

STATESMAN'S SATURDAY MORNING MARKET PAGE FOR OUR BUSY HOUSEHOLDS

THE EXIT OF THE WASHBOARD

The Monday morning struggle with the washboard has just about passed out of existence. It is no longer necessary to rub and scrub every piece on a washboard. If a washing machine is used, it is easy to make a very hot suds, which in combination with the action of the washer will clean the dirtiest kind of laundry.

Even when there isn't a washing machine, it is possible to clean the clothes, without back-breaking labor on the washboard. After separating whites and colored, soak the clothes overnight in lukewarm suds of some good white laundry soap—soap chips are more convenient for preparing the suds than bar soap. In the morning transfer clothes to a clean hot suds and wash them quickly. It will be surprising how readily the dirt is removed. There will be a very few spots which need rubbing on the board.

SALEM MARKETS

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

| GRAIN AND EAT | |
|-------------------------|--------------|
| No. 1 soft white wheat | \$1.48 |
| No. 1 soft red wheat | \$1.46 |
| Oats | 80c |
| Chest hay | \$12 |
| Oat hay | \$13 |
| Oat and vetch hay | \$15 |
| PORK, MUTTON AND BEEF | |
| Hogs, 160-200 cwt. | \$12.00 |
| Hogs, 200-250 cwt. | \$11.75 |
| Hogs, 250-300 cwt. | \$11.50 |
| Light sows | 10c |
| Dressed veal | 13c |
| Cows | 8 1/2 @ 5c |
| Dressed pork | 15 @ 15 1/2c |
| Lamb | 9 @ 9 1/2c |
| POULTRY | |
| Heavy hens | 18 @ 21c |
| Light hens | 15 @ 18c |
| Broilers | 18 @ 22c |
| EGGS, BUTTER, BUTTERFAT | |
| Creamery butter | 44 @ 45c |
| Butterfat, delivered | 40c |
| Milk, per cwt. | \$1.85 |
| Eggs, standards | 26 @ 28c |
| Fellets | 24c |

colored things will be clear and bright, especially if a white laundry soap is used.

HINTS WORTH GETTING
When windows stick, rub a little floor wax along the groove in which the sash runs, and after it stands for a few minutes polish with a cloth. Also good for drawers that do not slide easily.

Apply a paste of salt and vinegar to brass and let stand for ten minutes. Then polish in the usual way.

A moistened rubber sponge is an excellent thing to use in cleaning lint, fuzz, or hair from woolen clothing.

The secret of making confectioner's sugar icing taste like a cooked icing is to always add something hot to the sugar, as hot butter, hot cream, milk or water.

A teaspoon of honey stirred into the French dressing makes a pleasant change, being especially delicious with tomatoes.

Tea will remove vegetable stains from fingers. Let tea remain for a few minutes, then wash in clear, warm water.

When you want ham to be particularly good, soak it overnight in equal quantities of evaporated milk and water.

In clamping a food chopper to an enameled kitchen table top place a piece of cloth over the enamel and under the clamp to protect enamel from cracking.

BRIDAL SHOWERS
A Lace Shower
Such a shower is sure to please the bride, who, like everyone else

knows that dainty lace doilies, spreads, buffet covers and dresser scarfs give a rich furnishing touch to her rooms.

The idea of dainty laciness should be carried out in all the decoration and refreshments. Lace flowers and delicate ferns, lace cover for table, lace doilies, lace paper shades for candles, place cards with lace borders, gifts of lace or articles trimmed with lace are the pervasive feature of such a shower.

MENU

- Chicken Salad Sandwiches (cut with Fluted Cookie Cutter)
- Waldorf Salad Garnished with Water Cress
- Individual Fancy Iced Bride's Cake
- Strawberry Ice Cream in Fluted Lace Paper Cups
- Coffee

RECIPES

Waldorf Salad.
1 cup celery cut in 1/2 inch strips the size of a match
1 cup pears
1 cup apple cut in small strips
Mayonnaise dressing.

Bride's Cake
1/2 cup butter
1 1/2 cup sugar
1 cup milk
Whites of 6 eggs
2 1/2 cups flour
2 1/2 level teaspoons Calumet Baking powder

1/2 tsp. almond extract.
Cream butter; add sugar gradually and continue beating. Mix and sift the flour, baking powder and add at once with the milk to the first mixture. Add extract. Have whites beaten stiff and cut and fold in last. Bake about 50 minutes. When cold, cut in half moon, heart or diamond shapes with cutters and ice individually with fondant icing.

Using gelatine in candy helps not only the candy-maker, but the candy-eater, too. This is not only because gelatine makes most candy smoother and more palatable, but it is a protein which aids in digestion, and which increases the nutritional value of most of the other foods with which it is combined.

Two of the properties of gelatine which make it so valuable in aiding digestion also help it to keep candy from graining, give it body, and stabilize emulsion flavors. These properties are the functions of gelatine as a protective colloid and as an emulsifying agent.

By a protective colloid is meant a substance whose particles in solution are not so finely divided as crystalloids, such as sugar. The tendency of certain candies to grain is due to the sugar returning to its stable crystalline form. Gelatine, being a powerful colloid, exerts its protective action upon crystalloids and thus retards the crystallization of sugar in many candies, even when present in very small amounts.

Because gelatine forms "jellies" in smaller amounts to give body it is used either as a firm jelly or to confections which would not otherwise hold their shape. Among these may be mentioned fruit jelly chocolates, plum chocolates, apricot centers, pineapple jelly chocolates, gum drops, cocoanut nougat, frozen cream chocolates, and rose jelly gum drops.

Uncooked Honey Marshmallows
1 cup sugar 6 tbsps. honey
One-third cup syrup (white)
6 tbsps. gelatine 1 tsp. vanilla
Dissolve gelatine in 3/4 cup boiling water. Then add syrup, sugar

LET'S MAKE CANDY

There is nothing quite so delicious as home-made candy, and no indoor sport quite as delightful as making it—whether it be for a little girl, Mother, a "big" girl in anticipation of entertaining her "best beau,"—or a merry group of any age or sex.

One can make candy at any time, with the most meagre of metropolitan kitchen equipment or with the most complete assortment of pots and pans, thermometers, and ranges. There are even candies which may be made without any cooking,—so that the hottest day is no obstacle to candy-making.

But, are there certain candies you hesitate to attempt because you think it takes a specialist to make them—Turkish paste and marshmallows, for instance?

Do you find that some of your candies just will grain, in spite of all your precautions? Well, I'm going to tell you of an ingredient which will enable you to tackle almost any kind of candy you choose, and which will help you to be as sure of your results as any professional. What is it? It's gelatine. Yes, the regular edible gelatine such as one uses for desserts, jellied meats, salads, and ever so many other foods. Of course most persons who make candy at all know that there are certain candies that can not be made without gelatine,—but you may not realize that even where gelatine results are obtained if it is used.

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Two of the properties of gelatine which make it so valuable in aiding digestion also help it to keep candy from graining, give it body, and stabilize emulsion flavors. These properties are the functions of gelatine as a protective colloid and as an emulsifying agent.

By a protective colloid is meant a substance whose particles in solution are not so finely divided as crystalloids, such as sugar. The tendency of certain candies to grain is due to the sugar returning to its stable crystalline form. Gelatine, being a powerful colloid, exerts its protective action upon crystalloids and thus retards the crystallization of sugar in many candies, even when present in very small amounts.

Because gelatine forms "jellies" in smaller amounts to give body it is used either as a firm jelly or to confections which would not otherwise hold their shape. Among these may be mentioned fruit jelly chocolates, plum chocolates, apricot centers, pineapple jelly chocolates, gum drops, cocoanut nougat, frozen cream chocolates, and rose jelly gum drops.

Uncooked Honey Marshmallows
1 cup sugar 6 tbsps. honey
One-third cup syrup (white)
6 tbsps. gelatine 1 tsp. vanilla
Dissolve gelatine in 3/4 cup boiling water. Then add syrup, sugar

and honey. Stir without cooking until sugar is dissolved. Then add vanilla, and beat with wire whip until very stiff. Spread in pan that has been sprinkled with XXXX sugar. When firm cut into inch squares. Roll each piece in XXXX sugar. Keep in tightly covered tin boxes.

English Toffee
Two-third cup light brown sugar
1 scant cup syrup (white)
5 tbsps. cream
One-eighth tsp. salt
2 tbsps. butter
1 tsp. granulated gelatine
1 tsp. vanilla
(Cook to 244 or to soft ball when tried in cold water.)
Put sugar, cream, syrup and salt together, stirring constantly while cooking. When batch is boiling add butter. Continue to cook until required degree is reached. Then remove from fire, and add vanilla and gelatine that has been softened in 1 tablespoon cold water. Pour into oiled pan about 1/2 inch thick. When cool, cut into pieces 1 inch wide by 1 1/2 inches long. Wrap in wax paper.

Cocoanut Fudge
1 tbsps. gelatine 1 tbsps. vanilla
2 cups sugar 3/4 cup shredded cocoanut
3/4 cup milk (Cook to 235 or until soft ball when tried in cold water.)
Soak gelatine in 2 tablespoons cold water five minutes. Put sugar and milk together and cook until required degree is obtained. Then add soaked gelatine, butter and vanilla. Beat in kettle until creamy, add cocoanut and turn into buttered pan.

Fondant Icing
1 egg white
1 tbsps. evaporated milk
Confectioner's sugar
1/2 tsp. flavoring.
Add milk to egg white and stir in enough confectioner's sugar to make stiff enough to spread. Flavor and spread on cake.

SHORT CUTS
Business Women learn the time and labor saving and increased efficiency which results from a proper system of filing. One woman became so impressed with the idea of working out a system for personal use and now in her own home the filing cabinet has proved itself a friend in need to the family and a boon to the busy mother. I have never seen a filing cabinet mentioned among the labor-saving devices for the housewife, but am sure it could readily qualify for a place on this ever-increasing list. And what a help it proves.

The other day this woman

states, her husband came home with the inquiry "Alice, how does it happen you didn't pay the ice bill this month? I received a request for remittance today." I remembered having paid it and was able to prove my point by opening the file cabinet and from a folder marked Receipts, producing a monthly statement from the ice company properly receipted. Before the introduction of this systematic handling of all business papers, I would have been obliged to search numerous desk drawers or safety boxes, where all classes of papers and letters were promiscuously gathered, and, as was often the case, might have failed to find the receipt desired.

A few hours later when Ellen came in ruefully showing me a large grease spot on the front of her new spring coat, I turned again to the cabinet and in the folder marked "Care of Clothing" I found that very helpful article which I had clipped from a woman's magazine. Almost in the same breath came sixteen-year old Margaret's, "Mother" what can I serve for refreshments at our club meeting, that will be different? I am so tired of the same old thing. In the folder "Menus for Special Occasions" we found a menu with ideas for decoration and serving which quite delighted her young friends.

Folders for clips may be purchased at any office-supply house or may be made of heavy manila paper and cut into sheets measuring eleven by eighteen inches, then folded.

OFFER PLAYS TONIGHT

PUBLIC IS INVITED TO WITNESS PRODUCTIONS
Three one-act plays will be presented at 8 o'clock tonight in the city library auditorium by the Willamette Writers' club. The plays are written as well as presented by the members of the club who are university students. The first play to be presented, "The Green Jade," by Loyd Waltz, of Salem, is a melo-drama dealing

with the theft and recovery of a green jade necklace. The members of the cast will be Miss Zelda Mulkey, Richard Briggs, Genevieve Thompson, Ella Pfeiffer, and Turfield Schindler.

The second play, "The Retreat From Moscow," by Miss Mary Gilbert, is a farce comedy dealing with something to eat. The cast will be composed of five boys from the Boys' training school of which Miss Gilbert's father is superintendent.

The third play, "The Spectre Divorcee," by William Albert

Warren is a travesty on divorce and spiritualism and deals with the actions of a designing young spiritualist. The members of the cast are Miss Dorothy Owen, Paul Trueblood, and William Albert Warren.

This evening will be the first public presentation to be made by the Willamette Writers' club and the admission will be free.

Salem industries are stable. Salem is not a fly-by-night town. It is being built on a real foundation.

Hot Biscuits—for Dinner!
Make them with

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THE WORLD'S GREATEST
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They will be light—tender
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- 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

Oh, You Sucker!

On Sale at Weatherly Agencies

WANTED...

1500 Boys

BOYS Call at our office and learn how easy it is to secure one of the Caps and Whistles

Now On Display in Our Window

You can have lots of fun with these dandy orange and black skull caps and whistles. Come in, and get one. Tell your boy friends to be here also—This morning, 10 a. m.

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A Complete Service

Being able to purchase your Groceries, Meats, Fruits and Vegetables at one place, have them come to you on one delivery, and on one account is a saving to you in convenience and time.

Use the Phone

Practically two-thirds of our business comes to us over the telephone and consequently we give the phone business special attention by sending only the very best we have. You can always rest assured when phoning that you are getting the best the market affords and always with the guarantee that if the goods are not just what you think they should be, we will consider it a favor to have them returned.

Call the Meat Department

Our three main phone lines are connected with the meat department and you simply ask for the meat department when giving your order.

Free Sandwich Spread

Cut out coupon in Wednesday's Capital Journal and get your can of Delicious Sandwich Spread Free.

Gem Blend Coffee

The quality Coffee without the price of the tin.
48c pound 3 lbs. \$1.40

Chocolates
52c pound

Cantaloupes
Today's shipment in fine shape, well flavored and meaty—
15c and 20c each

Watermelons, lb. . . . 6c
Pineapples, each . . . 30c
Strawberries, box . . . 10c
Raspberries, box . . . 20c
Grape Fruit, 2 for . . . 25c
and 2 for . . . 35c
Cherries, lb. . . . 15c
Gooseberries, 3 lbs. . . 25c
Oranges, 2 dozen . . . 55c
and 42c, 52c, 83c doz.

Vegetables
Fine local Peas, lb. 10c
New Potatoes, 3 lbs. 25c
Beets, Carrots, Green Onions, Radishes, Asparagus Cabbage, String Beans, Cucumbers, Tomatoes, Head Lettuce.

Creme Oil Soap
4 for 25c
70c dozen

Picnic Lunches
We are preparing hundreds of box lunches for picnics and other outings. They contain a complete lunch with sandwiches, cakes, pickle, fruit and salad—
25c each
More can be included in each lunch and extra price charged.

Cakes
A full line for Saturday: Angel, Sunshine, Chocolate, Nut, Mocha, Cocoanut, Lady Baltimore, Martha Washington, Jelly Roll, Orange.

Chocolates
52c pound

Tender ROUND STEAK
15c lb.
Swiss Cut if desired

Choice SIRLOIN STEAK
15c lb.

Fancy Milk-Fed LEG OF VEAL
20c lb.

Choice VEAL ROASTS
15c lb.

VEAL STEAK
20c lb.

VEAL STEW
12 1/2c lb.

BEEF TO BOIL
8c lb.

Freshly Ground HAMBURGER
12 1/2c lb.

Freshly Ground SAUSAGE
15c lb.

UMECO
2 lbs. 45c

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