

1914 FARNAM

OUR CREDIT SYSTEM is built up to serve you. We make it possible for all honest people to buy Diamonds, Watches or Jewelry without interfering with your Savings Account. All we ask, is that you make us a small deposit at the time of purchase and arrange to pay the balance weekly or monthly as your regular earnings go on.

Mail Order House Fell Down!



A big mail order house in St. Louis had bought 265 Gentlemen Diamond Rings in 15 assorted styles from an importing Jewelry House in New York. At delivery time, money was so tight that they had to cancel the order.

We Bought the Whole Lot at a Sacrifice of 40%!!

Here is an astounding opportunity for a few gentlemen of good taste to pick up a Valuable Diamond Ring at less than the importer's cost.

Get It Today!

- You Don't Need Much Money—Make Your Own Terms.
- No. 811—14K Solid Gold Ring, heavily engraved pierced shanks, 18K White Gold, Hexagon top, hand carved, large, clear blue white diamond. Regular mail order house value, \$150.00—Importers sacrifice price, \$90.00
 - No. 1070—14K Solid Gold, Hand Carved mounting, Satin Finish, 18K White Gold Octagon top. The diamond set in mirror effect. Regular mail order house value, \$140.00—Importers sacrifice price, \$84.00
 - No. 986—14K Solid Gold mounting with grooved shank, 18K square effect white gold top, hand carved, clear blue white stone. Regular mail order house value, \$125.00—Importers sacrifice price, \$75.00
 - No. 989—14K Solid Gold, hand engraved mounting, pierced shanks, 18K White Gold top, stone set in diagonal style. Regular mail order house value, \$135.00—Importers sacrifice price, \$81.00

We Positively Guarantee All Goods Sold. Open Monday, Wednesday and Saturday Eve.

Western Associated Jewelers
1914 FARNAM



John J. Dreyer, Pres. and Gen. Mgr.

Phone Douglas 2793



COMMERCIAL PRINTERS - LITHOGRAPHERS - STEEL DIE EMBOSSEERS
LOOSE LEAF DEVICES

USE BEE WANT ADS—THEY BRING RESULTS

Our Table Manners

Summer time with its series of picnics and possibly weeks or months of camping may have had a sad effect on our table manners, and it is hard to be severe on our children for neglecting some of the niceties of table deportment when they have seen us but recently dispensing with butter spreaders and butter plates, buttering bread with a spoon because of no available butter knife, pouring sugar into our coffee because of no sugar spoon, and generally making the best of camping or picnic deficiencies.

Isn't the whole tendency now to pay less attention to table manners? With the war we adopted less elaborate table service and since the war we have not gone back to it. In many homes even the paper napkin has come to stay.

Isn't it exactly surprising that children brought up in this generation should show a laxness in table manners that sometimes surprise us. We smile indulgently when we hear of private schools where definite instructions are given in table deportment. Perhaps we had such instruction, but it seems old fashioned. And yet there is just as much need for this training as ever.

Oil Frys Eggs

Salad oil gives very delicate results in pan frying. It is first-class for frying eggs or sauteing vegetables. Many cooks are proclaiming enthusiastic appreciation of salad oil as a medium for deep fat frying, declaring that croquettes, doughnuts and similar dainties are never so delicious as when cooked in this way. It is also used as a shortening in the same amount as one would use lard.

Frau Margaret Bruehle, head of one of the largest cereal concerns in Germany, is the first woman to be admitted to membership in the Berlin Stock Exchange.

Saturday Specials

- Puritan Flour, 24-lb. sack, \$1.63
- C. P. White Naphtha Soap, 10 Large Bars 82c
- Silicon Cream Silver Polish, 3 cans for 50c
- Meadow Gold or Wedgewood Butter, per lb. 62c
- Shredded Whole Wheat Biscuit, 3 packages for 44c
- Snowball Pure White Cauliflower, large head 25c
- Small Bleached Celery, 6 stalks to the bunch, 25c
- Canada Rutabagas, 6 lbs. for 25c
- Snowdrift Pure Vegetable Shortening, per lb. tin, 24c
- Fancy Lamb Legs, per lb., 34c

SOMMER BROS.

28th and Farnam
Harney 0188

Elaborate Detail Makes Up Simplicity of Line



Helpful Hints

Large red cranberries can be made into mock cherries.

Clothes dampened with warm water iron better.

When lima beans are boiled nearly tender, drained and fried in butter until they are slightly browned; they make a delightful change.

DR. LEE W. EDWARDS

Chiropractor
OPEN EVENINGS
306 So. 24th Street
Corner Farnam

Grape Nut

Harding's Sunday Special Ice Cream next Sunday will be a REAL treat. It's Caramel Ice Cream with Grape Nuts. Watch the youngsters' eyes when it is served.

You can get it from any dealer who sells

Harding's
The Cream of all ICE CREAM



One scant quart of milk to one quart of flour is required for batters of all kinds.

Washed butter makes cakes, desserts and sauces of a much finer texture.

Put a few kernels of rice in the shaker on damp days and the salt will run freely.

Shrimps are delicious cooked in parsley butter for about 10 minutes and served on toast.

Sweet potatoes seasoned well and then beaten until very light and reheated in the oven are unknown to many cooks.

Pour cold water on grease spilled on the floor. It hardens the grease and it can be scraped off with a knife, then wash the spot with cold soapsuds.

Do You Know—XIV

- Three questions a day for the housewife.
1. What are "Sultana raisins"?
 2. How to bake pears?
 3. The best way to keep cooking fats and oils?
- These questions will be answered by the Housewife.
- Answers to Previous Questions.
1. Any birds caught wild and used as human food are called game birds.
 2. To make a good dessert from oranges and canned pineapple fill a dish with alternate layers of the two fruits, cut into small pieces, and sprinkle with freshly grated or desiccated coconut and a little powdered sugar if desired.
 3. To remove water spots from fabric of any sort steam it thoroughly.
- (Copyright, 1920, by the McClure Newspaper Syndicate).

Household Hints

- When ironing place a folded rug to stand on.
- Always wash varnished floors with cold water.
- Butter should be kept closely covered, as it absorbs odors.
- Potatoes soaked 15 minutes in cold water before boiling are mealy.
- Prized linens should be aired at least once a year on a dry, bright day.
- To fry hash or lyonnaise potatoes, slice the onion into the frying pan first and let it get quite brown while you are slicing the potatoes. Add cooked meat last to avoid its frying hard. A little cream is the best wetting for hash.

To Wash Linen

When washing linen always add a teaspoonful of salt and one of finely scraped soap to each pint of starch before putting the article in. This is very good, as it glazes the linen and makes it look well.

In China it is customary for the family of the bridegroom to make presents to the family of the bride of various articles a few days before the day fixed for the wedding ceremony. The presents generally consist of food, such as the leg and foot of a pig, the leg of a goat, eight small loaves of bread, three pairs of large red candies and several bunches of firecrackers.

Why Not Carry Your Lunch?

By LORETTO C. LYNCH.

Whether the restaurants that serve the business men of Chicago with their noonday luncheons are profiting, I do not know, but I was recently surprised to see so many men there with neat little packages under their arms as they went their way to work. In the trolley cars, on the elevated railroad, everywhere the package was being carried by Mr. Man.

I stood in front of a large office building. Presently motor cars began to roll up. The bosses were arriving. They, too, had the neat little packages tucked under the arm—they, too, were carrying lunch.

"Know any of these cars?" I asked a hustling little newswriter. "Sure do," he said. "He's a big boss. Carries his own lunch. Just then a woman came along whom I knew. She fairly blushed with enthusiasm about the 'bring your own lunch' plan. She said her husband had grown tired of paying 15 cents for a 3-cent sandwich, the butter on which was questionable. She said he was tired of fighting for a seat in an overcrowded restaurant and then paying anywhere from 75 cents to \$1, with tip, for a lunch that, with allowing 100 per cent for overhead profit, should cost the consumer but half."

"And so I decided," she continued, "that instead of allowing Hugh to go to business with a roll-and-coffee breakfast, which caused him to be very hungry at lunch time, I'd arrange to prepare a more substantial breakfast at home and give him a luncheon that would carry him over until he got home to his regular dinner at night."

Yet, Hugh could afford to patronize the restaurant at noon far better than some of the men in his employ. But he did it for a principle.

She purchased a luncheon set in a leather case resembling a large kodak. Of course, Hugh had a private office in which to eat his luncheon, while most of his employees at their home-produced luncheons in the workrooms and obtained their hot drink at the fountain of the building's candy shop. But here are some man-lunches that both saved money and satisfied.

Two sandwiches of grilled bacon, tomato and lettuce on white bread, one pickle, slice of cake and a thermos of coffee with real cream.

Another day the box contained one or two cheese and pimento sandwiches on graham bread, three ripe olives, a square of gingerbread with frosting, and some piping-hot cocoa.

Again there were two deviled eggs, two bread and butter sandwiches, a jelly tart and an apple.

The Cook Book

Really nothing can be more helpful to the woman who either cooks or who directs her cook than this little treat of reading cook books occasionally, and the hostess who wants to have variety in her dinners or refreshments cannot do better than to buy a few cook books or get them from the library, not so much to keep for reference, but to look through for inspiration. There are so many dishes that, though you may once have included them in your bill of fare, you forget about. Last summer you may have served bread when the season for the fruit they called for was with us, but before another summer comes around you have forgotten them. And the tendency always is to a narrowing of the dishes that you serve unless you continually keep seeking and gaining inspiration from outside sources.

Desserts in most households become very monotonous. There is always the danger that a dessert for which certain members of the family express a great liking you will serve so often that they grow weary of it. You must be constantly watching out for this. You cannot do better in your perusal of the cook book than to have a bit of paper and pencil at hand and jot down suggestions for new desserts. Often, if you are an experienced cook, you will not need further reference to the cook book. Having read the recipe once you will know how to make the dish; the chief thing is the idea contained therein.

Fried Corn Mexican Fashion.

Slice two good sized onions and chop one green or red sweet pepper. Put a tablespoon of oil or butter in the frying pan over a gentle fire and saute the onion in it. After a little add the pepper, and when this is cooked add a cupful of canned corn or corn cut from the cob. Season to taste and cook until all are well mingled and well done.

Mexican Tomato.

Cook onion and pepper as in the fried corn recipe and add, instead of the corn, one cup of stewed or canned tomatoes, with half a teaspoon of sugar and salt to taste. A pinch of cayenne pepper may be needed to make it truly hot, but a slight bit this pinch must be. Cook until ingredients are thoroughly blended, stirring most of the time. Five or 10 minutes will be sufficient.

READ THIS REMARKABLE GUARANTEE

If Omar doesn't make the best bread and more loaves per sack than any flour you have ever used, simply take the empty sack to your grocer and get your money

MORE LOAVES PER SACK PUTS MAGIC IN YOUR BAKING

Omar

Omar Wonder Flour

Puritan Hams and Bacon

Remember

AND ALSO REMEMBER
Puritan Hams are of mild cure, therefore free of excess salt. They need not and should not be parboiled before frying or broiling.

A second reminder will not be necessary after you have once tasted Puritan Ham.

The sweet flavor, rich with the tang of hickory smoke; the fine grained, firm yet tender meat; the fat, white and melting—

These are qualities so distinctively apparent in Puritan that the name will instinctively come to mind whenever you think of ham.

Ask your dealer—and remember—

"The Taste Tells"

THE CUDAHY PACKING COMPANY
If your dealer doesn't handle Puritan, phone (1821 Jones St. Douglas 2401.) F. W. CONRON.

OMAR WONDER FLOUR

Orange Pudding

Cream, with a dash of Orange flavor, mixed with minced fruit, makes a delicious special.

Delicia

THE PERFECT Ice Cream

Your Dealer Can Supply You

The Fairmont Creamery Co.