# STATESMAN'S SATURDAY MORNING MARKET PAGE FOR OUR BUSY HOUSEHOLDS

a vote could be taken I believe it freeze. would lead the list as the all-year round favorite.

In the first place they are joyously delicious to the taste: we like their flavor and texture (if properly done), next they are an excellent medium for supplying their dietary essentials; first with eggs and cream, and last this type water by boiling together for in the usual way-that is, just and every menu, be it simple and the rhubarb juice and lemon. Cool. cheap or elaborate and expensive. Freeze. When half frozen add

We may all have our preference the egg white, beaten stiff. for various creams, this usually being due to the foundation. Some like the custard or New York style others like the straight cream, ice cream, while others like the addition of some gelatin to guarantee a smoothness against any grain-due to incorrect prep-

aration or speed in freezing. Milk sherbet is a favorite. is lighter than regular ice cream and for that reason give an agreeable touch to the end of a hearty

Frozen fruits are always well liked and can be prepared at any time of the year, for canned fruit may be used when fresh is not available. Canned evaporated milk makes a very smooth ice cream. too. Many recipes call for it, and it may be substituted also in the others where fresh milk is ordinarily used.

Although to the amsteur housewife the number of frozen des-serts seems endless, there are really only about six basic recipes for making them all, and she has only to become familiar with these days of the year.

Water Ices Water ices are the simplest, frozen desserts. A water-ice is are nearly cooked. simply a mixture of fruit juice, water and sugar frozen to a pulp. best results are obtained when the used for petals. process is carried on intermittently, turning the freezer slowly for five minutes and then allowing to stand for five minutes continuing this process until the mixture is stiff. It is then allowed to stand for two or three hours to ripen.

Prune Ice Cream 2 cups milk 2 egg yolks 1/2 cup sugar

1 cup cream 1 1/2 cups prune pulp (sweetened) 2 tablespoons femon juice 1 teaspoon vanilla.

Heat the milk in a double boiler. Beat the egg yolk slightly and add the sugar. Stir into the

**Better Meats** 

for

Summer

Needs

Prices We All Can

Afford

All of our meats are of the

highest quality and every-

one who wants better meat

at more reasonable prices

trial

McDowell

Market

Where a dollar does its

Phone 1421

173 South Commercial

will do well to give us

Frozen Desserts

| hot milk and cook till it coats the spoon. Cool. Add the vanilla and cream. Force the prunes through a sieve and add the lemon juice. Roll out three-fourths inch thick. | Cracker or bread crumbs, mixed with butter and seasonings (and well beaten and mixed with milk. | Sift dry ingredients together, cracker or bread crumbs, mixed with butter and seasonings (and well beaten and mixed with milk. | Sometimes with grated cheese). is the summer favorite, in fact if Stir into the above mixture and and dust with cinnamon and sug- ingredients. Such dishes are

> Rheubarb Sherbet 3 cupfuls rhubarb juice 3 cupfuls sugar

> 11/2 cupful water 1 lemon 1 egg white

Make a sirup of the sugar and

Cantaloupe Ice Cream

1% cupfuls melon pulp 3 cupfuls whipped cream 36 cupful confectioners' sugar 1 teaspoonful vanilla

Select a well-flavored melon Remove the pulp and force through a sieve. Add the sugar and vanilla to the cream and whip till stiff. Fold in the melon pulp and freeze.

### Hints Worth Having

To give a beautiful luster to cut in the usual way.

A small sash-curtain rod, atcellent for holding spools of thread. They are always in place and can be easily located.

If the end of the thread is in order to be past mistress of the art and be qualified to serve a harden, it will be easy to string new variety every one of the 365 small beads without the use of a

Potatoes will be dry and mealy coolest and most refreshing of all if the salt is not added until they

A decoration that is nice for In recipes for water ices the water slices of brick cream is a small and sugar are first cooked into a flat mint chocolate for center, with syrup. In freezing water ices, the five halves of blanched almonds Cut in halves lengthwise; roll in

### Recipes

Leg of Lamb a bit of lard in your roaster and day, plain boiled vegetable. place on top of range, sear the "Au gratin," according to the roast slowly for about three hours, a sis commonly understood. basting frequently. A few slices of onion or a bit of garlic over the

top gives good flavor. Glazed Onions 1 % dozen small onions 2 tablespoons sugar

1 cup water 2 tablespoons butter 1/2 teaspoon salt 1/2 teaspoon pepper

1 tablespoon flour

Select small onions of uniform size. Peel and parboil. Melt the butter in a frying pan and add the onions. Sprinkle with the sugar oven (275° F.) for one hour. When tablespoon water. Cover and let stand for thirty minutes in a slow oven until glazed. Serve with meat as a vegetable garnish.

Glazed turnips or carrots may be prepared in the same way. Green Corn Oysters

2 cups grated raw corn, or boiled corn cut from cob.

1/2 cup flour 1/2 teaspoon salt

teaspoon paprika. Beat eggs, add corn, then flour sifted with seasonings. Drop by tablespoonfuls into hot fat and fry or cook on a well greased griddle or chafing dish. Make 14 to 16 medium sized oysters. If corn is very moist, more flour may be

added, or a little less if very dry, Boston Brown Bread 1 cup graham flour 1 level teaspoon salt % cup molasses

cups milk 14 cups sifted flour

4 level teaspoons Calumet Baking powder 1 cup corn meal

Measure the meal and flour after sifting. Add salt and baking powder and sift three times. Add molasses and milk. Turn into a well greased steamer and steam three and one half hours. The water must boll constantly during he cooking,

2 cups flour 2 level teaspoons Calumet baking powder

1 teaspoon salt 2 tablespoons sugar 2 tablespoons butter

AT Government MEATS Steusloff Bros. Market

Corner Court and Liberty

Phone 1528

ar. Cut in squares. Bake in a especially attractive for luncheon. hot oven.

### Vegetables in Season

At this season of the year, with such an abundance of vegetables, we sometimes tire of them cooked

our family to cater to.

Carrots, for some reason or other, are not looked on with much favor, and yet they are really delicious and very wholesome, and should be served more frequently than they are, which reminds me of a woman who took her young daughter to a doctor. He looked her over and told the mother to see that she had claret three times a day for a month, and then to bring her back to or plain glass, rub over with a him. At the end of the month the peeled potato. Then wash and dry mother and daughter returned. The daughter, instead of being the bloodless, lifeless thing that she was, now blossomed like a rose. tached with brackets to the under- The doctor was pleased to see such edge of the sewing table, is ex- good results come from his prescription. The mother said: "Yes, doctor, I did just as you said, and gave her carrots three times a day, and they sure did bring her

> Now, not many of us would care to have such a steady diet of carrots as that, but there are so many ways of preparing them that we can have them often and yet not

tire of them. Suppose, now, you try them in this way.

Carrot Sauce Scrape and cook young carrots | ARCTIC EXPEDITION IS in boiling salted water till tender. cracker crumbs, then in beaten egg and crumbs again, and fry in butter till a gloden brown. be established. Sprinkle with minced parsley and

serve very hot. ainly a change from the every-

meat on both sides; then place French, really means "baked with roaster in the oven with bottom a coating of bread crumbs," and barely covered with water, and does not mean "cooked in cheese" In most au gratin dishes, either

### General Markets

Portland Dairy Exchange PORTLAND, Aug. 14.-Butter extras, 50c; standards, 48c; prime firsts, 48c; firsts, 45c.

Eggs, extras, 37c; firsts, 34c; pullets, 32c; current receipts.

PORTLAND, Aug. 14.—Buying prices: Valley timothy, \$18@19; of yesterday had died down toand seasonings and add the water. do eastern Oregon, \$21@24.50; day. Simmer gently or bake in a slow alfalfa, \$19; clover, \$16.50; oat hay, \$15.50; cheat, \$15; oat and tender add a paste made by blend- vetch, \$16.50; straw, \$7.50@\$8 a ing one tablespoon flour and one ton. Selling price, \$2 a ton more,

Grain Futures PORTLAND, Aug. 14.-Wheat, hard white, blue stem, and Baart, August and Sept., \$1.56; soft white, August and Sept., \$1.56; western white, August and Sept., \$1.55; hard winter, August \$1.56; Sept., \$1.55; northern spring, August, \$1.54; Sept., \$1.53; western red, August and Sept., \$1.51; BBB hard white, August, \$1.59; Sept., \$1.50.

Oats-No. 2, 36-pound white feed, August and Sept., \$30.50; No. 2, 38-pound gray, August and Sept., \$30. Barley-No. 2, 44-pound, Aug.

and Sept., \$31; No. 2, 46-pound. Aug. and Sept., \$32. Corn - No. 2 early shipment, August and Sept., \$46.25. Millrun, standard, August and

Sept., \$31.

Andover Spinach

Boll spinach in its own juice; drain well and rub through a coarse strainer. To two or three cupsful, add two tablespoons of grated cheese, one salt spoonful of sugar, half a teaspoon of salt, a Blueberries few shakes of pepper, a tableof dessert may be adapted to any about five minutes. Add this to boiled, and served with or without spoonful of butter, and enough of a slightly beaten egg-the whole, Some who will not eat certain if possible—to moisten sufficientvegetables ordinarily, will relish ly to make into egg-shaped balls. them if prepared in a new way. Lay them in a buttered pan and So, let's try something different set in a hot oven for about ten and do a little experimenting if minutes. Remove to a hot servnecessary, when we have the ing dish, pour melted butter over tastes of the various members of them, or serve with Hollandaise sauce.

Asparagus Loaf 1 bunch asparagus

2 tablespoons butter 2 tablespoons flour 1 teaspoon salt

1/2 teaspoon pepper 4 eggs 1 cup water asparagus was

cooked in Cook asparagus until tender Line a greased mold with asparagus tips about three inches long. Cut rest of asparagus in one inch pieces. Make a sauce of the butter, flour, water and seasonings. When thick, pour slowly over the beaten eggs and add the cut asparagus. Fill the mold with this mixture, place in a pan of hot water and bake in a moderate oven about 30 minutes or until firm. Turn out on a hot platter and surround with white sauce. Garnish with parslef. Serve for meat substitute.

Canned asparagus may be used in place of the fresh, if so, drain and rinse with cold water. Use 1 cup cold water or milk instead of the asparagus water.

### PREPARING FOR FLIGHT (Continued from page I)

where the advance flying base will

The airplane accident, Admiral to interfere seriously with the surprised, he asserted, if the ex- when cold. pedition reached Cape Thomas Hubbard by August 25, ready to start its flights over the polar sea.

Only a short time, he pointed out, would be required under favorable weather conditions to accomplish the main tasks of the expedition in undertaking their flight over the unknown region, and he estimated that the fliers would have a few good days after September 1 before winter conditions made it necessary to turn back southward.

The message to the geographic society, which was forwarded by Arthur A. Collins of Cedar Rapids. lows, amateur radio relay operator, reported that the heavy winds

### SALEM MARKETS

No. 1 white ...... No. 1 red, sacked PORK, MUTTON AND BEEF
Top hogs 1
Sows \$9.50@10.5
Dressed hogs 1
Top steers 0 Cows
Bulls 34 @ 4c
Spring lambs, 80 lbs and under 9c@ 94
Heavier 084
Tc@ 7 POULTRY Heavy hens . Old roosters Broilers .....

Most of Sweden's sawmills are operated electrically with power obtained from waterfalls.

## Capital City Co-operative Creamery

Manufacturers of

BUTTERCUP BUTTER

The best butter in Salem-made from the best selected cream-always uniformly good. Buy one pound and you'll have no other.

For Sale At All Grocers

# HOUSEHOLD HINTS

MENU HINT . Breakfast

Wheat Cereal Cantaloupe Fresh Jelly or Jam Coffee or Substitute Luncheon String Bean Souffle Baked Potatoes

Bread and Butte Cookies or Cake Dinner Perfection Salad Blueberry Pie Bran Rolls

Coffee

### TODAY'S RECIPES

String Bean Souffle-Two cups one cup thick white sauce, two well-beaten eggs, one teaspoon, grated onion, one tablespoon

spoons butter, one cup grated the size. cheese, one cup mushrooms, one pint tomatoes, one cup ground meat, one-half chopped onion, cooking a few minutes. Serve hot. This amount will make generous dinner is delayed, servings for six people.

### FRUIT SALAD DRESSING

Yolks of three eggs, four tablespoons sugar, three of lemon juice. Let heat and thicken, then add slowly three tablespoons melted butter, beating all the time. Set aside to cool. Will keep for some time. When readyto use fold in one-half pint whipping

gelatine, put in cold water for a timber supply seems to be used boiling water and let dissolve; one forestation, cup chopped celery, two cups chopped cabbage, one can of pimentoes, one cup chopped nuts. To the first part add one cup of Eberle said, was one of the inci-sugar, then add one-half cup Caulitiower and onions "au dents to be expected with such an vinegar, one teaspoon salt, juice Wash and remove all stringy gratin" are also delicious, and cer- expedition, but should not operate of half a lemon, add the chopped vegetables, put in cups to mold work at hand. He would not be and serve with salad dressing

SUGGESTIONS

For two windows get one and one-quarter yards cretonne. Cut the quarter yard into strips for tie-backs. Cut the yard piece through center, in other words, through the width of your ma-

terial. Scallop the edge. Bind the edge with black bias seam tape. Put heading in top for rod.

Before washing curtains, adjust the curtain stretchers with one of the soiled curtains (before wetting it). By drying the curtains on inal dimensions are always mainthe stretchers thus set, the origtained.

Scratches on dark oak furniture may be concealed to a great degree by carefully painting the Three farm homes were reportscars with iodine, using as many ed entered but an investigation at coats as necessary. When this is one of these, the Byron McEldry, go over the whole piece of haney home three miles from Wilcold string beans, finely chopped, furniture with a god furniture lard, revealed that some roast one in 1553, and as we don't re-

melted butter. Pour into greased mark the size on the small hem of idea that any of the missing conbaking dish and bake 30 minutes. all your sheets. This saves a lot victs were implicated. Spaghetti-One pound spaghet- of time, as you do not have to Upon advice of Portland police if they can find somebody big ti, one teaspoon salt, four table- open up the sheet to determine officers the general search is cen- enough to serve the bench war-

If you with to have mealy potatoes, boil them in the usual way one-half chopped green pepper, and when cooked remove at once cayenne to taste, one quart boil- from the pot. Place on a dish ing water. Drop the spahetti into which has previously been heated boiling salted water and cook till and covered with a cloth crumtender. Have sauce made by boil- pled up, then cover the potatoes ing all other ingredients togeth- with another cloth. Even waxy er. Drain water from spaghetti; or wet potatoes steamed in this pour sauce over it and continue manned will become mealy and will keep in perfect condition if

> Jelly that will not jell may be used in sweetening apple sauce and pies, thus imparting an unusual flavor.

> Use salt to set black or gray wash goods and alum for prints or for reds. Put a handful into a tub of water.

The United States is using up its timber four times as fast as it is growing, according to the latest Perfection Salad-One package figures, and a large part of the few minutes, then add one cup of up in making paper plans for re-



# Hopyard, Trip or Picnic

23c

39c

10c

### Remember LEHMAN'S

**Quality Groceries** 

190 S. Com'l-Between State and Ferry. Phone 305

River Road Grocery North Front Street-Phone 494

These stores will offer you for the next week, SPECIALS-47c 10 lb. sack Flour

49c Gloves, 3 pair for. 29c Vienna Sausage, 3 cans. Canned Pork and Beans. 10c 5 for 49c 5 for 49c Soups, any kind 15c 3 for Good Canned Peas..... 24c Pancake Flour, large package. 23c Large bottle Catsup ... 24c Easily Cook Oats, large pkg. 24c

And say-We have Bread, Butter, Meat, all kinds of Quality Canned Goods, Fresh, Crisp Vegetables and Luscious Fruits. Come in and let us supply your Home Needs. You will

Good White Beans, 3 lbs for

Corn Syrup, 21/2 lb. (white)

Corn Syrup, 5 lb. (white)

Fresh Milk, dairy-qt.

We Extend Short Time Credit DELIVERY FREE

### POSSES MOVED INTO Continued from page 1)

federal sentence for an alleged ward toward the mountains by folsale of good stolen in inter-state lowing the course of the stream shipment. Ida Chase is known to towards its source as this is the be an old sweetheart of Murray's logical course and the underbrush The young woman wore a pair offers excellent protection. of khaki hiking breeches when Possemen are stationed in all of she called at the penitentiary and the country stores in the district before leaving took a diamond in event the convicts seek supplies. er and sought to have the warden to hide their stock of firearms and

pork and a shotgun in the dining member how bad that one was room had not been touched. Be- we are ont going to worry over With indelible marking ink cause of this possemen scouted the it yet.

tering along Drift creek and the rants.

canyon through which it flows. If the convicts know anything about DRIFT CREEK CANYON the woods, and Murray is known to be an expert along this line. it believed that they will head east-

hold it in safe-keeping until her ammunition until they receive return. This request was also de- word of the death or capture of the convicts.

> A French savant says the coming winter will be as hard as the

The world court will be all right

# Peerless Bakery

170 NORTH COMMERCIAL STREET

Our regular Prices of Bread, 11/2 lb. loaf, 13c, 2 for 25c; 1 lb. loaf 9c, 3 for \_\_\_\_\_25c Cookies, 2 dozen for ...... Butter Horns, 6 for ..... Apple Turnovers, 6 for ..... Cakes, all varieties ...... 15c up to 50c Doughnuts, Cinnamon Rolls, Tea Sticks and Buns, per dozen ..... .10c and 25c Milk, Bread, French and Rye Bread, 3 loaves....25c

> We Serve Coffee and Lunches Try Our Krause's Candy

We were fortunate in securing a choice lot of Prime Milk-Fed Veal-which we will sell at prices that mean a real saving to you. A sufficient supply to last all day.

Choice Prime VEAL STEAK VEAL ROASTS 20c lb. 17c lb. Extra Special Round Fancy VEAL STEAK LEGS OF VEAL

20c lb. Specially Chopped VEAL FOR LOAF

20c lb.

25c lb. VEAL BREASTS

for Stew or Stuffing 12 1-2c lb.

CHOICE STEER BEEF

If you want the best come to the Midget Market. We equal any quality, and save you from 5c to as much as 15c per lb. Choice Pot Roasts Tender Steer Steak

12 1-2c lb. Good Beef Roasts

10c lb. Freshly Ground Hamburger

10c lb. 12 1-2c lb. Pure Lard, No. 5 pail .... Sugar Cured Pienics, lb.

FRESH FISH

Salmen for Canning, whole or half, lb. .18c lb., 2 lbs. 35e A full line of all other varieties of fish

Originators of Low Prices 351 State Street

NOT IN THE COMBINE