Lowest Prices

Table with 4 columns: Choice Cut Round Steak, Special at 23c; Sugar Cured Breakfast Bacon (1/2 or whole), 34c; Sugar Cured Skinned Hams (1/2 or whole), Special at 30c; Choice Beef Pot Roast 12 1/2c

GENUINE SPRING LAMB

Fancy Hindquarters, 18c; Fancy Forequarters, 12 1/2c; Fancy Lamb Chops, 22c

Table with 2 columns: Chickens: Fancy Fresh Killed Spring Chickens 30c; Fancy Fresh Killed Hens 30c; Veal Cuts: Choice Veal Stew 14c; Choice Veal Roast 18c; Choice Veal Chops 22c; Choice Veal Legs (1/2 or whole) 20c; Choice Veal Loins 20c

Table with 2 columns: Beef Cuts: Choice Rib Boiling Beef 10c; Choice Beef Pot Roast 12 1/2c; Prime Rib Roast 18c; Choice Round Steak 23c; Choice Corned Beef 16c; Fresh Beef Hearts 12 1/2c; Choice Chuck Roast 16 1/2c; Fresh Cut Hamburger 18c

Table with 2 columns: Pork Cuts: Choice Pork Loin Roast 33c; Fresh Spare Ribs 20 1/2c; Choice Boston Butts 31c; Small Lean Pork Shoulders 25c; Fresh Leaf Lard 23 1/2c; Fresh Neck Ribs, 4 lbs. 25c; Fresh Pigs' Feet, 4 lbs. 25c; Little Pig Hearts 10c; 3 lbs. 25c; Fresh Pig Liver 7c; Choice Bean Pork 25c; Pure Lard, per lb. 26c; Cudahy's Puritan Lard, 5-lb. pails, net \$1.50; Morris Supreme Lard, 5-lb. pails, net \$1.50; Compound Lard 20c

Table with 2 columns: Sausage and Cooked Meats: Choice Wienies 20c; Choice Frankfurts 20c; Choice Polish Sausage 20c; Choice Garlic Sausage 20c; Fancy Summer Sausage 25c; Choice Pressed Ham 25c; Choice Minced Ham 25c; Fresh Veal Loaf 25c

Table with 2 columns: Cheese: Fancy Cream Cheese 32c; Fancy Brick Cheese 30c

Table with 2 columns: Special on Soap: White Borax Naptha Soap, 10 bars 45c; Pearl White Laundry Soap, 10 bars 45c; Best Creamery Butter 60c; Special Prices on Swift's Butterines.

STRICTLY FRESH OYSTERS

WE FILL MAIL ORDERS FROM THIS LIST

