

Clamoring Crowds Packed the Store Last Saturday All Day—**BIGGER BARGAINS THAN EVER TOMORROW**

When You Buy For Cash

You need not worry—but if you are buying groceries on the credit plan you may have a great deal to set you thinking. We have no desire to spoil your Sunday dinner by calling attention to the fact that if bought on credit it cost you a great deal more than as if you paid cash; but, dinner or no dinner, maybe you will be better off in the future if you realize how it is right now. Don't know how you can find it out with clearer conviction than when you take your January bill and compare it with our advertised prices; and then there's another point, see if your bill from the credit store specifies what you received in pounds and ounces of the dollar you are charged with. Maybe we will find you our customer on the cash-buying principle tomorrow. We hope so.

25 Lbs. Granulated Sugar \$1

"WITH THIS ORDER"

1 pound Monarch Coffee.....	25¢
1 pound Crescent Baking Powder.....	25¢
1 pound Best Tea.....	25¢
1/2 pound Black Pepper.....	25¢
1/2 pound Baker's or Ghirardelli's Cocoa.....	25¢
1 2-oz. bottle Gillette's Extract.....	15¢
1 bottle or box of Ball Blueing.....	5¢
1 box X-Ray Stove Polish.....	5¢
25 pounds Sugar.....	\$1.00
Total.....	\$2.50

This order cannot be changed in any way.

FRESH EGGS, dozen 20c

Oregon Ranch Eggs, 2 dozen 55¢

Butter Specials

Creameries, roll..... 55¢, 60¢, 65¢, 70¢
Oleomargarine..... 45¢

THE PEOPLE'S

Main 1412 First and Taylor Streets — The House of Economy A 1412

MEATS

Our great volume of meat business is constantly on the increase and owes its progress to the fact that we buy and sell for cash the highest grade, strictly corn-fed meats in the world. Our modern sanitary market is also a feature of satisfaction to everyone who buys from us. Pork is the leader in high-grade quality and low price for the coming week. It's the best we ever provided, and prices, as you can see, are very, very low.

BEEF	SPECIAL VEAL SALE	PORK	
Porterhouse Steak, lb.....	12 1/2¢	Pork Roast, lb.....	10¢
Loin Steak, lb.....	12 1/2¢	Pork Steak, 2 lbs.....	25¢
Round Steak, lb.....	10¢	Fresh Hams, lb.....	11 1/2¢
Whole Rump, lb.....	7¢	Fresh Sides, lb.....	12 1/2¢
Leg of Beef, lb.....	7¢	Dry Salt Pork, lb.....	12 1/2¢
Porterhouse Roasts, lb.....	12 1/2¢	Loin Pork Roasts, lb.....	14¢
Loin Roasts, lb.....	12 1/2¢		
Round Roasts, lb.....	10¢		
Pot Roasts, lb.....	6¢, 7¢, 8¢		
EXTRA SPECIAL	PICNIC HAMS		
Eastern Hams, pound.....	12¢	Picnic Hams.....	10¢
		Cottage Hams.....	12¢
2 lbs. Full Cream Cheese.....	35¢	3 cans Carnation Cream.....	25¢
New Honey, per lb.....	15¢	3 cans Tomatoes.....	25¢
1 lb. A. & H. Soda.....	5¢	3 cans Salmon.....	25¢
Extra fancy Smoked Norwegian Sardines.....	10¢	3 cans Imported Sardines.....	25¢
2-lb flat can Best Columbia River Salmon.....	15¢	3 packages Egg-O-See.....	25¢
1 package Powerine Washing Powder.....	5¢	3 cans of Lye.....	25¢
3 packages Toilet Paper.....	10¢	3 cans Corn.....	25¢
		Turnips, 25 pounds for.....	25¢
SPUDS, per sack.....	90c	3-pound carton Crax.....	20¢
		Cabbage, 20 pounds for.....	25¢

THE LARGEST CASH GROCERY AND MARKET IN PORTLAND!

PRUNES

Here is the biggest bargain ever offered this season in Dried Fruit of any kind. Think of it!—regular 8 for 25c Prune at this price, and they are fine. But then, you always expect the biggest bargains at the People's... **5c**

Sun-dried Apples, per pound.....	10¢
2 lbs. Evaporated Apples.....	25¢
2 lbs. Figs.....	15¢
IMPORTED FIGS, package.....	5¢

SOAPS

6 bars Johnson's Naptha.....	25¢
12 bars Elk Savon.....	25¢
8 bars Monarch.....	25¢
2 cakes Sapolio.....	15¢
8 bars D. C. Soap.....	25¢

Our SPECIAL BRAND FLOUR \$1.15 Sack \$4.50 Barrel

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¢

SUGAR 19 1/2 Pounds for... \$1.00

COFFEE SPECIALS

Monarch Coffee, per pound..... 25¢
One pound Loaf Sugar with every pound.
Our Moro-vit blend at 20¢ pound is especially good

SPECIAL PRICES TO HOTELS--RESTAURANTS--MARKETS

Our oyster crop is big. We must have a large field. Call us up. It will pay you.

Routledge Oyster Co. AND Portland Oyster Co. CONSOLIDATED

Tel. Main 900, A-5164 East 952, B-1122

BAY CITY MARKET FOR CHOICE CUTS SATURDAY SPECIALS

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

SPATH & KOEHLER

Phones: A2830; Main 2830 Cor. Fourth and Yamhill Sts.



OUR DAILY BREAD

In the midst of winter prepare for salad. These are the days when a real good salad make a meal and a poor one does more to unmake one than do all the other things combined. It makes scarcely no difference what sort of salad you have just so it is properly prepared. Many people do not like salad because they have been accustomed to get something that looked bad and weighed heavily on their stomachs. A salad properly mixed is not hard on the stomach and there are so many varieties that you can have a different one every day and not run up your expense account to an enormous figure.

Hot-house lettuce is now coming to market in very good shape and it sells in the markets around the usual figure. Ten cents worth of lettuce or endive will furnish salad for six at least. Pick over and wash well and let it freshen in cold water until just before dinner. The French dressing may be made at the table or prepared before and the plain greens and dressing served alone.

For a variety use a pimento cut in shreds and strew among the leaves, or a green pepper chopped and scattered on the salad. Chives also go well with sweet tomato, the Spanish red pepper, onion or celery can be chopped, cabbage and boiled dressing or mayonnaise used in place of oil and vinegar.

Shrimps are in very good supply in the fish markets and prices are rather low for this time of the year. In the making of salad the shrimp is considered necessary. Here's the way:

Take two pounds of fresh shrimp that have been picked, or one can of the same variety, one gill of salad oil, a tablespoonful of vinegar and a teaspoonful of salt, a half teaspoonful of white pepper and yolks of two eggs.

To prepare: The lettuce should be carefully trimmed, thoroughly washed and dried thoroughly, avoiding as much as possible the crushing of the leaves. Now pick the leaves apart, reserving the heads for garnishing. Place the lettuce in the bottom of a salad bowl and therein pile the cleaned shrimp.

The two yolks of the eggs should be placed in a small bowl and into this drop by drop place the salad oil. Beat these to a thick cream, then add the vinegar should be added; also

pepper and salt, and all stirred together until thoroughly mixed. The dressing should then be poured over the shrimp, garnish around the sides and in the center of the top, with the delicate inner leaves of the lettuce. Care should be taken to see that the salad is not mixed because it destroys the appearance to a great extent.

The markets are well supplied with a fine quality of cranberries at this time and because of the large stocks the dealers are not charging such high prices. To prepare them, wash well and sort out all defective fruit. Cook cranberries in earthen, porcelain-lined or enameled vessels only. After cooking do not let the fruit stand in anything but glass or earthenware vessels. Granulated sugar should always be used. Best results are obtained when more than four quarts are cooked at one time. Surplus supply may be kept perfectly uncooked by sorting and washing carefully and storing in glass or earthen jars under cold water, airtight until needed. Water should be previously boiled. Freshly cooked cranberries should be stored in jelly glasses or small molds to prevent the sauce from becoming watery by breaking more than is needed for each meal.

For cranberry cottage pudding, take two cups cranberries, one cup granulated sugar, half cup butter, one teaspoonful cream of tartar, half teaspoonful saleratus, half cup milk, two yolks of eggs, enough flour to make quite stiff. Bake in moderate oven about 30 minutes.

Butter for above pudding. Dissolve one tablespoonful flour in cold water, add boiling water until thickens, stir in whites of two-eggs and two thirds cup granulated sugar, and cook.

For strained cranberries, take one quart cranberries, one pint boiling water, one pint granulated sugar. Boil the cranberries in water until tender, strain through a colander to remove the skins, return to the fire, boil five minutes, add the sugar, boil another five minutes and put in molds immediately to cool.

For cranberry pie take one large cup chopped raw cranberries, one cup granulated sugar, half cup water (scant). Make a syrup of sugar and water, turn syrup over cranberries, add pinch of salt, small piece of butter, cover with upper crust and bake.

For cranberry water ice take one quart cranberries, one pint water. Boil until skins are soft. Strain through a colander or cheesecloth. When cool add juice of one or two lemons. Make a syrup of one pound granulated sugar and half pint water. When cool add to the above and freeze. This will serve two people.

For candied cranberries large red cranberries, candied or preserved with brandy, are fully equal to candied or branched cherries for garnishing desserts, salads, etc. and are less expensive. Select perfect berries for these

Frank L. Smith Meat Co.

226 Alder St., Bet. First and Second

"FIGHTING THE BEEF TRUST"

In Buying Meats, Buy Smith's

(The markets on both sides of Smith's have no connection with the firm; they do not carry Smith's meats. When you are looking for Smith's, avoid these other markets.)

PORK

Smith's home-made Pork Sausage, as pure as can be, made fresh every hour.....	12 1-2¢
Pigs' Feet.....	5¢
Pigs' Hocks.....	8¢
Shoulder Roast Pork.....	10¢
Picnic Hams.....	11¢
Smith's Pure Lard.....	12¢
Cottage Hams.....	12 1-2¢
Center cuts of Shoulder Roast Pork.....	12 1-2¢
Shoulder Pork Chops.....	12 1-2¢
Fresh Side Pork.....	12 1-2¢
Dry Salt Pork.....	12 1-2¢
Leaf Lard.....	12 1-2¢
Smith's Hams.....	12 1-2¢
Half a Ham, same price.....	
Pickle Pork.....	12 1-2¢
Pork Loin Chops.....	15¢
Pork Loin Roast.....	15¢
Breakfast Bacon.....	16¢
Breakfast Bacon, extra light.....	17 1-2¢

Beef Specials for Saturday

1,000 pounds of Soup Meat.....	3c	Unlimited amount of Small "T" Bone and Porterhouse Steaks.....	12 1-2¢
1,000 pounds of Beef for Boiling.....	5c	Unlimited amount of fancy large Porterhouse Steaks.....	15c
1,000 pounds of Short Ribs to Bake.....	6c	Unlimited amount of Round Steak.....	10c
2,000 pounds of Shoulder Roast Beef.....	8c	Unlimited amount of Sirloin Steak.....	11c
1,000 pounds of prime Rib Roast Beef.....	10c	Hamburg Steak (fresh every hour).....	10c

Dressed Oregon Chickens 15c, 18c, 20c

Olympia Oysters 30c a Pint

Smith Uses Honest Scales—the Customer Can See & Understand Them

Cut This Out BUTTER-EGGS-CHEESE

AND TAKE IT TO

Haines Tea Store 170 Third St.

It is good for a complete package of

SPECIAL 25c COFFEE

Henion-Henley Co. 267 YAMHILL ST. Phone Main 1789. Bet. 3d and 4th St.

Good Creamery Butter, per roll.....	60¢
Famous Troutlake Butter.....	75¢
Elk Creek Butter.....	80¢
Best Corvallis Butter.....	85¢
Strictly Fresh Oregon (in cartons) 2 dozen.....	55¢
Eastern Eggs, per doz.....	20¢
Fancy Cream Brick, per lb.....	20¢
Wisconsin Swiss Cheese, per lb.....	25¢
Full Cream, Tillamook, per lb.....	20¢

(WELCOME)

WELCOME! INLAND EMPIRE EXCURSIONISTS, WELCOME!

DRESSER'S

Specials for tomorrow at the big bright food store that prove our values as excellent as our facilities

Meats for Sunday	LEMONS , big lot tomorrow, doz.....	Goodies for Sunday
Buy from an assortment chosen for its goodness—not its price. You will find nothing but what is young, wholesome and properly fattened in the Dresser Market and you cannot get lower prices unless you are content with lower quality.	doz..... 15¢	Purity in Baked Goods, and Candies, and strict sanitary rules in the preparation of everything made within these walls is what you are guaranteed with an account at the Dresser store.
DRESSER'S sugar-cured Shoulders, lb.....	ORANGES, large shipment still to go at, doz.....	DRESSER'S Cream Puffs (pure whipped cream), doz, reg. 40c, for..... 25¢
DRESSER'S select "Imperial" Hams, lb.....	15¢	DRESSER'S Chocolate Eclairs (pure whipped cream), doz, reg. 40c..... 25¢
DRESSER'S best cuts of T-Bone, lb.....	PUREE—Hickmott's Puree of Asparagus, 2 tins.....	DRESSER'S Sunshine Cakes, regularly 25c, lb..... 15¢
DRESSER'S best cuts of Veal Cutlets, lb.....	15¢	DRESSER'S large Jelly Gums, reg. 30c..... 25¢
DRESSER'S shoulder Mutton Chops, lb.....	FIGS—Smyrna Figs; reg. 30c lb. for.....	DRESSER'S Buttercups, regularly 40c..... 30¢
DRESSER'S Mutton for stew, lb.....	25¢	Singapore Sliced Pineapple, reg. 20c tins..... 15¢
DRESSER'S Pot Roasts of Beef, lb.....	PUREE of Foies Gras Trouffee; reg. 25c.....	Gordon & Dilworth's assorted Preserves, pint jars, regularly 65c..... 55¢
DRESSER'S extra fancy Pickled Pork, lb.....	20¢	Queen Olives, 10-oz. bottle, reg. 35c, for..... 25¢
DRESSER'S own refined Lard, lb.....	HERRINGS—"Prima" Bismarck Herrings in cans, all ready for table or lunch, 3 sizes; reg. 35c, 65c, 90c and \$1.25 at 30¢, 60¢, 85¢ and.....	Instantaneous Tapioca, pkg., reg. 15c..... 10¢
DRESSER'S "select" Veal Sausage, 15¢; 2 lbs.....	\$1.15	Dresser's pure Oregon Apple Butter; we put this up here in the store; 25c jars 20¢; 15c jars..... 10¢
DRESSER'S pure Pork Sausage, lb.....	COFFEE—Dresser's "Special Blend," 35¢, 3 lbs.....	
	\$1.00	
	Wines and Whiskies	
	The finest of domestic and imported Wines and Whiskies in bottle or bulk.	
	Special tomorrow, our best Rye and Bourbon, the biggest value in the city at the regular price, \$4 per gallon.....	
	\$3.50	

Two Deliveries Daily to Portland Heights and Vicinity. Mail Orders Filled Carefully

FIFTH AND STARK—BOTH PHONES

Groceries FELLOWS GROCERY CO. Meats

349-351 Oak St. Both Phones 2896 348-350 Ankeny

A CASH PROPOSITION

That Will Save You Money Is What You Are Looking for—We Have It!

SUGAR—Best Dry Granulated, 19 pounds for.....	\$1.00
FLOUR—Rose City, highest fancy patent.....	\$1.35
PRUNES—Large Italian, fancy stock, per pound.....	5¢
FIGS—California Black Figs, 6 pounds.....	25¢
POTATOES—Large sack Fancy Burbanks, per sack.....	90¢
Best Eastern Ham, per lb.....	12 1-2¢
3 cans Carnation Cream.....	25¢
3 cans Corn, Beans or Tomatoes.....	25¢
3 packages Mince Meat.....	25¢
4 large packages Table Salt.....	25¢
12 bars good Laundry Soap.....	25¢
25 ounces K. C. Baking Powder.....	20¢
1 gallon good Table Syrup.....	45¢
5 pounds broken Rice.....	25¢
1 pound Green or Black Tea.....	25¢
4 pounds Corn or Gloss Starch.....	25¢
6 large packages Breakfast Food.....	25¢

SPECIAL PRICES TO HOTELS, RESTAURANTS AND BOARDING-HOUSES

Charles Olson Loses Fingers.
(Special Dispatch to The Journal).
Astoria, Or., Feb. 7.—Charles Olson of the firm of Olson Bros., the Deep River logging company, met with a very painful accident while assisting in driving piles. A pile fell on his right hand and smashed it so badly that he was brought over to Astoria for surgical attendance. It was found necessary to amputate two of the fingers.

At a conference of representatives of national lithographic organizations recently held in Washington, D. C., it was decided soon to amalgamate the allied lithographic trades.

Tomorrow and Monday will probably be the last days for discount on wood side gas bills. Portland Gas company.