

### The Pie Your Husband Likes

The Tart, or Torte.

The difference between a pie and tart, or a torte or the thing by any other name which in all languages means a round, more or less flat disk of food, has been the subject of entertaining disputations. The Italians put into a lower class, some fruit filling and over that the most wonderful bouquets or fancy things cut in one piece from pastry, often not leaving more of the filling exposed or as much as we leave when we cover a fruit pie with a lattice top.

But for the cook, especially to the despairing young cook, the matter settles down to can she make pie crust—for Billy boy—pie crust as his mother used to make. There has been enough written on this to make up a thousand pages, yet the only way to learn to make pie crust is by doing it.

**Making Pie Crust.**

After a good deal of observation the best advice I have evolved on the subject is: Flour the fat, not grease or make the flour fatty. The flour and shortening must be put together. If you get a greasy mass before adding the water, you will fail probably, because water and grease are antagonistic and you leave to add some water. Some people say the more ice water you add the flakier your pastry will be, but this idea is quite contrary to another view which says the less water the better. But icing or chilling the pastry after it is made helps a great deal in the rolling out.

**Plain Pie Crust.**

For one small pie sift one cup of flour on a bread board, chop into this one tablespoon at a time, three tablespoons of shortening or more if you want a shorter crust. Gather the whole up in a pile in which you can make a little fountain, and add three tablespoons of ice water, adding a little at a time, and kneading the whole with a stout case knife. Handle as little as possible. Put in ice box for at least 15 minutes before rolling out. In putting on the bottom crust do not stretch, but lift it at the sides and let it fit in the pan. Cut holes in plain or fancy ways in the top crust by folding it on the board so that those on the sides of the middle cut, if any, shall be symmetrical.

**Top Crust Finish.**

Top crusts are brushed with egg or milk to make them shiny. Spread with butter, flour rubbed over this, cold water run over whole top quickly with make a flaky top crust. Or to make shine or glaze, mix the yolk of an egg with twice its measure of water and brush the top of the pie with it. A thin layer of granulated sugar may also be used in the glazing.

**Pastry Edges.**

Both upper and under crusts of covered pies, like apple and mince, must be rolled thin or the edges will be too thick—and dry—to be palatable. The under or only crust of other pies should be rolled thin, a little part pinched up for a water seal. The liquid in will be too bulky. For covered fruit pies a strip between the upper and under crusts helps to keep the juices in when the filling boils. Some cooks tie a strip of thin muslin around apple pies which must be baked from one to two hours in the most even and solid but not too hot of ovens to be good, to protect the edges somewhat from heat and to bind two crusts more firmly.

**Squash Pie Filling.**

Put two cups of mashed and rather dry Hubbard squash through a fine sieve, add a half teaspoonful of cinnamon, a quarter teaspoonful of ginger, a half teaspoonful of salt and a little more if to taste, a little nutmeg, and from one-half to a cup of sugar, according to taste. Mix thoroughly. Scald one pint of milk, adding to it while it is hot one or two tablespoons of butter. Add the milk to the seasoned squash and when the whole is cool add two well-beaten eggs. Pour this filling into a deep pie tin lined with crust, with a pinched up edge. Add the last part of the filling after the pie is in the oven for this pie is best if the filling comes up almost to the top of the built up wall. Bake at least 45 minutes in a rather hot oven, but do not allow the filling to boil. Pumpkin pie can be made by the same recipe, but usually should have more milk than above.

**Mince Pie Filling.**

Jelly, cider boiled down a third or a half, or just fresh cider, may be used in pies instead of brandy, the spirit in which was cooked away anyway in the making of mince meat, leaving only its flavor. There are enough flavors of seasoning without it. To make mince meat enough for four pies take two pounds of boiling beef, three to five pounds of apples, one pound of raisins, one cup of white or brown sugar—more or less according to taste, and also according to the amounts of sweet fruits used—one cup of boiled down cider or plain cider, and spices, in rather small proportions—cinnamon, cloves, ginger, allspice, and nutmeg. One-half to a whole cup of freshly candied citron, chopped fine, will add a delicate flavor. Boil and chop the meat after removing gristle and skins, pare and chop apples, seed and chop raisins, cook the whole up to boiling point and taste. Sweeten more if

### What's What



A young woman traveling alone across our vast continent is apt to become lonesome after flying landscapes have begun to weary the vision and periodical literature has exhausted its interest. It is then that she would find the companionship of a chaperon most comforting and, since neither mother nor aunt has been able to accompany her, she is likely to respond graciously to any advances made to her by an older woman whose quality she has proved in an exchange of small courtesies enroute. If hailing from the same city, the new acquaintance probably knows some of the young woman's circle, and this leads to more assured intimacy. If the elder passenger is accompanied by her sons, these can be introduced, and in this way the long journey soon loses its tedium for the young people.

Excepting in a case as favorable as that outlined, a well-bred young woman never encourages the overtures of unknown fellow travelers. When traveling alone she should provide herself with two or three interesting books and a bag of fancy work as safeguards against ennui and intrusion.

**Individual Pies.**  
Large muffin rings may be filled with pie crust and baked before they are filled with a cream of fruit puree, over which may be piped whipped cream. Turnovers, on the order of tiny Danbury tarts, are always a pretty tidbit.

**American Women Dislike Strong Perfume.**  
American women, perhaps more than any other women, dislike perfume that is too strong. Of course, there are many American women who use too much perfume. Unfortunately, that is true. But the fact remains that American women do not make as many mistakes in the use of perfume as do European women, at least those of the continent.

Still, a growing use of perfume in this country is observable. Perhaps that is because the number of continental families in this country is increasing. There are so many attractive ways of using perfume that one hardly wonders that many women who perhaps originally cared little for perfumes have taken up their use. The newest thing is the little perfume burner and boudoir lamp combined, which has just come over from Paris. This consists of a little china shaded lamp—really a little china or pottery globe, or near globe, without a distinct base and shade. Inside this bit of china is an electric bulb, which at once illuminates the globe and heats a tiny depression in its top, in which one places a few drops of perfume. The perfume, heated, gives forth its odor more strongly. The little plaything is really quite charming.

Then, of course, there are those tiny perfume atomizers. They are so small that one may carry them in a party bag to replenish the supply of perfume. And really a very little bit of perfume applied frequently is far better than a lot of perfume applied seldom. The great trouble, you know, with perfume users is that they get so that they can't distinguish between enough and too much perfume.

**Feed Infants Slowly.**  
If a baby has colic it is very important to feed slowly, and also not to feed too often. The baby should take from 15 to 20 minutes to each feeding. If he takes less time, procure a nipple with a smaller hole or get a nipple without any hole at all and make a small hole with a hot needle. Hold the bottle so that the nipple is always full and thus prevent the baby from sucking in air while feeding. The intervals between feedings should be as near three hours as possible. It is better to give the baby a little more at a feeding or to make the formula a little stronger than to feed too often.

### Byrne-Schneider



An out-of-town wedding of the past week which was of unusual interest to Omaha was that of Miss Clara Schneider, daughter of Mrs. R. B. Schneider of Fremont. This attractive young woman became the bride of Harry Stephenson Byrne of Omaha Wednesday evening at a quiet wedding at the home of her mother. Her sister, Miss Marguerite Schneider, was her only attendant, and another sister, Mrs. Etta Schneider Turner, came from New York to be present at the nuptials.

Immediately after the ceremony a reception was held at the Schneider home to which many Omahans were invited.

This bride is well known in our city, as she has spent much of her time in Omaha, and has many friends among the younger set. During the war the three sisters served

overseas in hospital and canteen units and were closely associated with a number of Omaha girls who were abroad. Mrs. Byrne was graduated from Wellesley college. Mr. Byrne and his bride will be at home after Thanksgiving at the Idalia apartments, 115 North Thirty-third street.

A number of affairs are planned by the younger matrons in honor of Mrs. Byrne, who will be a charming addition to the young married set.

**Leftover Potatoes**  
To make "warmed up potato": Dice potatoes or slice small. Pour over a little milk. Add salt and small pieces of butter or bacon fat and sprinkle these with flour. The grease will absorb the flour smoothly as it melts.

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10 Pounds Pure Cane Sugar for .99c

Home Dressed Spring Chickens, per lb. .26 1/2c

Choice Steer Round Steak, per lb. .25c

Choice Steer Pot Roast, per lb. .15c

Choice Steer Chuck Steak, per lb. .17 1/2c

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No. 3 cans Solid Pack Tomatoes, per can 15c, per doz. \$1.75

Tall cans Elkhorn Milk per case \$5.85

Large cans Malt 75c

Extra choice salted nuts and candied fruits. McComb chocolate, full pound. Regular 70c chocolates, Saturday only, per lb. 59c

Fresh country Butter, in 2-lb. rolls, per lb. 58c

Fresh whipping Cream, received daily. Extra fancy cranberries, per full qt., 10c or 3 for .25c

Items Echo Sugar Wafers, small size, two for 35c; ideal for Thanksgiving. Large size, per pkg. .35c

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### Recipes

**Spinach Soup.**  
Spinach with its tonic qualities, makes a delicious soup. It requires two quarts fresh spinach, a cup boiling water, three cups milk, four tablespoons butter, four tablespoons flour and salt and pepper to taste. Pick over the spinach and wash it thoroughly. Add the boiling water, and cook the spinach until it is tender; then rub it through a sieve. Make a white sauce of the milk, add butter and flour. Add the spinach pulp to the white sauce. Add the seasoning. Keep the soup over hot water until time to serve it.

**Cream of Tomato.**  
To make a good cream of tomato soup, use two cups tomatoes, one slice onion, two cups water, one-fourth teaspoonful soda, four tablespoonful flour, four tablespoonfuls butter, and salt, pepper and paprika to taste. Cook the tomatoes, onion and water together for 15 minutes; then strain the mixture through a sieve. Add the soda. Make a white sauce of the remaining ingredients, and cook for 10 minutes over hot water. Just before serving pour the tomato slowly into the milk mixture, stirring it constantly to prevent curdling. Season and serve.

**All-Green Salad.**  
For a very good all-green salad, remove the seeds from a medium-sized green pepper and cut pepper rings. Arrange a bouquet with first one or two romaine leaves, on top of these a lettuce leaf and, if obtainable, a couple of chicory leaves, then watercress or parsley. Carefully slip these into the pepper rings. Serve with French dressing or any of the salad dressings. A couple of radishes may be cut down on the sides like an open flower and served besides this salad.

An appetizing salad may be made from tomatoes, cucumbers, pepper and cheese. Wash and remove seeds from a green pepper. Pack the pepper solid with cottage cheese and set on ice to cool. Peel and slice tomato in quarter-inch slices. Spread each slice of tomato with mayonnaise or cooked dressing. Cut a slice of cucumber about one-eighth inch thick; cut this slice in quarters and put it on top of the dressing. Cut a slice of the stuffed pepper and arrange on top of the cucumber. Serve with two leaves of crisp lettuce.

For those who are fond of cottage cheese, the following salad will be relished: Moisten cottage cheese with milk, cream or any salad dressing. Add chopped onion and crisp cucumber cut in small cubes. Serve a tablespoonful of this mixture in a nest of lettuce leaves or shape it into

**Saturday Specials**

Huco Coffee, 50c quality, 3-lb. tin .1105

Walter Baker Chocolate, per lb. .54c

Hershey Cocoa, per 1/2-lb. tin .27c

Puritan Flour, 24-lb. sack, at \$1.48

Fancy Ripe Grape Fruit, per doz. .98c

Jersey Swt. Potatoes, 3 lbs. for .20c

Choice Mich. Celery, 6 stocks to bunch .25c

Best Wisconsin Cranberries, per lb. .18c

Dromedary Dates, 3 pks. for .62c

Choice Corn Fed Shoulder Beef, per lb. .22 1/2c

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balls and roll in chopped parsley or hard cooked egg yolk which has been mashed through a strainer. Serve with any salad dressing.

**Stuffed Heart.**  
Wash the heart and remove valves and blood vessels. Stuff with dressing made from one cup bread crumbs, three tablespoons fat, a little onion, sage and parsley. Brown the heart on all sides in a small amount of fat. Put into baking pan and add boiling water, one bay leaf and a few cloves. Cover tightly and allow to bake slowly. Two hours of slow cooking are required for a beef heart. Just before serving remove top from pan and allow to brown.

**Cherry Nut**  
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Choice rib boiling beef	.10	Choice pork loin roast	.27
Choice beef pot roast	.14	Choice Boston butts	.27
Prime rib roast beef	.18	Choice spare ribs	.20
Choice round steak	.22	Fancy small lean pork shoulder	.21
Fresh beef hearts	.11	Fresh side pork	.25
Choice boneless corned beef	.18	Fresh hams (1/2 or whole)	.25
Fresh cut hamburger	.18	Fresh neck ribs, 4 lbs.	.25
Fresh Ox tails	.10	Fresh pig feet, 4 lbs.	.25
		Fresh pig ears, 4 lbs.	.25
<b>VEAL CUTS</b>		Little pig hearts, 10c lb., 3 lbs.	.25
Choice veal stew	.14	Fresh pig kidneys, 4 lbs.	.25
Choice veal roast	.18	Choice salt pork	.23
Choice veal chops	.25	Pure lard (per lb.)	.25
Choice veal legs (1/2 or whole)	.21	Fresh leaf lard	.22
Choice veal loins	.21	Compound (per lb.)	.18
		Swift's Silver Leaf lard, 5-lb. pails	1.35
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Fancy forequarter lamb	.12 1/2	Swift's Snowflake, 5-lb. tub	1.68
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Sugar-cured picnic hams	.22	Fancy cut beans, 3 for	.38
Sugar-cured regular hams	.27 1/2	Fancy pork and beans, 3 for	.32
Sugar-cured skinned hams	.29	Evaporated milk, 6 tall cans	.75
Cudahy's Puritan bacon	.46	Fancy Sardines, in oil, 4 for	.25
		Fancy tomatoes No. 3 cans 17c each; 3 for	.50
<b>SAUSAGE AND COOKED MEATS</b>		Fancy tomatoes, No. 2 cans, 13c each; 3 for	.38
Fresh cut bulk sausage	.20		
Fresh link sausage	.22	<b>SOAP</b>	
Choice wienies and frankfurters	.18	Pearl White laundry soap, 10 bars	.47
Choice polish and garlic	.18	White Borax Naptha Soap, 10 bars	.47
Choice minced ham	.22		
Choice pressed ham	.22		
Fresh liver sausage	.16		
Fresh bologna sausage	.16		
Fresh veal loaf	.25		
Fresh summer sausages	.23		
<b>CHEESE</b>			
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