



PURE FOOD



EASTER DINNER MENU

Color Scheme: Yellow and Green.
Spinach Soup Egg Yolk Garnish
Green Olives

Roast Chicken
Potatoes with Parsley
Creamed Onions Peas in Timbales
Water Lily Salad Cheese Straws
Plain Yellow Cake

For Saturday
We Offer
1925 Milk Fed Spring Lamb

Beef to Boil 8c lb. **Beef Roasts 12½c lb.**

Fresh Hamburger 12½c lb.

Lite Breakfast Bacon 35c lb.

Medium Bacon 30c lb.

midget market

ORIGINATORS OF LOW PRICES

351 State Street

Not in the Combine

with
Caramel Icing
Pineapple Ice, Colored Green
Salted Pecans Coffee

Spinach Soup
2 cups evaporated milk
2 cups meat stock
2 tsp. butter
2 tbs. flour
2 cups spinach pulp
Salt and pepper

Plain Yellow Cake
½ cup butter
1 cup sugar
2 eggs
1 tsp. vanilla
1-4 cups flour
Cream butter, add sugar and continue creaming. All well-beaten eggs. Mix and sift dry ingredients, and add all at once with milk. Combine quickly and bake in a moderate oven.

EASTER DISHES
Pickled Eggs
6 hard-cooked eggs
2 cups vinegar
24 cloves
½ tsp. salt
Stick 4 cloves into each egg. Heat the vinegar and when boiling add the seasonings mixed with a little cold vinegar. Put eggs into a glass fruit jar and pour boiling vinegar over them. Cover and let stand 10 days before using. A nice accompaniment for broiled steak.

Coconut Candy Eggs
2 cups sugar
½ cup corn syrup
½ cup water
Red fruit coloring
1 tsp. vanilla
Boil sugar, syrup and the water to the soft ball stage and stir until creamy, adding enough fruit coloring to make a nice pink; then stir in coconut and shape like Easter eggs. Lay on waxed paper to harden.

Scalloped Eggs
3 hard-boiled eggs
1 cup evaporated bread crumbs
milk
1 cup water
3-4 cup cold chicken, veal, ham or fish (ham in the best)
3 tbs. flour
1 tbs. butter
Make white sauce of milk, water, flour and butter. Chop eggs finely. Place a thin layer of buttered crumbs in bottom of baking dish, cover with a layer of one-half of eggs, then with a layer of one-half the meat and then white sauce; repeat. Cover with remaining crumbs. Place in a moderate oven until crumbs are brown.

Glorified Deviled Eggs
Cut "hard-boiled" eggs in halves lengthwise. Remove yolks

and put whites aside in pairs. Mash yolks and add an equal quantity of finely chopped cold chicken. Moisten with mayonnaise. Season to taste with salt, pepper, lemon juice, mustard and cayenne. Shape and refill whites.

Eggs a la York
Oil muffin pans or timbale moulds, sprinkle with finely chopped parsley, cooked beets and mushrooms (mushrooms may be omitted, but since they are quite easily procured at this season, and are so delicious and nourishing they are worth trying). Break eggs, and slip one into each mould. Sprinkle with salt and pepper, set in hot water, and cook until eggs is firm. Remove from moulds on to nicely trimmed slices of toast, and pour around tomato sauce.

Planked Eggs
To two-thirds of a cup of finely chopped tongue or corned beef, add an equal quantity of bread crumbs and moisten with undiluted evaporated milk and season with salt and pepper. Spread mixture on plank (if you have no plank, use a pyrex or granite pie plate) and make nests of mashed potatoes to which have been added one whole egg beaten, using a rose pastry tube. (Pastry tubes can be bought in the tin department of our department stores for 10 cents and your own pastry bag can be made cone-shaped from "Indian Head" just like a jelly bag and with such a small outlay what magic you can work in the attractiveness of so many dishes!) Put a poached egg in each nest and place in oven to brown the potato. Garnish with buttered beets or broiled tomatoes and parsley. Place the plank or pan on a platter and garnish to obscure edge of pan.

Eggs a la Easter
5 eggs
1-4 cup evaporated milk
1-4 cup water
1-4 cup butter
1-4 cup sugar
1-4 cup salt
1-4 cup pepper
Beat eggs slightly; add salt, pepper and milk. Heat pan, put in butter, and when melted turn in the mixture. Cook until of creamy consistency, stirring and scraping from bottom of pan. Pour over six round slices of toasted bread. Put one tablespoon of tomato puree on each piece, and in the center of tomato ½ tablespoon chickens' livers sauted in bacon fat.

Churchill Named Normal President

(Continued from page 1)
The plan of giving credits to high school students for music work done outside of regular school hours was inaugurated by Mr. Churchill, who also promoted the plan for moral instruction in the schools and through his efforts Oregon was the first state in the United States to provide credit for week-day religious school and direct a course of study. Vocational education in the state under the Smith-Hughes act is also the work of Mr. Churchill.

Mr. Churchill originated the plan for Bible study and the obtaining of credits for this in 1915. Through his efforts the first recreation manual was adopted and since originated, thousands of pieces of playground apparatus and gymnasium supplies have been provided throughout the state.

If a woman has a jealous husband she is much embarrassed, and if he isn't jealous she feels humiliated.

SALEM MARKETS
Prices quoted are wholesale and are prices received by farmers. No retail prices are given.

GRAIN AND HAY
No. 1 soft white wheat \$1.32
No. 1 soft red wheat \$1.28
Oats \$1.05
Clover hay \$1.15
Oat hay \$1.10
Oat and vetch hay \$1.15

POULTRY
Heavy hens \$1.00
Light hens \$0.95
Eggs, butter, butterfat

EGGS, BUTTER, BUTTERFAT
Creamery butter \$0.47c
Butterfat, delivered \$0.43c
Milk, per cwt. \$2.30
Eggs, standards \$1.00
Pullets \$1.00

Hints From a House-Wife's Kitchen Diary



Delicious Spring Dishes

A REAL SPRING TONIC

Early rhubarb, which dietitians consider so healthful, is now to be seen at most green grocers' and should be served once or twice a week while in season. It can be stewed "plain" with sugar and a little water and eaten for breakfast or as a side dish at dinner, or in pies or other desserts. The housewife whose family does not care for it plain may be able to include a little of it in the family's diet by combining it with other fruit and tapioca, thus toning down the sharp taste of the rhubarb which some people find objectionable. Place one cup of prune juice, one half cup hot water and two cups rhubarb cut fine into an enameled ware double boiler, which has a vitreous surface and will not be affected by the fruit acids. Cook slowly, add one cup sugar, the juice of an orange and one half cup of the kind of tapioca that does not need soaking. Stir frequently for twenty minutes or until the tapioca is soft and then add twenty stewed prunes from which the stones have been removed. Cool and serve with cream.

SURPRISE RICE

Most families like occasional surprise dishes and the housewife who delights in trying out new recipes will readily see the possibilities of this wholesome one-dish dinner. Remove the seeds from one sweet pepper, chop and parboil for a few minutes. Chop one small onion fine and add to the pepper, which should be thoroughly drained. Then add three cups of boiled rice and mix well. Put a layer of this mixture into a well buttered covered enameled ware baking dish. Add a layer of tiny sausages (about one pound) which have been partially cooked, and cover with the remainder of the rice. Pour one cup of milk over it all and dot with butter. Cover and bake for a half hour in a hot oven. Then remove the cover and bake for another half hour. In order to keep this dish some-

what of a mystery until the first portion is served, do not transfer it to a platter or other serving dish. Enameled ware baking dishes are so china-like in appearance that there need be no hesitancy in bringing them to the table.

CAULIFLOWER WITH NUTS

Lovers of cauliflower will like this way of preparing it, which is quite different from the few familiar methods. Remove the outside leaves and soak the cauliflower head down in cold salted water for fifteen minutes. Drain and boil head up in an enameled ware saucepan with enough water to cover. When tender, drain and place right side up in a buttered enameled ware baking dish. Melt three tablespoons butter, add three tablespoons flour and one of salt. Stir until well mixed and then add one and one half cups milk. Bring to a boiling point, stirring constantly. Pour over the cauliflower and sprinkle with a little cayenne pepper. Melt two tablespoons butter, add two-thirds of a cup of chopped walnuts and one-third cup bread crumbs. Spread over the top of the cauliflower and bake in a hot oven till delicately browned. Serve from the dish in which it is baked.

TOMATO RAREBIT

Quickly prepared dishes for luncheon are special favorites with the housewife and she will like this delicious rarebit which does not require many ingredients and is easily made. Cut one half pound of soft cheese into small pieces and place in an enameled ware double boiler. Add a dash of pepper and paprika and a half teaspoon salt. When the cheese has melted, add enough canned tomato soup (three quarters to one cupful) to thin the mixture. The surface of enameled ware does not interact with fruit and vegetable acids, so the tomatoes will not be affected by the acid of this mixture. When all the ingredients are thoroughly blended, pour over hot toast.

Portland Produce
Butter extras, 42c; standards, 41½c; prime firsts, 41c; firsts, 41c. Eggs extras, 25c; firsts, 28c; pullets, 27c; current receipts, 25c.
Hay and Feed
Buying prices: Valley timothy, \$20@21; do eastern Oregon, \$20@21; alfalfa, \$19.50@20; clover \$16; oat hay, \$19; wheat, \$10; oat and vetch, \$20; straw, \$8.50 per ton. Selling prices, \$2 a ton more.

PEERLESS BAKERY

170 N. Commercial
Our Regular Prices
Of
Bread 1½-lb. loaf 13c; 2 for 25c
Bread 1 lb. loaf 9c; 3 for 25c
Cookies, 2 doz. for 25c
Butter Horns, Apple Turnovers, 6 for 25c
Cakes all variety 15c up to 50c
Doughnuts, Cinnamon Rolls, Tea Sticks and Buns, Dozen 20c
Pies 10c and 25c

SPECIAL DURING LENT
Hot Cross Buns, Dozen 20c
Milk Bread, French and Rye, 3 loaves 25c

We Serve Coffee and Lunches.
Try Our Krauses Candies

STEER BEEF

You folks that like the BETTER GRADES OF MEAT can make a real saving by buying your meats here.

STEER BEEF to roast 15c
YEAL STEW 17½
Freshly ground HAMBURG 15c
Pure pork SAUSAGE 20c
PORK to roast 22c
PURE LARD in bulk 23c
Our very best BACON 35c
This same grade of bacon is selling in most of Salem's stores for 45c to 55c per lb.

McDowell Market

Where a Dollar Does its Duty
PHONE 1421 173 SOUTH COMMERCIAL
OPEN UNTIL 8 P. M. SATURDAY EVENING

White King Special
2 Pkgs. White King Soap 98c
3 Mission Bell Toilet Soap Free
1 Pkg. White King Soap 48c
1 Mission Toilet Soap Free

ROTH'S

Quality First Groceries and Meats
Save Time—Order your meat with your groceries, one order, one delivery, one account.

Hoeffler's Chocolates
A 65c package free with each \$1.00 box. Have this deal for your Easter confection.

Roth's Cakes

when you order a cake from Roth's you know you are getting a cake made of the best materials, by women bakers who make hundreds of cakes a week and baked in a modern electric oven, this assures uniformity. The full line for Saturday: Angel, Sunshine, Prune, Mocha, Nut, Coconut, Orange Martha Washington, Jelly Rolls, Fancy Cookies, Almond Macaroons, Nut Drops, Date Cookies—a new cookie this week and its delicious. Date Squares. 60c Dozen

A Ham for Easter

Morrell's Hams grown and packed in the heart of the corn belt. In Morrell's we can guarantee you an eastern corn-fed ham.

36c per pound
10 to 12 pounds each

Cascade Hams
Lean, tender, mild cure; 10 to 12 pounds each
36c pound

Spring Lamb

1925 Spring Lamb—Legs of Lamb, Shoulder of Lamb, Lamb Chops. We also have the dry mint or mint sauce to go with the lamb.

Eggs
Have plenty of fresh eggs for Easter. Every egg guaranteed
2 dozen for 55c

Fresh Vegetables

Oregon Asparagus, green and tender, 2 one-pound bunches 45c
Fine Spinach, Green Peas, New Potatoes, Cauliflower, Head Lettuce, Rhubarb, Celery, Solid Cabbage, Tomatoes, Green Peppers, Sweet Potatoes, Green Onions, Radishes, Carrots, Beets, Turnips.

Fruits

Florida Grape Fruit, heavy with juice, 10c, 2 for 25c
Oranges—California Navels, 30c 40c, 60c, and 75c dozen
Apples—Yellow Newtowns and Winesaps, 35c dozen

Prince Little Peas

An extra small fine flavored pea will go fine with your Spring Lamb. Special. Three 30c tins 80c

Roth Grocery Co.

Phones 1885-6-7
No charge for delivery

Libby Pineapple
Large cans
3 for 95c

PIGGY WIGGLY

Every commodity in full view, every item branded and well known, every price tag tells a story. At Piggly Wiggly you may obtain a nice assortment of fresh, clean, quality Groceries, Fruits and Vegetables for your Easter Dinner

Miscellaneous	Fruits and Vegetables	Miscellaneous
Crown Flour, 49 lbs. \$2.43	Bunch Carrots	Graham Crackers, 4 ½ lb. box 89c
Gold Medal Flour, 49 lbs. \$2.43	Head Lettuce	Fancy Burbank Potatoes, per cwt. \$2.05
Cherro Flour, 49 lbs. \$2.35	Celery	Swift's Premium Hams, lb 34c
Best Creamery Butter, lb. 46c	Onions	Armour's Star Hams, lb. 34c
Kremmels Bread, large double loaves 15c	Radishes	Gold Medal Mayonnaise, Qts. 85c; Pts. 49c, ½ Pts. 30c
Fresh Eggs, per dozen 23c	Turnips	Premium Salad Dressing, large 40c
M. J. B. Coffee, 1 lb. 57c	Beets	Small 18c
Hill's Coffee, 1 lb. 57c	Tomatoes	Sniders Catsup, pint bottle 24c
Schilling's Coffee, 1 lb. 57c	Cucumbers	Del Monte Medium Peas, No. 2 can 19c
Folger's Coffee, 1 lb. 48c	Fresh Peas	Del Monte Small Peas, No. 2 can 24c
White Wonder Soap deal—25 White	Cabbage	Lily of the Valley Golden Bantam Corn No. 2 can 24c
Wonder, 3 Refined Borax \$1.00	Cauliflower	Del Monte Sliced Pineapple, No. 2 ½ can 32c
Crystal White Soap, 6 bars 25c	Oranges	Libby's Sliced Pineapple, No. 2 ½ can 32c
Log Cabin Syrup, large \$1.08	Bananas	Otter Shrimp, 3 cans 55c
Medium 57c; Small 29c	Grape Fruit	
	Apples	

Special attention given to telephone orders. Five Deliveries Daily
Phone 14 456 State Street