

STATESMAN'S SATURDAY MORNING MARKET PAGE FOR OUR BUSY HOUSEHOLDS

When The Business Girl Marries

Nowadays there is a new problem that confronts us, and it brings with it many questions to be solved. There is no doubt that business experience is an advantage to the married woman, but there are many stumbling blocks to overcome. First and most foremost there is the woman's side. She has discovered that her new work is very different from that which she has abandoned. It is lonely. She has probably been accustomed to a large office in which there have been many associates and she has unconsciously grown to like the companionship. When she donned a new garment, all her fellow workers gathered round and admired. They asked all sorts of questions, where she purchased it, complimented her taste and her ability to get value received, or else frankly criticized. Her little joys and troubles she could confide to an associate. But after she is married, her audience dwindles down to one lone person, and that person being a man, his attention is less sympathetic because his interests are divided and do not closely correspond.

Then too, the woman is usually unprepared for her new work as wife and mother. She went to a business school to prepare herself for a different sort of life and has had no opportunity in her years of business experience to fit herself for the many things required of the homemaker. The girl who stays at home and learns housework to the exclusion of all else is now almost a thing of the past, for nearly every modern girl prepares in some way to take care of herself even though the occasion may never arise. And so often now the mother is a business woman too and doesn't think of educating her daughter along the domestic science lines. I guess she thinks it will just come to her naturally in due time.

So when the girl steps into her own home unprepared, and there is no one to ask, how shall I do this or that, it is really a very great problem. In the office when she received new work to do, she could always turn to some one near her and find out all about it, but in the kitchen, if her pies are not up to her expectations, there is no one to turn to for sympathy or explanation. And when her first-born arrives, she has many headaches because of her inability to care for him in his little illnesses, etc.

Then too, there is the financial side. The woman in business, is she successful at all, has plenty to do with, and there are few men who are able to equal the salaries of two, unless he is exceptional. So after all, we must all make some sacrifices and be prepared to do our part in making the home life a success.

The Good Cook Says: A custard that curdles in cooking can be made smooth by placing over cold water and beating with an egg beater. For cleaning wax paper, mix together one tablespoon salt, one tablespoon kerosene, two of vinegar, two of ammonia, one-half cup warm water and one cup flour. Cook together thoroughly, stirring constantly. Then knead until dough is smooth. Break into bits and rub soiled wax paper as if it were a rubber eraser.

If a few shavings of candle are added to starch, the clothes will shine and be very easily ironed.

A brass curtain rod should be rubbed occasionally with paraffin—on a soft cloth so that the rings will run smoothly.

Never put an egg beater to soak, and never let the eggs get wet.

A meat grinding machine should be cleaned by running a piece of stale bread through it to collect the residue of fats and meats.

If boiled ham is to be served cold, let it cool in the water in which it has been cooked. It will be lovely and juicy and have more flavor than if removed while hot.

For a breakfast cereal cook rice in evaporated milk diluted with an equal quantity of water, and serve with salt tanned butter, or sweeten it slightly if preferred.

Waxed or oiled cloths should be washed in soda solution and rinsed thoroughly.

Rainbow Party for the Bride-to-be Invitation cards should be cut in half circle at the top, following the outline of the rainbow in water colors, and each line of the invitation written in different colored ink—violet, blue, green, yellow, orange and red. Crepe paper of rainbow colors for the house decorations and for the lights, with a big rainbow and pot of gold

will bring shouts of joy from happy guests. A table covered with a white cloth and strips of crepe paper in rainbow colors, crossing each other in center, having a centerpiece consisting of a tiny gay parasol with colored ribbons leading to each place, where they are tied to "opera" stick candy of rainbow colors, is appropriate. Refreshments should also carry out the rainbow idea.

Recipes  
Rainbow Salad  
1 c. purple grapes  
1 c. green grapes  
1 c. cherries  
1 grapefruit  
2 oranges  
Mayonnaise.  
Arrange the fruit in half circles on lettuce and surround with mayonnaise dressing.

Vari-Colored Fruit Ice Cream  
1 1/2 c. maple syrup  
2 c. evaporated milk  
3/4 c. candied orange peel  
1/2 c. candied cherries  
1/2 c. grape juice  
1 c. pineapple.

Mix the syrup and milk, add the cherries, cut in small pieces. Put pineapple through the food chopper. Combine all ingredients and freeze (maple sugar can be used to make the maple syrup).

Picnic Time!  
You remember what a splendid romp you had under the trees near a wonderful brook that day long ago when some kind soul "let go" of her routine and took you to a picnic.

A few years ago even the least pretentious excursion caused a great amount of extra work and readjustment. It was often a physical impossibility for the busy housewife to manage even a half day's pleasure trip with the children, but in these days of progress and with the aid of the many attractive and delicious package foods all ready for just such occasions, a picnic basket, the delight of young and old, can now be quickly packed.

The housewife of today has much for which to thank modern business, especially in summer. She can spend much of her valuable time out of doors, or in her cool summer living room with the children. Mother and children are both benefited by the fresh air and companionship, and meals served on the porch or in the yard lend variety and coziness to a hot, trying day, and will occasionally take the place of a picnic which means going some distance from home.

An electric fireless cooker, a pressure cooker and a good oven greatly aid the housewife in preparing the day's food in the early

SALEM MARKETS

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

GRAIN AND FEED	
No. 1 soft white wheat	\$1.45
No. 1 soft red wheat	\$1.40
Oats	.90
Chert hay	.85
Oat hay	.82
Oat and rye hay	.85
PORE, 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	34c
Cows	15@15 1/2c
Dressed pork	9@9 1/2c
Lamb	9@9 1/2c
POULTRY	
Heavy hens	18@21
Light hens	15@18
Broilers	18@22c
EGGS, BUTTER, BUTTERFAT	
Creamery butter	45@46c
Butterfat, delivered	41c
Milk, per cwt.	\$1.90
Eggs, standards	28@30c
Pullets	26c

morning so that tempting lunches can be "put up" in a twinkling. Angel or sponge cake, drop cakes or cookies, are all easily prepared and add just the finishing tasty appeal to the picnic lunch. Below are some suggestions for picnic lunches, together with a few recipes:

Picnic Lunches  
For the Auto Party  
Grape Juice in Thermos Bottles  
Peanut Butter Sandwiches  
Minced Ham Sandwiches  
Jellied Tongue—iced, or  
Potato Salad  
Oatmeal Drop Cakes  
Fruit  
For the Boat Trip  
Assorted Sandwiches  
Shrimp Salad  
Pickles  
Ripe Olives

Hermits Angel Cake  
Iced Lemonade in Thermos Bottles  
Fruit  
Picnic Salads  
An attractive form in which to pack picnic salads is in eclair shells. Use a rather stiff salad dressing—the prepared dressings are desirable for this purpose. Have very little moisture in the salad. Fill the shells and wrap in oiled paper.

Baking Good Biscuit  
The ability of housewife as a cook is very often judged by the biscuits she makes, but they are really very simple to make. If the materials used are of the very best, the recipe followed carefully and measurements are made accurately, only a little experience is required to produce excellent biscuits.

The principal requirement in making baking powder biscuits is of course, that a reliable brand of baking powder is used and used correctly, that the ingredients be mixed quickly, and not so much as to make a tough biscuit. Too stiff a dough should also be avoided.

All breads are divided into two classes—  
1. Quick Breads  
2. Yeast Breads  
Quick breads are made in a shorter time than is required for making yeast breads, and are generally served hot.

A quick bread requires the following ingredients: flour, a liquid, salt and a leavening agent. To these may be added some other ingredients, not necessary, but often desired, such as shortening, sweetening, flavoring and eggs.

There are some points to emphasize, which cannot be repeated too often. When mixing fat into a dough such as biscuits, it is preferable to add the fat in solid form and mix into the dry ingredients, not either with a knife or with the tips of the fingers.

Although it is possible to make a good soft dough using a spoon for mixing, the beginner, however, must be careful not to stir the dough so as to toughen it as is often the case with the first biscuits a person makes. Sweetening, raisins, currants, and spice are often added separately or combined and added to

biscuit dough after part of the milk is added.

Baking powder is used in place of yeast, to make a flour mixture rise. When the mixture is of liquid and a good, plain, straight flour, and is stiff enough to knead, it is called a dough. Bread dough, biscuit dough and pie dough are examples of this degree of stiffness.

A biscuit dough can be used in making many delicious variations. By adding grated cheese to flour, a delightful change to serve with salads is the result. Roll these biscuits thinner and cut smaller than the usual biscuits. Thinly rolled biscuit dough sprinkled with sugar and sliced bananas, rolled and baked as a jelly roll, makes an excellent dessert. Serve with a lemon sauce.

Thin, thin biscuits may be split, buttered and served with tea, while larger ones may be served with breakfast or luncheon. In order to order to utilize left over biscuits of this kind, they may be split, and toasted or dipped quickly into boiling water and baked in a quick oven until the surface is dry.

When you bake, do bake good biscuits—don't waste time on inferior products. A good flour and a reliable baking powder, a hot oven, and your family will appreciate your efforts. Try these recipes:

Baking Powder Biscuits  
4 cups pastry flour  
4 level teaspoons baking powder  
4 level tablespoons butter or lard  
1 1/2 cups milk  
1 level teaspoon salt.

Sift flour once, then measure, add salt and baking powder and sift three times, rub in shortening with fork or spoon, add milk, mix lightly, turn out on a well-floured board and roll or pat one inch thick, cut and bake in quick oven (450 degrees F.) fifteen to seventeen minutes.

This recipe is based upon the use of Calumet baking powder. How to Whiten Yellowed Clothes  
To whiten clothes that have become yellowed in consequence of being laid away for some time, soak them over night in lukewarm water and the next morning wash in good clean suds. Then put them in the boiler with cold water and some pieces of white soap and one teaspoon of powdered borax. Boil for one-half hour, rinse immediately and leave them for another night in clean cold water to which one-half teaspoon of powdered borax has been added.

HUNT CLUB MEET OPENS  
PORTLAND, June 12.—The Portland Hunt club's annual three-day spring meet opened here today.

Relay teams carrying the colors of the Olympia Riding & Driving club of Seattle, Portland Hunt club, University club and the Father and Son team qualified in the elimination races for the Pacific international livestock exposition trophy. The relay events were run off in pairs.

VEGETABLES AVAILABLE

MARKET OFFERS FINE VARIETY FOR HOUSEWIVES

The vegetable market of Salem is well filled, according to present showings. Advertisements in the various stores show that lettuce is being sold at 5 cents a head, green peas bring 25 cents for four pounds, carrots sell for two bunches at 15 cents, and ripe watermelon retails at 4 cents a pound. The latter consignment came into Salem yesterday by carload shipment. Cantaloupes, Florida grape fruit, Texas celery, Oregon beets and California tomatoes are on display and can be secured for a reasonable price.

THREATENED WITH RAZOR

HUSBAND TOO ROUGH, DECLARES GLADYS TUCKER

Charging cruel and inhuman treatment, Gladys Tucker filed suit for divorce from Curtis Tucker, in Judge L. H. McMahan's court yesterday. In the complaint Mrs. Tucker declares that her husband is "law-breaking, arrogant and domineering," and that he threatened to cut her throat with a razor on one occasion, in the presence of her mother.

According to the complaint, Tucker was sentenced to Oregon state prison from Klamath Falls in January, 1924, on a charge of larceny in a dwelling. The complaint states that he blacked his wife's eyes less than a year after they were married, and called her vulgar and profane names. He is also charged with failure to provide. They were married in Salem in May, 1922.

Mrs. Tucker asks \$50 a month for her maintenance and alimony, and seeks to resume her maiden name of Gladys Day.

COOPERATION IS NEEDED

WORK OF QUARANTINE BOARD OUTLINED AT MEETING

BOISE, Idaho, June 12.—Need of greater cooperation between federal and state bodies was stressed at the second day of the annual meeting of the plant quarantine board here. Arrival of additional delegates today swelled the total attendance to more than 30, representing practically every western state, Mexico and British Columbia. G. H. Heicke, California director of agriculture, was one of the principal speakers. He traced the work of the quarantine board since its organization and pointed out the need for extending the cooperative arrangements to livestock inspection. Difficult conditions produced during the foot and mouth epidemic in California because of lack of uniformity of quarantine were discussed. In California, the speaker said, federal and state agencies are cooperating much better than a few years ago.

GENERAL MARKETS

Dairy Exchange  
PORTLAND, June 12.—Butter, extras, 43c; standards, 42 1/2c; prime firsts, 42c; firsts, 41c.  
Eggs, extras, 35c; firsts, 34c; pullets, 32c; current receipts, 31 1/2c.

Grain Futures  
PORTLAND, June 12.—Wheat, hard white, blue stem and Biant, June, \$1.58; July, \$1.43; soft white, June, \$1.58; July, \$1.42; western white, June, \$1.58; July, \$1.42; hard winter, June, \$1.59; July, \$1.42; northern spring, June, \$1.59; July, \$1.42; western red, June, \$1.57; July, \$1.40; BBB hard white, June, \$1.58; July, \$1.42.

Oats, No. 2, 36-pound white (red) June, 33c; No. 2, 38-pound gray, June, 33c.50.  
Corn, No. 3, early shipment, June, 44c; July, 44c.25.  
Millrun, standard, June, 32c.

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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

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