

All About the Cranberry

Cranberry sauces are generally served cold. Cook cranberries in earthen, porcelain-lined or enameled vessels only.

Alter cooking, place the fruit in glass or earthenware dishes. Cranberries are an inexpensive and delicious food.

To preserve cranberries for summer use, sort and wash the raw fruit, and then seal in sterilized glass jars filled with cold water which has first been boiled.

Cranberry Molds. Four cups cranberries, one cup water, two and one-half cups sugar. Cook the cranberries and water together until the berries are tender.

Cranberry Butter. Three quarts cranberries, one pint water, two pounds sugar. Cook the cranberries and water until the skins of the fruit are all broken.

Cranberry Sauce Roll. Three eggs, one cup sugar, three tablespoons cold water, one cup flour, one teaspoon baking powder.

Eight Useful Suggestions. Cranberry Tapioca like peach or apple tapioca, using cranberries instead of the other fruit.

Strained Cranberry Sauce is delicious served with cottage or bread puddings. With Pot Roast—Cranberries cooked with pot roast and the cheaper cuts of boiled meats make the meat exceedingly tender and delicious.

Garnish Fruit Salads with cubes of bright cranberry jelly. These add immensely to both flavor and appearance. Steamed Cranberry Pudding—One cup of flour, one and one-half tea-

Elaborate Braiding



If a new fall or winter suit is not embroidered it is pretty sure to be braided, for fashion commands luxurious and ornamental effects this season.

Milk supplies energy for the needs of the infant's body and adds to the fuel food of the child and the adult.

A Good Drink. Cover the cranberries with water; boil until soft; then strain. To one quart of the juice add one cup of sugar; let it come to a boil; add pineapple juice to taste; then bottle. Serve in glass of cracked ice.

Line a pie plate as for an apple pie. Fill with chopped cranberries, seasoning with spices, to taste, and adding a bit of butter and a pinch of salt if the butter is fresh. Beat up one egg with a cup of sugar, and mix with the berries. Cover with an upper crust and bake.

Line a pie plate as for an apple pie. Fill with chopped cranberries, seasoning with spices, to taste, and adding a bit of butter and a pinch of salt if the butter is fresh.

Bacon an Economy

Bacon is an economy product, as every housewife can testify; for the thrifty housewife views this product from all angles, and not from the standpoint of first cost alone.

Bacon is one of the most easily digested and assimilated foods. For this reason it is to be found in the diet of the convalescent, who must have nourishing food in order that the disease-torn body may rebuild.

Foreign housewives for many years have made use of bacon drippings as a spread for bread. Salt and spices are added in this event. A sandwich which all children like, and which, by the way, may serve as a suggestion for the fall lunch box, is made by spreading two thin slices of bread with spiced bacon drippings and adding summer sausage with lettuce leaf.

Oil Wringers

Wringers save labor, make the clothes much drier and are less destructive to fabrics than hand-wringing. To prevent buttons from being torn off by a wringer, fold them into the garment and hold it flat.

Reversible wringer is much more useful than a one-way wringer if two or more tubs are used. To keep a wringer in good condition it should be oiled with good machine oil and the pressure screws should be loosened when it is not in use.

When the pressure is put on again bolts should be turned at once; then the pressure is more likely to be even. The rollers of a wringer may be cleaned with a cloth moistened with two or three drops of kerosene; but, since kerosene dissolves rubber, the rollers should be washed with soap and water as soon as the discoloration disappears.

Copper Boilers

A tin boiler costs less than other, but is not particularly durable. It must be well dried after using. A tin boiler with a copper bottom is more durable, conveys heat better and is worth the additional cost.

Banana Delicia ICE CREAM

Bananas make a delightful combination when mixed with vanilla cream. Your Dealer Can Supply You

The Fairmont Creamery Co.

Full line of fruits and vegetables at the lowest prices.

Saturday Specials

- Our Own Blend Coffee, 3 lbs. for .93c
Pure Cane White Sugar, 5 lbs. for .61c
Standard Tomatoes, 2-lb. tins, per dozen \$1.69

SPECIALS FOR SATURDAY

- Home Dressed Spring Chickens, 3 lb. can Pumpkin \$10c
Choice Steer Round Steak, per lb. .23c
Lean Pork Roast, per lb. 24c

Washington Market

- Choice Cut Beef Pot Roast 15c
Choice Cut Round or Sirloin Steak 23c

Sommer Bros.

28th and Farnam Phone Harney 0188

Butter-Nut Coffee

Now 1-lb. cans 50¢ - 3-lb. cans \$1.45

Saturday Bargains

- Granulated Sugar, 10 lbs. \$1.15
Omar Wonder Flour, 45-lb. sack. \$2.98
Groceries: Brooms, 96 quality, each .48c

Smoked Meats

- Sugar Cured Picnic Hams 21c
Sugar Cured Regular Hams 30c
Sugar Cured Skinned Hams 30c

Genuine Spring Lamb

- Forequarters, special at .14c
Hindquarters, special at .20c
Fancy Lamb Chops, special at .25c

Cheese

- Fancy Cream Cheese .32c
Fancy Brick Cheese .30c

Central Market

- Why bother with making a dessert for Sunday's dinner when you can get Harding's famous Sunday Special so easily? Next Sunday it's NOUGAT
Vanilla Ice Cream with Almonds and Green Cherries.

Veal Cuts

- Choice Veal Stew .15c
Choice Veal Roast .20c
Choice Veal Chops .23c

Sausage and Cooked Meats

- Fresh Bulk Sausage .20c
Fresh Link Sausage .22c
Choice Wienies and Frankfurts .20c

Soaps

- Pearl White Laundry Soap, 10 bars .47c
White Borax Naptha Soap, 10 bars .47c

Butter-Nut Coffee

Now 1-lb. cans 50¢ - 3-lb. cans \$1.45

Swift's Snowflake Butter

5-lb. tub \$1.68

Best Creamery Butter

per lb. .60c

Specials on Canned Goods

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