

STRAWBERRIES VEGETABLES ON LOCAL MARKET

Raspberries Also Offered; Quality Is Better.

GRAPEFRUIT IS CHEAPER

Apples at Height and Are to Be Found in Quantities—Price 30 to 60 Cents Dozen.

Strawberries and raspberries are still shown in most stores and markets and they are large and delicious in appearance. The raspberries are 25 cents a box and strawberries 20 cents. The strawberries, which are said to be watery at this season, are difficult to keep, but the quality of the raspberries seems as good as earlier in the season. Huckleberries are still hanging in the market and are offered at 25 cents a pound.

Florida grapefruit, which sold last week at 25 and 35 cents each, is priced today at 20 and 25 cents. Apples are at their height, and large ones, bright and luscious, are to be found in quantities. They range in price from 30 to 60 cents a dozen and when bought by the box a better price can be obtained. Grapefruit is priced a little lower than last week, but a few exceptions can be found at 10 and 15 cents a pound.

Pears are represented this week by Bone, Flemish Beauty and Oregon at 50 cents a dozen. Salway peaches, a late variety, are offered at 40 cents a basket and about 20 cents a dozen. Persimmons are 15 cents each for the large size.

Cranberries Take Drop.
Cranberries have taken a general drop in price and are about 20 and 25 cents a pound. Eastern chestnuts have arrived in the Portland market and are offered at 45 cents a pound. Oregon chestnuts sell at 25 cents. Fresh cocoanuts are 65 cents a piece. Alligator pears are 20 cents each, taking a drop from last week's quotation of 75 cents.

Paranips, which are just now becoming plentiful, will be found in all markets and stores today and are large and smooth. They range from five cents a pound to two pounds for 15 cents. Asparagus beans are still offered at 40 cents a pound and red cabbage is 7 1/2 cents a pound. The price of white cabbage, which is especially fine in quality, varies from 1 1/2 cents to 5 cents a pound.

Artichokes Are 15 Cents.
Artichokes are 15 cents each and three for 50. Brussels sprouts are offered at 25 cents. Asparagus is still plentiful at 20 cents a dozen ears. Firm, white heads of cauliflower, large in size, sell now at 10 and 15 cents a head. Oregon markets are making a special price on sweet potatoes, selling them at six pence for a quarter, or by the pound at 5 cents. Rutabagas are 5 cents a pound.

Fresh mushrooms are plentiful at 50 cents a dozen and green peas retain their price of 20 cents a pound. French carrots sell two bunches for a quarter. Lima beans are 35 cents a pound, and egg plant a bunch and 10 and 15 cents a bunch is the price of celery hearts.

Pumpkins for Halloween are shown everywhere and the cutest variety jack-o'-lantern sizes sell at 5, 10, 15 and 20 cents each. Squash for baking and pie making is 3 cents a pound. Fava beans are offered at a cent and a quarter a pound. Fancy comb honey sells on the Yamhill markets at 20 cents a comb and 60 cents a quart. Casaba melons are generally offered at 5 cents a pound.

FIRST-CLASS BEEF SCARCE
Other Grades Are Plentiful at Reduced Prices.

Although first quality beef is a little scarce in the Portland shops today, owing to the fact that only a few top grade steers came in this week, second and third grade beef is still plentiful and will sell at the reduced prices quoted last week. It is thought by meat dealers that this surplus will be used up by next week, when prices probably will rise again.

Sirloin steak will sell today at 28 cents a pound and choice round steak at 35 cents. Pork chops will sell at 30 and 35 cents and boiling pieces will sell at 12 1/2 cents. Choice pot roast cuts are 18 cents a pound.

Veal prices remain practically the same as last week, roasts selling at 25 to 30 cents a pound and chops from 22 to 24 cents. Breast of veal is 15 cents a pound and veal stew is 12 1/2 cents.

Oregon grain fed young pig pork is offered today at slightly reduced prices on some cuts. Pork chops, loin, which last week was 65 cents a pound, is 60 cents today. Leg roasts are generally 25 cents and shoulder roasts 20 cents. Spare ribs are 22 cents a pound and spare ribs are 18 cents a pound. Loin roasts are from 20 to 32 cents a pound. Chops vary from 20 to 34 cents.

In some markets today Oregon sugar-cured ham will be offered at 27 cents a pound. The general price is from 25 to 30 cents a pound, however.

Although the wholesale price of lamb has advanced one to two cents a pound, retailers have not taken advantage of the rise. Legs of lamb for roasting will 32 cents today, chops will range from 23 to 45 cents and breast of lamb will be 12 1/2 cents.

Last week's fish prices will hold good today, practically without exception. Salmon is 25 cents a pound, halibut 30 cents and smelt, sanddabs and sole 20 cents. Black cod is 15 cents a pound. Crabs are offered in price from 35 to 50 cents, according to size. Olympia oysters are 70 cents a pint and eastern oysters 60 cents. Hard-shell clams are two pounds for 25 cents.

Society News



MISS MADELINE STONE, WHO WILL ENTERTAIN THIS AFTERNOON WITH A SMART AFFAIR.

Mrs. John Ross Dickson Jr., (Helen Gregg), whose wedding was a recent event, was the motif for an elaborate tea yesterday afternoon when her mother-in-law, Mrs. John Ross Dickson, entertained at her home at Garthwick. Lovely autumn leaves and flowers, which were used as the decorations,

added to the charm of the affair. Presiding at the tea table were Mrs. John F. Dickson, Mrs. Charles Bliss Preston, Mrs. William L. Thompson and Mrs. Frederick Judd. They were assisted by a group of younger maids including Miss Elizabeth Halley, Miss Louise Lathrop, Miss Janet House, Miss Katherine Hoyt, Mrs. Henry Clay Judd, Mrs. W. J.

if a very hot mixture is desired (may be omitted). Mix to a smooth paste with two cups of the vinegar. Heat the rest of the vinegar in a double boiler. Pour it gradually on the first mixture, stirring all the time. Return it to the double boiler, cook until thick, then mix with the prepared vegetables and seal at once. Mustard seed and celery seed in any desired proportion may be mixed loose in the pickle or boiled in a bag with the vinegar with or without a few cloves and peppercorns or mixed pickling spices.

PORTLAND, Sept. 20.—Dear Miss Tingle: Could you give me a recipe for good drop dumplings. I have such very poor ones with mine that I get so heavy. What is the cause of that? Thanking you very much. B. R. L. I hope you saw the suggestions given recently by a correspondent in this column. If it was a dumpling without egg that you wanted, just use the ordinary baking powder biscuit formula without shortening. Steaming is usually more satisfactory than "dropping" dumplings. If you do not steam them, they're sure (1) that your liquid is boiling when the dumplings are dropped in; (2) that it continues to boil for 20 to 30 minutes (according to the size of dumpling); (3) that the lid is not lifted during this period; (4) that the dumplings are thoroughly cooked and "set" when taken out. Neglect of any of these points is always likely to cause falling and heaviness, even with the best proportioned mixtures.

Correct English: A Daily Quiz
WHAT is a mizzanine? How is it pronounced?
What is the plural of mizma? Is it better to say "He is 6 years old," or "He is aged 6 years."
Answers to Friday's Questions.
An "ion" is a noun, say, "I will lend you the money."
"Party," meaning one person, is strictly a legal term, and is a vulgarism when otherwise used.
Instead of "There was a party here last night who bought it" say "some one who was here last night bought it."
Things are cut in "halves" (not "in half"), as everything has two halves.
When meaning a tariff "custom" is always used in the plural; as "customs duty."

Household Problems
by Lillian Tingle
CAMAAS, Wash., Sept. 20.—Dear Miss Tingle: I read all your articles and they help me a great deal. I have never written to you before, but please publish a good recipe for "corn relish." I had also one for "mustard pickles." Thank you.
CORN Relish No. 1.—Two quarts green corn, two quarts chopped cabbage, two quarts chopped cucumbers, one quart chopped celery, two quarts chopped green tomatoes, two ounces mustard seed, two ounces celery seed, four cups sugar, eight cups vinegar, salt to taste. Cook the vegetables separately in salted water until nearly tender, but not soft. Drain and mix with the other ingredients, then cook 1 1/2 hours, put into jars and seal while hot, or put directly into jars after mixing and sterilizing two hours. The latter plan is less likely to give a mush product.
CORN Relish No. 2.—Mix together ten cups corn cut from the cob, ten cups chopped cabbage, five cups each of chopped onions and green peppers, five cups chopped celery, six cups vinegar, three to four cups sugar (to taste), two tablespoons salt, two tablespoons mixed mustard, one tablespoon each mustard seed and celery seed, one tablespoon turmeric, and cook until tender. Seal while hot.
I have a very large number of corn relish recipes, all slightly different, both in method and proportions; so if the above (which I have not tried personally, but come from a good source) are not what you had in mind please write again.
The materials for mustard pickles—cauliflower, cucumbers, onions, etc., should be soaked in brine and scalded in vinegar as for any pickles. Then drain and reheat in the following mixture. The amount of mustard and sugar may of course be varied to suit personal taste.
Mustard Dressing for Chow Chow or Mustard Pickles.—Three to six tablespoons dry mustard (this varies with the quality of the mustard used as well as personal taste), two tablespoons turmeric, one cup flour, 1 1/2 cups sugar, six cups vinegar, three tablespoons oil (if liked, may be omitted), a few grains cayenne

Furnish and Mrs. Elton Watkins. In the drawing room were Mrs. L. Ward White, Mrs. E. M. Andrus, Mrs. George Carter Steding, James D. Hart, Mrs. Ralph Hoyt, Mrs. H. A. Sargent, Mrs. Thomas C. Halley, Mrs. Roy T. Bishop, Mrs. Frank E. Smith, Mrs. Charles J. Smith, Mrs. John H. Fitzgibbon and Mrs. Guy Boyden.

One of the largest affairs of today will be the Mills' club bridge tea to be given at the Portland hotel. Those who will be in charge during the tea hour are Mrs. Robert Benson, Miss Doris Bagley, Mrs. Frank McCaskey, Mrs. K. M. Norris, Mrs. E. K. Hendershot, Mrs. Jack Justice, Mrs. Henry Feldman and the Misses Frances Ewing, Mary Laura Meyers, Judith Lepitt, Ida Blackford and Lena Bickel.

Miss Helen Page and Mrs. W. B. Robertson, who have been visiting in the east, are expected to return next Friday.

Mrs. William Dudgeon of London, who has been the house guest of her sister, Mrs. Thomas Kerr, is now visiting in British Columbia.

Mr. and Mrs. Louise Goldsmith entertained a group of society folk at the Hotel Portland Saturday-night supper dance.

Mrs. John L. Rand of Salem was one of the out-of-town guests attending the Holmes' wedding. Mr. Rand was a guest at Hotel Portland during the week.

Miss Grace Billed will give a piano recital this evening at the Portland Women's club. She has been a pupil of J. Hutchinson for a number of years and will continue her study of music in New York this winter.

The meeting of Beta Nu chapter of the Delta Gamma sorority which was to have been held today at the home of Mrs. George Bright has been postponed indefinitely.



What's What

A HOUSE GUEST uses it to her entertainers to give as little trouble as possible. When she demands extra service or undue attention, or when, as in the illustration, she keeps everybody waiting for dinner half an hour beyond the time set and announced, she is proving that her lack of consideration makes her a most undesirable visitor.

It is bad enough when, through some unforeseen accident, an outside guest has been detained and arrives late, but when host and hostess and invited guests are impatiently waiting for the dinner party who prolongs her appearance, that to guests is a most annoying and time-consuming artifice in dress, who waits until the last moment to prepare herself for the dinner party, that is unpardonable. Every man and woman accustomed to social usage knows that, since a delayed dinner injures the food (and the temper) in the kitchen, it is the ordinary basting powder to arrive a few minutes before the appointed dinner hour.

New Today in the Markets

PARSNIPS, which have been offered in the markets in small quantities previously, are now plentiful and are priced at 5 cents a pound. Brussels sprouts are 35 cents a pound, artichokes are 15 cents each and cauliflower is 10 and 15 cents. Asparagus beans, which are nearing the close of their season, are 10 cents a pound. Grapes which are at the height of their season, are priced from 10 to 20 cents a pound. Apples are beautiful, large and delicious and range from 20 to 40 cents a dozen. Salway peaches are about the only variety of this fruit left on the market, and are priced at about 20 cents a dozen and 40 cents a basket.

"Saturday Is Hosiery Day at Berg's"

See our Hosiery Carnival display. Three big windows of Hosiery specials. Our great hosiery department teems with the newest hosiery for women, children and men. A few of our many specials for Saturday are:

- Women's full fashioned foot, seamed leg, beautiful silk embroidered clock; regular \$2.25 value; Saturday only\$1.55
- Women's wool and cotton mixed Sport Hose, Burson made, knit-to-fit; brown, grey, blue, heater mixtures. Saturday only65¢
- Children's pure wool 3/4-length sock, rolled top, English style; all colors. Saturday only.....\$1.15
- Men's heather wool mixed Hose, all colors. Saturday only55¢

Hundreds of other specials equally interesting.

Whose your hostess?
Charles F. Berg
Formerly known as Lenson's
Hosiery Street—Four Corners Oregonians

MURDER TRIAL SPEEDED

Witness to Shooting Testifies
Against I. Mizuma.
Trial of I. Mizuma, Japanese contractor charged with manslaughter for the slaying of Enoski Hayekski, was speeded far toward completion yesterday before Judge Tucker in circuit court. The jury was obtained, the jurors viewed the scene of the shooting and the state presented all of its case.

Chief witness for the state was W. H. Atwater of Seattle, who testified he saw all of the shooting. This occurred near 266 Everett street the evening of August 11. The state's evidence is such that Mizuma is accused of having overpowered Hayekski, also a Japanese, taken his revolver from him and then shot Hayekski as the latter started to flee.
The defense is to be that of self-defense, according to opening statements of the attorneys. Henry E. McGinn and John H. Stevenson represent the defendant and Deputy District Attorneys Hammersly and George Mowry are acting for the state.

The prestige of Oregonian Want Ads has been attained not merely by The Oregonian's large circulation, but by the fact that all its readers are interested in Oregonian Want Ads.

Any Modern Grocer can tell you that one of his most rapid sellers and surest repeaters is Carnation Milk, because of its richness and unvarying quality.

For book of "100 Tested Recipes" free, address Carnation Milk Products Co., 305 Concord Bldg., Portland, Or.

"Cook with Carnation"

13c the Package

Keep the Kiddies Strong and Well With TRU-BLU Grahams

Crisp, nourishing Tru-Blu grahams, sweetened with honey and pure sugar instead of richer, less healthful fare—Easily digested Tru-Blu grahams for after-school lunches in place of heavy foods that will deaden the appetite for dinner—Whole-of-the-Wheat Tru-Blu grahams that hold just the right amount of roughage to keep the body functioning normally and healthfully.

Tru-Blu Grahams Are Made of the TRUE Graham Flour

made from the ENTIRE kernel of sun ripened wheat—and containing elements that are positively essential to proper development of growing muscles and hardening of bone tissue. Tru-Blu grahams are genuine strength builders for the little folks.

Your grocer has them in packages at

13c and 30c
Also in 5-Lb. Wood Boxes

Made in Portland by the TRU-BLU BISCUIT CO.

or support. Holding the other end firmly, run the teeth of your comb up and down the strings till clean. THE HOUSEWIFE

Women's Activities

ASHLAND, Or., Oct. 20.—(Special.)—Members of the local Parents-Teachers' association are active this week in a drive for new members. Funds derived from dues are to be turned over to the schools and will be used largely in the purchase of equipment.

JUST RIGHT

GOLDEN WEST
VACUUM PACKED COFFEE
Cassell & Myers
PORTLAND, OREGON

WITH EVERY MEAL

O, I say pass the Tillamook!

TILLAMOOK CHEESE

FISHIN' season's open. Picnic time is here. When a man's "starved to death" Tillamook Cheese just hits the spot! A good thing to remember when you fix the picnic lunch. Or if he wants a sandwich to slip into his pocket, make it a generous slice of "Tillamook" between buttered bread!

"Tillamook" is the original trade-marked cheese. It is made in a little valley, where herds graze all year 'round on succulent green pastures. Every single pound is stamped with the name "Tillamook". Be sure you get the genuine.

TILLAMOOK COUNTY CREAMERY ASSOCIATION
Tillamook, Oregon
25 cheese kitchens owned and operated by Tillamook dairymen

Look for TILLAMOOK on the Rind!

Full Value

Is what you get for your money in buying

100 Baking Powder

25 Ounces for 25¢
(More than a pound and a half for a quarter)

SAME PRICE

For over 30 years

WHY PAY WAR PRICES?

MILLIONS OF POUNDS BOUGHT BY THE GOVERNMENT

Speed Up
—5c Everywhere
Don't lag. Eat little raisins and speed up.
Delicious when you're hungry. New life when you're tired.
1560 calories of energizing nutrient per pound—75% fruit sugar, in practically predigested form—therefore almost immediately effective.
Furnish food-iron also.
Get little red box now and try.
—5c everywhere.

Little Sun-Maids
"Between-Meal" Raisins
Had Your Iron Today?

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