

NEVER A SALE LIKE THIS BEFORE--THE WHOLE STORE ABLAZE WITH BARGAINS!
EVERYTHING GOES AT WHOLESALE PRICES

SUGAR \$1.00
 19½ Pounds for...
 "Regular"

Our Special Flour
 Brand
\$1.15 Sack \$4.50 Barrel

FRESH EGGS, 2 dozen . . . 45c
 Oregon Ranch Eggs, 2 dozen . . . 55c

Butter Specials
 Creameries, roll . . . 50¢, 60¢, 65¢, 70¢
 Oleomargarine . . . 45¢

Extra Special
 SATURDAY ONLY
 A 16-oz. bottle Gillette's Alhambra Olives 25c
 for 25c

3 cans Carnation Cream . . . 25¢
 3 cans Tomatoes . . . 25¢
 3 cans Salmon . . . 25¢
 3 cans Imported Sardines . . . 25¢
 3 packages Egg-O-See . . . 25¢
 3 cans of Lye . . . 25¢

THE PEOPLE'S
 Man 1412 First and Taylor Streets — The House of Economy A 1412

MEATS

BEEF	SPECIAL VEAL SALE	PORK
Porterhouse Steak, lb. 12½¢	Veal Stew, lb. 8¢	Pork Roast, lb. 10¢
Loin Steak, lb. 12½¢	Veal Roast, lb. 10¢	Pork Steak, 2 lbs. 25¢
Round Steak, lb. 10¢	Veal Chops, lb. 10¢	Fresh Hams, lb. 11½¢
Whole Rump, lb. 7¢	Veal Loin, lb. 12¢	Fresh Sides, lb. 12½¢
Leg of Beef, lb. 7¢	Veal Leg, lb. 12½¢	Dry Salt Pork, lb. 12½¢
Porterhouse Roasts, lb. 12½¢	Veal Sausage, lb. 12½¢	Loin Pork Roasts, lb. 14¢
Loin Roasts, lb. 12½¢		
Round Roasts, lb. 10¢		
Pot Roasts, lb. 6¢, 7¢, 8¢		

SOAPS

6 bars Johnson's Naphia 25¢
 12 bars Elk Savon 25¢
 8 bars Monarch 25¢
 2 cakes Sapolio 15¢

5 lbs. Navy or Pink Beans 25¢
 8-lb. box Macaroni 35¢
 2 lbs. Brick Codfish 15¢
 25c K. C. Baking Powder 20¢
 1 gallon Colombia Syrup 45¢

COFFEE SPECIALS

Our Monarch Coffee at 25¢ is as good as most grocers ask 35¢ for. 1 lb. Loaf Sugar Free with every pound.

Columbia Brand Hams . . . 11½c Lb.

Picnic Hams 10¢
 Cottage Hams 12¢
 "From Oregon-Fed Pork"

SPUDS, per sack 90c

THE LARGEST CASH GROCERY AND MARKET IN PORTLAND!

25 Lbs. Granulated Sugar \$1
 "WITH THIS ORDER"

1 lb. regular 50c Tea (any kind) 35¢
 1 lb. Monarch Coffee 25¢
 1 sack Potatoes 90¢
 1 2-oz. bot. Gillette's Extracts, guaranteed pure 15¢
 1 can Pepper 10¢
 10 bars Royal Soap 25¢
 25 lbs. Granulated Sugar \$1.00
 This order cannot be changed in any way.

2 lbs. Full Cream Cheese 35¢
 New Honey, per lb. 15¢
 1 lb. A. & H. Soda 5¢
 Extra fancy Smoked Norwegian Sardines 10¢
 2-lb flat can Best Columbia River Salmon 15¢
 1 package Poverine Washing Powder 5¢
 3 packages Toilet Paper 10¢

PRUNES

Here is the biggest bargain ever offered this season in Dried Fruit of any kind. Think of it!—regular 3 for 25c Prune at this price, and they are fine. But then, you always expect the biggest bargains at the People's. **5c**

2 lbs. Evaporated Apples 25¢
 IMPORTED FIGS, package 5¢

BAY CITY MARKET
 FOR CHOICE CUTS
SATURDAY SPECIALS

SUGAR CURED EASTERN HAM 12½¢	Round Steak, 3 lbs. 25¢
Sugar Cured Oregon 12½¢	Sirloin Steak 12 1-2¢
10-lb. pail Lard \$1.20	Pot Roast 6¢, 8¢
5-lb. pail Lard 60¢	Boiling 5¢, 6¢
Bacon, per lb. 17¢	Prime Roast 12 1-2¢
Corn Beef 5¢	Lamb Stew 5¢

Call Early and Avoid the Rush
SPATH & KOEHLER
 Phones: A2830; Main 2830 Cor. Fourth and Yamhill Sts.

FRANK L. SMITH MEAT CO.

226 Alder Street, Between First and Second Streets.
 "FIGHTING THE BEEF TRUST"
 In This Cold, Snappy Weather, Eat Pork.

Smith's Pork--Oregon Pork
 HOME-MADE PORK SAUSAGE, per lb 12½¢
 Pure, no Adulterations. Made Fresh Every Hour.

Pork Loin Chops, lb 15c	Pork Loin Roast, lb 15c
Shoulder Chops, lb 12½c	Shoulder Roasts, lb 10c and 12½c
Fresh Side Pork, lb 12½c	Pickle Pork, lb 12½c
Dry Salt Pork, lb 12½c	Spare Ribs, lb 12½c
Leaf Lard, lb 12½c	Link Sausage, lb 12½c
Pigs' Hocks, lb 8c	Pigs' Feet, lb 5c
Breakfast Bacon (extra light), lb. 17½c	Breakfast Bacon, lb 16c
Smith's Hams, lb 12½c	Cottage Hams, lb 12½c
(Half a ham, same price).	Smith's Pure Lard, lb 12c
Picnic Hams, lb 11c	

BEEF

The Finest, Freshest and Sweetest of Oregon Beef.—
 You Get It Only at Smith's.

Small Fancy Porterhouse Steaks, lb. 12½c	Prime Rib Roast Beef, lb 10c
Tenderloin Steaks, lb 12½c	Hamburg, lb 10c
T-Bone Steaks, small, lb. 12½c	Shoulder Roast Beef, lb 8c
Sirloin Steaks, lb 11c	Short Ribs to Bake, lb 6c
Best Round Steaks, lb 10c	Beef to Boil and Stew, lb 5c
Shoulder Steaks, lb 8c	Soup Meat, lb 3c

1,000 Fresh, Fat Oregon Chickens 15c, 18c and 20c
 Also Fish, Clams, Oysters, etc.

IF YOU WANT A
First-Class Sunday Dinner
 DON'T FAIL TO CALL ON
G. COVACH & CO.
 They are the Reliable Dealers in
Fish, Oysters & Poultry
 Everything Strictly Fresh and Guaranteed.
 875 THIRD ST.
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A Stone Teapot FREE
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OUR DAILY BREAD.

The oyster season is well on and the quality is getting better. The coolness of the nights makes that time the proper moment for oyster eating. There are so many kinds and so many prices that everyone's pocketbook can be fitted—providing, of course, that it has not been trampled upon by some trust concern.

Oysters are good in any style, but most people have a favorite way of preparing them. Eaten raw with whole-some seasoning they are said by medical men to be about the healthiest food that can be secured.

Stewed oysters are all the rage in some quarters and this is one of the easiest of the numerous ways to prepare this delicacy. The liquor from the oysters should be poured into the required amount of fresh milk (quantity differs according to size of dining list) and after seasoning with salt and pepper should be placed on a quick fire. This mixture should be allowed to come to a boil when the oysters should be added. Then pour in the required amount of oysters. Care should be taken that they do not remain on the fire too long a period for continued boiling will completely spoil the delicate flavor of the oyster. It is generally agreed among oyster experts that the oysters have been in the stew a sufficient time when the edges begin to curl. Then place a tablespoon of butter in the pan. Then serve.

Fresh caught Columbia river smelt are out of market but the retail shops have plentiful supplies of fish in storage, which are said to be of unusually good quality. These storage fish were placed in the icehouses when the first run started. They are of larger size than the runs which follow and which are generally composed almost altogether of female fish.

To get the best results from smelt they should be fried. This is the way to make them taste like you'd like another. Thoroughly wash the fish in clean running water. Split open the full length from the under portion of the body. Remove all waste matter and wash the fish twice again, so that there can be no question of their being thoroughly clean. Dry each fish with a clean towel, after which dip into flour or breadcrumbs. Then place in a very hot skillet and fry thoroughly with butter. Great care should be exercised in turning the fish that they are not broken for the smelt is very delicate and the body is easily disarranged. When not broken they should be served with a slice of lemon.

After all there's no fish to compare with the king of all fish, the Columbia river chinook. Just at the present these famous fish are running quite well in the Willamette river and during the past few days the quality has been unusually plump and fine. Salmon is most easily prepared properly by both frying and broiling. Generally the fish is fried in too much water. To bake it is quite an easy task, but there is danger in getting the fish too dry and harsh. Frying is resorted to by most but few understand how to prepare the king of fish in this way. Generally the fish is fried so hard as to be almost tasteless.

Cranberry tart, cranberry pies and cranberry jelly are the joys of mid-winter. A cranberry jelly is as tasty as a blackberry or huckleberry jelly and is now in season. A recipe given in the Housekeeper advises:

Break a cupful of grated graham bread crumbs in a cupful of rich milk until very soft, beating in gradually three eggs, three quarters of a cupful of granulated sugar, a pinch of salt and two level table-spoonfuls of powdered sweet. Meanwhile dredge thoroughly with flour a pint of cranberries, adding to the pudding mixture sufficient prepared flour to form a elastic dough. Fry in a chestcloth; lay in a steamer and cook for an hour and a half, serving with the accompaniment of hot foamy sauce flavored with vanilla.

For an afternoon tea try olive sand-wiches. Cut whole wheat bread into thin slices, spreading the butter on it while it is on the loaf and shaving it as thin as possible with a sharp knife. Bread a day old is best for this. Chop ripe olives fine and place a layer of them between the two sides of the sandwich. If you like highly seasoned food sprinkle the olives with a little paprika or Hungarian red pepper.

Cocoanut orange cake is useful at the same function. Two cups of sugar, one cup of butter, the whites of five eggs, reserving one for filling, three and a half cups of sifted flour, with two tea-

Groceries Fellows Grocery Co. Meats
 349-351 Oak St. BOTH PHONES 2596 Ankeny St.

Money Talks
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HAMS—Best sugar cured eastern, per lb. 11½¢
 FLOUR—Rose City highest fancy patent, per sack \$1.00
 SUGAR—Best dry granulated, 19 pounds for 90¢
 POTATOES—Large sack fancy Burbanks, per sack 5¢
 PRUNES—Large Italian fancy stock, per lb. 5¢

3 cans Carnation Cream 25¢ | 1 gallon Good Table Syrup 45¢
 3 cans Corn, Peas, Beans or Tomatoes 25¢ | 4 pounds Corn or Gloss Starch 25¢
 3 packages Mince Meat 25¢ | 6 large packages Breakfast Food 25¢
 4 large packages Table Salt 25¢ | 25 oz. K. C. Baking Powder 20¢
 12 bars Good Laundry Soap 25¢ | 1 pound Green or Black Tea 25¢
 5 pounds Best Broken Rice 25¢ | 1 pound Fancy Blend Coffee 25¢

SPECIAL PRICES TO HOTELS, RESTAURANTS AND BOARDING HOUSES

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The Finest Grocery Store on the Coast

MR. GUS HINNENKAMP has returned from Europe and is now ready to meet both old and new customers at his new store, corner West Park and Yamhill streets, in the new Masonic Temple building, where he has stocked up with a fine line of "Good Things to Eat." Mr. Hinnenkamp is well known as the founder of the New York Grocery, corner 11th and Morrison, which he established in 1902 and sold in August, 1906, and also as the proprietor of the New York Market & Grocery Co. at 577-579 Williams avenue, which he also sold.

REMEMBER THE PLACE
MASONIC TEMPLE GROCERY
 GUS H. HINNENKAMP, Proprietor
 380 YAMHILL STREET, COR. WEST PARK
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