



## KITCHEN ECONOMIES

### FIVE WAYS TO MAKE DELICIOUS UNFROZEN CREAMS.

Before the ice cream freezer is brought to the fore, try some of these rich creams which have the same flavor although not quite the same stiff consistency of the frozen creams. These can be made more quickly, and although they contain rather expensive ingredients, they really total less than the frozen desserts, because they do not require as much ice nor take as much time in preparation.

**Thick Almond Cream.**  
2 cups of heavy sweet cream.  
1-2 cupful of chopped sweet almonds.  
1-2 cupful of grape juice.  
1 teaspoonful of lemon juice.

**Sugar.**  
Add the chopped almonds to the cream. With an egg-beater whip in the other ingredients and pour into sherbet glasses. All the ingredients should be thoroughly chilled before use and kept chilled to the moment of serving.

**Orange Cream.**  
1-2 tablespoonful of gelatin.  
1-4 cupful of cold water.  
1 cupful of boiling water.  
1 cupful of sugar.  
1 cupful of orange juice with pulp.  
2 cups of heavy cream.  
3 tablespoonfuls of lemon juice.

Whites of 3 eggs.  
Soften the gelatin in cold water, then dissolve in boiling water. Mix with the sugar, lemon and orange juice and place on ice. When thick, but before getting solid, add the beaten whites of eggs and the beaten cream. Pour in a mold which has first been moistened with cold water and set on ice to chill. Garnish with half-slices of orange.

**Coffee Cream.**  
2 cups of milk.  
1-2 cupful of strong black coffee.  
4 eggs.  
4 tablespoonfuls of sugar.  
Heat the milk and then add the beaten yolks of eggs and sugar and stir until thick. Do not boil. Finally add the coffee. Pour into individual sherbet cups and set on ice to chill.

**Strawberry Cream.**  
2 cups of strawberries.  
2 cups of sugar.  
2 cups of water.  
2 lemons.

1 tablespoonful of gelatin.  
Soften the gelatin in a little cold water, then dissolve in one cupful of hot water. Add the mashed berries, sugar and finally the juice of the lemons and place on ice to set.

**Cream Chocolate Pudding.**  
2 cupfuls of hot milk.  
1-4 cupful of sugar.  
2 egg whites.  
4 tablespoonfuls of cornstarch.  
1-4 teaspoonful of cinnamon.  
1-4 teaspoonful of salt.  
2 squares of melted unsweetened chocolate.

Mix together the cornstarch, salt, cinnamon and sugar, and add slowly to the scalded milk. Cook in a double boiler until thick, stirring constantly. Then add to chocolate and cook for 15 minutes more. Add the stiffly beaten egg whites and pour into individual cups. Set on ice to chill. Serve topped with a spoonful of whipped cream or a few broken walnut meats.

### South Bend Markets

**HAY, STRAW AND FEED.**  
(Corrected Daily by the Wm. Miller, Pioneer & Feed Co., 420 S. Michigan.)  
NEW HAY—Paying \$30, selling \$34.  
STRAW—Paying \$12, selling \$14 @ 16.  
OATS—Paying \$9, selling \$10 @ 11.  
NEW CORN—Paying \$1.40, selling \$1.75 @ 1.80.  
CLOVER SEED—Paying \$32 bu., selling \$36 @ 38 bu.  
ALSKY CLOVER—Selling \$38.

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"THE LITTLE DUTCH CLEANER"  
225 N. MAIN ST.  
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Red Comb Chick Mash with Dried Buttermilk prevents this dread disease as the lactic acid bacilli found in the Dried Buttermilk builds tissue faster than the diarrhoea bacteria can tear it down. Besides, it aids digestion by neutralizing the gas and acid caused by the reaction of indigestion—increases assimilation and acts as a disinfectant of the alimentary canal, thus eliminating poisonous irritants.

### Healthy, Sturdy Chicks Assured

To induce the necessary exercise feed Red Comb Chick Scratch in litter. Ask for bulletin "Save the Baby Chicks."

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Daily deliveries to all parts of the city.

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Bell Phone 3440; Lincoln 5116

## SPECIALS FOR SATURDAY AT WOODKA BROS.

118 SOUTH MICHIGAN STREET. MAIN 1462.

Beef Pot Roast, pound ..... 16c  
Flat Rib Boiling Beef, pound ..... 15c  
Sirloin and Short Steaks, young and tender, pound ..... 28c  
Fresh Beef Hearts, pound ..... 12 1/2c

Fresh Picnic Hams, lb. 22c  
Pork Loin Roast, lb. .... 29c  
Pork Shoulder Roast, pound ..... 25c  
Pork Chops, small and lean, pound ..... 32c  
Small Pork Link Sausage, pound ..... 25c  
Country Style Fresh Sausage, lb. .... 25c

### LARGE SUPPLY OF FRESH COUNTRY CALVES

Veal Loin Roast, pound ..... 30c  
Veal Stew or Pocket, pound ..... 22c  
Veal Shoulder Roast, pound ..... 27c

Fresh Side Pork, lb. .... 26c  
Strictly Fresh Eggs, per dozen ..... 40c  
Best Creamery Butter, pound ..... 68c  
Dixie Square Bacon, pound ..... 32c

Sugar Cured Breakfast Bacon, pound ..... 35c  
Approved Brand Smoked Picnic Hams, lb. .... 25c

Morris Supreme Marigold Oleo, 2 lbs. for ..... 73c  
Morris Supreme Nut Oleo, 2 lbs. for ..... 65c

### PLENTY OF OSCAR MAYER'S FRANKFORTS AND SMOKED SAUSAGE

These Prices Are for Strictly Fresh Meats. We Do Not Handle Any Frozen Meats.

ALFALFA (Northern grown)—\$30.00

### GRAIN AND FEED.

(Corrected Daily by O. W. Burrell, Starr Mills, Hydraulic Av.)

SHELL CORN—Paying \$1.00.

OATS—\$1.25.

BRAN—Selling \$2.70 hundred.

MIDDINGS—Selling \$3.25 hundred.

CHOPPED FEED—Selling \$3.00 per cwt.

SCRATCH FEED—Selling \$4.50 per cwt.

GRINDINGS—\$c bushel.

WHEAT—Paying \$2.75.

RYE—Paying \$1.15 bushel.

### SEEDS.

(Corrected Daily by Warner Bros. Seed Store, 226 S. Michigan St.)

JAPANESE MILLET—\$4.00 to \$5.00.

RED CLOVER—\$7.00.

TIMOTHY—\$7.50.

SPELTIN—\$4.50 cwt.

SUDAN GRASS \$18 per hundred.

ALSKY—\$25.50 to \$40.00.

FLOWERS—25c pound.

WINTER OR Hairy Betch—\$27.00

BLUE GRASS—\$3.00.

SWEET CLOVER—\$25.00.

MAMMOTH CLOVER—\$30.00.

WHITE CLOVER—\$45.00.

SWEET WHITE CLOVER—\$35.

FIELD PEAS—\$5.00.

TIMOTHY & ALSKY, mixed—\$10 bu.

RAPE SEED (Dwarf Essex)—\$8.00 bu.

LAWN GRASS—\$30c lb.

SOJA BEANS (1 to 5 lb.)—\$10 bu.

BARLEY—\$2.35 bushel.

SEED CORN—\$4.50 bushel.

### LIVE STOCK.

(Corrected Daily by Major Bros., S. Le-gan St., Mishawaka.)

HEAVY FAT STEERS—Fair to good, 100 lb.; price, 12¢ @ 14¢.

HOGS—130 to 150 lbs., 14¢; 150 to 175 lbs., 14 1/2¢; 175 to 200 lbs., 15¢; 200 up 15¢.

### PRODUCE MARKET.

(Corrected To-day by the Brotherhood Gro., 230 N. Main St.)

BUTTER AND EGGS—Creamery butter, paying 6¢c pound, selling 7 1/2¢c pound;

EGGS, paying 12¢c dozen, selling 14¢c dozen. FRUITS AND VEGETABLES—Fruits, California navel oranges, 80¢c per dozen; selling 88¢c; new cabbage, selling 10¢c pound.

### POULTRY AND MEATS.

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

BEEF—Roast, 30¢ @ 32¢; boiling, 20¢; round steak, 40¢; sirloin, 60¢; porter house 70¢.

PORK LOIN—35¢.

LARD—30¢ @ 35¢.

CHICKENS—Dressed, 50¢.

HIDES AND TALLOW.

(Corrected Today by S. W. Pippman, 210 N. Main St.)

HIDES—15¢ @ 20¢; calf skins, 30¢ @ 50¢; rendered tallow, 5¢ @ 6¢; rough tal-

low, 2¢ @ 3¢; a lb.; beeswax, 20¢ @ 30¢.

ALFALFA—\$27 @ 30 bushel.

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## INWOOD

### Wholesale Grocery

438 S. Michigan St.

Fancy Michigan Potatoes, peck \$1.30

Perfection Bread Flour at ..... \$1.75

Fresh Eggs ..... 40c

Coffee, It's Good, bulk or package ..... 28c

30c Salad Dressing ..... 25c

30c Small Tender Peas ..... 25c

22c Fancy Corn ..... 15c

75c Brooms, 4 sewed ..... 49c

2-10c Libby Red Beans at ..... 15c

5-10c cans Van Camp Spaghetti ..... 25c

Split Peas, lb. .... 10c

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Better Peanut Butter "Made While You Wait"

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Beef Pot Roast ..... 15c  
Rib Beef Roast, rolled and boned ..... 25c  
Shoulder Pork Roast ..... 24c  
Whole Pork Shoulder ..... 21c  
Link Pork Sausage ..... 20c  
Frankforts, large or small ..... 18c  
3 10c Loaves of Bread ..... 25c  
Veal Shoulder Roast ..... 22c  
Veal for Stewing ..... 20c  
Fancy Long Horn Cheese ..... 34c  
Brick Cheese ..... 30c  
Limburger Cheese 30c; in glass jars ..... 30c  
Fine American Cream Cheese ..... 34c  
Best Grades Nut Oleo ..... 30c  
High Grade and Private Brand ..... 36c  
Country Rolls at ..... 30c

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