

# THE MARKET PAGE



## LUMBERJACKS FLOCK TO SEE WORKING GIRL

By United Press  
CRANDON, Wis., April 16.—Here's one spot in the U. S. A. that's not getting from lumberjacks. Lumberjacks are flocking here by droves to see Florence Tyrell, the "girl lumberjack" tear into the country's natural resources.

Miss Tyrell claims the distinction of being the only woman lumberjack in the world. She has been employed at a camp at Newald, Wis. She skids logs, harnesses and cares for her team just like a man.

Miss Tyrell not only does a man's

work but wears their clothes. Her attire is that of the regulation lumberjack.

During the winter she drove four horses most of the time.

Miss Tyrell is pretty and her mother chaperons her.

Free lecture on Christian Science, at the church edifice, Main and Madison sts., Tuesday, April 20, at 8 p. m. The public is cordially invited.

2842-20.

Tickets on sale for the Minneapolis Symphony Orchestra, May 11th, matinee and evening, at the South Bend Conservatory, Toepf Building. Phone Lincoln 2316. 2827-18

## KITCHEN ECONOMIES

### WAYS TO PUT SOUR MILK AND CHEESE TO DELICIOUS USES.

Did you ever try sour milk, as natural, as a luncheon dish? Since war economies made more housekeepers utilize sour milk instead of cream, here are some ways to use dishes made with sour milk, not to mention all the home-made cottage cheese that has emerged out of the three-day-old milk that once was thought worthless.

But abroad a common dish is a plain bowl of cold, jelly-like sour milk, perhaps sprinkled with a dash of paprika, eaten with brown bread. It's plain fare, but very wholesome, and will be relished for its tart, refreshing flavor, even when more fancy dishes fail to tempt the appetite.

Cheese should be eaten much more in its fresh state. The luxurious, aged cheese so much desired by epicures is not desirable nor digestible for everybody, although a slice of it may be nearly as flavorful. But fresh cheese is wholesome and digestible, and can be eaten by any one. Here are some unique recipes:

#### Cheese Soup.

3 cupfuls of milk.

1 cupful of grated cheese.

1-1/2 tablespoonsful of flour.

Salt, paprika.

Onion juice.

Mix the flour with a little milk gradually until it is well blended, and cook in a double boiler until smooth and thick. Then add cheese and seasonings and serve hot with croutons.

#### Vegetable Cheese Soup.

3 cupfuls of milk.

1-1/2 cupfuls of grated cheese.

2 tablespoonsfuls of flour.

2 tablespoonsfuls of chopped carrots.

1 tablespoonsful of chopped onion.

1-1/2 cupfuls of salt.

Melt the butter and cook the vegetables in it, then add the flour and mix well. Gradually thin with the milk and add the cheese for about 15 minutes, preferably in a double boiler. Before serving stir in the cheese and cook until melted.

#### Cheese Salad.

1 cupful of grated cheese.

1 cupful of whipped cream.

1 tablespoonful of gelatine.

Salt, pepper.

Mix together the cheese, whipped cream and seasoning. Soften the gelatine in a little cold water, then

dissolve in about 2-4 cupfuls of hot water. When cool add to the whipped cream and cheese mixture and pour into a mould to harden. Serve in cubes on lettuce with French dressing to which a little grated cheese is added.

A delicious sweet salad is made by mixing ordinary cottage cheese with a currant preserve, forming into balls and serving on lettuce leaf. The dressing used should be made with lemon juice instead of vinegar.

#### Fried Cheese.

1-1/2 cupfuls of grated cheese.

3 eggs.

1 tablespoonful of flour.

1-1/2 teaspoonsful of salt.

Cayenne, breadcrumbs.

Separate the yolks of eggs and mix with the other ingredients, beat the egg whites stiff and fold into the mixture. Dip in breadcrumbs and fry in deep fat.

Fresh cottage cheese, mixed with a little cream and a dash of paprika or pimento, makes delicious sandwiches. If desired, the mixture can be spread between two slices of brown bread, then lightly fry the bread on both sides in a little butter until brown.

#### Cheese Souffle.

1-1/2 cupfuls of grated cheese.

1-1/2 cupfuls of milk.

2-1/2 cupfuls of flour.

2-1/2 cupfuls of chopped carrots.

1-1/2 cupfuls of chopped onion.

1-1/2 cupfuls of salt.

Melt the butter and cook the vegetables in it, then add the flour and mix well. Gradually thin with the milk and add the cheese for about 15 minutes, preferably in a double boiler. Before serving stir in the cheese and cook until melted.

#### Cheese Salad.

1 cupful of grated cheese.

1 cupful of whipped cream.

1 tablespoonful of gelatine.

Salt, pepper.

Mix together the cheese, whipped cream and seasoning. Soften the gelatine in a little cold water, then

SPLITS—\$4.00 cwt.  
SOUDAN GRASS—\$18 per hundred.  
ALSIKE—\$38.50 to \$40.00  
WILLOW—20c pound.

WINTER OR HAIRY BETCH—\$27.00

per hundred.

BLUE GRASS—\$5.00

SWEET CLOVER—\$5.00

MARSH CLOVER—\$5.00

WHITE CLOVER—\$5.00

SWEET WHITE CLOVER—\$5.00

FIELD PEAS—\$5.00

TIMOTHY & ALSYKE, mixed—\$10.00

RAPSEED (Dwarf Essex)—\$5.00 bu.

LAWN GRASS—\$2.00 lb.

SOJA BLANS (1 to 30c)—\$10.00

SEED CORN—\$4.50 bushel.

15c

LIVE STOCK.

(Corrected Daily by Major Bros., S. Logan St., Mishawaka.)

HEAVY HORSES—Fatt to good,

100-115c; prime, 120-135c

HOGS—130 to 150 lbs., 14c; 150 to 175 lbs., 14-15c; 175 to 200 lbs., 15c; 200 up

15c.

PRODUCE MARKET.

(Corrected Daily by the Brotherhood

Grocery, 280 N. Main St.)

BUTTER & EGGS—Creamer butter, paying 60c; round, 50c; butter, paying 42c dozen, selling 48c dozen.

FRUITS AND VEGETABLES—Fruits

Californian naval oranges—60c per dozen; seedless 88c wt.; new cabbage, selling 10c per head.

MAPLE SYRUP—Selling \$3.00 gallon.

POULTRY AND MEATS.

(Corrected Daily by Jimmie's Market, 128 E. Jefferson Blvd.)

BEEF—Round, 30c/100c; boiling, 20c;

round steak, 40c; sirloin, 60c; porterhouse, 80c.

PORK LOIN—25c.

LARD—30c/35c.

CHICKEN—Dressed, 50c.

HIDES AND TALLOW.

(Corrected Daily by Jimmie's Market, 128 E. Jefferson Blvd.)

N. Main St.)

HIDES—15c—calfskins, 30c/50c

tallow, 50c/80c lb.; rough tail

ALFALFA—\$27.00 bushel.

ALFALFA (Northern grown)—\$30.00

GRAIN AND FEED.

(Corrected Daily by O. W. Burrell, Star Milk, Hydramilk and Alfalfa.)

SHELF-IRON—\$1.50

SEEDS—\$1.00

FEEDS—\$1.00

(Corrected Daily by Warner Bros. Seed Store, 250 S. Michigan St.)

PEANUTS—\$7.00 bushel.

JOY PEAS—\$7.00 bushel.

JOY PEAS & LIMA BEANS—\$4.00 to \$5.00.

RED CLOVER—\$7.00 bushel.

TIMOTHY—\$7.00

SPECIALS FOR SATURDAY AT

WOODKA BROS.

Main 1462.

118 South Michigan Street.

Good Luck Oleo, 2 pounds for .77c

Morris Supreme Oleo, 2 pounds for .75c

Supreme Nut Oleo, 2 pounds for .65c

Gem Nut Oleo, 2 pounds for .65c

Swift's Premium Oleo, 2 pounds for .75c

Best Creamery Butter, pound .68c

Fresh Country Eggs, per dozen .44c

Fresh Picnic Hams, lb. 24c

Cleaned Pig Feet, lb. 10c

Boston Style Butts, lb. 30c

Short Rib Boiling Beef, 16c

Fresh Spareribs, lb. 25c

Fresh Beef Brains, 2 lbs. for .25c

Beef Pot Roast, lb. 18c

Plate Pork Sausage, lb. 25c

Georgia Square Bacon, pound .30c

LARGE SUPPLY OF GOOD COUNTRY CALVES

Veal Loin Roast, pound .32c

Veal Shoulder Roast, pound .28c

Veal for Stew or Pocket, pound .22c

Sugar Cured Breakfast

Bacon, sliced, lb. 40c

Smoked Picnic Hams, 25c

Rump Rolled Roast, lb. 28c

Fresh Country Style

Sausage, lb. 25c

2 Cans Sweet Corn for 25c .25c

Plenty of All Kinds Fresh and Smoked Sausage.

## WOMEN WANT ARMY DETAIL CLOTHES

DALLAS, Texas, April 16.—Women working in the offices of the Texas and Pacific railroad here Friday asked the district attorney for permission to don uniforms along with men in the office who have formed an overall club. The office force includes approximately 800 persons.

City employees, numbering 800, have petitioned the city commission to declare blue overalls the official uniform for city employees.



## Busse's Bread Makes Better Husbands

When he gets up with a sort of grouch and growls over his chops and toast at breakfast, give him a surprise. Serve Busse's Bread, carefully toasted to a golden brown. It's wonderful. No matter what he says about the coffee, the breakfast is a success if you have Busse's Bread, toasted.

—Not every bread toasts well. Busse's Bread is better for every purpose. Served toasted, at breakfast, it makes happy husbands!

**Busse Baking Co.**

Better Bread for a Bigger City.</p