



THE MARKET BASKET

What To Eat Where To Get It How To Cook It



POTATOES FOLLOW BUTTER IN PRICE ASCENSION HERE

Spuds Offered at 65 Cents A Peck—Some Home Grown Products Decline.

Friday's price list contained two quotations indicating an upward trend in the cost of necessities.

The rise of potatoes has been predicted for the last few weeks, but this increase has only come within the last few days. Potatoes are now selling at 65 cents a peck. Butter has been rising slowly during the last few weeks and now is selling at 81 and 82 cents a pound at most stores. No advance in the price of eggs has been made since two weeks ago, when they rose from 35 to 38 cents a dozen.

Apples and corn are the home products which have taken the largest drop. Apples can now be secured at five cents a pound, while corn ranges from 15 to 20 cents a dozen. Beets are offered at five cents a bunch and spinach at 15 cents.

Watermelons have taken no decided drop but still range from 50 to 70 cents. Cantaloupes have dropped to 10 cents. Bananas still sell at 2 pounds for 25 cents, and peaches and plums at 15 cents a pound and dozen respectively. Pears are offered at \$2.50 a bushel.

SISTER MARY'S KITCHEN

By SISTER MARY.

One of the best investments a housewife can make is the purchase of a peck or more of apples. Apples always find a place in the menu. Through the whole day, in every meal, there's a way of fixing apples.

When hard, sour apples are cooked, a great deal of apple acid is converted into sugar, and they are made wholesome and easy to digest. Ripeness is beneficial if eaten raw.

Here are apple desserts for every day in the week:

Apple Charlotte.

Apples, thin slices of bread and butter, brown sugar, one lemon. Pare, core and slice apples. Put a layer in a buttered baking dish. Sprinkle with sugar, a few gratings of lemon rind and a little juice. Cover with thin slices of bread and butter. Repeat until dish is three-quarters full. The last layer should be bread and butter. Cover with a buttered paper and bake from 45 minutes to an hour in a moderate oven. Turn out of the dish and dredge with sugar. Serve with cream.

Lexington Apples.

Six sour cooking apples, 2 tablespoons flour, 3 tablespoons sugar, 1 egg, stale cake crumbs, cherry preserves, syrup, nutmeg. Pare and core the apples and steam until about half cooked. Let

cool. Mix flour and sugar and roll each apple carefully in it. Dip in egg slightly beaten with one tablespoonful cold water, roll in cake crumbs and fry in deep, hot fat till brown. Fill the cavity with preserved cherries and pour the cherry syrup which has been heated and thinned over apples. Serve with or without whipped cream.

Apple and Rice.

Four or five apples, 1-2 cups milk, 2 tablespoons rice, 2 tablespoons sugar, 1 tablespoon butter, 1 lemon, 1-4 spoon salt, raspberry jam. Wash rice and simmer with milk, salt and lemon rind until the milk is absorbed and rice is tender. Stir in butter and sugar. Pare and core apples and put in a buttered baking dish. Fill cavities with jam and the spaces between the apples with rice. Bake in a slow oven until the apples are tender but not broken. Serve with or without cream.

Apple Snow.

Four or five sour cooking apples, 1-2 cup sugar, 2 eggs, grated rind 1-2 lemon, 1 cup milk, 1 tablespoon cream, vanilla. Pare, core and slice apples. Cook until tender with half the sugar, lemon rind and a little water. Rub through a sieve and when the puree is cool, add the cream. Heat milk and sugar and stir in beaten yolks of the eggs. Cook over hot water till it thickens. Add vanilla. Put apples in a buttered baking dish, pour over custard and cover with the whites of eggs beaten till stiff and dry with 4 tablespoons sugar. Bake in moderate oven till brown. Serve hot or cold.

Baked Apple Dumplings.

Four or five apples, sugar, butter, cinnamon, 1-2 cups flour, 2 tablespoons baking powder, 2 tablespoons lard, 1-4 teaspoon salt, milk. Pare and core apples. Sprinkle with sugar and cinnamon and put a little butter in the cavity. Sift flour, baking powder and salt and rub in lard with the tips of fingers. Cut in milk and make a soft dough. Roll out to about one-fourth inch thickness and cut in rounds large enough to cover an apple. Cover each apple with the dough and press the edges firmly together. Bake in a moderate oven thirty minutes. Brush with a little water and sugar when nearly done. Serve with sugar and cream.

Frosted Apples.

Four medium sized sour cooking apples, 1-2 cup sugar, 1-2 cup whipping cream, 2 egg whites, 1 teaspoon lemon juice, 1-2 inch cinnamon, 2 clove, confectioner's sugar.

Pare and core apples without breaking. Put sugar, cinnamon, cloves and a little water in a sauce pan and make a thick syrup. Put the apples in a shallow pan, pour over the syrup, cover with buttered paper and bake gently until tender but not broken. Put on a buttered pan and cover thickly with the whites of the eggs beaten till stiff and dry with 4 tablespoons sugar. Bake in a moderate oven until the meringue hardens and becomes a straw color. Let cool and serve with whipped cream sweetened with 2 tablespoons confectioner's sugar and flavored with vanilla.

Apple Custard.

Eight or 10 apples, 3-4 cup sugar, 2 eggs, 1-2 cups milk, 1-8 teaspoon salt, 1-4 cup sugar.

HER HERO

By Juanita Hamel



TO TURN the word "her" into the very different word "hero" only a O is required—perhaps emblematic of the exclamation her heart gives when HER hero walks into her life! Just the look of him may make her O so eager to fix that look in enduring form on

canvas—or, perhaps, any girl can take any man and with the addition of imagination's frills, transform him into the hero of her heart—at least, making him LOOK the way she knows HER hero will act when HE comes to claim her for his OWN.

Pare, core and quarter apples. Cook with 3-4 cup of sugar and 2 tablespoons water till tender. Rub through a sieve. Heat milk and 1-4 cup sugar and stir in the beaten yolks of the eggs. Cook over hot water, stirring constantly until the mixture thickens. Put the apple pulp in a buttered dish, pour over the custard and cover with the whites of the eggs beaten till stiff and dry with 1-4 cup sugar. Brown in a quick oven. Copyright 1921 by Newspaper Enterprise

KREIGHBAUM PARK MADE PLAY CENTER OF FRANKLIN BOYS

A demand for supervised play among the boys of the Franklin school district has necessitated placing of a new play field in that neighborhood. It was announced Friday, by Col. C. Seymour Bullock, city recreational director. Kreighbaum park has been selected as the site for the new play center which will open Monday morning with a competent director in charge. The Franklin play center for boys which was located on the school property and shared with the girls of the district was recently closed to use of the boys as the quarters were too small to accommodate two groups of children. It is expected that the new play field will meet the need of the neighborhood.

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TITTLE BROTHERS MARKET

233 South Michigan	Wholesale and Retail
WEEK END SPECIALS	
Creamery Butter, per pound	44c
Cream Cheese, per pound	23c
Summer Sausage, per pound	25c
Veal or Pressed Ham, per pound	16c
Pork Liver, per pound	05c
Hamburger, 2 pounds for	25c
Fresh Spare Ribs, per pound	10c
Leg of Lamb, per pound	25c
Lamb Shoulder Roast, per pound	17c
Lamb Stew, per pound	10c
Boiling Beef, per pound	05c
Lean Pot Roast, per pound	09c
Veal Shoulder Roast, per pound	14c
Veal Steak, no bones, per pound	25c

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Fresh Hamburger, per pound	10c	Veal Chops, per pound	20c
Fresh Liver, per pound	05c	Pork Sausage, per pound	15c
Rolled Rib Beef Roast, per pound	20c	Smoked Picnic Ham, per pound	16c
Canned Goods at wholesale		Beef Pot Roast, per pound	09c
Veal Pocket or Stew, per pound	10c		

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Fresh Spare Ribs	10c	Shoulder Roast of Lamb	25c
Pork Hearts	8c	Lamb Stew	18c
Fresh Liver	5c		
BEEF		VEAL	
Rib Roast, boned and rolled	25c	Veal Chops	25c
Rump Roast, boned and rolled	25c	Veal Shoulder	20c
Beef Pot Roast	12c	Veal Stew	12 1/2c
Boiling Beef	9c	Brookfield Pork Sausage	25c
		Creamery Butter	46c
Roberts & Oake Sweet Meat	38c		
Boneless Picnic Hams	25c		
Smoked Picnic Hams	22c		
Dixie Square Bacon	20c		
Dressed Spring Chickens	42c		
Hens	32c		
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24 1/2 lb. Sack Good Bread Flour	98c	Good Coffee (value 35c lb.) 1 lb.	25c
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Fancy Corn or Peas, (value 15c) 2 cans	21c	Jello, all flavors, pkg.	10c
10 Bars Soap, American Family, Velvet or Fels Naptha, for	63c	Crisco, 1 lb. can	19c
Fancy Rice, 4 lbs. for	25c	Best Ever Catsup, 3 bottles for	25c
Gun Powder Tea, lb.	39c	Oil or Mustard Sardines 4 cans for	25c
		Calumet Baking Powder, 1 lb. can	25c
		Gold Medal Oats, pkg.	10c

A Full Line of Fruits and Vegetables

Who Does the Buying For Your Family

There is someone in your family who has a big responsibility. Food to buy for the table; clothes for the children and grown-ups; new household utensils, linen, furniture, books and all the hundred and one little things for which the family income is spent.



In most families one person does the bulk of the buying. And it is that person's job to see that the money is well spent—that you all get full value for every cent that goes out.

The success of a family depends on wise buying just as the success of a business does.

Wise buying means intelligent buying. It is necessary to have knowledge of goods and stores.

The best way to get this knowledge is by reading advertisements. They tell you where and when to buy to advantage.

Not only the person who does the buying but every member of the family should read advertisements. It is the duty of all the others to help the one who does the buying by pointing out advertisements of new goods and giving all the information possible as to tastes and styles and values.

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