

STATESMAN SATURDAY MORNING MARKET PAGE FOR OUR BUSY HOUSEHOLDS

THE SHORTCAKE

What is responsible, I wonder, possibly tradition—but it seems to be of fact that whenever one thinks of shortcakes, one also thinks of strawberries, for a strawberry shortcake has been and doubtless will long continue to be the culmination of all that is delicious in the way of of desserts. However, when one says "shortcake" one has not voiced the last word on that subject, for as you all know there are many shortcakes served that are far from short and many are far from suitable to go under that heading.

All shortcakes, if rightly made, if the idea that being shortcake they must be short, should not be skimpily supplied with butter. The very idea of the cake itself—for it was derived from the famous English sweet—the shortbread, means butter and plenty of it. That includes nut butters and oleomargarines.

When a substantial, juicy luscious shortcake is to be the main feature of the meal, the rest of the meal being purposely light so that the shortcake may be thoroughly appreciated, some prefer a slight sweetened biscuit dough for its foundation. Here, therefore, is a recipe for a cake that I think will prove everything a June shortcake should be.

All measurements are level. First, sift the flour—then measure and sift together 2 cups flour, 1/2 level teaspoon salt, 1 tablespoon sugar and three level teaspoons Calumet baking powder. Rub in these dry ingredients, 4 level tablespoons butter or lard (or 3 tablespoons of vegetable shortening.) When mixture resembles meal or coarse sand, moisten it

with 3/4 cup of milk, and turn out on a slightly floured board. Pat or roll it to three quarters of an inch thick, and cut it into two rounds. Place one layer over the other in a greased tin, putting bits of butter between and bake in a hot oven twenty to twenty-five minutes—temperature about 425 degrees or 450 degrees F. When baked, split apart, or if a more crusty cake is desired, bake in two separate round tins,—or bake in just one large pan, round or oblong—and split and butter after baking. In the meantime, chop lightly a quart of ripe berries (medium sized are best.) Reserve some for the top. Make a syrup of 1 cup sugar and 1/2 cup water. Boil 3 minutes. Set the syrup in cold water until cool, then pour onto the crushed berries and mix well. The syrup once tried, instead of just using sugar on the berries, you will find you like much better, and the extra bit of work is not noticeable.

When the shortcake is baked, turn out on a large round chop plate or platter. Spread with butter, cover with berries and juice. Lay on the top layer, and on top of that put the remaining berries. Garnish with whipped cream, if desired—also the whole berries. Such a shortcake is served warm. It may be accompanied by more sauce, if desired.

There are many excellent shortcakes, and surprising as it may sound, some even form the main meat dish of the meal. Chicken shortcake is known to some of you, perhaps. If not, the hot biscuits, with chicken cut up in the gravy is served similar to our individual biscuit fruit shortcakes.

simplest to make. Then there is the Mayonnaise dressing, also containing oil, which is combined with eggs and seasonings. Then we have the boiled dressing which is made of eggs, milk and seasonings, and is cooked over a low fire or in a double boiler.

The other dressings and the more elaborate ones as Russian and Thousand Island are simply Mayonnaise to which chili sauce, capers and various other relishes have been added.

SCHOOL PARTY PLEASURES

The Labish Centr school entertainment Tuesday was a success, according to Edna Garfield, who was present for the occasion. She states that excellent reading were given by Delbert Bibby and Bernadene Daugherty. A quartet composed of Messrs. Hornshoe, Daugherty, Epley and Madsen entertained, while several impersonations were given that would give credit to professional entertainers. An invitation to the Marion county child health demonstration was framed to be presented by a committee composed of Mrs. I. D. Bennett, Mrs. Bishop and Mrs. DeGross.

Doing Her Share

Powell: "Does your wife do anything in the interest of charity?"
Howell: "Why yes, she attends all the concerts that she receives free tickets for."

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	\$1.43
No. 1 soft red wheat	\$1.45
Oats	1.55
Chest hay	.84
Out hay	.82
Hay, baled	.81
Out and vetch hay	.81
PORE MUTTON AND BEEF	
Hogs, 160-200 cwt.	\$12.25
Hogs, 200-250 cwt.	\$12.00
Hogs, 250-300 cwt.	\$11.75
Light sows	1.04
Dressed veal	13.34
Cows	9.46
Dressed pork	11.74
Lamb	9.94
POULTRY	
Heavy hens	18.00
Light hens	23.00
EGG BUTTER, BUTTERFAT	
Creamery butter	44.00
Butterfat delivered	49.00
Milk, per cwt.	11.95
Eggs, standards	34.00
Fullets	29.00

GENERAL MARKETS

Dairy Exchange
PORTLAND, May 15.—Butter, extras, 40 1/2c; standards, 40c; prime firsts, 40c; firsts, 39c.
Eggs—Extras, 33c; firsts, 32c; pullets, 30c; current receipts, 29c.

Grain Futures

PORTLAND, May 15.—Wheat, hard white, blue stem, Baart, May, June, \$1.68; soft white, May, \$1.59; June, \$1.60; western white, May, \$1.59; June, \$1.61; hard winter, May, June, \$1.59; northern spring, May, June \$1.61; western red, May, June, \$1.59; BBB hard white, May, June, \$1.75
Oats—No. 2, 35-pound, white feed, May, June, \$38; No. 2, 38-pounds, gray, May, June, \$37.50.
Barley—No. 2, 44-pounds, May, June, \$34.
Corn—No. 2 eastern yellow shipment, May, June, \$47.
Millrun, standard, May \$34.50; June, \$35.

THE SPRING MENU

"What shall we have new in our dinner and luncheon menus," is one of the questions that has been asked me quite regularly the past month and now that the Spring days are here, even with the suggestions one receives from the market, do not seem to completely satisfy the home manager—the housewife who does the marketing and planning of menus for her family.

Just yesterday I was talking to a young woman who was planning the menus for an exclusive country club along the shore of Lake Michigan, and even she who is responsible for new and attractively served dishes to satisfy the appetites of the hungry golf players and the tired business men, finds suggestions much appreciated.

Hot dishes all have their appeal at breakfast, luncheon and dinner. Hot waffles or cakes for breakfast—a crisp, tasty salad, and a hot creamed dish with hot biscuits such as only mother can make, cannot help but tempt the most critical eater.

Possibly if the housewife who becomes discouraged will check up on what she has served of late, she will find she has gotten into a rut, and repeating week after week the same old dishes. We do it. Every home admits of the same.

Why not try something new? It will not only prove interesting to you in preparing but to the rest of the family who will sample these surprise dishes.

Don't you ever bring home a new recipe from the club luncheon or borrow one from your best friend? And, isn't the effort in preparing it always appreciated?

Of course, house cleaning days have been taking up considerable time and meals have naturally had to be prepared hurriedly, and without a great deal of consideration or care. Now, too, that the graduation days are upon us, of course your minds are occupied with many things besides planning new dishes. However, the markets are loaded down with seasonable, fresh vegetables and fruits, which are selling at a very nominal price, and this is really the season to be

eating them—when our systems are demanding them rather than when they are out of season. At this time of the year we need to think of the mineral salts from the vegetables and the cooling fruit juices to thin out and tone up the blood.

And don't forget the greens—both the cooked and the fresh ones—in the form of salads, provide the necessary mineral salts required in the various body processes.

It is a queer thing, but beginning with this season many people begin to lose flesh because of unwise eating. Some of us who wish it would affect us can never lose a pound, while those already fleshy continue to gain, no matter it seems, what the diet.

TO REMOVE FRUIT STAINS

First of all, clear your kitchen table or cabinet of everything else and be sure that the surface on which you are going to work with your linen or other material is absolutely clean, so no other spots or stains may be gathered while you are working. Have a large bowl ready and plenty of boiling water, if it is a fruit stain you wish to remove. Spread the stained article over the bowl and pour boiling water through it until the stain disappears. This method is usually successful, except sometimes in the case of peach stain. Then if the stain is stubborn and the boiling water has not entirely removed it, soak the spot either in Javelle water for a short time, or in a weak solution of oxalic acid. Then, of course, you must be sure and rinse thoroughly the material, so the chemical will not injure it. Sometimes pear stain will not yield to the boiling water treatment and a chemical must be used.

Javelle Water
Javelle water is made as follows:

- 1 pound sal soda
 - 1/2 pound chloride of lime.
 - 1 quart hot water
 - 2 quarts cold water.
- Dissolve the sal soda in the quart of boiling water. Put the chloride of lime in cold water, al-

low the mixture to settle, then pour the clear liquid into the sal soda solution. Put in a tightly corked bottle and keep in a dark place, for light and air will cause it to lose its strength. When using add an equal amount of clear water to the portion of Javelle water.

Bits For Breakfast

Finish it Monday—

Then broadcast the news—

Tell the world that Salem is to have two linen mills; and they will both grow into \$5,000,000 concerns, and then some.

The cold spell of last winter killed most of the Scotch broom along the paved market road between Turner and Aumsville. That is a loss, for the Scotch broom is great for the bees. But it will come back, and the Scotch broom is spreading in many other directions.

The bee industry never before had such a boom as it is having

this year. The boom will be bigger next year. There is a chance to make Salem the greatest bee center on earth, and this must be done, for the good of our fruit industry. There cannot be complete pollination of fruit without plenty of bees.

The baby chick industry of the Salem district is drawing to a close for this year, and it has perhaps doubled over last year. This means a big spread in our poultry industry; pure bred poultry; the kind that will keep it growing and make it solid. There is a chance to maketo make Salem the Petaluma of Oregon—plus. That would mean \$20,000,000 annually, and more. Even the doubting Thomas folks of the old day, who did not realize the natural advantages for a great poultry industry here, are convinced. This is actually the best poultry district on earth, and everything should be done that can be done to keep it growing; to make it boom. This is a boom that is healthy—absolutely.

ALLEGED SMUGGLERS KILLED

TUCSON, Ariz., May 15.—(By

Associated Press.)—Two alleged smugglers were killed and a United States custom official was wounded in a gun battle between officers and suspects 5 miles southwest of here tonight, according to a telephone message to the county sheriff's office from Ed Webb, also a customs official.

Webb, taking charge of his wounded comrade, rode 15 miles on horseback with the disabled official to the St. Xavier mission, the nearest telephone, he said. The names of the dead and wounded are unknown here.

Flappers And Philosophers

"I don't see why we had to lose that game," she exclaimed as they came out of the baseball park. "I suppose not," he agreed. "I might be able to explain it all to you, but there isn't really much use, for girls never understand baseball anyway."

"Perhaps not," she admitted, "but even if they would put a wooden Indian on third in place of that moonfaced flat tire with the stripped running gear and the glass arm we might be able to stop some of their hits."

—Rudie Bauer.

For Your Next Picnic



IN QUARTERS
The handy way to buy butter. Four quarter pound rolls in a carton. Ask your Dealer for MARION BUTTER in QUARTERS, he will be pleased to supply you.

MARION BUTTER and MARION CHEESE
Manufactured by
Marion Creamery
Salem — Amity

Money Savers For Saturday We Offer

Grain Fed PORK ROASTS 18c lb.	Grain Fed PORK STEAK 20c lb.
Prime SIRLOIN STEAK 15c lb.	Good BOILING BEEF 8c lb.
Freshly Ground HAMBURGER 12 1/2c lb.	Freshly Ground SAUSAGE 15c lb.
Fancy Dressed Young CHICKENS 35c lb.	Best Creamery BUTTER 40c lb.
Choice Milk Fed LEGS OF VEAL 20c lb.	Choice VEAL STEAK 20c lb.
PURE LARD No. 5 Pail 85c	UMECO 2 lbs. 2 lbs. 45c

ROTH'S MAYONNAISE
Rich, delicate and just the right snap to make your salads tasty.
8 oz. jars 30c
16 oz. jars . . . 50c
A 4-oz. jar free with either size for Saturday.

DELICATESSEN DEPARTMENT
Summer is about here with its picnics, outings and auto trips and they call for lunches for what is a trip without a lunch? We are prepared to make up any kind of a lunch you might want for any number of people.

Let us know what you would like in the lunch, or we will help you with suggestions.

BOX LUNCHES
We are putting up a dainty box lunch with sandwiches, salad, cake, fruit, pickles or olives. Different every day—
25c Each

A Scooter Free
with 20 Bars of White Wonder Soap at
\$1.00

ROTH'S Quality First Groceries, Fruits and Meats

SAVE TIME
Order your meat with your groceries, one order, one delivery, one account.
HOME-GROWN STRAWBERRIES
Nothing quite equals our home-grown products and especially does this apply to Strawberries. Local berries are now coming in and for Saturday we expect to have enough to supply our home demand. We would advise ordering in the morning if you want to be sure of having your order filled.

QUALITY MEATS
Our grocery business was built on the policy of quality and service and the same rigid policy is maintained in our fresh meat department. You can order your meat along with your groceries and call for the meat department direct if you wish, as an extension phone is connected with each for our three main lines.

Roth Grocery Company
Phones 1885-6-7
No charge for delivery

Special Introductory Price This Week—
VEGEX
55c jar 40c
\$1.00 jar 85c
\$2.15 can . . . 1.75
\$4.00 can . . . \$3.25
Vegex supplies vitamin B which is lacking in many of our modern foods.

FRUITS
Fresh Pineapples—
Each 35c
Florida Grape Fruit—
Each 15c, 2 for 25c, and 10c each
Oranges—
25c; 42c; 52c; and 83c
Apples—
Newtowns and Wine-saps, dozen 40c

Firm Ripe Bananas—
Gooseberries, 3lbs. 25c
VEGETABLES
Asparagus, string beans, fresh peas, new potatoes, spinach, cabbage, cucumbers, tomatoes, radishes, green onions, beets, turnips, carrots, celery, head lettuce, wax onions, peppers.

Pineapple Special
Libby large sliced—
3 for 95c
Hillsdale broken—
Sliced, 2s, 3 for 65c

Good Digestion Aids the Complexion
CALUMET
THE WORLD'S GREATEST BAKING POWDER
helps millions of housewives make pure and nutritious bakings
SALES 2 1/2 TIMES THOSE OF ANY OTHER BRAND

Peerless Bakery
170 N. Commercial Street
Our regular Prices of Bread,
1 1/2 lb. loaf, 13c 2 for 25c; 1 lb. loaf 9c, 3 for . . . 25c
Cookies, 2 dozen for 25c
Butter Horns, 6 for 25c
Apple Turn Overs, 6 for 25c
Cakes, all varieties 15c up to 50c
Doughnuts, Cinnamon Rolls, Tea Sticks and Buns, per dozen 20c
Pies 10c and 25c
Milk Bread, French and Rye Bread, 3 loaves . . . 25c
We Serve Coffee and Lunches
Try Our Krause's Candy

RECIPES

Dumplings
2 cups flour
2 level tsp. Calumet baking powder
1/2 level tsp. salt
Milk and water.

Sift baking powder, salt and flour thoroughly together, and add milk enough to make soft dough. Roll out an inch thick and cut in small circles. Roll each in flour and drop on top of simmering stew. Do not crowd them. Give them room to expand. Cover, and boil for twenty minutes without opening pot.

Rhubarb Custard Pie
2 cups rhubarb 1/4 tsp. salt
2 eggs 1 cup sugar
2 tbsp. flour

Line pie plate with crust. Wash and cut rhubarb in 1/2 inch pieces. Pour boiling water over them. Drain and put into crust. Beat yolks of eggs; add sugar, which has been mixed with flour and salt. Pour this mixture over rhubarb and bake in moderate oven (350 degrees F.) for about 45 minutes. Cover with meringe made by beating whites of eggs until stiff and adding 2 table-spoons sugar and 1/4 teaspoon Calumet baking powder. Brown

Ask for **KRAFT CHEESE** At your dealer's