A TREAT
for
Coffee
Drinkers

It Has the
FLAVOR
Vacuum Packed
Sold by
All Triangle Grocers
Distributed by
Willamette Grocery Co.
Salem, Oregon

What Makes Good Milk?

In the first place, it must be rich in cream. Then it must be fresh, and it must be pure.

We demand the strictest adherence to these qualities from those who supply us with the product of their dairies.

Capital City Cooperative Creamery
Phone 299

Bargains
for Saturday

1 lb. Fresh Creamery Butter	39c
3 Cans Campbell's Pork and Beans	25c
3 Cans Van Camp's Pork and Beans	29c
Hood River Fruit Pectin	25c
Large Flat Can Sliced or Crushed Pineapple	15c
Fresh Lot Medium Size Oranges Dozen	15c
Fresh Lot Lemons Dozen	25c
50 Very Good Regular 5c Cigars	$1.39
Fresh Ranch Eggs 2 Dozen	55c
4 lb. Pail White Cloud Compound	85c
Enough Large Walnuts, we think, to last over Saturday. 3 lbs.	50c

Dry Goods

We dislike to cut the price on our Arrowhead Silk Hosiery, which is the largest selling $1.00 Silk Hose in the world, but for this Bargain Saturday, Only	89c
A few left of Children's Dresses	50c
A few Ladies' Cotton Bathing Suits	75c
36 Inch Khaki Cloth, yard	35c
10 Ounce, 36 Inch, Heavy Duck or Canvas, yard	33c

No Misrepresentation Permitted in Our Ads

C. & C. Store
254 North Commercial Street

JULY THE TIME FOR CANNING

As the canning season approaches, every housewife should make her usual preparations for canning the surplus supply of home-grown fruits and vegetables.

In order to make canning a success, you must first consider the equipment. It need not be elaborate or expensive, but durable and easily handled. A stainless paring knife is a great help. A long-handled spoon, preferably wooden, for stirring and a case knife to assist in packing. An article which is indispensable when canning is a jar lifter, for lifting jars out of hot water when canning by the cold pack process. Other small articles necessary are a wide mouthed funnel, quart measure, measuring cups, scales, kettles and bowls of various sizes.

The first item to think about after the equipment is secured is to select good jars, rubbers and lids. Perhaps the best known is the glass jar with the screw top, which is made from zinc, lined with a piece of porcelain. This lid should be used several years, but have a fresh supply of rubbers for each season's canning. Your time, labor, fuel and materials are too expensive, when compared with the cost of purchasing new rubbers. So, to be successful in your canning, don't use last year's rubbers.

The sterilizing of the jars is important in order to kill all bacteria for the fruit or vegetables to keep successfully. They may be sterilized by placing them in a kettle of water and bringing to the boiling point or placing them one at a time over the tea-kettle spout before filling. The rubbers and lids must also be taken through the same process before being used. A good quality of heavy rubbers is very necessary—ones which fit the top of the jars closely, since rubbers which are loose and stretched slip out from between the lid and the neck of the jar. This necessitates removing the lid and adjusting another rubber. It is not safe to do this since the fruit or vegetable in the jar is exposed to the air, many times resulting in spoilage.

A SALAD A DAY

The one dish on a hot summer day that tempts the appetite when others fail is a cool, crisp vegetable or fruit salad. "A salad a day" is just as healthful as "An apple a day," and at this season there is an endless variety from which to choose.

Lettuce is recognized as the chief salad plant and forms the basis of most every kind of salad. To be attractive it must be tender and crisp. When there is such an abundance, as at the present time, there is no excuse for serving wilted or ragged leaves.

As pineapple is in its prime in June and July, the following are suggestions for its use in salads. Due to the acid and water which it contains, it makes a most refreshing salad.

1. Serve a slice of pineapple on a bed of lettuce, fill center with a ball of cheese to which has been added a few chopped nuts.

2. Serve a slice of pineapple on a bed of lettuce, fill center with chopped celery and nuts and serve with your favorite dressing.

3. Put crushed pineapple on lettuce, cover with salad dressing and sprinkle with an equal amount of chopped nuts and olives.

4. On a salad plate arrange three small lettuce leaves with the stems meeting in the center. In one leaf place crushed pineapple, inanother balls of cream cheese mixed with chopped nuts, and in the third leaf, sections of orange. Serve the dressing in the center.

5. Mix crushed pineapple with an equal amount of celery or cabbage and serve on lettuce with Thousand Island dressing.

6. To two cups of shredded cabbage add one cup of diced pineapple and serve on lettuce with mayonnaise dressing.

7. To two cups of diced pineapple add one cup of chopped nuts, one cup marshmallows cut in small pieces, and one cup of either white grapes or cherries. Serve with a fruit salad dressing which has been mixed with whipped cream.

OUR SUGGESTIONS

1. left-over tomato juice may be served as a meat sauce if onions, green peppers and rice are cooked in it.

2. To clean lettuce or endive, cut off the roots and freshen the vegetable in cold water. Then separate the leaves from the stalk and cleanse by dipping in cold water, examining carefully and handling gently in order not to crush the leaves. Then put into a cheesecloth bag and shake gently until water is removed. Set in a cool place until time for serving.

WHAT COLD BEVERAGES DO YOU SERVE?

The hot days that are approaching demand cool drinks. The very sight of sparkling liquid in a tall glass and the tinkling of ice against the sides are cooling.

Not only are cold beverages refreshing, but when made from fruit juices they are nourishing because of the vitamines and minerals they contain.

You may use a combination of any fruit juices. Yet, there is an art in mixing them so they will blend well together. A little mint improves the flavor, also some like the flavor of ginger, and tea infusion is added. However, you will find the favorite foundation for most cold beverages is lemonade syrup and grape juice.

Perhaps not a day passes but every housewife has a small amount of some kind of fruit juice left from dinner or supper, when stewed or canned fruit has been served. Don't ever be guilty of throwing this away but keep it in your ice box for future use. With this small amount of fruit juice, a little left-over tea, and a couple of lemons, you will have a delicious drink. Regardless of what an Epglishman once said to a Kentuckian that American beverages were served too cold, and that the result was a cold sensation in the throat and a sweet after-taste, we prefer our drinks icy cold and served in thin glasses.

No housewife should be without a number of bottles of fruit juice such a cherry, grape and berry juices of all kinds, for during the coming season there is always an abundance of juice left from canning.

In sweatening cold drinks or beverages make a syrup of sugar and water in the proportion of equal parts of sugar and water and juice of one lemon for each cup of sugar, and boil together for about 10 minutes. This gives more body to the drink.

DAIRY RATION

This is a wonderful Dairy Feed and a proper mixture of the various grains, mill feeds and oilmeals that make a proper dairy feed. Our price is the lowest in the city for a feed of this grade. You will find it the most profitable Dairy Feed to feed that you can buy at any price. Special prices on quantity lots.

EGG MASH

We offer you a high grade Laying Mash in the Golden Rod Egg Mash. The price of

$2.65
per 100 lb. sack

is very low for the present market on feeds. Try a sack of this great feed and see the increase in the egg production.

We handle all kinds of Poultry Feeds, Lice Killers, Poultry Remedies, Poultry Feeders, etc.

You will always find our prices right for High Grade Merchandise.

D. A. WHITE & SONS
Phone 160 261 State St.

RECIPES

Cinnamon Toast

Cream together until very light one-fourth cup each of butter and of granulated sugar and a teaspoon cinnamon. Spread this mixture liberally on hot toast. Set the slices in the oven a minute and serve.

Toasted Orange Sandwiches

Spread orange marmalade on hot buttered toast. Sprinkle with grated cheese and place in a moderate oven until the cheese melts. Serve hot.

Chinese Chews

1 C. dates, chopped
1 C. English walnuts, chopped
1 C. sugar
3-4 C. pastry flour
3-4 level tsp. Calumet baking powder
2 eggs
1-4 level tsp. salt

Mix all dry ingredients together put in the dates and nuts, and stir in the eggs after beating them light. Bake in a thin as sheet as can be spread and when done cut in small squares and roll into balls. Then roll them in granulated sugar.

Spice Drops

1 C. sugar
½ C. fat
1 C. milk
2 C. flour
2 level tsp. Calumet baking powder
1 tsp. cinnamon
½ tsp. cloves
½ tsp. allspice
1-4 level tsp. salt
2 eggs
½ C. chopped English walnuts
½ C. dates cut in small pieces

Cream the sugar and fat. Add to the first mixture. Mix thoroughly and add well-beaten eggs. Bake in tiny muffin tins. Cover each cake with mocha frosting.

Mocha Frosting

1½ C. confectioners' sugar
1-3 C. butter
Strong coffee

Cream the butter and add the sugar gradually. Continue beating and add coffe very slowly, until the frosting has the right consistency to spread or force through a pastry tube.

Orange Cheese Balls

Add juice of one sour orange, a few drops at a time, to one small cream cheese which has been mashed fine. Form into balls and roll in grated orange rind. Serve on small toasted crackers, and garnish with crisp greens.

Nut Cookies

1-3 C. butter
½ C. sugar
2 eggs
1½ C. flour
1½ level tsp. Calumet baking powder
3-4 C. chopped nuts
1 tsp. lemon juice

Cream butter and add sugar and eggs will beaten. Sift flour and baking powder together. Add first mixture; then add nuts and lemon juice. Drop from a spoon on an unbuttered baking sheet, leaving an inch space between them. Sprinkle with chopped nuts and bake in a hot oven (425 degrees F.). This will make two dozen cookies.

DEFINITION OF COOKERY TERMS

FRYING—Cooking by immersion in hot fat.

ROASTING — Same as baking. This term is usually applied to poultry and meat.

SIMMERING—Cooking in very hot water that is below the boiling point. Simmering point of water is 185 degrees F.

STEWING—Simmering in a small amount of water.

STEAMING—Cooking by means of a direct application of steam generated from a small amount of water. The water does not come in direct contact with the food.

TO BASTE—To moisten while cooking with a small amount of liquid containing fat.

TO BRAISE—To cook in a covered dish with a small amount of liquid. This method carried out either in an oven or on top of the stove.

DENY RATE INCREASE TO WESTERN ROADS

(Continued from page 1.)

vidual rates between particular points or on particular classes of traffic," it continued, "but no state commission, shipper, security holder or other representative of the public or of particular interests who appeared offered any feasible suggestions of this character."

PRICE OF PEARS MAY BE VERY LOW

The Buyers Have Not Made Prices Yet, But Will Likely Do So Soon

The canning season for Bartlett pears is almost here. There will be some deliveries next week, on contracts made some time ago. In the mean time, there are no price quotations. It is understood that they are being considered, and offers may be made soon.

The California pear association, several weeks ago, made their price. It was $50 a ton, and $2.50 a ton for handling. The canners refused to come to this price. Then the association fixed their price at $40 a ton, and $2.50 for handling. That is their price now. But the California canners are not buying. They contracted for some pears in the Yakima district at $35 a ton. They are now offering the California growers $30 a ton, but there are no sales to canners, and the canning season is on.

It is not known what the offers will be in the Salem district. In this district, there is no addition to price for handling, as is the custom in California. An offer of $30 here would mean $30 and not $32.50, as in California.

The argument of the canners is that the price of canned pears will not justify high prices to the growers.

Whatever the price in Salem, it is likely that there will be a large pear pack. And whatever the price here, it will not affect the cooperative canneries here. They will at least pack all the pears of their members.

ASK SHARE OF NEW YORK

300 HEIRS STORM CITY FOR EQUITY IN METROPOLIS

KANSAS CITY, July 16.—(By Associated Press.)—Toting their family trees under their arms, some 300 heirs of the now celebrated Thomas and Robert Edwards, who allege they are the rightful owners of $8,000,000,000 worth of down town New York real estate, gathered here today from all parts of the country to discuss their claims.

The three hundred odd, connected by blood or marriage with Thomas or Robert, sat around a picnic board in Fairmount Park and to the tune of the Edwards estate song, pledged never to give up the battle to obtain their alleged equity in the real estate, which they assert, was deeded to the Edwards' descendents in a will made in 1737.

According to the heirs, Thomas Edwards obtained one half section of Manhattan Island by Royal grant in the 1720's and the half section now is downtown New York. The Little Church Around the Corner is located on part of this claim.

Toledo—Heavy crop and exceptional haying weather, this year.

INCORPORATIONS

The Edgemont Investment company with headquarters in Portland and capital stock of $25,000, has been incorporated by L. B. Menefee, C. L. Reynolds and W. B. Shivley.

Other articles filed in the state corporation department follow:

Nestucca Canning company of Portland, $5,000; George A. Carter, F. J. Reed and Joseph O'Connor.

Roseburg Rose company, Roseburg, $10,000; Charles Rayner, Elizabeth Rayner and Edgar Rayner.

Sanitary Vending company, of Portland, $30,000; Helen W. Brown, E. C. Collins and J. C. MacInnes.

Tillamook-Lincoln County credit association, Tillamook, $10,000, J. S. Cole, I. Cole and C. R. Chapin.

Coos county road bills for May were $42,560.50.

FAT 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, 1½ 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

Our Meats Are Always Kept Fresh

Even During the Hottest Days

DURING the hot weather it is doubly important that your meats should be fresh and above reproach. Cleanliness and purity is our watchword, and has brought us recognition by hundreds of good customers.

ALL OF OUR MEATS PASS RIGID INSPECTION

McDowell Market
"Where a Dollar Does Its Duty"
173 South Commercial
PHONE 1421

"It's the Very Latest---"

TO MOST WOMEN nothing is so old as last year's hat. Unless it be her last year's dress, or coat, or skirt-length.

Men can't understand it. They laugh genially at such simple-minded folly. And while they laugh, they are thinking of how queer the old car looks, even though it's only two seasons old, and how old-fashioned last year's neckties make a man seem.

In other words, men are just about the same as women when it comes to wanting "the latest." It's a desire shared by everybody who is young in spirit, eager to be in on everything new and different. It's the most human thing in the world—to want the newest, the latest, the best.

The surest way to know what is the latest is to read advertising. The advertisements in this newspaper show you what the new styles in millinery are. They'll settle the question of skirt-lengths. They'll show the newest models in overcoats; in touring cars and sedans and roadsters.

And they'll keep you posted on the latest developments in everything that makes up life. The newest theories of nutrition, the most recent additions to radio, the latest tooth-paste and silverware and household appliance. . . .

Read the advertisements in this newspaper faithfully. Get the habit. Not tomorrow—but today, at the very latest.

No advertisements dares to be out-of-date