

# COOKING IN PORTLAND MARKET

BY LILIAN TINGLE.

NEW Spring lamb is to be had now, but is not for economical minded purchasers, since it costs 30 cents a pound and is sold only by the quarter. This reminds me of a very literary but wholly undomesticated friend of mine who rashly married her publisher and then found it necessary to turn her attention from word-weaving to household-providing. She had never ordered a piece of meat in her life, so she asked the butcher confidentially what was the very nicest meat he had. "Spring lamb, ma'am," he replied, "but it's 35 cents a pound and we sell it only by the quarter." "Well," she said, trying to look wise and experienced, "that is rather high in price I suppose; but I want something particularly good for my husband's lunch today, so you may send me up just three quarters, I think."

"And would you believe it," she told me afterwards, "that wretched man sent up nearly a whole lamb instead of the three quarters of a pound I ordered! And the cook didn't tell me, and we lived on that for a week or more; and the month's bill when it came in was simply awful!"

There is nice fresh meat to be had, too, so if you indulge in lamb there is no excuse for your disregarding the latter half of the rule, which says: Always have lobster sauce with salmon, and put mint sauce your roasted lamb on, though nowadays "mint jelly" seems to be more "the proper caper."

Poultry prices are unchanged, and there is no "game" of any kind except a very few rabbits at the very nicest prices. I saw even more varieties of fish in the market than there were last week. Columbia River smelt were 12 1/2 cents a pound, and scarce at that, when I inquired about it, but more plentiful the day. The small silver smelt cost 10

cents a pound and the large California smelt, 15 cents.

Fresh mackerel is now to be had at 20 cents; though there are no "incoherent gooseberries" for the sauce of which the poet sings. Roe sauce and fennel sauce are other traditional accompaniments for fresh mackerel. This is one of the several kinds of fish that are excellent "collared" or pickled.

There were California king-fish at 15 cents; small rock-cod (just the right size to be served stuffed, for a small family) red-snapper, rock-trout, very good croppies, tom-cod, cat-fish and sole, all about 15 cents a pound; striped bass and tyea trout cost 25 cents and beside some very nice looking sturgeon at 20 cents were perch, flounder and herring at 10 cents. I wonder if you know that thrifty Scottish dish known as "herring pie with potato crust." It can be Americanized into a very acceptable Lenten entree or luncheon dish.

There is a very fine show of apples this week, including some that intended crossing the Pacific and missed their boat or something. These are beautiful Kings, Spitzburgs, Ortleys, yellow Newtons and red checked pippins. They cost from 5 to 15 cents each or from \$4 to \$7 a box. I saw some very nice pineapples at 50 and 75 cents and large seedless grapefruit, 3 for 25 cents. Alligator pears cost 40 and 50 cents each. There are a few imported Malaga grapes at 20 cents a pound and pears at 40 cents a dozen.

The vegetable list is about the same as last week. There were now Mexican tomatoes at 30 cents a pound and Illinois hot-house tomatoes at 50 cents. Cauliflower and Brussels sprouts were about the most attractive of the vegetables, though the celery is still pretty good. Nice fresh water-cress is again plentiful and so is chicory, either of which with Neuchatel or good cottage cheese makes an excellent Spring salad.

## MEAD, COSGROVE CHUMS RIVAL CANDIDATES AT LOVE FEAST IN SEATTLE HOTEL.

Bitter Political Enemies Say Nice Things About Each Other in Hearing of 'Mutual Friends.'

SEATTLE, Wash., Feb. 28.—(Special.)—All Seattle, that is the politically wise of this city, is talking about the love feast held last night in the lobby of the Arlington Hotel by Governor Albert E. Mead and Samuel J. Cosgrove, candidates for the office for which Mead is a candidate for re-election.

"Mead and I are trying to persuade each other to retire from the race," said Cosgrove to one of a group of politicians which found the two in conversation. There were a few remarks and then, "Yes," continued the genial Mr. Cosgrove, "I propose to stay here a month unless my friend Mead removes me."

"Oh! you need have no fear of that," hastily interrupted Governor Mead. "I am always glad to find you here when I come to the Queen City. There is nothing so welcome to my heart as the smile of an old friend."

"It must say," said Cosgrove, advertising to the subject of his ambition, "that things are looking very bright for me, but I hope to be able to get the Republican nomination without saying a word against men having the same political aspirations as I have."

Political "doses" is to the effect that under cover the two are most bitter political enemies, hence the wondering at their intimacy.

## BUTTER LOWER JUNE CREAMERY 50c and 60c lb

Dairy Butter, lb. . . . . 45c  
Best Creamery, lb. . . . . 70c and 75c  
Eggs, dozen . . . . . 15c  
Ranch Eggs . . . . . 20c  
Best Sugar-Cured Ham, lb. . . . . 12 1/2c  
Breakfast Bacon, lb. . . . . 15c  
Chickens, lb. . . . . 16c

## La Grande Creamery 264 YAMHILL STREET.

## THE NAME GUARANTEES quality, D. C. BURNS CO. purity and perfection in blending

Could you ask for more than we guarantee? In buying COFFEE if you are guaranteed quality and purity, besides getting perfection in the blending and roasting. What you buy you get, and the value represented cannot be surpassed by any other house. We ask no favors, because our coffee sell on their merit. You cannot make a mistake in getting our prices and our advice.

D. C. BURNS COMPANY COFFEE, TEA AND SPICES. 205-210 Third Street, Between Taylor and Salmon.

## WHERE PURITY IS PARAMOUNT Bakery Goods made in our light, clean rooms; pure Candies from our spotless upstairs kitchen, and Meats and other staples chosen with respect to quality alone, are what you can bank on at the Dresser Store, and unless you are content with lesser quality you cannot do better than Dresser prices. To show you what we mean: Our Mince Pies, on which we offer a special today, are made with Heinz' mince meat, and every other item we offer is up to the standard or it wouldn't be here.

# DRESSER'S

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| <h3>High-Grade Meats</h3> <p>SPRING LAMB, HIND QUARTERS, 30c; FRONT QUARTERS, LB. . . . . 16c<br/>DRESSER'S Sirloin Steaks, per lb. . . . . 18c<br/>DRESSER'S Fancy T-Bone Steaks, lb. . . . . 22 1/2c<br/>DRESSER'S Frenched and Short Loin Lamb Chops, lb. . . . . 25c<br/>DRESSER'S Shoulder Roasts of Veal, lb. . . . . 12 1/2c<br/>DRESSER'S Shoulder Lamb Chops, lb. . . . . 15c<br/>DRESSER'S Shoulder Roasts of Lamb, lb. . . . . 12 1/2c<br/>DRESSER'S Pure Pork Sausage, lb. . . . . 20c<br/>DRESSER'S "Select" Veal Sausage, 1 1/2 lbs. . . . . 25c<br/>DRESSER'S Good Lard, lb. 15c<br/>DRESSER'S Pickled Pork, per lb. . . . . 15c</p> | <h3>Bakery Specials</h3> <p>The mammoth new 70-ton oven is now being installed—will be ready for service the first week in March. We'll soon be able to have enough for everyone. Today:<br/>DRESSER'S Sunshine Cakes, regular 25c, each . . . . . 20c<br/>DRESSER'S Assorted Pound Cake, reg. 40c for, lb. . . . . 30c<br/>DRESSER'S Assorted Cookies, 4 dozen . . . . . 25c<br/>DRESSER'S Assorted Pies (mince, made with Heinz' Mince Meat), Custard, Pumpkin, Apple, Blackberry, etc., large size, regular 25c, for . . . . . 20c<br/>Medium size, good for 4 slices, each . . . . . 10c</p> | <h3>NEW PINEAPPLES</h3> <p>A new importation of fresh Hawaiian Pineapples is in, which we imported direct, regular 75c each, special . . . . . 50c<br/>Oranges—15c Dozen—Oranges</p>  |
| <h3>Wine Dept. Specials</h3> <p>Imported and Domestic Wines and Whiskies, in bulk or glass, Special today:<br/>DRESSER'S Rock and Rye, excellent for colds, reg. 90c. 65c<br/>Dewar's "Special" Scotch Whisky, reg. \$1.25 bottle. . . . \$1.10</p>   | <h3>Candy Specials</h3> <p>DRESSER'S Turkish Nougat, regular 40c for, lb. . . . . 30c<br/>DRESSER'S Fruit Bar, regular 40c for, lb. . . . . 30c<br/>DRESSER'S Peanut Candy, regular 25c, lb. . . . . 15c</p>   | <h3>NEW VEGETABLES</h3> <p>Fresh California Vegetables are in. There'll be a big run on these for Sunday dinners. Asparagus, Brussels Sprouts, Artichokes, Tomatoes, Lettuce, Green Peas, Green Beans and Rhubarb.</p>  |
|   | <h3>APPLES</h3> <p>Mr. Holliday, of Scappoose, has just shipped us a few boxes of his select Northern Spies, the last of the season. While they last price, per box. . . . \$2.50</p>  | <h3>OLIVES—SPECIAL</h3> <p>Spanish Manzanilla Olives, reg. 20c pint, special . . . . . 15c<br/>Spanish Queen Olives, regular 35c pint, special . . . . . 30c<br/>Sweet Midget Pickles, pints and quarts, regular 20c and 30c, for . . . . . 15c and 25c<br/>Pure French Wine Vinegar, per quart . . . . . 40c</p> |

## LIVELY ROW PREDICTED SALEM COUNCIL WILL CLASH OVER HIGH LICENSE.

Mayor Rodgers Firm for High License—Effort to Recall Ordinance Already Approved.

SALEM, Or., Feb. 28.—(Special.)—The meeting of the Salem City Council next Monday night promises to be one of the warmest sessions ever held by the city's lawmaking body, for Mayor Rodgers is uncompromisingly opposed to the plan of reducing the liquor license from \$100 to \$60, as has been agreed upon by a majority of the Council.

When the Council last Friday night passed the ordinance raising the license from \$40 to \$100, Mayor Rodgers signed it and filed it at once. Under the city charter the ordinance does not take effect until 10 days after it was signed, that time being allowed for the filing of referendum petitions. When the saloonkeepers determined to secure a reduction of the license, they sounded Mayor Rodgers and found him very strongly in favor of the newly fixed amount. It would therefore be impossible to pass an ordinance making the reduction, for the Mayor would veto, and a two-thirds majority could not be secured. Then those who favored reduction reasoned it out that since the ordinance has not gone into effect they can reconsider the vote by which it was passed.

That is the programme as now mapped out, but there is great doubt whether the Council can reconsider the vote after the measure has gone to the Mayor and has been signed and filed. The 10-day period is provided merely for the filing of referendum petitions, and it is not certain that the Council could no more reconsider its ordinance now than the Legislature could reconsider a bill after it has been passed, signed by the Governor and filed in the office of the Secretary of State.

On the other hand, the members who believe \$100 is too high a license think they have a right to recall the ordinance and amend it at any time before the 10 days expire. The fight Monday night will be over both the legal question and the question of policy.

will protect. And if, on the other hand the grants are forfeited, the settler who is on the land at the time will be protected the same as the squatter. The rulings of the department have always protected such, and we believe always will. D. F. HOWARD.

## Harry Wood Market Co. FIRST AND ALDER—ON THE CORNER

Well, we sure are going to surprise Portland today and Saturday, both in price and quality. If you wish to get the greatest bargain ever bought in Portland, try our

**Extraordinary Special**

**FRESH HALIBUT 5 CENTS PER LB.**

Now please bear in mind that we are selling you absolutely fresh fish. We just want to see how many people will take advantage of this remarkable saving.

EGGS, 2 Dozen . . . . . 45c  
BUTTER, Per Roll . . . . . 65c  
Tomorrow 2 Rolls . . . \$1.25  
CHINOOK SALMON, 2 lbs. 25c

Don't overlook our grand display of stall-fed Oregon Cattle on Alder street. Every beef is marked with the date of slaughter, showing you conclusively that we do not handle cold-storage meats. Besides, we cut all of our meat before your eyes; we have no filthy disease-breeding room to cut any old tough stuff that we are afraid to show outside to the people. SEE FOR YOURSELF, AS YOU PASS BY ON THE STREET.

**THE MARKET ON THE CORNER REMEMBER**

## The Boston Packing Company's Markets Third and Ankeny Sts. First and Burnside Sts.

**SPECIAL SATURDAY**

**Hams at Wholesale Prices**

First-Class Hams, Sugar-Cured, 12c lb.  
Shoulder Roast of Pork . . . 10c lb.  
Loin of Pork . . . . . 12 1/2c lb.  
5 lbs. Lard, 50c

You will enjoy your dinner if you get

**A NICE JUICY ROAST**

AT THE

**Boston Packing Co.'s Markets**

Sirloin Steaks, pound . . . . . 12 1/2c  
Porterhouse Steaks, lb. . . . . 15c  
Boiling Beef . . . . . 5c to 6c  
Round Steak . . . . . 10c  
Hamburger Steak, 2 lbs. for . . . 15c  
Leg of Lamb . . . . . 15c

## CAN'T FIND WRECK CAUSE Railroad Commission Completes Report on Forest Grove Accident.

SALEM, Or., Feb. 28.—(Special.)—That will never be demonstrated unless a chemical examination of the broken rail shows a defect in the material, is the declaration made by the Oregon Railroad Commission in its report, which was completed tonight.

The Commission visited the wreck, examined the track and the pieces of broken rail and took the testimony of many witnesses. The report recites briefly the facts regarding that wreck as they have already been published.

The Commission finds that the track at the place of the accident was in better condition than the average of that branch; that the broken rail was a 56-pound rail manufactured in 1882 and used from 1882 to 1896 on the Southern Pacific main line, and since then on the branch line; that no flaw in the material is apparent; that a piece of the broken rail shows adjacent to one of the bolt holes old rust extending about one-half inch, but the age of this break is unknown; that the track at the place of the wreck was in good condition, except for the lack of a guard rail, which might have mitigated the violence of the wreck; that the 56-pound rails in use on that line have a better record on breakage than have the heavier steel rails in use on the main lines; and that this is the experience of other roads.

In conclusion the Commission recommends that the branch lines of the Southern Pacific be relaid with heavier steel at once in accordance with the plans of the general superintendent.

**A can full of real dollars**

This limerick lacks one line of completion—we will give a half pound Ghirardelli's Cocoa can full of silver dollars (93) for the best line submitted to complete it. In case more than one person submits the line selected as best the money will be divided pro rata.

One person may send as many solutions as they wish, there is no limit. The correct answer may be sent in any form, but we prefer that it be written upon the back of a label taken from any size can of Ghirardelli's Cocoa. Answers must be mailed on or before April 1, plainly addressed to GHIRARDELLI'S Contest Department, 20 Montgomery St., S. F. Here's the "Limerick":

A sickly young student at Yale  
Tried to strengthen himself upon ice,  
But a wise "College Widow"  
Said, "Cut it out, kiddo."

**Ghirardelli's Cocoa**

(Less Than a Cent a Cup)

Is made with scrupulous, conscientious care and old fashioned attention to cleanliness, purity, goodness and quality. No Cocoa at any price can be better or more delicious. Your grocer sells and recommends it.

## Groceries at Prices to Interest You Saturday, February 29—Monday, March 2—Tuesday, March 3

- Long's Strawberry Preserves, 16-oz. glass, each. . . . . 20c
- Long's Blackberry Preserves, 16-oz. glass, each. . . . . 20c
- Long's Raspberry Preserves, 16-oz. glass, each. . . . . 20c
- Long's Apricot Preserves, 16-oz. glass, each. . . . . 20c
- Bishop's Strawberry Preserves, 2-lb. tins, each. . . . . 25c
- Bishop's Sliced Peach Preserves, 2-lb. tins, each. . . . . 25c
- Bishop's Halves Peach Preserves, 2-lb. tins, each. . . . . 25c
- Bishop's Apricot Preserves, 2-lb. tins, each. . . . . 25c
- Bishop's Fig Preserves, 2-lb. tins, each. . . . . 25c
- Bishop's F. de L. Spiced Figs, 18-oz. glass, each. . . . . 40c
- Bishop's F. de L. Strawberry Preserves, 18-oz. glass, each. . . . . 40c
- Bishop's F. de L. Raspberry Preserves, 18-oz. glass, each. . . . . 40c
- Bishop's F. de L. Loganberry Preserves, 18-oz. glass, each. . . . . 40c
- Yellow Peaches, 2 1/2-lb. tins, each. . . . . 15c
- Sliced Lemon Cling Peaches, gallons. . . . . 50c
- Fresh Kipperd Herring, per dozen . . . . . 50c
- Columbia River Chinook Salmon, 1-lb. flats, 3 for. . . . . 50c
- Gold Medal Flour, per sack . . . . . \$1.90

## D. C. BURNS CO. 208-210 THIRD ST. Bet. Salmon and Taylor

## EAT HALIBUT

- 2 lbs 15c
- Chinook Salmon 2 lbs 25c
- Chickens 14c to 18c lb
- Butter Roll 65c, 70c, 75c
- Ranch Eggs 2 Doz. 45c

## COLUMBIA FISH CO. THIRD AND ANKENY. Main 5, A 5556.

## G. COVACH & CO. 275 First St. Are the only reliable dealers in

**Fish, Oysters and Poultry**

If you want a first-class article, call on them. Everything is guaranteed pure and strictly fresh. Phones—Main 535, A3535.

## Meat War NOW AT FIRST AND SALMON HERE ARE A FEW OF OUR OUT PRICES:

- Choice Tenderloin Steak. . . . . 10c
- Prime Roast, Rolled. . . . . 10c
- Fresh Oregon Eggs, two dozen for. . . . . 45c
- Our Famous Hams. . . . . 12 1/2c
- Dairy Butter . . . . . 45c
- Creamery Butter. . . . . 65c and 75c

## THE STATE MARKET Corner First and Salmon Sts. Corner First and Salmon Sts.

**FOR YOUR SUNDAY DINNER**

Try the following delightful dessert:  
1/2 cup English Walnut meats.  
1/2 dozen figs, cut up fine.  
1 1/2 packages JELL-O, any flavor.  
Dissolve the JELL-O in a pint of boiling water. When cool and just commencing to thicken stir in the figs and nuts. Serve with Whipped Cream. Delicious. The walnuts, figs and JELL-O can be bought at any good grocery. This makes enough dessert for a large family and is very economical.