

Sweet Peas and Their Culture

Of all the annuals that brighten our gardens during the summer months the sweet pea is, perhaps, first favorite. For cutting purposes it is unrivaled; indeed, the more freely it is cut the longer it goes on flowering and the bigger the blossoms, while as a decorative feature in the garden it is hardly to be surpassed. A hedge of sweet peas is a delightful thing both as regards fragrance and beauty.

Introduced into England about the year 1880, the sweet pea has found its way into all classes of gardens, and while it is easily grown, there is hardly any flower which is so improved by careful treatment. The last 20 years have seen a wonderful development in the sweet pea and the great frilled flowers of brilliant color, born on stems a foot long, produced by careful culture from the best modern sweet-pea seed, would astonish the gardeners of the mid-nineteenth century.

Seeds sown in the open in March and April in ground which has not been specially prepared for them will no doubt yield plenty of sweet-scented blossoms, but to bring out the full possibilities of the sweet peas of today, a little care is needed. If a row of sweet peas is to be planted, a trench, at least the depth of two spade thrusts should be dug, the top layer of soil being laid carefully apart on one side of the trench and not mixed with the subsoil. A layer of well-matured fertilizer should then be laid at the bottom of the trench and some of the soil replaced upon it, about half filling the trench. These digging operations are best carried out in the autumn, but if this has not been done, they should be seen to as early in the year as weather conditions permit. The top layer should be carefully replaced just before the sweet peas are planted out in April.

Meanwhile, the careful grower has probably sown his sweet peas, five or six in a five-inch pot, early in February (he may have even gone the length of sowing each seed in a little pot of its own), and as soon as the first shoot has pushed its little tip through the surface, he has removed his peas to the cold frame, there to grow at their leisure until the moment comes to plant them out in April. They should be given short twigs to cling to at first, until they are tall enough to find their own way to the big pea sticks, which will be placed on either side of the trench, and, if they are to support the modern sweet pea at its best, must be at least six feet high. The following are among some of the best sweet peas of the modern type in culture, and are recommended by competent authorities: Light blue—Mrs. Tom Jones; dark blue—Lord Nelson Spencer; and Jack Cornwall V. C.; bluish pink—Mrs. Hardecastle Sykes and Valentine; bluish lilac—Elegance; carmine, John Ingram; pale cerise, Hope; cream, Felton's Cream; cream pink, La France; crimson, Charity and Sunproof Crimson; lavender, George Herbert and R. F. Felton; lilac, Dorothy and Ivanhoe; mauve, King Maury; orange, Tangerine; pink orange, Edrom Beauty; scarlet orange, The President; piceote edged, cream ground, Jean Ireland; rose, Old Rose and Rosabelle; scarlet, Scarlet Emperor; striped or flaked, Senator Spencer.

Efficiency In the Home

By LORETTO C. LYNCH.

"A fur coat—and she with only two sheets in her home. How shocked a woman would be!" The little lady who made the remark had been raised in the Rocky Mountain section, where one acquires a sense of values.

Yet, how many homes are run without proper equipment. Just think how many of your acquaintances are running with an equipment that makes for inefficiency. What can we do about it?

Every housewife should go over her home thoroughly at stated intervals and take an inventory. Begin with any one room. Let us say you are beginning with the bedroom. Perhaps you keep the bed linens in some part of the bedroom. Write down the word—sheets. Write the number on hand, including those in the laundry and on the beds, the size and condition. A similar account might be taken of towels, and so on through each item the house contains.

A woman who had been taking account of her silver, found that she had only six salad forks. Then one day she saw a sale advertised.

Those are housewives who do not give their homes or husbands a square deal. They look upon the home as a necessary incumbrance wished upon one with marriage. Yet many of these thoughtless folk need but a word to cause them to think of the home in an entirely different light.

An woman's time is well spent in improving her home. Any progressive woman is justified in discarding the germ-disseminating broom of old and purchasing a modern vacuum cleaner. And the woman who feeds her family home-made bread, invests in a bread-mixer before she feels free to indulge in the luxury of expensive personal adornment.

Go over your home. See if you have an efficiency equipment. Have your sheets and towels? Have the things to make a home a real home and then—and only then go in for the luxuries in personal adornment.

Add a little mace to the batter when making fruit cake. It blends nicely with the fruit flavor.

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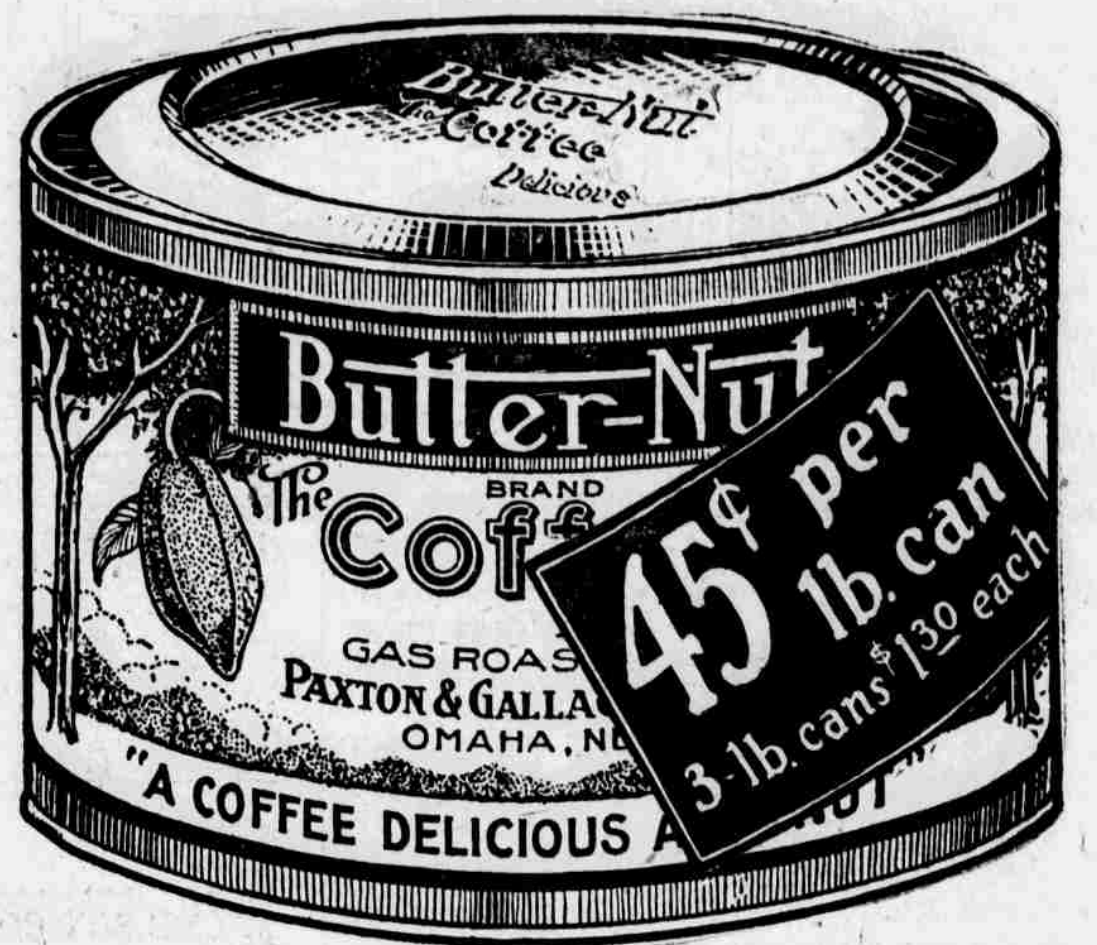
Pork Tenderloin and Sweet Potatoes.

(Four portions.)

1 1/2 lbs. pork tenderloin.
1 teaspoon salt.
1/2 teaspoon pepper.
4 large sweet potatoes.

Wipe the tenderloins which have been prepared by cutting into small pieces (by the butcher). Place in a small roaster and put in a hot oven. When brown on each side, season with salt and pepper. Pare potatoes and place in pan with meat. Baste every 10 minutes with one-fourth cup of water if there are not sufficient drippings to baste both potatoes and meat. Cook until the potatoes are done (about 45 minutes).

To use up spinach or other greens, fill ramekins with greens, chopped fine, make a depression in center with spoon, and in each hollow drop an egg. Season and bake.



BEATON'S

Over 22 years in the same location. We started with 1,000 square feet. Today we use over six thousand. The right price, courteous treatment and prompt service is the answer of our ever-growing success.

SOME SATURDAY AND MONDAY SPECIALS

HAIR NETS Special Sale

Lay in your supply today. We received over 200 gross for this sale.

Elong Human Hair Nets, per dozen... **50¢**
Wear-Ever Human Hair Nets, per dozen... **1.00**
Venida Hair Nets, two for... **25¢**

CIGARS

15c Mozart Americanos... **1.00**
Box of 50... **4.00**
15c Rothenberg, Vanderbilt, at... **1.00**
Box of 50... **4.75**
2 for 25c La Azora, Pals... **1.00**
Box of 50... **4.00**
8c Autocrats... **5¢**
Box of 50... **2.50**

BOYS' SPECIALS

Boys' Stilts, adjustable to any height, per pair... **1.00**

PATENT MEDICINES

20c Lavioris... **20¢**
50c Pepsodent Tooth Paste for... **39¢**
1.25 Listerine... **79¢**
30c Phenolax Wafers... **20¢**
1.10 Nuxated Iron... **89¢**
1.25 Lyko Tonic... **99¢**
40c Castoria... **24¢**
4.75 Horlick's Malted Milk for... **2.89**
25c 4-oz. Peroxide Hydrogen, at... **10¢**
50c Orazin Tooth Paste, **34¢**
60c Coconut Oil Emulsion, at... **39¢**
60c Herpicide... **39¢**
25c Mentholatum... **17¢**
60c Syrup Figs... **49¢**
1.50 Fellows' Syrup Hypophosphites... **1.19**
1.15 Tanlac... **89¢**
100 Hinkle Pills... **25¢**

TOILET PREPARATIONS

1.50 LaTrefle or Azura Face Powder... **98¢**
35c Bandoline... **25¢**
75c Pinaud's Tivoli Face Powder... **59¢**
30c Woodbury's Facial Soap for... **21¢**
3-inch Powder Puffs... **10¢**



Graham Beauty Secret

Simple to Apply—Immediate Results

TREATMENT:

- 1—Apply cream thickly to face and neck.
- 2—Allow it to dry thoroughly.
- 3—Wash off with cold water.
- 4—Massage with Graham's Skin Pure.

RESULTS:

Wrinkles disappear. Blackheads are eliminated. Coarse pores refined. Skin left fine, clear and glowing.

HOUSEHOLD WANTS

DeMar's Bug and Insect Destroyer, per pint bottle, **25¢**
DeMar's Disinfectant, a general disinfectant... **35¢**
Life Buoy Soap, per cake, **8¢**
12c Jap Rose Soap... **8¢**
Per dozen... **92¢**
36c Energine... **25¢**
Beaton's Straw Hat Cleaner for... **10¢**
30c Colortone... **22¢**
Mothproof Bags, all sizes, from **50¢** up.

CANDY DEPT.

1.00 Nelson's Assorted Chocolates, per pound box, **69¢**
1.00 Chocolate-covered Filberts, per pound... **59¢**
60c Lowrey 1/2-lb. Bitter Sweet Chocolates... **40¢**

Mail Orders Receive Our Prompt Attention

BEATON DRUG COMPANY

15th and Farnam Streets

Devilled Crab



A delicious fish dish is devilled crab. Put medium sized live crabs in boiling water with a little salt and cook them for 25 to 30 minutes, according to size. Take them up, remove the claws, scoop out all the creamy part from the large shell, putting away the gills and bag which are found on top of the inside of the shell, and pull out all the meat from the claws with a fork. Clean the crab shells to use for serving. Reduce a cup of thick Veloute sauce with half a cup of thick cream, then add a delectable of chutney, a teaspoonful of chili sauce, a teaspoonful of mustard, a pinch of salt, two very finely chopped onions, a tablespoonful of chopped parsley, two chopped red chillies, and the creamy part and meat of the crab, place that taken from one of the claws. Stir all together and place the mixture into the shells, smooth it over, sprinkle the top with browned bread crumbs, place on a baking pan and cook in a quick oven from 15 to 20 minutes. Then take up and garnish the top with the meat from the claws. Sprinkle the tops with a little finely chopped parsley, chopped hard boiled eggs and pieces of beet root. Serve on lettuce leaves with quartered lemons.



Free Cook Book

72 PAGES

Handsomely illustrated in colors

It is not often that you get an opportunity to secure so valuable a cook book absolutely free, and it is not often that we can make the offer. It's too expensive.

72 pages full of the best, most delicious recipes—prepared by the most noted cooking experts the country affords.

Remember, we do not ask you to buy a can of baking powder, or send us one penny. Simply say—"Send me your latest, beautiful cook book" and you will receive it promptly.

Peddlers and house-to-house canvassers have been trying to induce ladies to buy the baking powder they have for sale and as an inducement are offering a cook book, egg beater or some other trinket with every can bought. To our customers and friends, we are offering our handsome cook book absolutely free. If you are in need of one it will be unnecessary for you to buy something you do not want. Take advantage of this free offer.

Pound can of Calumet contains full 16 oz. Some baking powders come in 12 oz. instead of 16 oz. cans. Be sure you get a pound when you want it.

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CALUMET BAKING POWDER CO.
4100-26 Fillmore Street CHICAGO, ILL.

Douglas **THE TABLE SUPPLY** Douglas
3940 OMAHA'S PURE FOOD HEADQUARTERS 3940
SEVENTEENTH AND DOUGLAS STREET

Courtney Bldg. 17th and Douglas Sts.

Greatest Money Savings on Pure Foods to Be Quoted in Omaha for Saturday

Nomis Fruits — Peaches, Pears, White Cherries, Blackberries, Plums, 25¢; per doz... **\$2.90**

Del Monte Fruits, No. 3 cans, 3 for \$1.00: **\$3.90** doz.

Grocery Department

Sugar, Best Granulated Sugar, 10 for... **82¢**
Flour, Blue Bell, 48-lb. Sack... **1.95**
Nomis No. 1 White Cherries, 17c; three for... **50¢**
White Bear or Wedding Breakfast Preserves, 22-oz jars... **25¢**
Peas, Corn, Tomatoes, 6 for... **59¢**
Olives, Large Queen, Quart Jars... **43¢**
Rice, extra fancy Blue Rose, 8 lbs. for... **27¢**
P and G Soap, 10 bars... **63¢**
Jap Rose Soap, 3 bars for... **25¢**
Strictly Fresh Eggs, per doz... **23¢**
Butter, Best Creamery... **42¢**
New York Cream Cheese, per lb... **26¢**
Adv Peanut Butter in bulk, per lb... **18¢**
Golden Santos Coffee, per lb... **22¢**
Table Supply Special, per lb... **30¢**
2 1/2 lb. Karo Dark Syrup... **15¢**
2 1/2 lb. Karo White Syrup... **20¢**
Lipton Cocos, 1/2 can... **22¢**
Adv Jell, per pkg... **10¢**
Prunes, 3 pounds for... **35¢**

Meat Department

No. 1 Rolled Rib Roast, lb... **25¢**
No. 1 Hind Quarter, Lamb, lb... **25¢**
No. 1 Front Quarter, Lamb, lb... **10¢**
No. 1 Spring Lamb Stew, lb... **5¢**
No. 1 Spring Lamb Chops, lb... **10¢**
No. 1 Pot Roast, lb... **12 1/2¢**
No. 1 Boiling Beef, lb... **7¢**
No. 1 Veal Stew, lb... **10¢**
Veal Roast, lb... **12 1/2¢**
Pork Roast lb... **12 1/2¢**

Strawberries, pints, for... **20¢**
Strawberries, quarts, for... **35¢**
Bananas, lb... **10¢**
New Potatoes, 3 lbs. for... **25¢**
Lemons, extra large, per dozen... **19¢**

Large Lemons, per dozen... **19¢**
Item's Coconut Bars, per lb... **27¢**
Item's New Carnival Fingers, lb... **39¢**
In trial sacks of 1 dozen for... **10¢**
Item's Graham Crackers, lb... **19¢**

Cigars Just Inside the door Cigars

8c Value, Special, 5c

Madina, McCordy-Brady Hand-Made, Antonella Camel, Flor De Intal, Lewis Single Binder—10c Value, Special, 2 for 15c

Mozart, Rosemont, El Sidelo, Meditation, La Saramite, Princess Mercedes, Mongo Park, El Tovar—12 1/2c Value, Special, 10c

Mozart, Harvester, Mendel, La Azora, La Saramite. We are exclusive distributors for Tadmata-Tampa made clear Havana cigars.

Come Once and You Will Come Always

CENTRAL MARKET

Everything for the Table

1608-10-12 Harney St. Douglas 1796

Saturday Specials That Are Real Values

Best cuts Fancy Steer Pot Roast, per lb... 12 1/2¢	Prime Rolled Rib Roast, per lb... 27 1/2¢	Small Lean Pig Pork Loin Roast, per lb... 26 1/2¢
Lean Pig Pork Roast, per lb... 16 1/2¢	Fancy Fresh Beef Tongues, per lb... 20¢	Fancy Young Veal Breast, per lb... 12 1/2¢
Fancy Fresh Dressed Hens, per lb... 32 1/2¢	Fancy Fresh Dressed Stewing Chickens, per lb... 27 1/2¢	Armour's Shield or Swift's Winchester Lean Bacon, lb... 29 1/2¢
10 lbs. Best Cane Sugar... 79c	48-lb. sack Gold Medal Flour... \$2.25	48-lb. sack Puritan or Blue Bell Flour... \$1.95
10 bars Oriental White Soap... 53¢	10 bars Electric Spark Soap... 48¢	5 lbs. Prunes at... 48¢
5 lbs. Best Rice... 25¢	5 lbs. Hand-Picked Navy Beans... 25¢	Kellogg's Corn Flakes, per pkg... 9¢
No. 3 can Solid Pack Tomatoes, can... 12 1/2¢	Tall cans Elkhorn Milk, 12 1/2c Dozen... 1.45	Early June Sifted Peas, can, 12 1/2c; doz... 1.45
E. J. Peas, per can... 10¢	Dozen... 1.25	We are still continuing our Introductory Sale on Central Special Coffee—3 lbs. Central Special Coffee, 98¢—1/4 lb. free.

Note the following Fruit prices and realize the real values we are giving:

No. 3 can Sunkist Pineapples... 25¢	No. 3 can Sunkist Peaches... 25¢	No. 3 can J. M. Peas, per can... 25¢
No. 5 can Sunkist Royal Anne Cherries... 28¢	No. 3 can J. M. Peaches, per can... 23¢	Per doz... 42.35
No. 3 J. M. Apricots, per can... 23¢	No. 3 can Peaches or Apricots... 15¢	No. 3 can Del Monte Peas, can... 35¢
Per doz... 42.35	No. 3 cans Del Monte Peas, can... 35¢	3 cans... 98¢
No. 3 can Del Monte Apricots... 35¢	3 cans... 98¢	Item's Fig Bars, per lb... 25¢
8 cans... 98¢	No. 3 can Sunkist Peas... 25¢	Fancy Assorted Cookies... 35¢
3 cans... 98¢		Come and sample Item Products.

McComb's Home Made Chocolates, 70c quality, Saturday, per lb... **59c**

Crispy Peanut Brittle, lb... **29c** for

Cloverbloom Creamery Package Butter, per lb... **41c**

Guaranteed Fresh Country Eggs, per doz... **23c**

Young American or Wisconsin Cheese, per lb... **25c**

Bread Rolls, doz... **12¢**

ORTMAN'S FOR BAKERY PRODUCTS

French Rolls, doz... **20¢**

Special three-layer Cakes, each... **50¢**

Milwaukee Rye Bread, each... **30¢**

Extra Fancy Strawberries, box... **20¢-35¢**

Fresh Green Peas, per lb... **15¢**

Onion Sets, per quart... **5¢**

New Potatoes, per lb... **7 1/2¢**

FRESH FRUITS AND VEGETABLES OF ALL KINDS

POLITICAL ADVERTISEMENT. POLITICAL ADVERTISEMENT. POLITICAL ADVERTISEMENT.

RINGER OR DUNN ?

Between the Two Vote for RINGER