

Buster Brown Shoe Store

July Clearance Sale

Commencing Friday we will launch our Semi-Annual Sale. This means every shoe in the house at greatly reduced prices.—Men's, Women's and Children's.

Sensible, comfortable footwear and at prices that enable one to wear high grade shoes at moderate cost.

Summer Footwear in this Sale

BUSTER BROWN SHOE STORE

125 North Commercial Street
SALEM, OREGON

SHORT STORIES OF TOWN AND COUNTRY

Harry Kennedy was in Portland the last of the week.

Mrs. Helen Kirkland was here this week from Portland.

Miss Brittle McDevitt accompanied the Cooper family from Portland this week.

Mr. and Mrs. W. E. Craven, M. C. Williams and wife, the Perl Hedges and Mrs. Irvin Baun enjoyed the sports at Pacific City the Fourth.

Mr. and Mrs. Asa B. Robinson were in Pacific City the Fourth.

Frank Miller, Roy and John Kullander spent their vacation fishing in the Elk City country.

Ira Mix spent the week end vacation at the Tillamook beaches.

J. L. Hanna of Portland has traded a residence on Fourth street for the Walter Acox farm near Buena Vista. The deal was promoted by the Independence Realty Co.

W. H. Godfrey of Oregon City was the guest of his son, Gaylord Godfrey, last week end.

John Donaldson and wife, Mrs. Homer Wood and children celebrated the Fourth in Albany.

MAKE WHIPS AND CUSTARD DISHES

Eggs Form Basis of Many Delicious Desserts During Early Spring and Summer.

SOME SIMPLE RECIPES GIVEN

Thrifty Housewives Take Advantage of Plentiful Supply of Eggs to Convert Them into Nutritious Concoctions.

Prepared by the United States Department of Agriculture.) In early spring and summer, when eggs are plentiful and cheap, the thrifty among the housekeepers utilize plenty of them for desserts. When this is done the rest of the meal does not need to be quite so "hearty."

The following recipes are recommended by food specialists of the United States Department of Agriculture:

Soft Custard.
1 cup milk 2 tablespoons sugar
1/4 teaspoon vanilla 1-1/2 teaspoon salt
1 egg

Heat the milk in a double boiler. Mix the eggs in a bowl with the sugar and salt. Add hot milk slowly, stirring, and return mixture to the double boiler. Cook until custard will coat a silver spoon. Strain and serve. If the custard curdles set the pan into cold water and beat the custard until smooth.

Steamed or Baked Custard.
1 pint milk 1/2 cup sugar
1 egg 1/4 teaspoon salt
1/4 teaspoon nutmeg or cinnamon

Mix eggs as for soft custard. Strain into custard cups and steam until firm over hot water, which is boiling gently. To bake, strain the custard into cups and place in a pan of warm water. Bake in a moderate oven until the custard is firm. To test a steamed or



When a Custard is Baked a Slow Oven is Best.

baked custard, slip a knife blade to the bottom of the cup in the center of the custard and draw out without turning. If the knife is not coated the custard has cooked enough. Grate the nutmeg over the surface and cool before serving.

Floating Island.
1 quart milk 5 eggs (yolks)
1/4 teaspoon salt 1/4 teaspoon vanilla
1/2 cup sugar

Prepare as a soft custard. The whites should be beaten light and two tablespoons powdered sugar added for the meringue. When the custard is cool it may be poured into sauce dishes and the meringue dropped in large spoonfuls into it.

Custard Pudding.
1/2 cup pearl tapioca 1/2 cup sugar
or rice 2 cups milk
2 eggs (yolks) 2 eggs (whites)
1/4 teaspoon vanilla 1/4 teaspoon salt

Soak the tapioca in enough cold water to cover it until it absorbs the water. Add the milk and cook in a double boiler until the tapioca is soft and transparent. Combine the yolks of eggs with sugar and salt and add to the mixture in the double boiler. Cook until it thickens. Add stiffly beaten whites and flavoring, and when cold serve. Rice must be cooked in boiling water until soft.

Apple Whip.
2 cups apple sauce Cream for serving
2 eggs (whites)

Cook six or eight medium-sized tart apples until soft in just enough water to keep them from burning. Add sirup to sweeten sufficiently and one-eighth teaspoonful grated nutmeg. Cool. Press the apple sauce through a strainer and add to it the stiffly beaten whites of eggs. Beat until light and foamy. Pile onto saucers and serve with fresh cream or a custard sauce made of the egg yolks. This sauce may be prepared by the same method as for soft custard, omitting the whites of eggs. Canned fruit, such as peaches, figs, cherries or guava, may be substituted in the same proportion for the apples.

FARMS AND ACREAGE WANTED

For real service and results list your property with us. We have six salesmen with machines. We inspect and photograph your property and advertise extensively, and have a demand for property at all times. Fred W. German Co., 732 Chamber of Commerce Bldg., Portland, Oregon.

Sloper Brothers Receive Big Check for Broccoli

Salem Statesman: Sloper Brothers of the Independence district have been smiling over the returns from 12 acres of broccoli, having received checks from the Oregon Growers Co-operative association amounting to \$4700. This means a net return of probably over \$300 an acre.

This broccoli was raised between the hops and received no special tillage after once being established. It would be, however, only on rich soil that broccoli would respond in this manner.

Independence is becoming one of the largest centers of broccoli production as over 100 acres have been signed up with the Oregon Growers in that district.

KNICKERBOCKERED GOLFERS.

"How's your golf club getting along?"

"Splendidly. Some of our women players have started wearing knickerbockers."

"That, of course, adds to the interest of the game."

"Yes, and to the excitement. When they drive into you nowadays you don't know whether to grin politely or swear at 'em."

BUENA VISTA

Mesdames A. J. Hall and M. V. Prather attended church services in Harrisburg Sunday.

Mrs. E. B. Gobat and daughter, Addie, visited at the N. C. Anderson home Friday.

R. E. Prather, wife, son, Guy, and daughter, Ruth, visited her brother, Clint Cole, and family at Oregon City and motored up on the Columbia Highway.

Ralph Hall and daughter of Moscow, Idaho, after visiting friends and relatives here for a week returned home Thursday.

N. Anderson and wife, Mrs. Whitcomb and Mr. Thompson of McMinnville spent Sunday with Emma Anderson.

Mr. and Mrs. Robert Mutts and daughter of Portland spent the week end with her sister, Mrs. N. C. Anderson.

The farmers are busy putting up their telephone line that has been out of commission since last fall.

Ed Lichty, who had one of his

Ladies' and Girls' Tams

Made of Heavy Suede-like Duveltyr

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HARTMAN BROS.

JEWELERS and OPTICIANS
SALEM, ORE.

fingers operated on last week at Salem, is getting much better.

Vera Emmons of Albany is visiting her grand-parents, Mr. and Mrs. Elmore Emmons, this week.

Mr. Nelson and sons bought some beef cattle of Ed Lichty last week.

Cyril, Harold, Gladys, Margie and Carol Reynolds, Blanche Harmon, Clarence and Leslie Loy went to Pacific City to spend the Fourth.

Baptist Church

Though the hot days of July are here and the temptation is to stay home or go on a picnic, this should make us put forth a bigger effort to go to church on Sundays. Our Sunday school meets at 10 a. m. Mr. Justin is

our superintendent. At 11 a. m. Rev. Proppe preaches. Our Young Peoples Society meets at 7 p. m. sharp. At 8 p. m. Rev. Proppe preaches a short sermon. He will preach short sermons through the hot days so you may enjoy your evening's worship. You are welcome.

M. E. Church

Preaching services next Sunday, morning and evening. Subject for the morning service, "I was blind, now I see". Gospel sermon in the evening. You are cordially invited to these services. Sunday school at 10 o'clock. Epworth at 7 p. m. Mid-week service for prayer and Bible study on Wednesday evening each week at 7:30. Ladies Aid society meets every Thursday afternoon.

"How the Old Folks Did Enjoy it"



For many a happy hour will the old folks sit and listen to the new Victrola, as it sings for them once again the tender and affecting songs of other days. The young folks will love it too for it will awaken and stimulate them with all that is best in the music of today and tomorrow.

H. L. Stiff Furniture Co.

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Stop! Look! and Listen!

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