

SPRING VEGETABLES ARRIVE IN MARKET

Large Quantities at Lower
Prices-Expected Soon.

EGGS SELL AT 27 CENTS

Lettuce of Excellent Quality From
Imperial Valley Available at
10 to 15 Cents a Head.

The coming of spring is heralded in Portland markets by the arrival of the first shipments of spring vegetables, and a few weeks more of balmy weather will increase the quantity and reduce the prices of these welcome delicacies.

A small supply of spinach, asparagus, peas and rhubarb has been received from California, with prices naturally rather high. These products should be available in sizable amounts within the next two weeks, if weather conditions are satisfactory.

In a month or six weeks Oregon spring vegetables should be at hand. The first strawberries of the season arrived yesterday from Louisiana, and more are expected from the same source. The quality of the new strawberries is good, but the price at present puts this delicacy in the limousine, platinum and grand opera class in the matter of cost. The Louisiana berries were quoted at 40 cents a basket, while the California strawberries are expected to be available in quantity in about two weeks. Oregon strawberries probably will be late this year. The first crop will be ready for the market about May 15, according to present indications.

Eggs Now 27 Cents.
The price of eggs rose to 27 cents a dozen yesterday, an increase of 2 cents a dozen over last week's quotation. The rise in price is due to the opening of the storage season. No unusual increase in egg prices is expected during the coming week. But quotations remained at 28 cents a pound, the price for several weeks past.

Poultry prices were off slightly yesterday. Heavy hens sold at 23 cents a pound, and light hens for 25 cents a pound. Dealers expect a supply of young spring chickens soon. With the few exceptions in spring delicacies, the past week brought little change to the fruit and vegetable markets. Apples from California citrus fruits still dominate the fruit line, and the usual winter vegetables are plentiful and cheap.

Orange Prices Rise.
Newtown oranges, at 40 cents a dozen, are recommended as the best apples for eating at this time. Spitzbergen, at 20 to 25 cents a dozen for fruit of good quality, is now in popular demand at 15 cents a package or two packages for a quarter.

The price of the best grade of oranges went up during the week. The best oranges brought 75 cents a dozen yesterday, an increase of 15 cents a dozen. Prices of oranges range from 29 to 75 cents a dozen, according to size. Practically no frosted fruit is reported here.

Lemons dropped 5 cents a dozen in price, and may be had now for 35 cents a dozen. Four or five California grapefruit may be purchased for 25 cents. The Florida variety sells at 10 and 15 cents each. Dates in 16-ounce packages were in popular demand at 15 cents a package or two packages for a quarter.

The price of sweet potatoes is higher than usual in some stores, where this product is quoted at two pounds for 15 cents. The price of five pounds for 35 cents prevails generally. Potatoes were quoted at less than 5 cents a pound in the public market yesterday.

Lettuce 10 to 15 Cents.
Lettuce of excellent quality from the Imperial valley may be had at 10 to 15 cents a head. Celery is 10 to 15 cents a bunch. Tomatoes are quoted at 15 cents a pound. Onions are going up in price, and are now quoted at 15 cents a pound. Cauliflower sells at 15 to 35 cents a head, according to size. Rhubarb is 20 cents a pound. For three cents, a pound of parsnips, turnips or carrots may be had.

Newport cod, at 15 cents a pound, and royal chinook salmon, at 40 cents a pound, seem the most attractive offerings in the fish market. The salmon is from the Umpqua river, for the Columbia and Willamette are closed at present to commercial fishermen. The supply of smelt is getting smaller, but this silvery fish is available at 5 cents a pound, or three pounds for 10 cents.

Other good things in the realm of seafood are steelhead salmon at 30 cents a pound, mackerel at 20 cents, sturgeon at 30 cents and sand dabs at 20 cents.

LOG OUTPUT INCREASED

ANOTHER BENSON RAFT READY
TO GO TO SAN FRANCISCO.

Michigan Lumberman Prepares to
Operate on 1500-Acre Tract on
Lower Columbia.

CLATSkanie, Or., March 31.—(Special.)—Better weather and less snow in the mountains are speeding up the output of the Benson Timber company camps toward 5,000,000 feet of logs a month, according to reports from O. J. and V. H. Benson, local heads of the company. The output, which has ranged around 4,000,000 feet since the camps opened this winter, is now practically up to the good weather schedule.

Three ocean rafts, possibly four, will be sent down the coast to San Diego this spring. Two of the rafts probably will be topped off with deck loads of telephone poles, shingles, lumber and lumber for the trip. The season will make the 17th for the company in the ocean rafting.

Raft No. 58 is now ready to go to sea, raft No. 59 is building and No. 60 is planned. Since beginning the raft work in 1904 only two have broken up en route and the remainder of the company's cut, the remainder of the logs going onto the river market.

At present the company is employing 188 men in the woods. The Benson Lumber company has been running night and day shifts the past week on an additional order of hemlock squares for the Oregonian. The first contract has been completed and the company is now finishing an order of 200,000 feet of small hemlock squares for the Federal

Lumber & Box company of Portland. The timbers are destined for Japan. E. H. Chaney, Michigan lumberman, is getting ready to operate on a 1500-acre tract near the Hammond camp on the Kerry line. He will be associated with the Christensen Logging company in getting the timber to the river.

Mr. Chaney expects to operate a "one side" camp and will have timber enough to last him for four or five years. He will put the logs on the market at the Kerry boom. The tract he owns was purchased by his grandfather, Edmund Hall, a Michigan lumberman, in 1889. The market is right now to begin to move the logs in small quantities. Mr. Chaney believes.

ATTACK ON GIRL CHARGED

PROSSER SUSPECT CAPTURED
AT ARLINGTON, OR.

Fugitive Who Crossed Ferry After
Regular Hours Returned and
Jailed to Await Trial.

PROSSER, Wash., March 31.—(Special.)—Carefully guarded by two deputy sheriffs, "Blackie" Allen, native of the Prosser country, with a record, was placed in the county jail yesterday to await trial on a serious charge involving a 13-year-old girl, who is the daughter of George Woolven, well-known Horse-heaven farmer.

Allen was fortunate in having the protection of the officers, as the girl's father, heavily armed and declaring an intention to shoot Allen on sight, secured the Horseheaven country on horseback. Allen was captured by Benton county officers. The victim of the attack was said to be in a serious condition.

One-half hour after the girl reached home Woolven mounted a horse and started in pursuit but lost the trail. After an all-night search he telephoned the sheriff who thereupon telephoned to various Oregon towns, describing Allen and asking him to make the trip after hours. His abandoned horse was found at Arlington, Or., in the morning and he was placed under arrest at 6:30 at a logging house. Deputy Sheriffs Blake and Lord drove to Arlington and brought the prisoner back.

ROOSEVELT ROAD BACKED

Association Expects to Win Fight
for Federal Help.

TILLAMOOK, Or., March 31.—(Special.)—The Roosevelt Memorial Coast Highway association holds out strong hopes that it will win out in the fight for the coast counties in its efforts to have the Roosevelt highway designated as a road of primary importance. It is in receipt of information from Washington stating that the designation of the Roosevelt highway is held up pending further investigation, and that the secretary of agriculture will not act in the matter until a further report is made.

While there was no mention of the Roosevelt highway when other roads were designated, it caused considerable

able surprise in the coast counties, and a large number of prominent citizens have been inquiring of the association, the status of the Roosevelt highway, seeing that it was not mentioned in the news reports from Washington.

Larwood Sawmill to Resume.

ALBANY, Or., March 31.—(Special.)—The sawmill owned by Clarence C. Cameron of this city, which is situated at Larwood, near the confluence of Crabtree creek and Roaring river, will resume operations on April 10. Logging is now under way. This is one of the larger mills in Linn county. That there is a revival in the lumber industry is indicated by the fact that at several mills in this part of the state, which have been idle the last several months work has been resumed in the last two weeks or logging operations have been put under way.

Olympia Elks at Aberdeen.

ABERDEEN, Wash., March 31.—(Special.)—About 75 Olympia Elks arrived here yesterday afternoon to conduct the initiation ceremony for the Aberdeen lodge. The Olympians arrived in private automobiles and in stages chartered for the trip.

CLEAN STORES QUALITY GROCERIES

AT THESE PRICES
SATURDAY

Jiffy Jell, pkg.5c
Milk, all kinds, tall cans.5c
Quaker Puff Wheat, 2 pkgs.25c
Cream of Wheat, pkg.24c
Campbell's Soup, can.3c
All Goods Plainly Marked Less
Than Downtown Prices.

5-EAGLE STORES-5

Operated on the Grocceteria Plan at
537 Williams Ave.
144 Killingsworth Ave.
181 Sandy Boulevard
271 East Broadway
1592 Hawthorne Ave.

THE STORES WHERE QUALITY PREVAILS

Rotary Bread Stores

270 Yamhill
and
275 Yamhill

BREAD CAKES
PASTRIES DOUGHNUTS

GOOD as the BEST
BETTER than MOST

How to make GOOD COFFEE

THE goodness
of Coffee depends
very largely on
the care with
which it is made.
Read the following
six rules carefully.
They may enable you
to make even better
Coffee than you
are now enjoying.

Keep Your Coffee Air-tight

1 Roasted Coffee loses its flavor rapidly, especially after it is ground. All Coffee, and especially Ground Coffee, should be kept in a container that is moisture-proof and as nearly air-tight as possible.

Measure Carefully

2 The amount of Coffee to use depends upon the strength you like. Experiment until you find just the amount of Coffee that suits your taste, then stick to it. Don't guess! Measure proportions carefully, both Coffee and water.

Use Grounds Only Once

3 Don't leave the Coffee grounds in the pot and re-steep for the next meal. Used Coffee grounds are of no more use in making good Coffee than ashes in building a fire.

Use Boiling Water

4 The water used in making Coffee should come to a full boil before it is taken from the fire and poured into the Coffee pot. But don't let the water and the ground bean boil together after they are mixed. Boil your water, but don't boil your Coffee!

Serve at Once

5 Many a pot of perfect Coffee has been ruined by letting it cool. If you must wait, keep the Coffee piping hot, but never let it boil. Re-cooking injures the flavor.

Scour the Coffee Pot

6 It is not enough to give the pot a hurried rinse and set it away to dry. Scour it even more carefully than other cooking utensils.

If you use a percolator, pay particular attention to the little tube through which the hot water rises to spray over the grounds. Scrub it with the wire-handled brush that comes for the purpose.

If you use a drip pot with a filter bag, rinse the bag clean in cool—never hot—water. Keep the bag sweet by submerging it in cold water when not in use. Renew filter bags frequently.

This advertisement is part of an educational campaign conducted by the leading Coffee merchants of the United States in co-operation with the planter of the State of Sao Paulo, Brazil, which produces more than half of all the Coffee used in the United States of America. Joint Coffee Trade Publicity Committee, 74 Wall Street, New York.

Our new **HOLSUM** Cracked Wheat
loaf is a big favorite when one wants
a change from white bread.



HOLSUM

Bread of quality

is served by good restaurants and
grills all over this part of the country.
Bread plays a big part in the "perfect
cuisine" you read and hear so much about.

Your success as a hostess depends
upon the ensemble of your meal and
not upon any particular dish or relish.

If you prefer the split loaf, you will
find the large size "American-Maid"
loaf the best the market affords.

They're sold by all good grocers.

Log Cabin Baking Co.

PORTLAND

PUT the final appetizing
touch to the Sunday
dinner—serve

Red Rock Cottage Cheese

RED ROCK is delicious just as it comes
to you; or you can
serve it in salads, in
desserts, and in other
ways.

RED ROCK always is
fresh—always appetizing
and healthful.

Made at the
plants of

RED ROCK DAIRY

—USE—



Flour and Cereals
Ask your grocer

KRAFT'S GROCERIES

S. W. CORNER FOURTH AND
YAMHILL

Specials for Today

Black Figs, 2 pounds.25c
New Dates, 2 packages.25c
Salada Tea, 1/4 lb. 25c; 1/2 lb.50c
Crema Oil Soap, 4 bars.25c
Libby Pineapple, 1st tall, 3 cans.50c
Fancy Italian Prunes, 2 lbs.35c

OPEN
Day and Night

EVERYTHING FOR
YOUR LUNCH

BASKET GROCERY
AND DELICATESSEN
248 Alder St.



YOU'D miss the
convenience and good
results of OLYMPIC
Pancake Flour wouldn't
you?

OLYMPIC FLOUR CEREALS FEED



are pure and wholesome. Save
work in the kitchen. If your
grocer cannot supply you, phone
Main 4017.

Grandma Cookie Co.
272 Third Street.



The Mark of
Highest Quality
in Eggs

Ask For
Them

SPATH'S MARKET

SOUTHWEST CORNER FOURTH AND YAMHILL STS.
PAUL R. SPATH.

The premier market on Yamhill street
for choice meats at moderate prices.

Choice Plate Boiling
Beef, lb.12 1/2c
Choice Steer Pot Roast,
pound15c
RIB ROAST BEEF,
pound25c

Fancy Sugar Cured Bacon Back, whole or half piece, lb. 22c
Also abundance of choice Lamb, Veal and Pork at moderate prices.

Main 804. S. W. Cor. 4th and Yamhill We Deliver



TILLAMOOK flavor wins!

(judged from untrade-marked cheese.)

Big yellow cheeses in a row—so alike
that you can't tell one from the other—until
you taste them! And then—what a difference!

Tillamook Cheese has won prizes all over
the United States. Last year, at Sacramento,
Tillamook won over all other brands. And at
the Oregon State Fair, we were awarded the
first five prizes!

When unbiased judges, without knowing the
brand of cheese, give Tillamook the first, second,
third, fourth and fifth prize, it certainly speaks
volumes for Tillamook flavor!

Make sure of getting this same delicious cheese by
asking for "Tillamook". Makes the simplest dishes
more appetizing. Keep it in the house. If you
haven't any now, order today.

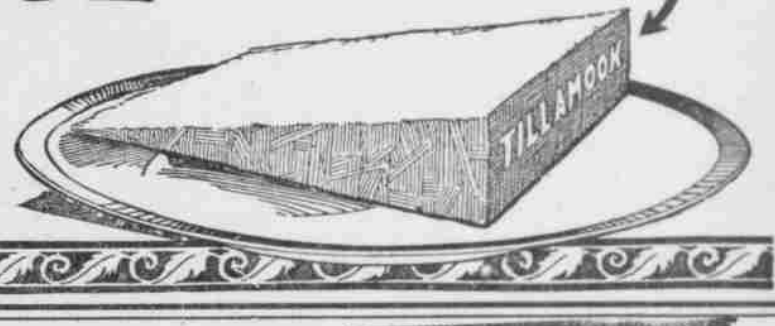
TILLAMOOK COUNTY CREAMERY ASSOCIATION

Tillamook, Oregon

25 cheese kitchens owned and operated by Tillamook dairymen.

TILLAMOOK CHEESE

Every pound of cheese
made in Tillamook
County is branded
"Tillamook". No other
is genuine.

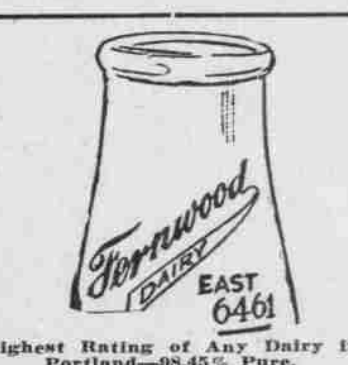


SUNSET BUTTER

is good to eat and good
for you.

Ask Your Grocer
or Phone Main 1333

Imperial Creamery
281 First Street.



Highest Rating of Any Dairy in
Portland—98.45% Pure.



Cuts Without Crumbling

THIS is a quality in
Davidson's Breads you
will like; also its flavor,
purity and wholesomeness.

The "Ideal" is our
great white milk loaf.

Davidson Baking Co.
Portland, Oregon.

GOOD MEATS GOOD SERVICE



GEORGE L. PARKER

169 FOURTH ST., NEAR YAMHILL

MAIN 989

RANCH EGGS
2 Dozen45c
Butter75c and 80c
La Grande Creamery
181 First, Cor. Yamhill.

Phone Your Want Ads to
THE OREGONIAN
Main 7070 Automatic 560-95