

The Tempting Tomato

Tomatoes—the most popular vegetable I imagine with the exception perhaps of potatoes—were for a long time considered unfit for food. Now they are esteemed not only as especially wholesome, but of high vitamin merit, as an excellent substitute when water is scarce or questioned. Tomatoes are marketed in ever-increasing quantities and in numerous forms—fresh, canned, in catsup, soup, sauce, etc.

The United States is the greatest per capita consumer of tomatoes, next comes southern Italy, where they are used in the preparation of, or as an accompaniment to, nearly every dish. The Italians call the tomato the "golden apple." It was formerly known as the "love apple" in France, England and this country.

Our northern states grow their own tomatoes in fields and gardens from June to November, while the winter and spring demand is supplied both by the southern states and the West Indies and by the output of local hot-houses. The hot-house crop alone has increased more than 500 per cent during the last few years.

Green but firm and well grown tomatoes gathered just before the frost, can be ripened in a dry cellar for winter use. They should

be wiped dry and placed on rocks, covered with straw if possible. Any decay will spread rapidly to others, so must be removed at once. When ripened in this way they do not have the full color of the vine ripened, but they are thoroughly wholesome.

Canned tomatoes are the most widely consumed of all canned vegetables. If a finny flavor is ever noticeable, it can be cleared by adding a bit of sliced onion during the heating. About one-eighth of a medium-sized onion is all that is needed for the contents of a pound can. The onion flavor will not be noticed.

Sometimes we fail to realize that we have the making of an excellent dish in the house when we have a supply of tomatoes, a bit of cheese, some eggs, material for a sauce, etc., but let's see how many excellent dishes can be made:

Tomato Recipes

Ritz Tomato

Cut rounds of toast, butter in a shallow pan, and lay on each a thin slice of cheese. On each also lay half a peeled tomato, cut side up, which sprinkle with sugar, salt, pepper and finely minced green sweet pepper and onion. Put a slice of butter on each, grate cheese over, and set in a hot oven until the tomatoes are cooked and slightly browned. Top with a sprig of parsley or watercress and garnish with strips of bacon and serve.

Tomato-Pineapple Salad

Peel and slice three large "beef-steak" tomatoes in inch slices, discarding the top and bottom slices, which may be used for making sauces. Arrange on lettuce leaves or endive on six individual salad plates. Sprinkle with a little salt, paprika and sugar, spread with mayonnaise. Place on top of each tomato slice a ring of pineapple. Fill the centers of fruit

General Markets

PORTLAND, Aug. 29.—Portland Dairy exchange: Butter, extras 50c; standards 48c; prime firsts 46c; firsts 45c. Eggs, extras 41c; firsts 37c; pullets current receipts 31c.

PORTLAND, Aug. 28.—Grain futures: Wheat, hard white, blue stem, Bar, August, September \$1.52; October \$1.51; soft white, August \$1.51; September, October \$1.50; western white, August, September \$1.50; October \$1.48; hard winter, August, September \$1.48; October \$1.46; northern spring, August \$1.50; September \$1.48; October \$1.46; western red, August \$1.46; September \$1.45; October \$1.43; BBB hard white, August, September \$1.56; October \$1.55.

Oats, No. 2, 36 pound white feed, August, September, October \$29; No. 2, 38 pound gray, August, September, October \$28. Barley, No. 2, 46 pound, August, September, October \$32; No. 2, 44 pound, August, September, October \$32. Corn, No. 2, eastern yellow shipment, August, \$42.50; September \$40. Millrun, standard, August \$31; September \$30.50; October \$30.

PORTLAND, Aug. 28.—Hay: Buying prices, valley timothy \$17 @19; do eastern Oregon nominal; alfalfa \$18.50@19; clover \$17; oat hay \$15@16; oat and vetch \$16.50@17; straw \$7.50 per ton. Selling prices \$2 a ton more.

with chopped pecans and mayonnaise, and sprinkle a few nut meats over the pineapple. Place on top another slice of tomato. Cover with mayonnaise to which has been added minced pimiento and parsley.

Tomato-Beef Appetizer

Prepare a highly seasoned spiced tomato sauce, omitting salt. Cut dried beef into very thin strips and simmer in the tomato sauce for thirty minutes; pour over buttered toast. Garnish with parsley or strips of pimiento. If the beef is very salty, freshen it before adding to the sauce.

Tomato Catsup

1 tsp. allspice, 8 qts. ripe tomatoes ground
1 tsp. cayenne 1 qt. cider vinegar
1 tsp. cinnamon, 1 cup sugar ground
1 tsp. mace, 2 cloves garlic
1 tsp. mustard 1 tsp. salt ground
1 tsp. cloves, ground

Cut tomatoes in pieces and cook with chopped garlic until a pulp. Sieve through a coarse strainer, then add all other ingredients, return to pot and cook slowly until reduced one-half or pulp is thick. Bottle and seal.

Recipes

Salmon and Tongue Casserole

1 can salmon,
1 can tongue,
2 tsp. vinegar,
2 tsp. oleomargarine,
Salt and pepper,
1 cup bread crumbs.
Cut tongue in thin slices. Arrange alternate layers of tongue and salmon in casserole. Add one-fourth cup of boiling water with vinegar. Season. Cover with crumbs, dot with oleomargarine, and bake in hot oven until a golden brown.

Shrimp Rissoles

1 can shrimp,
1 can thick white sauce,
Salt and paprika.
To the thick white sauce add shrimp, broken fine, and seasoning. Make the usual pastry as for pie, roll to one-quarter inch thickness. Place the shrimp mixture on pastry by tablespoonsful one inch apart. Cover with top crust, cut with small biscuit cutter, press ends together, and bake in hot oven. Serve hot with tartar sauce.

Salmon Stuffed Potatoes

6 smooth potatoes,
1 can salmon,
2 tsp. oleomargarine,
¼ cup scalded milk,
Salt.
Bake potatoes, cut in two lengthwise, scoop out the centers and mix well with other ingredi-

ents. Heap into potato shells and bake until browned.

A Radio Party

This is something new—something different. Your guests are going to wonder just what it will be like. The invitation may read—

I hand you, my friend,
Invitation most hearty
To attend a delightful
Radio Party.
Date: _____ Time: _____
Name: _____ Place _____

Call Slogans

This is perhaps the best game to begin with: Each person is given a paper and pencil, also a list of different calls for broadcasting stations. In ten minutes the list is to be turned in, with slogans filled in, using the letters of each call. For example—

WQJ—Why Question "Jerry"
WGN—Why Go North
KYW—Keep Your Worries, etc.

Amateur Broadcasting

Have half the party, or say, for instance, the girls or the boys retire to an adjoining room. Suspend a cardboard megaphone (a mailing tube will do) from the doorway and hang a curtain or sheet in it that will completely obscure the performer. Each member of the group in this room is to perform a stunt. The rest of the party will "listen in" and judge the merits of the performance. They will also determine what station is broadcasting, or, in other words, the initials of the person performing. Stunts like the following can be chosen, the performer talking or singing into the megaphone.

Imitate an opera singer.
Imitate a whistler.
Imitate a jazz soloist.
Imitate a comedian.
Imitate a speaker over the radio, speaking for the first time.

Call Letters

Give each guest a sheet with call letters of every station in the United States and the one who guesses the greatest number of towns in which the stations are located will receive first prize; second largest number 2nd prize; and third largest number, 3rd prize.

Radio Set

Have the guests seated in a circle as nearly as possible. Start the game by announcing that you are going to build a radio set and first of all you need an aerial. The next person repeats that he is going to build a radio set and that he needs an aerial and a battery. Each boy or girl repeats in proper order the parts already given and adds his choice. Those who do not repeat the parts correctly forfeit their future chances. The person winning this

game certainly deserves a prize. This is bound to be fun, especially if some of the members are unfamiliar with radio terms.

Decorating the Supper Table

Place cards with call letters indicating persons' initials can be used. Individual imitation capribones containing nuts or candy can easily be made. Tiny serials, zig-zagging bands of orange lightning pinned to the cloth and other similar decorations will add interest and enjoyment.

Instead of place cards, toy balloons with persons' initials can be tied to the backs of these chairs. On these may be pasted the call letters of different stations, or the initials of each guest to represent stations.

To Clean Floor Coverings

Rugs or carpets having a light-colored ground may be cleaned by mixing corn starch with one-sixth its bulk of prepared cleaning chalk. Sprinkle this mixture on the rug and allow it to remain several hours. Brush out with a stiff bristly broom, hand in sun and heat gently on the reverse side. This is recommended for all silky rugs as it does not injure their nap.

To clean matting, freshen by wiping with cloth wrung out of hot water to which one pint of salt is added to every pail of water. A thin coat of varnish applied to matting makes it more durable.

All grass or rush rugs may be re-colored by painting their pattern with hot permanent dyes, using stubby brush and working rapidly but carefully.

Food Value Economy in Cheese

Cheese, which for years has been a staple article of food in most European countries, is now gaining favor with American housewives as a meat substitute. Many cooks find, however, that the product which they buy dries out and grows strong before they can use it up. This can be avoided by the use of canned cheese. Nearly every kind on the market now comes in small cans just large enough for one meal so that there is none left over to get strong and hard and eventually be thrown away.

Roquefort Cheese Dressing

One-fourth pound can of Roquefort cheese, three tablespoons

salad oil, one tablespoon lemon juice, one tablespoon salt, one-half teaspoon pepper, one-half teaspoon dry mustard, one-half teaspoon paprika, one teaspoon Worcestershire sauce. Put seasoning into a bowl, mix thoroughly, add the oil, and continue mixing until all ingredients are thoroughly blended. Add cheese and lemon juice. Serve very cold with crisp lettuce.

Cheese Biscuits

One-fourth pound can American cheese rubbed through grater, two cups flour, four teaspoons baking powder, one teaspoon salt, one tablespoon shortening, two-thirds cup milk. Mix and sift dry materials, rub in the shortening and cheese, add milk gradually, toss on slightly floured board, roll one-half inch thick and cut. Place on a baking sheet, and bake in a hot oven twelve to fifteen minutes.

Pimiento Cheese Salad

One-fourth pound can of pimiento cheese, one tablespoon cold water, five tablespoons cream, one teaspoon gelatine, green peppers. Soften gelatine in cold water and dissolve over hot water. Add this to the cheese which has been rubbed through a grater and made smooth and moist with cream. Stuff peppers with mixture and place on ice. When very cold slice in thin rings and arrange on a bed of lettuce. Serve with French dressing.

Cream Orange Jelly

One cup orange juice, two tablespoons lemon juice, three eighths cup boiling water, one-half cup sugar, one tablespoon cream or milk, one tablespoon granulated gelatine, one-fourth cup cold water, one can of cream

SALEM MARKETS

GRAIN	
No. 1 white	\$1.54
No. 1 red, sacked	1.48
PORK, MUTTON AND BEEF	
Dressed hogs	\$9.50@10.50
Dressed hogs	19
Top steers	\$2.50@3.00
Cows	3 1/2 @ 4c
Bulls	3 1/2 @ 4c
Spring lambs, 80 lbs and under	9 1/2 @ 9 1/2
Heavier	9 1/2 @ 9 1/2
Veal	7c @ 7 1/2
Dressed veal	15
POULTRY	
Light hens	15
Heavy hens	22 @ 24
Broilers	23 @ 25
EGGS, BUTTER AND BUTTERFAT	
Butterfat	.52
Creamery butter	.53c @ .54
Eggs	.28
Standards	.28
Selects	.32
Milk, per cwt.	\$2.40

cheese. Soak the gelatine five minutes in cold water, add the boiling water and stir until dissolved. Then add the sugar and fruit juice, and place in jelly molds on ice until the mixture is firm. Place the cream cheese which has been standing in a warm place long enough to soften in a bowl. To it add the cream and beat until like whipped cream. Dip the cheese mixture over the orange jelly which has been turned into a dessert dish and serve with wafers.

Work to Be Started On New American Building

SAMAKOV—LeRoy F. Ostrander, principal of the Samakov school, conducted by American missionaries, is hopeful that work on the new school buildings on the outskirts of Sofia will be commenced next spring. His hopes are based on favorable reports received from America.

It is unlikely now that the removal of Robert College to the slopes of Mount Vitosha, in Sofia, which had been talked of, will take place.

It is explained that Robert College, although somewhat harrassed by the Turkish government, is receiving better treatment than

the other foreign schools in Turkey.

In opposition to the removal of Robert College from Constantinople to Sofia it is pointed out that such an event would make the college a distinctively Bulgarian institution, and not international as it now is. The proposed Sofia site will be devoted to the boys' and girls' schools of Samakov.

TIME EXTENSION GRANTED

OLYMPIA, Aug. 28.—(By Associated Press.)—The city of Aberdeen was granted an extension of time to September 1, 1926, in which to begin development work on the Wynoochie water and power project today by R. K. Tiffany, state supervisor of hydraulics.



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VEAL STEAK 20c lb.	VEAL ROASTS 17c lb.
LEGS OF VEAL 22c lb.	Freshly Ground CHOPPED VEAL 20c lb.
Veal Stew . . . 12 1-2c lb.	
Good BEEF ROASTS 12 1-2c lb.	Freshly Ground HAMBURGER 10c lb.
BOILING BEEF 7c lb.	POT ROASTS 10c lb.
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