

### Easter Cakes and Buns

By Loretto C. Lynch.

Do you want to know how to make some good hot cross buns? A half-pint measuring cup will be needed and all measurements must be taken level.

Scald one cup of milk and pour into a mixing bowl. To it add two level tablespoons of butter and one-fourth cup of sugar and on heat a teaspoon of salt. Stir half a cake of compressed yeast into one-fourth cup of lukewarm water and add to the milk in the mixing bowl when the milk has cooled to lukewarm.

If the mixture is too hot the yeast, which is a collection of tiny plants, will die and the buns, therefore, will not rise. Add a well-beaten egg, three-fourths of a teaspoon of cinnamon and three cups of flour, a little at a time. Mix well. Add one-fourth cup of currants, cover and let stand overnight.

In the morning shape in the form of large biscuits and place on a greased pan one inch apart. Make a cross on top of each bun by cutting with a sharp knife dipped in flour. Brush over each bun with beaten egg. Let rise. Bake in a quick oven about 20 minutes. When they come from the oven sprinkle generously with powdered sugar.

And if you succeed in making these for Good Friday, the family will want you to make some Easter muffins for Easter Sunday breakfast. To make these you must begin on Saturday evening. To a cup of scalded milk, add one-fourth cup of sugar, one-half teaspoon salt, and when the milk has cooled to lukewarm, add one-third of a cake of compressed yeast dissolved in one-fourth cup of lukewarm water. Add exactly one and one-fourth cups flour. Cover and let rise a couple of hours until light.

When light, add one-half cup flour, one cup of corn meal and one-fourth cup butter melted. Let rise over night. In the morning, fill buttered muffin rings two-thirds full. Let rise until rings are full and then bake in a hot oven 30 minutes. These may be prepared so as to be ready to bake the day before and just reheated in the morning before serving. The family will call for these again and again.

And for the children we must make some cookies. These may be made ahead and stored in a tin box with a tight-fitting cover. The better shops are showing some delightful little cookie cutters. You will want an Easter Bunny cutter, but Mr. Duck and the Easter Chickie are attractive, too.

This recipe will make a large number depending, of course, upon the size and shape of the cutter used. Sift together two and one-half cups of flour with two teaspoons baking powder and one-half teaspoon grated nutmeg. In an empty bowl, cream one-half cup butter and add to it gradually one cup sugar, one-half teaspoon of lemon extract and two well-beaten eggs as well as one tablespoon of milk. Add the flour mixture. Chill, roll out and cut. Bake in a moderate oven about eight minutes.

After baking, a tiny bit of bright red candy may be pressed in to represent an eye in the rabbit or chicken.

### Tempting Dishes

**Apple Pudding.** Half cupful of corn meal, four cupfuls of milk, one teaspoonful of salt, one teaspoonful of ginger, three-quarters cupful of molasses, two and one-fourth cupfuls of apples, thinly sliced. Scald the milk in a double boiler, add corn meal and cook 40 minutes; then add the salt, ginger and molasses. Pour into baking dish and bake for one hour, stirring frequently. Add the apples and bake one hour longer without stirring. Serve with cream.

**Apple and Coconut Salad.** Pare two apples and cut julienne; add an equal amount of celery cut in small strips, one-quarter cupful of shredded coconut and one-quarter cupful shredded, blanched almonds. Mix with boiled salad dressing and serve on crisp lettuce.

**Neapolitan Salad.** Take equal parts of chopped, tender celery, green peppers and canned pimientos. Mix with French dressing and serve in nests of crisp lettuce.

**Steamed Fig Pudding.** To two and one-half cupfuls of soft bread crumbs add one-half cupful of milk, one cupful of finely chopped suet, three well-beaten eggs, one cupful of brown sugar and one teaspoonful of salt. Pour into a well-buttered mould and steam for three and one-half hours. Serve with soft custard sauce.

**Cottage Cheese and Peanut Salad.** Drain cottage cheese thoroughly and moisten with sour cream; add one-third cupful of chopped peanuts and salt to taste. Shape in balls and serve on crisp lettuce leaves and French dressing.

**Baked Pears.** Cut six medium sized winter pears in halves, lengthwise, and cut away the core. Place in a baking pan with one-half gill cold water and one teaspoonful of butter. Then sprinkle with two tablespoons of granulated sugar. Bake in hot oven for 30 minutes, basting frequently with liquor in pan. Place on hot dish, pour the juice over the pears and serve.

**Fig Dessert.** Skinned figs that are put up in heavy syrup make a delicious dessert, served with whipped, unsweetened cream.

**Pear Supreme.** Drain and chill halved, canned pears and fill center with a soft fudge mixture. Place on thin slices of sponge cake, which have been covered with a layer of vanilla ice cream.

**Stuffed Cherry Salad.** Stuff large white canned cherries, from which the stones have been removed, with a small piece of cream cheese. Serve on crisp lettuce leaves. Serve with mayonnaise.

**Pear Salad.** Fill the cored hollows of canned or stewed pears with mayonnaise dressing and sprinkle with chopped English walnuts. Serve on bed of watercress.

**Date Salad.** Stuff one cupful of dates, with a mixture made of one-third cupful of ground American cheese and three tablespoonfuls of ground walnut

### Egg Noodles With Cheese



This is an old-fashioned method of preparing egg noodles, and one that is sure to be appreciated.

Take four eggs and half a cup of milk, mix sufficient flour to make a paste; knead on paste board, constantly shaking flour over it, until it becomes a stiff dough. Cut into four pieces, roll out thin as paper, allow them to dry for half an hour, then cut each piece again into four.

meats. Allow them to stand several hours, then slice and serve on crisp lettuce leaves with boiled salad dressing to which has been added an equal quantity of sweet or sour whipped cream.

**Fig Pudding.** Wash and stew figs for three hours, or until tender, then cut into pieces and cool. Make a plain cornstarch pudding, according to recipe

lay the pieces upon each other, roll up and cut into strips a quarter of an inch wide, and shake them apart. They are then ready for use; when required, boil tender in plenty of boiling salted water, turn into a strainer and pour boiling water quickly over them. Serve up with butter sauce made with two tablespoonfuls of butter, one spoonful of flour and a cup of milk. Cover over with grated cheese.

on package, chill and serve the stewed figs with it, instead of milk or cream. This makes a delicious dessert.

**Florentine Salad.** Peel navel oranges and cut into small cubes; chill thoroughly and serve on a bed of crisp watercress. Sprinkle a little French dressing on watercress and serve mayonnaise for the orange cubes.

### The Fireless Cooker

Have you a fireless cooker? And if you have one, do you make good use of it?

It is a fact that many owners of fireless cookers have never really mastered their use. They cook the breakfast cereal in them, perhaps, because that is decidedly convenient. Sometimes they cook something else—a boiled ham or a piece of corned beef—in the cooker, but they really do not make it pay for itself.

Now a cooker can be made to pay for itself in a very short time, and if you once get into the habit of using one you can make it save your own strength and time. Here are some recipes of very good fireless cooker dishes:

**Baked Beans.** Soak three pints of beans for the night and then parboil with half a teaspoonful of soda. Drain and put in the cooking vessel. Season with salt and four tablespoonfuls of molasses. Over the top spread thin slices of salt pork, or, if you wish to make the dish serve for the mainstay of the meal, add one pork chop for each person. Heat the disks, put one under and one over the beans, close the cooker and leave the beans in for four hours.

**Soup and Beef Loaf.** Put a shank of beef in the cooking vessel, with a couple of sliced onions if onion flavor is liked, and a sprig of parsley, and cover with water. Put over the flame until the meat is heated through and then put in the cooker with a hot disk under it until morning.

Then drain off the liquid and remove all the meat from the bones. Cut into small pieces and pack into a breadpan. Strain enough of the liquid to cover the meat and to every pint add a quarter of a package of

gelatine—the liquid should be heated and poured hot over the softened gelatine. Season well with salt, paprika and celery salt and pour over the meat. Stand away to harden—and the jellied meat loaf is ready to serve. Now strain the remaining liquid, dilute it with water if it is too strong, and if there is not enough of it add some diced cooked carrots and minced parsley, some boiled noodles, or any other desired garnish—and the soup is ready.

These two recipes suggest how very good meals can be prepared in a fireless cooker. For the hot baked beans and pork chops, with the addition of tomato salad and fruit for dessert, would make a good dinner.

And the hot soup, the jellied beef loaf with sliced cucumbers or tomatoes and potato chips, with boiled rice for dessert, would make another good meal. For the rice, wash two cups of it and heat it thoroughly over water in three pints of milk. Season with a little salt, sugar and nutmeg and put in the cooker, still in the boiling water, on a hot plate. Leave it there three or four hours. Just before serving heat on the stove and add the beaten yolks of a couple of eggs. Or, if the day is hot, serve cold, as it is, with a sauce made of the yolks of eggs beaten creamy, sweetened and the whites of the eggs folded gently into them just before serving.

**Onion Cups.** Parboil five or six large onions and scoop out centers, chopping onion tops and potato chips, with boiled rice for dessert, would make another good meal.

Combine the chopped onion with one-half cupful soft bread crumbs, one-half cupful rich milk, three tablespoonfuls soft peanut butter and salt and pepper to taste. Fill onion cups with mixture, set in deep baking dish and cover with bread crumbs and milk. Bake until tender.

Black walnuts are very good salted.

The People's Store

Out of the High Rent District



## UNION OUTFITTING COMPANY

S. E. COR. 16th & JACKSON STS.



# Economize

Says the "Price Slasher"



## On a Bed Spring

"During My Price Revision Sale"

"Long ago," says the Price Slasher, "I learned that a bed is no more comfortable than its spring. You may have a poor mattress, but with a good spring you can sleep like a top, and so to head my "Price Revision" Sale Monday, I have picked out a GOOD Spring—one that will give you real COMFORT and long SERVICE. It has a gray enameled, tubular frame, strap sides and 29 helical springs on each end in addition to other features of construction that will allow every muscle to relax. It is worth looking into at—

# \$6.95



Handsome Dresser, sturdily built of fine walnut with spacious top, a large French plate mirror and four roomy drawers in "Price Revision" Sale ..... \$49.50

- #### Typical Every-Day Union Values
- Aluminum Percolators \$1.25
  - Dependable Creams at .31c
  - Acme Ice Cream Freezers 65c
  - Good Electric Irons.....\$3.95
  - Aluminum Tea Kettles.....\$2.09
  - Whisk Brooms at.....17c
  - Long Handle Dust Pans.....25c
  - Splint Clothes Hamper \$1.49
  - Adjustable Stair Gates \$1.49
  - Rolling Pins at.....27c
  - 4-Piece Cannister Sets \$1.69
  - Glass Berry Bowls.....29c
  - Steel Carpet Sweepers.....\$1.29
  - Aluminum Tea Kettles.....\$2.09
  - Boxed Stationery at.....21c
  - Blue Granite Dish Pans.....98c
  - 10-Pc. Baking Sets at.....\$1.48
  - Large Curtain Stretchers at.....\$1.95
  - MARVO Cedar Oil Polish 49c
  - 3-Pc. Granite Kitchen Set for.....\$1.48
  - 10-Quart Gvanized Pails 41c

## The Club Plan

# \$100 Delivers Your Hoosier

Just 106 of these great time and labor saving Cabinets remain to be sold. Come to the "Home of the Hoosier" Monday and make your selection.

The Club Plan Ends Friday

Women who own a Hoosier are saving miles of needless steps and hours of wasted time and energy, while preserving their health. See the New 4-ft. wide Hoosier.

## \$1 Down

Delivers a Hoosier to You and \$1 a Week Quickly Pays for it

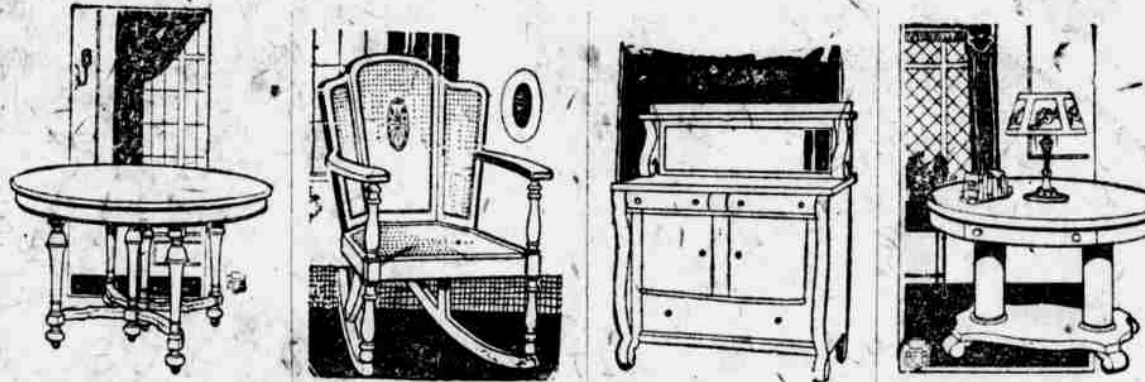
**Some Hoosier Features:** Sliding shelf for pans, etc. Large sliding work top. Flour bin has patent sifter. Sugar bin free from dust. Ample shelf room for foods.



## Free Souvenir

A useful souvenir for your baking if you present this coupon.

**Hoosier Given Away!** On Friday. Ask for particulars.



Dining Table, a handsome William and Mary model in rich, Jacobean quartered oak with large 48-inch extension top in "Price Revision" Sale ..... \$42.50

Mahogany Rocker of very fine construction with wing sides and comfortable, cane seat and back, in this "Price Revision" Sale at ..... \$23.50

Stately Buffet in heavy quartered oak, roomy top, large French plate mirror, spacious compartments, in "Price Revision" Sale ..... \$39.50

Handsome Library Table in rich mahogany finish, big oval top, roomy drawer and heavy pedestal base in "Price Revision" Sale ..... \$22.50

## It Pays for Itself on the First Job

*The "Caterpillar's" field of usefulness is by no means limited to road work. On farm and ranch, in the mining, oil and lumber industries—wherever power and endurance is at a premium, the "Caterpillar" has no real competitor*

A Holt "Caterpillar" Tractor is the best investment a city, township, county or a road-contractor can make, because it will quickly pay for itself in the savings it effects over old methods of moving dirt, pulling scrapers and operating elevating graders. After a road is built, a "Caterpillar" will keep it in repair more cheaply than any other machine. The best time to drag a road is when the road is wet; then, because of its tremendous power and sure traction, the "Caterpillar" works without interruption. Millions of dollars are wasted every year on road work that is done with obsolete equipment. No road can be built or maintained efficiently without a "Caterpillar." The quicker you get a "Caterpillar" on the job, the more money you will save this season. Write, wire or telephone for information.

*\*There is only one Caterpillar—Holt builds it. The name was originated and is owned exclusively by this company. Infringements will be prosecuted.*

THE HOLT MFG. CO., Inc., PEORIA, ILL. Branches and service stations all over the world



## HOLT

PEORIA, ILL. STOCKTON, CALIF.



FACTORY BRANCHES:  
2429 Farnam St., Omaha, Neb.  
5th and Court Sts., Des Moines, Ia.

## FREE!

### \$25 Worth of Records

With This NEW Electric Pathe

This NEW Pathe Electric is the Talking Machine of the hour. No tiresome spring to wind—nothing to get out of order. The easy running motor always keeps perfect time—an unusual value at ..... \$110

Note These "PATHE" Features

- No needles to change—the Pathe Sapphire Ball never wears out.
- Plays Any Make of Record at Its Best.
- \$25.00 worth of Records FREE brings the actual NET cost of the Electric Pathe very low.
- Records Guaranteed to Play 1,000 times.
- Easy Terms—NO Interest Charge.



## YOUR HOME

### The Home of Home Outfits

Our Buying Advantages go to YOU. Where we save, YOU save. And there are further reductions for this Sale.

- 3-Room Outfit \$199 You Make Your Own Terms.
- 4-Room Outfit \$275 You Make Your Own Terms.
- 5-Room Outfit \$345 You Make Your Own Terms.

**Comfortable Go-Cart**

An easy riding Go Cart with adjustable hood, reclining back and rubber tires. The wheels that is well built in every way.



## \$9.95