

# Ventilating Modern Home

By EARL E. WHITEHORN.

For some 50,000 years, more or less, men and women have been worrying about the ventilation of the home. Back in those days of the old stone age, it was a very distressing problem. The Neanderthal men were living in their grottoes in the valley of the Loire in France and thereabouts, and the caves were deep and dry and warmer than out of doors. But the smoke of the domestic hearth fire was more than even their eyes and lungs could bear, and the cave man and his family were compelled to live much of their lives on the ledge outside their refuge and to endure the discomforts and uncertainties of the weather to escape the bad ventilation of the otherwise comfortable cave.

Then came the first attempt at a house—a frame of boughs covered with clay and sod, and the lack of ventilation was a curse, for they built the fire in the center of the floor and there was no outlet for the smoke except through the low roof. And it was still so in the great hall in the days of the Vikings where the smoke rose to the rafters and gradually filled the room, until they thought to cut a hole up in the center of the roof through which some of it escaped.

The chimney came later—very much later—in fact, it was actually not until the twelfth century that, in Normandy, some genius conceived this simple basis idea of ventilation, and built a flue over his hearth fire to gather the offending smoke right at its source and carry it away.

But as our culture has progressed and our standards of living have been refined, our ideas of ventilation have also broadened. We are no longer satisfied to be rid of the smoke only. We want to be free of the odors of the cooking in our homes.

When a school or hospital or big auditorium is built nowadays, the problem of ventilation receives very careful consideration. A ventilating engineer studies the prospective needs of the building and installs fans and flues to insure an adequate circulation of air. But in the house, the home where we live our lives and provide so many other safeguards for the health and comfort of the family, we still leave this vital matter of ventilation largely to chance. Chimneys carry off the smoke and gases from the furnace and the range. We have windows to open and let in fresh air. But few of us have any very intelligent or decided systems about using them, and the practice varies with the judgment.

Ventilation is not something that can be left to chance. It should be provided for just as heating is provided for, but the way is simple and the cost is slight. The wonder is that everybody does not do it now that electricity has come to be the almost universal servant. For an exhaust fan in the kitchen is all that is needed to put an end to the unpleasantness of kitchen odors in the house.

The exhaust fan for household ventilation is just an electric fan that is permanently installed high up in the wall of the kitchen, in an opening provided for it, so that, in operation, the fan blows the air of the kitchen, with all the smoke and steam, directly outdoors and away. This sets up an immediate circulation of air from the house into the kitchen and no more smells of cooking work their way out into the other rooms. The result is that boiling cabbage does not greet the guest at the front door, Cauliflower may be cooking cheerily and nobody beyond the kitchen knows it. A ham may be boiled, baked and brought to the full point of perfection and still be a surprise to the household when it comes upon the table. The air from the house flows to the kitchen,

but the kitchen air can never work its way into the house. But there is more than just the smells of cooking to be considered in the matter of kitchen ventilation. With it come two other benefits at the same time: first, better working conditions for the cook through improved ventilation and less heat in summer time and, second, a real saving to decorations, hangings and furniture throughout the house by eliminating the fumes, smoke and soot which inevitably work their way from the cookstove throughout the house and gradually deposit a film of grease on everything, on which, of course, dust settles and dirt clings, ruining colors, fabrics and wall papers.

The exhaust fan may be installed in any kitchen. Sometimes a square opening is cut in the wall into which

the fan fits. Sometimes a section of the upper sash of a window is taken out to avoid the cutting of the wall. Often the fan is fitted into a direct flue leading from the hood over the range into the chimney. To prevent the entrance of cold air into the kitchen when the fan is not in use, a shutter is installed that acts automatically when the fan is in operation, blown open by the blast of air. This protection may be made doubly tight by fitting a little storm sash on the outside, but this is not necessary except in very exposed locations. The fan need be running only about three hours a day—an hour during the cooking of each meal—and the cost will not exceed 3 cents a day.

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Prime Steer Beef Rib Roast Rolled 25c	EXTRA SPECIAL			Fresh Boston Butts 18c
Choice Steer Beef Pot Roast 11c	Fresh Leaf Lard 11 1/2c	Choice Pork Loins, 1/2 or whole 21c	Fancy Hindquarters Genuine Spring Lamb 20c	Choice Cut Beef Chuck Roast 12 1/2c
	Fancy Forequarters Genuine Spring Lamb 15c	Fancy Small Lean Pork Chops 23c	Native Steer Round Steak 18c	
	Native Steer Sirloin Steak 18c			

### PORK CUTS

Choice Pork Loin Roast at 20c
Choice Boston Butts 18c
Fresh Leaf Lard 11 1/2c
Fresh Spareribs 12 1/2c
Fresh Neck Bones, 5 lbs. 25c
Fresh Pig Feet, 5 lbs. 25c
Fresh Pig Ears, 4 lbs. 25c
Fresh Pig Snouts, 4 lbs. 25c
Fresh Pig Tails, 2 lbs. 25c
Little Pig Hearts, 4 lbs. 25c
Choice Pork Tenderloin at 40c

### VEAL CUTS

Choice Veal Stew 12 1/2c
Choice Veal Roast 16c
Choice Veal Chops 22c
Choice Veal Steak 30c
Choice Veal Legs 22c
Choice Veal Loins 20c

### SMOKED MEATS

Fancy Sugar Cured Picnic Hams 15c
Cudahy's Puritan Regular Hams 30c
Cudahy's Puritan Skinned Hams 30c
Cudahy's Rex Skinned Hams, 1/2 or whole 25c
Fancy Sugar Cured Strip Bacon 17c
Cudahy's Puritan Bacon, 1/2 or whole side 45c
Swift's Premium Bacon 45c
Pure Lard, per lb. 15c
Compound Lard, 2 lbs. 25c
Cudahy's Puritan Leaf Lard—5-lb. net wt. pails 85c
10-lb. net wt. pails \$1.70
Best Creamery Butter 45c
Special Prices on All of Swift's Oleomargarines

### BEEF CUTS

Choice Beef Boil 8c
Choice Beef Pot Roast 11c
Prime Rib Roast 18c
Choice Round Steak 18c
Choice Sirloin Steak 18c
Fresh Cut Hamburger 14c
Fresh Beef Hearts 8c
Choice Corned Beef 14c

### CHEESE

Fancy Brick Cheese 28c
Fancy Cream Cheese 32c

### SPECIALS ON CANNED GOODS

Evaporated Milk, 6 tall cans 72c
Fancy Pork and Beans, 3 cans 29c
California Seaside Lima Beans, 2-lb. pkg. 20c
Kasper's Big 5 Coffee 35c
Fancy Oil Sardines, 5 for 25c
Tee Pee Laundry Soap, 10 bars 35c
White Flake Laundry Soap, 10 bars 42c

### SAUSAGE AND COOKED MEATS

Choice Wienies 16c
Choice Frankfurts 16c
Choice Polish Sausage 16c
Choice Garlic Sausage 16c
Fresh Liver Sausage 14c
Fresh Bologna Sausage 14c
Choice Minced Ham 20c
Choice Pressed Ham 22c

### PICKLED MEATS

Pickled Pork 15c
Salt Pork 18c
Pickled Pig Feet, 3 lbs. 25c
Fancy Sauerkraut, qt. 10c

Courtney Bldg. **THE TABLE SUPPLY** Douglas 3940  
OMAHA'S PURE FOOD HEADQUARTERS  
SEVENTEENTH AT DOUGLAS STREET

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### GROCERIES

P. & G. Soap, 10 bars 87c
Crystal White Soap, 10 bars 55c
Olives, La Sevilla brand, qt. jars 43c
Peas, Corn, Tomatoes, 6 cans 59c
Del Monte Prunes, 5-lb. cans 51.05
Bishop's Pure Jams, per jar 22 1/2c
J. & M. Pure Apple Butter, 2 jars for 25c
Wesson Cooking Oil, pint cans, 25c; quart 55c
Snowdrift, 1-lb. cans, 18c; 2-lb. 35c; 4-lb. cans, 68c
Sardines, 1-lb. oval cans in tomato and mustard, 15c
Salmon, 1/2-lb. cans, pink, 3 for 25c
Yatch Club Catsup, large size 23c
Prunes, extra quality, 3 lbs. for 40c
Peaches or Apricots, in heavy syrup, can 25c
Best Creamery Butter, per lb. 31c
Ripe Olives, large size, per qt. 40c
Cheese, New York Cream, per lb. 23c
Strictly Fresh Eggs, per dozen 25c
New Potatoes, 3 lbs. for 18c
Almond Coffee, per lb. 32c
Golden Santos, per lb. 30c
Table Supply, special, per lb. 30c
Advo Jell, any flavor, per pkg. 10c

### MEATS

Chickens, lb. .... 30c
Pork Roast, lb. .... 20c
Spare Ribs, lb. .... 15c
No. 1 Pot Roast, lb. .... 15c
Rollad Rib Roast, lb. .... 25c
Hindquarters of Lamb, lb. .... 25c
Forequarters of Lamb, lb. .... 10c
Roast of Veal, lb. .... 15c
Breast of Veal, lb. .... 10c
Lemons, large, juicy, doz. 19c
Oranges, fancy navel, dozen, 29c
Onion Sets, red or white, 2 lbs. for 15c
Seeds, Nebraska Vegetables, 3 pkgs. for 10c
Asparagus, fancy, green, per bunch 10c
Delicia Apples, small size, per box 27.75

### ORTMAN'S FOR BAKERY PRODUCTS

Special—All 3-layer Cakes, each 50c  
Cookies, 2 dozen for 25c  
Butter Rolls, per dozen 20c

### Iten's Products

Iten's Fluted Coconut Bars, Scotch Cake and Coconut, per lb. 25c  
Iten's Fairy Soda Crackers, per lb. 18c  
Iten's Small Tins Echo Wafers, per pkg. 12c

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La Pinta, special, white they last, box of 50 21.75  
La Truda Jr., 8c value, box of 50 22.75  
Little Valentine, 8c value, box of 50 21.25  
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La Fio de Intel, 8c value, 50c box of 25 22.25  
Don Marco, 12 1/2c value, 10c box of 50 23.00  
Mozart Classic, 10c value, 3 for 25c; box of 50 23.00  
In Azora Washington, 10c value, 3 for 25c; box of 50 23.00  
Meditation Challenge, 10c value, 3 for 25c; box of 50 23.00  
Tiger Cigarettes, special, 2 pkgs for 25c; carton 21.25  
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Strictly Fresh Dressed Fancy Hens, per lb. .... 32 1/2c
Best cuts fancy Steer Pot Roast, per lb. 12 1/2c
Lean Pig Pork Roast, per lb. 17 1/2c
Steer Shoulder Steak, per lb. 15c
Something Special—Swift's Premium Regular Hams, 10 to 12-lb. average, lb. 28 1/2c
10 lbs. best Cane Sugar, .89c
43-lb. sack Puritan Flour, \$2.25
1-lb. cans Snowdrift, 17 1/2c
Kellogg's Corn Flake, pkg. 9c
3 cans Wax Beans, 25c
Iten's fresh baked Fairy Soda Crackers, per lb. 16c

To introduce our Central Special Coffee into every home in Omaha, we will sell Saturday our 35c Special Coffee at 3 lbs. for 98c and 1/2 lb. free with each 3 lbs.

McCombs' 70c Chocolates, per lb. 59c
U-All-No Mints, 80c quality, per lb. 30c
Home-made Peanut Brittle, per lb. 29c
Ortman's Special—All 3-layer Cakes, 50c
Cookies, all kinds, 2 doz. 25c
Butter Rolls, per doz. 20c

2-lb. roll Country Butter 65c  
Cloverbloom Butter, per lb. 47c  
Nut-Ola, lb. 22c

Extra fancy fresh Green Peas, per lb. 20c  
We carry a complete line of Fancy Fresh Fruits and Vegetables.  
Extra fancy fresh Asparagus, bunch, 15c—2 for 25c

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