

# "THE MIKADO" WELL LIKED

Tuneful Choruses and Good Singers Are Many—Is Popular Presentation

A really fine crowd greeted the "Bohemian Girl," presented Thursday at the Grand, by the American Light Opera company, and "The Mikado" Friday night. Salem has not taken well to heavier productions but the turn-out and appreciation for the lighter opera was gratifying to the singers as well as to the auditors.

### Plot Misses

The plot of light opera usually is to hang as many fluffy ruffles on a plain frame as they can make it. "Plot" is too big a word to use for even so well known a piece as "Bohemian Girl," they simply drap a tuneless melody, clever acting, beautiful gowns, labeled kings and queens and kypies and dwarfs and things all over the slender title framework—like a beautifully formed maiden judiciously grouped and padded and bared around a rather wizened actuality. But they do it so beautifully, so artistically, that who cares a rap whether there is a plot at all?

### Liked in Portland

Certainly the company that has been "knocking 'em dead" in the great auditorium at Portland, has learned the art of making merry and tuneful the stage on which they play. They have some delightfully tuneful choruses, and a host of good singers in solo parts. "The Mikado" is merely a titular handle; he doesn't count in the play. Neither does his graceful son, Harry Pfeil, who has a beautiful tenor that is worth going miles to hear. Even Yam-Yum, the crown prince's bride, is an "also" character. Last night Theo Pennington, who usually takes this part, was taken suddenly ill, and Miss Mary Peters was called in, with not ten minutes' warning. She did it excellently, though the real play is carried on by the comedians. The universal, Lord-Everything of the realm, was well depicted by Carl Bindschu, who is a really singer, actor, six-ton comedian.

But the real play centers around Ko-Ko, lord high executioner, the part assigned to Ed Andrews. He may be past at least the first meridian of life, and he may dance with the antique, bow-legged, deceptive grace of a bear; but he gets there with the skill of long, hard training. He is as clever an actor as as visited the Salem stage in a long, long time. Up in Portland, they gave him eight calls on his "The Willow" song; they recalled him in Salem, delightedly. Kathia, the several-voiced ancient maiden lady looking for a man, is a scream. In common life she is Paula Ayers. Sometimes it is the gay troubadour and the ingenue that get the big hand, not so in Mikado, where the two ancient are the high lights, even a fine chorus is merely an atmosphere, the trimmings. Ko-Ko and Kathia will be remembered long after Monday's flood is shrouded as a dust of dust.

### Coast Production

The company is a coast production and is fast working up a reputation. They are going in to the really heavy grand opera, like "Il Trovatore," and could even now present them with credit. They have the voices, the ability to put on the big things. They will make Salem one of their regular homes, every year, if the present engagement is given the right support. "The Chimes of Normandy," one of the most tuneful and delightful of all light operas, is to be presented Saturday night. "Finestre" is to be given as a matinee this afternoon.

### German Athlete Here

Uppes-Grass, the German heavyweight champion, arrived in America for a tour of the United States.

# JUNIOR TOWN TO BE TRIED HERE

Jennelle Vandevort to Lead Group of Youngsters in Organization

Junior Town with its full complement of civic officers, Mayor, Council, Chief of Police, etc., is soon to be a reality in Salem. A permanent organization is to be effected here, open to all children between the ages of six and 14 years. It is the outgrowth and continuation of the children's work of the Ellison-White Chautauquas expanding into a year round community service of the "kiddies."

The leader of the local branch of the Junior Chautauqua movement is Jennelle Vandevort and under her guidance a council meeting will be conducted in the regular dignified, grownup fashion. After the business of the meeting has been disposed of, Miss Vandevort will have a brand new story to tell and at least one new game to try. She will also have some important and interesting announcements to make for future sessions.

In making these plans the fact has been kept in mind that the children's life is a busy one during the school year, and have been made simple enough that they cannot possibly interfere with other activities either in or outside of school. The first meeting will be held Jan. 13, Saturday at 2 o'clock in the basement of the First Methodist church. All parents interested are invited to attend.

### CUT THIS OUT—IT IS WORTH MONEY

Cut out this slip, enclose with 5c and mail it to Foley & Co., 2355 Sheffield Ave., Chicago, Ill., writing your name and address clearly. You will receive in return a trial package containing Foley's Honey and Tar Compound for coughs, colds and croup; Foley Kidney Pills for pains in sides and back; rheumatism, backache, kidney and bladder ailments; and Foley Cathartic Tablets, a wholesome and thoroughly cleansing cathartic for constipation, biliousness, headaches, and sluggish bowels. Sold everywhere.—Adv.

### WEST STAYTON

WEST STAYTON, Jan. 12.—Miss Mabel Walker was taken to the hospital Wednesday. She has been suffering for the past week with an attack of appendicitis. The greatest center of attraction for West Stayton people for the past week has been the North Santiam bottom, where the river has been on another rampage, taking bridges, fences and farm tools and everything that was loose and in its path. The dike that was put in last summer at considerable expense both to the farmers and county was completely washed away. Joe Weisenburger lost nearly all of his new loganberry posts that he had piled up by his house ready to put in the ground. And his berry patch is covered with debris. West Stayton has electric lights in the store, oil station and a few residences. It is reported that 25 farmers have signed up for bonding their farms for irrigation. The grain in this vicinity is looking fine. Joe Spaulding had three acres of potatoes under water.

### Laborers Left in Lurch by Construction Company

Walter C. Van Emon, attorney of Klamath Falls, has appealed to State Labor Commissioner C. H. Gram, in behalf of seven laborers employed by the Hill Construction company on the Crater Lake highway, whose checks were turned down at a bank when presented for payment because of lack of funds. Though payment was later made, it is claimed the men are entitled to pay for the period from December 11 to December 23, the time during which they had to wait. Gram finds, however, that there is no law covering the case, but informs Mr. Van Emons that legislation will be asked at the present legislative session to make provision for cases of this kind, which are said to be numerous.

### Crow and Bartow Are Sentenced to Prison

M. N. Crow, charged and convicted of assault with a dangerous weapon, was yesterday sentenced by Judge George G.ingham to serve two years in the state penitentiary. He was accused of using a knife during a physical encounter with Roy Rowland, Salem taxi driver. Fred Bartow, mute, was sentenced to one year in the penitentiary, having been found guilty of burglarizing the Schel clothing store last December. J. W. Rosell, who pleaded guilty to a charge of larceny, will be sentenced this morning. He was jailed for theft of a drug-saw.

# PURE FOOD FOR THE HOME

- Bacon and Cheese Sandwiches**  
1 egg.  
1 cupful cream cheese.  
1-4 teaspoonful salt.  
Dash red pepper.  
Slices of bacon.  
Bread.  
Butter.  
Mix the slightly beaten egg with the cheese and add the seasonings. Butter the slices of bread and then spread half of them with the cheese mixture. On top of these place slices of crispy broiled bacon. Put under the broiler just long enough to melt the cheese. Cover with the other slices of buttered bread and serve at once.
- Creamed Salt Pork**  
1-2 pound salt pork.  
4 tablespoonfuls flour.  
2 tablespoonfuls corn meal.  
1 3-4 cupful milk.  
1-8 teaspoonful pepper.  
Slice the pork in thin pieces and dip first in the flour and then in the cornmeal. Fry until it is a golden brown on both sides. Place on a warm platter. Pour all but two and a half tablespoonfuls of the drippings from the frying pan. Put the rest of the flour in the pan, add the pepper, and use the milk in making a cream gravy. Pour this over the fried pork and serve with fried apples and baked potatoes.
- Pea and Egg Salad**  
1 head lettuce.  
1 1-2 tablespoonful minced mint leaves.  
2 cupful peas.  
3 hard-cooked eggs.  
1 teaspoonful salt.  
French dressing.  
Drain the canned or fresh stewed peas, wash in cold water, and drain again. Shred the crisp lettuce and arrange it and the minced mint leaves on salad plates. Place the chilled peas on the lettuce, sprinkle slightly with salt and add the French dressing. Garnish with thin slices of hard cooked eggs.
- Peach Cake**  
2 cupfuls flour.  
4 teaspoonfuls baking powder.  
1-2 teaspoonful salt.  
Milk.  
1-4 cupful shortening.  
6 large peaches.  
1-2 cupful dried currants.  
4 tablespoonfuls sugar.  
Sift the flour, baking powder and salt together and work in the shortening. Add sufficient milk to make a soft dough. Spread in well buttered pan, push the pared and halved peaches in the top of the dough, sprinkle with the dried currants, and dredge with sugar. Bake in a moderate oven, 350 to 375 degrees F., from 20 to 25 minutes. Serve with butter and coffee for breakfast or with cream for a luncheon dessert.
- Orange Tarts**  
Line patty pans with plain or puff pastry and bake 15 minutes in a hot oven, 500 degrees F. When done, take the patties out, and place one teaspoonful of orange marmalade in each patty. Cover with a fluffy meringue and brown in a slow oven, 200 degrees F.
- Rice With Egg Sauce**  
3 cupfuls cooked rice.  
1 cupful milk.

- 1 cupful cream.  
1-2 cupful sugar.  
1-2 cupful candied fruit.  
2 eggs.  
1 teaspoonful lemon extract.  
Combine the rice, sugar, lemon extract, cream, and the well beaten egg yolks. Chop the candied pineapple, cherries, peaches or other fruit in small pieces and fold it and the stiffly beaten egg whites into the rice mixture. Place in a buttered baking dish and bake in a moderate oven. Serve with whipped cream or a pudding sauce.
- Browned Rice**  
3 cupfuls boiled rice.  
1 large onion.  
1 ripe red pepper.  
1-2 teaspoonful salt.  
1-2 cupful olive or cooking oil.  
1 tablespoonful sugar.  
Dash pepper.  
Place the oil in a frying pan and add to it the onion and red pepper, cut in thin slices. Cover and cook gently 15 minutes. Then add the rice, salt, sugar, and pepper. Simmer for 30 minutes.
- Combination Croquettes**  
2 cupfuls sweet potatoes.  
3-4 cupfuls cold ham.  
1 egg.  
1-2 teaspoonful salt.  
1-4 teaspoonful pepper.  
2 tablespoonfuls butter.  
1 tablespoonful minced parsley.  
Milk to moisten.  
Bread crumbs.  
Mash the potatoes and combine with the dry ingredients, the minced ham, and egg yolk. Add the melted butter; form in balls. If not moist enough, add a little milk. When cold, roll in fine breadcrumbs, then in the stiffly beaten egg white, to which three tablespoonfuls of milk have been added. Roll in the bread crumbs again and fry in deep fat until it is a golden brown. Mashed

- white potatoes, minced bacon and green pepper may be substituted for the sweet potatoes, ham and parsley.
- Potatoes Delicious**  
1 onion.  
6 tablespoonfuls fat.  
5 potatoes.  
2 tablespoonfuls salt.  
2 tablespoonfuls chopped parsley.  
1-8 teaspoonful pepper.  
Slice the onion thinly and put in a kettle with the fat, using drippings if possible. Fry the onion until a golden brown. Then add the potatoes, which have been pared and cut in thin slices. Add the salt, parsley, and pepper. Cover and cook slowly until the potatoes are tender, stirring the food occasionally so the browning will be even.
- Caramel-Ginger Ice Cream**  
1 cupful whipping cream.  
1-2 cupful milk.

- 1-2 cupful sugar.  
1-2 cupful caramelized sugar.  
1-2 teaspoonful vanilla.  
1-2 teaspoonful ginger extract.  
Green mints or pink spun sugar.  
Whip the cream and add the milk, sugar, and the caramelized sugar, made by heating one-half cupful of granulated sugar in a frying pan until it is a light golden brown. Add the flavorings and freeze. Serve decorated with green mints or pink spun sugar.
- Brown Sugar Cookies**  
2 cupfuls brown sugar.  
1 cupful shortening.  
3 eggs.  
1 teaspoonful soda.  
1-4 cupful milk.  
1 teaspoonful vanilla.  
1 teaspoonful salt.  
Pastry flour.  
Cream the shortening and sugar together and add the well-beaten eggs, milk, vanilla, and

one cupful of flour in which the soda and salt have been sifted. Add sufficient flour to make a dough that may be rolled. Cut in the desired shape and bake 10 minutes in a hot oven, 450 to 475 degrees F.

**RECOVERS FROM LA GRIPPE COUGH**  
"Was very bad with LaGrippe and had a severe cough. Tried Foley's Honey and Tar and it stopped my cough and I got better," writes Mrs. Mary Kishy, Spokane, Washington. Coughs resulting from LaGrippe, influenza, Bronchitis, Whooping Cough, Asthma and Spasmodic Cough are quickly relieved with Foley's Honey and Tar. Contains no opiates—ingredients printed on the wrapper. Largest selling cough medicine in the World. Refuse substitutes. Insist on Foley's Honey and Tar. Sold everywhere.—Adv.

## People's Meat Market

155 N. Liberty Street Phone 994

Compare our Meats and Prices with others, then you are our customer—if not we both lose. Buy Meats, Poultry, Butter, Eggs and Bread of guaranteed quality—

Best Guaranteed Salem Creamery Butter.....	45c
Gemnut or Wilson's Oleomargarine, either brand, 3 lbs.*for.....	70c
Best Country or Dairy Butter, lb.....	42c
Pure Home Made Guaranteed Lard, No. 5 bucket.....	70c
Young Tender Boiling Beef.....	7c lb. up
Grain Fed Young Lean Pork Roasts, lb.....	20c
Side Pork in a piece, lb.....	18c
Young Milk Fed Veal Roast, lb.....	18c
Pork or Beef Liver, sliced, lb.....	5c
Fresh Beef Hearts, lb.....	7c
Fresh Ground Hamburger, lb.....	10c
Home Sugar Cured Bacon, not salty, lb.....	25c
Fresh Corn Beef.....	10c lb. up

**PEOPLE'S MEAT MARKET**  
C. F. Bauman, Manager

## THE BREAD OF HIGHEST QUALITY



Won its fame by constant efforts to make it just a little better than ordinary bread

## BAKE-RITE SANITARY BAKERY

456 State Street Phone 268

# SKAGGS

Money saving UNITED STORES Cash stores

## People Who Think and Plan how to SAVE, Think far in advance of today.

They know, that consistent daily savings multiply throughout the year, and in the end, aggregate a substantial sum. SKAGGS 100 per cent increase in business during the year 1922, meant increased SAVINGS for their patrons.

This Year we have noted many new customers in our stores, which is further evidence that more people are starting 1923 with a knowledge of

### Skaggs Everyday Savings

<b>FLOUR</b>	<b>BUTTER AND CHEESE</b>
Sperry's DRIFTED SNOW Highest Quality	2 lbs Best Grade Creamery Butter..... \$ .98
49-lb. bag..... \$1.99	2 doz. FRESH EGGS..... .70
Barrel (4 bags)..... 7.75	<b>TILLAMOOK FANCY CREAM CHEESE, lb..... .35</b>
<b>CEREALS</b>	3 lbs. GEMNUT Butter Substitute..... .69
9-lb. bag Rolled Oats..... \$ .49	<b>SEA FOODS</b>
9-lb. bag Farina..... .59	3 cans No. 1 Baltimore Oysters..... \$ .50
9-lb. bag Buckwheat..... .65	3 cans Fancy Shrimp..... .50
9-lb. bag Corn Meal..... .29	2 cans Fancy Alaska Red Salmon..... .55
9-lb. bag Pearl Hominy..... .33	2 Smoked Imp. Norwegian Sardines (pure olive oil)..... .20
9-lb. bag Graham..... .45	<b>OILS</b>
Shredded Wheat, pkg..... .10	WESSON OIL, gal. cans \$1.89
Shredded Krumbles, pkg..... .10	WESSON OIL, 1/2 gallon .98
Swansdown Cake Flour pk..... .35	WESSON OIL, quart tins .55
Roman Meal, pkg..... .35	WESSON OIL, pint tins .29
<b>BLUE ROSE HEAD RICE</b>	VIRGIN OLIVE OIL, pint .68
15 pounds..... \$1.00	<b>MISCELLANEOUS</b>
7 pounds..... .49	3 pkgs. JELLO..... \$ .25
<b>MILK</b>	10 cans SWIFTS Cleanser..... .49
FEDERAL MILK—TALL	1 lb F'cy Siam Black Tea..... .55
10 cans..... \$ .98	THREAD COCOANUT, lb..... .25
EAGLE MILK (sweetened)	Fresh Salted PEANUTS lb..... .20
4 cans..... .89	ROASTED PEANUTS, lb..... .15
<b>COFFEE</b>	LARGE ORANGES, doz..... .49
M. J. B. COFFEE	Medium size Oranges, doz..... .35
5-lb. cans..... \$1.93	DR. PHILLIPS' GRAPE-FRUIT, Florida, (very fancy, tree ripened) 2—..... .25
3-lb. cans..... 1.19	2 pkgs. BRONZE DATES..... .29
2 1/2-lb. tins Golden West..... .98	Extra Fancy Calymna Layer Figs, lb..... .38
1 lb. SKAGGS BLEND..... .37	<b>SMOKED MEATS</b>
<b>SYRUP</b>	SWIFT'S PREMIUM HAMS half or whole, lb..... \$ .30
10-lb. tin Amber KARO \$ .59	SWIFT'S SUGAR CURED BACON, lb..... .33
10-lb. tin Light KARO..... .65	SKAGGS' PURE PORK SAUSAGE, lb..... .25
10-lb. SKAGGS Cane and Maple..... 1.49	<b>SOAP, ETC.</b>
Ask to taste a sample of SKAGGS SYRUP	22 Crystal White Soap..... \$1.00
<b>CANNED GOODS</b>	7 IVORY SOAP..... .50
8 cans 2 1/2 size Standard Tomatoes..... \$1.00	2 large CITRUS POWDER..... .49
8 cans 2s Std. Sweet Corn..... .87	2 large SEAFOAM..... .49
5 cans 2s Golden Iris Corn..... .73	3 OLD DUTCH..... .25
4 cans 2 1/2 Del Monte Hominy..... .59	
4 cans Lily Valley Sifted Peas..... .98	
4 cans Baltimore String Beans..... .59	

DELIVERY FREE—All orders of \$5.00 or over (sack sugar excepted). No additional charge for Meat orders, with grocery orders.

ATTENTION! Fairview patrons. We make no extra charge for delivery to FAIRVIEW.

PHONE C. O. D. ORDERS 478 SALEM, OREGON