

Candy Making

Children, of course, just like we older folks, have a natural craving for candy and other sweets and home made candy is so good and if eaten in not too large quantities and right after meals, it will not hurt anyone the least bit, unless, of course, they are forbidden sugar in any form by the doctor.

To make good candy you need good materials. To make either creamy fudge or fondant after cooking you must let it cool before beating it. (Otherwise it will be coarse grained.) You must not stir candy when cooking either, except just to keep it from sticking. The stirring while cooking causes a grainy consistency when cooking either fudge, penoche or fondant. A wet cloth, used to wipe down the sides of the candy kettle will keep those sugary bubbles from making the candy sugar, or be coarse in texture. Above all things do not stir caramels, butter scotch or taffy while cooking.

Stir the mixture well before putting on the fire. This helps dissolve the sugar. Then let it boil gently. Stir only when necessary. When using brown sugar in fudge or penoche, a pinch of soda will prevent its curdling or becoming lumpy while cooking. It

General Markets

WOOL HIDES - PELTS - Sheep, long dry, 20c; short, nominal; mottled, \$1.00; short, 25c; goat, long, 15c; goat, short, 10c. CASADIA BARK - Steady, 7c pound; Oregon strap, nominal. HOPS - 1925 crop clusters 2 1/2 @ 24 1/2 c; 8-year contracts, 30c; green, 5c; salt bulk, 5c; green bulk, 4c; salt, 12c; kip & salt, 12c; salted, 8c; horse hides, 75c @ 81c.

NEW YORK DRIED FRUIT - NEW YORK, April 16. (By Associated Press.) - Raisins, 15c @ 18c; extra choice, 18c @ 24c. PEACHES - Standard, 19c @ 20c; extra choice, 20c @ 21c. DULUTH FLAX - DULUTH, Minn., April 16. (By Associated Press.) - Flax, May, \$2.32; July, \$2.44; September, \$2.39; October, \$2.31.

NEW YORK HOPS - NEW YORK, N. Y., April 16. (By Associated Press.) - Hops, steady; state 1925, 50c @ 60c; 1924, 50c @ 55c; Pacific coast, 1925, 25c @ 30c; 1924, 22c @ 25c.

VEGETABLES - PORTLAND, Ore., April 16. (By Associated Press.) - Potatoes, \$1.00 @ 1.50; Rutabaga, \$1.50 @ 2.00; cabbages, \$3 @ 4.50; bunch vegetables; Green onions, \$3 @ 5c; bunches; onions, \$1.50 @ 3.00; beets, \$5 @ 40c; turnips, 50c; carrots, 25c @ 40c; bunches; garlic, 27c @ 30c; lb.; peppers, 30c per lb.; squash, 20c @ 25c; celery, \$6 @ 8 per crate; eggplant, 20c @ 25c; tomatoes, \$5 @ 6.50; lettuce, Imperial valley, California, \$4.50 @ 5.00; artichokes, 75c @ 1.00; green beans, 30c @ 35c; new peas, 17c @ 20c; Brussels sprouts, 15c @ 20c; rhubarb, 35c @ 40c; hot house cucumbers, \$1.50 @ 2.50; asparagus, 10 @ 15c; local, \$1.50 per doz.; bunches; sweet potatoes, 6 @ 1 1/2 c; new potatoes, 15 @ 17 1/2 c.

FRUITS, NUTS - PORTLAND, April 16. - Oranges - \$5.25 @ 7.50; lemons, \$5.50 @ 6.50; bananas, \$8 @ 9; pears, nominal; grape fruit, \$6 @ 8; strawberries, \$8.50 @ 9.75 crate. Apples - Washington Winesaps, extra fancy, \$3 @ 3.25; fancy, \$1.75 @ 2; C grade, \$1.25 @ 1.50; Oregon Washington, extra fancy, \$1.50 @ 2; fancy, \$1.25 @ 1.50; C grade, \$1.15 @ 1.25; Rome Beauty, fancy, \$1.50 @ 1.75; Newtowns, extra fancy, \$2 @ 2.25; fancy, \$1.75 @ 2; C grade, \$1.25 @ 1.50; cookers, 75c @ 1.15. Nuts - Walnuts, No. 1, 19 @ 26c; No. 2, 15 @ 20c; almonds, 30 @ 34c; Brazil nuts, 30 @ 37c; Oregon chestnuts, nominal; peanuts, 10 @ 11 1/2 c.

DAIRY EXCHANGE - PORTLAND, April 16. (By Associated Press.) - Butter, 34c; prime firsts 38c; firsts 37 1/2 c. Eggs, extras 37c; firsts 34c; pullets 28c; current receipts 24 1/2 c.

GRAIN - PORTLAND, April 16. (By Associated Press.) - Wheat - BBR, hard white, hard white, BSR, Bant, April, May \$1.40; soft white, western white, April, May \$1.50; hard winter, April, May \$1.40; northern April, May \$1.41; western red, April, May \$1.39. Oats, No. 2, 35-pound white, feed and gray, April, May \$28. Barley, No. 2, 46-pound, April, May \$25; do 44-pound, April, May \$24. Corn, No. 2 EY shipment, April, May \$23.50. Millrun, standard, April, May \$22.50.

PORTLAND LIVESTOCK - PORTLAND, Ore., April 16. (By Associated Press.) - Cattle steady; receipts, cattle 20; calves none. Steers, good \$8.00 @ 9.75; medium \$7.25 @ 8.00; common \$6.50 @ 7.25; cowboys and cutters steers \$6.50 @ 7.25; heifers, good \$7.25 @ 7.75; common and medium \$5.50 @ 7.25; cows, good \$6.25 @ 7.50; common and medium \$4.50 @ 6.25; canners and cutters \$1.50 @ 2.00; bulls, good \$6c (yearlings excluded); \$4.00 @ 5.50; common to medium (canners and heifers) \$3.50 @ 4.00; calves, medium to choice, milk feds \$8.50 @ 9.50; culls and common \$6.00 @ 8.50; vealers, medium to choice \$10.00 @ 13.00; culls and common \$7.00 @ 10.00.

Three new paper and pulp mills being built or projected in Oregon; mill at Salem rapidly increasing its capacity.

is the excessive acid in the sugar, mixing with the fat and protein of the milk that makes it coagulate. In boiling, just brown sugar and water for a fondant frosting or for sea foam you notice this never happens. Sea foam is delicious, why not make it occasionally? In making your fudge, let it stand until cold enough to put your finger in before beating and see how creamy it will be, first cooking of course to the soft ball stage.

Why not have an old fashioned taffy pull for the children? They will love it, but before you start have oiled paper, shears cleaned, platters greased and aprons on hand, for those who are helping. You'll win a crown of laurel or a tablet of fame from those youngsters if you will just put yourself for their pleasure.

A Spring Tea For a Spring Tea, as you no doubt will use flowers in decorating your table, it may be interesting to you to know the different flowers, that represent the various countries, then if you have occasion to ever use this list you will know them.

France - Fleur de Lis United States - Golden Rod Scotland - Thistle Portugal - Daffodil England - Rose Canada - Maple Leaf Japan - Chrysanthemum Italy - Laurel Cuba - Jasmine Ireland - Shamrock If your Spring Tea is to be in the form of a birthday celebration, either your own, or your house guests' a birthday cake must of course grace the center of your table. Even if you are serving buffet style at a rather large tea, for over 15 or 20 guests, the cake can be the main feature of the decoration. Place the cake in front of the honor guest, if it is a very small gathering.

Tiny wheelbarrows filled with bon bons, small flower pots filled with candy flowers, small crystal favors or even tiny gifts attractively wrapped and tied up in the delicate shades of tissue paper may be placed before each guest.

Your lunch or what you are serving may be dished in the kitchen and then passed to each guest as they stand or sit, depending of course on the size of your tea, or even if they are seated at a large table, the plates should be served in the kitchen.

For a more formal tea to be served to the guests either seated or standing all but the dessert may be served on the plate and after removing this course, the dessert may be brought in, placing the coffee cup on one side of the plate.

Menu Fruit Cocktail Creamed Sweetbread and Mushrooms in Patty Shells Hot Biscuit Individual Ice Box Cakes Coffee If you have your guests for an informal tea gathered around you and seated in the living room and you serve from a tea table or cart, I would suggest a less elaborate menu or lunch.

Lenten Dishes Salmon Souffle 1 can salmon 1/2 tsp. salt Paprika 4 tsp. lemon juice 1 C. bread crumbs 1 C. milk 6 eggs Drain and rinse salmon, remove the skin and bones, flake with a fork, and add seasonings. Cook bread crumbs in milk about five minutes, add salmon and well beaten egg yolks. Fold in stiffly beaten whites. Pour into a greased baking dish, set in a pan of hot water and bake in a moderate oven until firm.

VANILLA WAFERS 1-3 c. butter 2 level tsp. Calumet Baking Powder 1 c. sugar 1/2 level tsp. salt 3 eggs, well beaten 2 tsp. vanilla 1-4 c. milk 2 1-4 c. flour Cream butter, add sugar, milk and vanilla. Sift together thoroughly the flour, baking powder and salt and add. Roll as thin as possible, cut with round cutter, and bake in a moderate oven, at 325-350 degrees F. Recipe makes six servings.

DO USE MORE CORN Are you serving more corn? Is the question asked in most restaurants, hotels and diners at the present time. In many tea rooms, too, you will see attractively decorated posters, stressing the fact that we should all eat more corn at this time to help the farmers use their surplus supply.

If you do not know how good a food it is, study its food value a bit, and see how many ways corn may be served. It is true in many homes it is seldom used in more than two ways, either as corn bread, or as vegetable from a can. There are countless ways of serving canned corn, as in soup, croquettes, puddings, fritters, breads, etc., and even as a cereal for breakfast cooked cornmeal makes a very good change. In hot breads for dinner, luncheon or supper, it is always popular.

I am sure you are willing to boost its use, too. Corn is a rich food. It even exceeds the Irish Potato in its carbohydrate or starch content. The carbohydrates are in the form of sugar, when the corn is eaten in the green state; but when mature, it has changed to starch, so the food value is not only higher in the dry state, but is in a new form.

During these cold dreary days of March our bodies require heating foods and corn is one which may easily be included in our menus, as it furnishes both heat and energy. Then as the days become warmer, it may be used in salads or relishes, and you no doubt know men like corn bread, regardless - whether the weather is hot or cold.

Cheese Fonda 1 tsp. butter 1 C. soft bread crumbs 1 C. milk 1-4 lb. cheese 1-4 tsp. salt Pepper 1/2 tsp. mustard 1 egg Melt the butter, add crumbs, milk, and cheese, cut fine. When the cheese is melted, add seasoning and well beaten egg. Stir until it thickens. Cut strips of bread one inch wide and stand up around inside of baking dish. Pour in mixture and place in a hot oven to brown the bread fingers.

Time in cooking, 10 minutes. Temperature (450 degrees F.). Recipe makes four servings. Shrimp Omelet 6 eggs 6 tbs. hot water 1 tsp. salt 1 1/2 level tsp. Calumet baking powder 1 can shrimp 1 lemon (Juice) Separate eggs, beat whites until

Salem Markets GRAIN - No. 1, wheat, white, \$1.38; No. 1, red, sacked, 1.27; White oats, .40; mixray oats, .42; Barley, .42; Barley, .80. PORK MUTTON AND BEEF - Top hogs, .13; Sows, 9 1/2 @ 10; Dressing hogs, .18; Top steers, .06 @ .07; Cows, 2.00 @ 4.00; Bulls, 2 1/2 @ 4; Spring lambs under 80 lbs., .13 1/2; Heavier, 9 @ 10. POULTRY - Light hens, .19; Heavy hens, .23; Old roosters, 6 @ 8; Broilers, .35. EGGS, BUTTER AND BUTTERFAT - Butterfat, .42; Creamery butter, .43 @ .44; Milk, 2 1/2; Med. egg, .18; Standard egg, .19.

stiff and yolks until creamy. Add hot water, salt and baking powder to the yolks. Fold in the whites. Pour into a heated omelet pan which has been greased with melted butter, and cook slowly. When done, crease through the center and cover half with the shrimp which has been drained, minced and seasoned with lemon juice and paprika. Fold over envelope fashion and serve immediately. Time in cooking, 15 minutes. Recipe makes six servings.

COLLEEN MOORE IS NOW AT THE OREGON Beautiful Little Player Seen in "Irene," Said to Be Her Best

An unusually strong cast has been gathered by John McCormick to support Colleen Moore in her latest starring feature, "Irene," based on the musical comedy stage hit of the same name. The picture, which has been released through First National, comes to the Oregon theater today.

Lloyd Hughes plays opposite the star. This player is exceedingly popular, especially among the fair fans. It is recalled that he was recently designated by a prominent French sculptor as "the most typical and handsome American lad."

Also among the featured players are George K. Arthur, who contributes an eccentric juvenile characterization in "Irene," and Charlie Murray, a character comedian who has long been held in highest esteem by movie lovers.

Completing the cast are Kate Prince, the able comedienne; Eva Novak, looking prettier than ever on her return to the screen after a brief retirement; Lawrence Wheat and Edward Earle. Also there are Maryon Bay, famed beauty; Ira Darling, pioneer "grande dame" of the screen; Bess Flowers, a recruit from Shakespearean drama; Lydia Yeaman-Titus, too well known to need a word of identification, and Cora Macey, who in "Irene" makes her screen debut after a notable career on the stage.

HOME INSURANCE SAFEST; WARNING

Will Moore, Commissioner, Cautions Against Mail Order Offers

Residents of Oregon who have contemplated taking out an accident insurance policy offered by the Union National Life Insurance company of Kansas were advised against such action in a statement issued here Thursday by Will Moore, state insurance commissioner. The insurance corporation is now circulating the state in an effort to obtain policy holders.

"There are two primary causes for mail order insurance," said Mr. Moore. "One is to escape the payment of the tax, and the second is to avoid restrictions placed upon licensed companies for the protection of persons desiring insurance."

"In purchasing insurance of any kind it is advisable to patronize only those companies which are licensed to do business in this state, as these companies are under the supervision of the state insurance department and are amenable to all of the laws of the state of Oregon."

FAMOUS OLD ACTOR STARRING IN PICTURE

J. Farrell MacDonald Appears as Old Philosopher in Heilig Drama

J. Farrell MacDonald has the title role in "The Dixie Merchant," Fox Films version of Harry Benson's novel, "The Chicken Wagon Family," directed by Frank Borzage, now at the Heilig theater. He plays a lovable old fellow whose entire mind and heart are centered on the future of his horse "Marsellaise." He mortgages his home to buy the mare - and loses the place because he

cannot keep up the payments on the interest for buying things for the animal's comfort. With the firm belief that "something will turn up," Jean Paul Fippany, as he is known, starts with his family for some unknown destination, all his household goods loaded into three nondescript wagons. Young Jimmy Pickett bumps into the party and smashes up one wagon - and to make amends offers Fippany a place on his father's plantation near by.

To Fippany this is the intangible "something" he has been waiting for - but to his family it is just a respite from riding around the country with no home at all. Jimmy Pickett then proceeds to fall in love with Adia, the Dixie Merchant's daughter, the one fiery and ambitious member of the little family, and the clever way in which the rest of the story is handled makes it a masterpiece of its kind. Madge Bellamy and Jack Mulhall play the boy and girl.

CITY NET STREET LINE INCOME SET

PEP Company Files Annual Report With Public Service Commission

The net income of the city lines of the Portland Electric Power company during the year 1925 was \$926,941.83, according to the annual report of the corporation filed in the offices of the public service commission here Friday.

The operating revenues of the company aggregated \$4,835,977.59 while the operating expenses were \$3,520,894.01. The company had an operating loss of \$34,759.62 in connection with the operation of its inter-

urban lines. The operating revenues of these lines were \$775,185.38, while the operating expenses totaled \$730,190.07. Taxes and other incidentals not chargeable to operating expenses contributed to the loss.

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Morning Newspaper Advertising Has Special Value To Housewives ---



AFTER breakfast is over, the children are off to school and husband has gone to work, after glancing through the paper while eating his breakfast, mother sits down for a few minutes to look over the paper. She glances over the front page, looks at the society, news and the local news, but the advertisements are what interests her most. She reads every ad thoroughly. Looks over her want list and makes out her shopping list then, or steps to the telephone while she has the ad right before her and orders what she wants. Ninety per cent of the buying for any household is done by the women of the house. Will she read the paper at night and make out her shopping list when the dinner work is still to be done or the children need her attention? No! After these things are done she wants recreation. One night to a theatre, one night to a card party or some entertainment, helping the children with their lessons or doing something that will take away the thoughts and cares of the household, occupy her evening hours.

That is why advertisements in the Oregon Statesman 'pull' That is why the Oregon Statesman carries the volume of advertising it does

The Statesman is read thoroughly every morning by the women, the women who control the buying for the households. Merchants who want to appeal to the women buyers of this district know the value of Statesman advertising pulling power.

EAT U.S. Government Inspected MEATS Steusloff Bros. Market Corner Court and Liberty Phone 1528

Peerless Bakery 170 NORTH COMMERCIAL STREET 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