

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

## Selecting Your Turkey

When you select your turkey for Thanksgiving, one of the chief considerations is the amount and quality of flesh on the body, especially on the breast, back and hips. Plenty of flesh means plenty of meat for carving, and there should be a generous amount of fat to insure a moist, tender turkey. The French always expose a turkey in the market with the back up so the housewife can better observe how plump the bird is.

Feeling the end of the breast or keel bone and examining the spurs on the feet may give some idea of the age of a turkey, but these tests are not infallible so far as picking out a good tender turkey is concerned. Almost any turkey may be cooked so that it is tender, but it is of course easier to roast a young bird. The best method of cooking a turkey is that by which the flesh is kept moist and juicy. Cooking it in a covered roaster with a little water in the bottom in a carefully regulated oven will prevent it from drying out. The cover should be removed at the end of the cooking period for browning the turkey and it must be basted frequently. The heat should be reduced after the turkey begins to brown. As the water in the roasting pan will gradually cook away it must be replenished from time to time. If the turkey is being cooked in an ordinary uncovered pan, it is a good plan to put a few strips of bacon or a layer of stuffing across the breast to keep the flesh moist. For older turkey the covered roaster is more

necessary. The time for cooking may vary from an hour and a half to four or five hours, according to the age and size of the turkey. Success in cooking a turkey or any poultry depends on close attention throughout the time the bird is in the oven.

The custom of having a turkey for Thanksgiving dinner dates back to the early New England settlers, who found turkeys wild and highly recommended by the Indians. Domestic turkeys are at their prime in the fall of the year, and their size makes them suitable for serving to a good many people, so that the custom for practical reasons has continued down to the present.

Douglas county may levy four-year tax to build \$200,000 court house

## SALEM MARKETS

GRAIN	
No. 1 wheat, white	\$1.42
No. 1, red, sacked	1.38
White oats	.40
Gray oats	.42
Barley	.50

  

PORK, MUTTON AND BEEF	
Top hogs	11 1/2
Sows	8 1/2
Dressed hogs	10
Top steers	20 1/2
Cows	20 1/2
Bulls	12 1/2
Spring lambs under 80 lbs.	11 1/2
Heavier	9 1/2
Dressed veal	15

  

POULTRY	
Light hens	15 1/2
Heavy hens	20-23
Old roasters	6-8
Broilers	25
Turkeys	40
Live ducks	16 1/2
Dressed ducks	24
Live geese	16
Dressed geese	22

  

EGGS, BUTTER AND BUTTERPAT	
Butterfat	47
Creamery butter	51
Eggs	32
Standards	32
Selects	40
Milk per cent. 4%	2.44

## Recipes

### Corn Meal Buns

2 C. bread flour  
3/4 C. yellow cornmeal 2 eggs  
4 tbs. butter melted  
1/2 C. sugar 1 C. milk  
3 level tsp. Calumet baking powder.

Measure and sift together the bread flour, corn-meal, baking powder and sugar. Beat the eggs until light and add the milk. Blend with the dry ingredients while beating constantly. Last, add the melted butter and pour the batter into hot gem pans. Bake at 400 degrees F. for twenty five minutes.

**Soft Sugar Gingerbread**  
2C. sugar 1tsp. cream of tartar  
1C. milk 1/2 tsp. soda  
4C. pastry flour 1tsp. ginger  
2-3 C. shortening 1/4 tsp. salt  
2 eggs

Combine the shortening and sugar and beat until creamy. Then add the eggs well beaten. Measure and sift together the pastry flour, soda, cream of tartar and salt. Add this to the first mixture alternately with the milk. Beat until smooth. Spread the batter in four greased shallow cakepans and bake at 325 degrees F. for twenty-five minutes. When done, sprinkle with sugar, cut into broad strips, and place on a wire cake rack to cool.

### Ham Toast

2 C. chopped cooked ham  
2 EGGS  
3/4 C. milk  
1/4 tsp. pepper  
1/4 tsp. dry mustard  
Toasted bread  
2 tsp. Worcestershire sauce

Beat the eggs well; add the milk, pepper, and dry mustard. Add the chopped ham and Worcestershire sauce. Heat this mixture thoroughly. Spread over slices of buttered toast, the crusts of which have been dipped in hot, salted water. Serve at once.

### Southern Chicken Casserole

Cut up a four pound fowl as for fricassee, roll the pieces in seasoned flour and brown in six tablespoons of pork or bacon fat. Lift out the chicken, add a little more fat if necessary and in it cook for three or four minutes one and one-half tablespoons chopped carrot, two shredded green peppers and one tablespoon minced onion. Put the chicken in layers in a casserole, season with salt and celery salt and sprinkle over the vegetables a quarter of a cup of flour.

Continue with these layers of chicken and vegetables until all are used and pour over three cups of brown stock to which has been added half a cup of chili sauce. Cover and bake for about two hours in a moderate oven. The top may be covered with sauted mushroom caps before serving.

## Let Them Make Candy for Xmas

### Stuffed Dates

Stone large perfect dates, and lay them on oiled paper. Have already prepared a filling of broken walnut meats, pecan meats chopped salted peanuts, peanut butter, marshmallows, finely cut, candied ginger, or any other candied fruit or nut meat. Stuff each date cavity. Roll them in sifted granulated or powdered sugar and pack them in wax paper or ornamental-box. Chill before packing.

### Gelatin Candy

2 tablespoons granulated gelatin, 1/2 cup cold water, 2 cups granulated sugar, 1/2 cup boiling water, 1/4 cup either lemon or orange juice. Soak the gelatin in cold water for ten minutes. Place the sugar and boiling water on the fire and when the sugar is dissolved add the softened gelatin and boil slowly for fifteen minutes. Add the fruit-juice and pour the mixture into a shallow pan dipped in cold water and let it stand overnight. Turn out on a board sprinkled with sifted confectioners' sugar, cut in squares, and roll in sugar. Instead of the fruit juice use 1/4 cup more water.

### General Markets

PORTLAND, Dec. 18.—(By Associated Press.)—Portland Dairy exchange: Butter, extras 48c; standards 46c; prime firsts 15 1-2c; firsts 45c.

Eggs extras 48c; firsts 35c; pullets 31c; current receipts 31c; under sized 28c.

PORTLAND, Dec. 18.—(By Associated Press.)—Hay, buying prices: Valley timothy \$20; do eastern Oregon \$22.50; alfalfa, \$19.50 @ 20; clover, nominal; oat hay \$20; oat and vetch \$21; straw \$9 per ton. Selling prices \$2 a ton more.

PORTLAND, Dec. 18.—(By Associated Press.)—Grain futures: Wheat, BBD hard white, December, January \$1.55; hard white BS, Baart, December, January, February \$1.54; soft white, western white, December, January, February \$1.54; hard winter, northern spring, December, January, February \$1.50; western red, December, January, February \$1.51.

Oats, No. 2, 36-pound white feed and gray feed, December, January \$29.50.

Barley, No. 2, 46-pound and 44-pound, December, January \$29.

Corn, No. 3 EY shipment, December, January, February \$33.50.

Millrun, standard, December, January, February \$28.

## Quick Peanut Brittle

1 cup shelled roasted peanuts, 2 tablespoons butter, 1 1/2 cups white sugar, 1/2 cup corn sirup, 1/2 cup dark molasses, 1/2 cup water, 1/4 teaspoon baking soda.

Combine the sugar, sirup, molasses, water and butter, and boil while stirring until it reaches a temperature of 270 degrees F., or until it is very brittle in cold water. Remove from the fire, and stir in the separated nut meats and soda, distributing the nuts evenly. Pour in a very thin layer on a well-buttered pan. When cool, crease with a knife into squares.

## Questions and Answers

Question—Does the guest push in her chair on rising from the table?

Answer—No, the guest never pushes in her chair on rising from the table. She acts as though the chair came within the visual range of her blind spot. This appears to violate the rule of consideration for the waitress, yet it is a quite inflexible convention.

Question—Did you ever hear of sprinkling grated cheese over apple pie?

Answer—Yes, if the cheese is sprinkled over the pie immediately upon taking it from the oven, it will be delicious.

Pacific Telephone & Telegraph company will spend \$45,000 in Mt. Tabor district, Portland.

## AMES HARDWARE CO. BUYS SAPPER STOCK

Silverton Firm Takes Over Merchandise of Bankrupt Organization

SILVERTON, Ore., Dec. 17.—(Special).—The Ames Hardware company of Silverton has purchased the Sapper's Inc. hardware stock also at Silverton.

The Sapper's stock was recently placed in the hands of a receiver, through the bankruptcy route. The Ames company has not given out what it intends to do with the stock. It is likely the company will move it to its big store here. Sapper's store has been closed a number of months. Ames bought the stock for \$2900.



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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 Turnovers, 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

## fresh Meats

**We Can Fill All Your Meat Needs At Reasonable Prices**

**BABY BEEF TO ROAST 15c**  
**PORK TO ROAST 15c**  
**PURE LARD 20c**

Meats for Christmas Dinner  
Besides our regular line of high grade meats we will have some very nice Geese and Chickens

Place Your Order Early!

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Unexcelled Quality, Lowest Prices

We Have Another Lot of

FANCY MILK FED VEAL

The Best Choice

LEGS OF VEAL VEAL STEAK

20c lb. 20c lb.

We will repeat our Lard offer of last week. Every customer who makes a meat purchase of 50c or more is entitled to a pail of our Guaranteed Pure Lard at 80c the pail.

<p style="font-size: 0.8em;">Prime Rib ROLLED ROASTS Boneless 20c lb.</p>	<p style="font-size: 0.8em;">Tender SWISS CUT STEAKS Any size, 18c lb.</p>
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SUGAR CURED HAMS, Half or Whole, 30c lb.

FREE! FREE!

On Monday we will have on display one of the finest cattle we have seen for a long time. To the five persons guessing nearest the weight we will give a \$1.00 roast each. The guessing is free. It is not necessary to make a purchase in order to register your guess.

## midget market

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A Real Good Christmas Present For Your Boy At a Very Low Price

ONLY

\$5.00

SPECIFICATIONS

Size of box, 16x36 inches; diameter of wheels, 10 inches; rubber tires, 1 inch; material, good clear stock; finish, natural varnish, red trim; steel parts, black enamel Double Disc Wheels, Rubber Balloon Tires, Improved Roller Bearings. Not a Toy, but a large size sturdy Coaster Wagon that will last several years. Retail \$12.50 everywhere. Buy now as we only have a limited supply. See our window.

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<p style="font-size: 0.8em;">Fancy Jonathan Apples, box \$1.30</p> <p style="font-size: 0.8em;">Fancy Winter Bananas, box \$1.30</p> <p style="font-size: 0.8em;">Gainoes, good cookers, box \$1.25</p>	<p style="font-size: 0.8em;">We also have a limited supply of the famous Winter Nallis</p> <p style="font-size: 0.8em;">These PEARS are firm and nice, box \$1.35</p> <p style="font-size: 0.8em;">Fine crisp Turnips, 2 bunches 5c</p> <p style="font-size: 0.8em;">Mustard Greens, 5 lbs. for 25c</p> <p style="font-size: 0.8em;">Cauliflower, fine white heads, lb. 9c</p> <p style="font-size: 0.8em;">Oranges, small, 2 doz. 25c</p> <p style="font-size: 0.8em;">By the case \$3.48</p>
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CANDY

All kinds for Xmas from 16 1/2c lb.

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## ALL WEEK SPECIALS

<p style="font-size: 0.8em;">Pure Cane SUGAR 10 lbs. 59c</p> <p style="font-size: 0.8em;">Crown FLOUR 49 lb. bag \$2.39</p> <p style="font-size: 0.8em;">Extra Cream Rolled Oats 10 lb. bag 46c</p> <p style="font-size: 0.8em;">Maxwell House COFFEE Per lb. 53c</p>	<p style="font-size: 0.8em;">CHRISTMAS SUGGESTIONS</p> <p style="font-size: 0.8em;">Mixed Nuts, lb. 30c</p> <p style="font-size: 0.8em;">Assorted Christmas Candies, lb. 16c to 28c</p> <p style="font-size: 0.8em;">Cranberries, lb. 19c</p> <p style="font-size: 0.8em;">Dromedary Dates, pkg. 19c</p> <p style="font-size: 0.8em;">Sliced Pineapple, 2 1/2 cans 45c</p> <p style="font-size: 0.8em;">We have for your selection a nice line of Mince Meats, Fig and Plum Puddings, Jams and Jellies, Citron, Lemon and Orange Peel, Sauces, Dressings, Fruits, Celery, Sweet Potatoes, Pumpkin, Cookies, Crackers, and all the requisites for a good Christmas dinner.</p>	<p style="font-size: 0.8em;">Best Creamery BUTTER Per lb 51c</p> <p style="font-size: 0.8em;">Royal Club Jello Powder 3 pkgs. 25c</p> <p style="font-size: 0.8em;">Cut Stringless BEANS 2 No. 2 Cans 23c</p> <p style="font-size: 0.8em;">Royal Red PEAS 2 No. 2 Cans 23c</p>
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456 State Street Phone 14