

Statesman's Saturday Morning Market News and Household Information Page

With Berries a Plenty

The great quantity of berries that are flooding the market at the present time should have a special appeal to the thrifty housewife.

We all know how delicious berries are in the simple, unadorned state, but to vary the way of serving before we become tired of them, certainly there seems to be no end to the possibilities of delicious dishes made with berries.

Berries will always be a universal favorite, whether cooked or uncooked, and every bit of juice can be used for something. Never throw even a tablespoonful away. We know the variety of gelatin dishes that can be made with these juices, but have you ever thought of the delicious flavor that a leftover dish of raspberry, strawberry or blackberry juice will give a glass of lemonade?

If berries are a bit insipid, or not very fresh, a few drops of lemon juice will often enliven and bring out the flavor that is lacking. The delicacy of the flavor and rich color of the wild strawberry makes it especially desirable for preserves or jams.

The blackberry with its slightly astringent quality makes delicious pies and puddings. It also has a medicinal value and is rich in iron.

The raspberry, a near relation to the blackberry, whose peculiar delicacy of flavor and fragrance always makes friends, combines well with any tart fruits. It might be called the best mixer of all berries.

England is the home of the gooseberry and anyone who has seen it growing in an English garden in its perfection and met it in the famous English tart, will appreciate its true worth.

of ten would say ice-cream. It is no longer thought of as a luxury but a necessity on account of its food value, and as it is so hot, but the least valuable from the standpoint of nourishment.

To make a freezer of ice-cream for dinner on short notice is not a laborious task as was formerly thought, due to the mechanical helps available, such as a good freezer, ice bag, pick, rock salt, and to have all of these in a convenient place where they may be found immediately.

Hot days demand cool drinks as well as cool desserts. Even the sight of a sparkling liquid and the tinkle of ice against the sides of the glasses are cooling.

Punch, iced tea or lemonade may be chilled quickly by placing in the can of a freezer surrounded by salt and ice. Turn the crank just enough to chill without freezing. When fruit juices are served they are important food value because of the vitamins and minerals which they contain.

Any combination of fruit juices will make a good thirst quencher, but some flavors blend a little better than others. Lemonade is the old favorite as a foundation for cool drinks and is much used at the present time.

Very few people consider a beverage a food, and yet numbers of people make their noon-day lunch from liquids, especially during the summer months of the year.

Many folks have the mistaken idea that cold drinks are harmful and retard digestion. Science has proved for the normal, healthy person it is not harmful if taken slowly.

A list of recipes for frozen desserts and beverages will be sent to any one free of charge by writing to Helen H. Downing, Calumet Baking Powder company, 4190 Filmore Street, Chicago, Illinois.

Frozen Desserts and Beverages

If all the men, women and children of the United States should be asked to name their favorite dessert, about nine out

We Sell REAL Steaks

and you'll agree that we do when you taste one.

Tender as can be, tasty, and richly flavored.

It is the kind of meat you are more than willing to pay our low prices for.

McDowell Market
Where a Dollar Does It's Duty
173 S. Com'l. Phone 1421

Table Manners

Looking about us as we eat in various types of dining rooms, hotels, tea rooms, Pullmans, private homes, or banquet tables—we are quite amazed by certain table manners of people whom we may expect to have perfect manners. It is true one is quick to judge a person by their habits, and nowadays we may find children often excel grown-ups in many of their table manners.

Three things which most far on us are the spreading of the knife and fork from each side of the plate gang plank fashion, the wrong holding of fork when cutting meat, or when carrying the food to the mouth—and the balancing of the knife from a butter plate instead of having it on the side of the plate. Why, oh why do not people learn these simple rules of etiquette? Are they not aware that we are more quickly judged by our table manners than practically anything else?

Eggs for Hot Weather

We usually associate eggs with breakfast, only occasionally with luncheon and supper, perhaps not at all with dinner, yet they may be made the most delicious entrees that are on par with some of the expensive dishes prepared by famous hotel chefs. But because it is named an entree is no reason why it must always come between two other courses. The woman who has discovered this is the happy possessor of many luncheon and supper dishes and for her the problem is solved of catering to a family grown peevish over the sameness of meat or fish dishes. Serve an egg dish that is piquant in flavor, surprising in its combination of materials, rich in food value and attractive in appearance and your family will rise up and bless you.

The French cook uses in various ways for many of their entrees, and as this is the season when eggs are plentiful, it seems wise to concentrate our attention on unusual egg dishes. Too long, as a nation, have we made humble obeisance to ham and eggs and bacon and eggs.

There is no sauce which quite comes up to hollandaise to accompany eggs served as a luncheon dish.

Recipes

Stuffed Baked Peppers

6 green peppers
1/2 onion
1 1-4 cooked meat (veal, chicken or ham)
1 c. water or stock
1 1-4 c. moistened bread crumbs salt and pepper
1 tbsp. drippings or butter substitute.

Cut a slice from the stem end of each pepper. Remove seeds and parboil peppers ten minutes. Mix finely chopped cooked meat with moistened bread-crumbs, add salt, pepper and the onion, grated. Stuff the peppers with this mixture and stand them in a dripping pan. Add water or stock. Bake fifteen minutes, basting frequently. Cooked rice may be used instead of the bread crumbs.

Nut Cookies

1-3 c. butter
1/2 c. sugar
2 eggs
1 c. flour
1 level tsp. Calumet baking powder

3-4 c. chopped nuts
1 tsp. lemon juice
Cream butter and add sugar and eggs well 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. These cookies will not be shaped like Rocks or Hermits. Add more flour if so desired.

Sponge Cake

Yolks 6 eggs
1 c. sugar
1 they. lemon juice
1-4 level tsp. salt
Whites 6 eggs
1 c. flour

Grated rind of 1/2 lemon
Beat yolks until thick and lemon colored, add sugar, gradually, and continue beating, using beater; add lemon juice, rind, and whites of eggs, beaten until stiff and dry; partially mix yolks with mixture, remove beater, and carefully cut and fold in flour and salt which have been sifted twice. Bake in Angel Cake pan, one hour in slow oven (at 325 degrees F.).

Devil's Food Cake

2 c. brown sugar
1/2 c. shortening
2 level tsp. Calumet baking powder
1/2 tsp. soda
1 level tsp. salt
3-4 c. sour milk
2 1/2 c. pastry flour
2 eggs
1 tsp. vanilla
2 sq. bitter chocolate
1 c. hot water

Sift together dry ingredients. Add milk, melted shortening and drop in eggs. Mix well. Cook chocolate and hot water until thick. Add to cake mixture with flavoring. Put into three layer pans and bake in a moderate oven (375 degrees F.) for 25 minutes; in loaf (at 350 degrees F.) for 45 minutes.

Kitchen Suggestions

For House Plants: If you are going away for a week and wish your plants to be well watered, take a strip of soft white cloth and place one end of it in a large jar of water and bury the other end in the dirt around the plant.

To Improve the Flavor of Soup: Add an apple to vegetable soup

and the flavor will be improved. When rolling off the crust, to prevent pie-crust from breaking or sticking to the board, roll it out on a sheet of waxed paper. When ready to place in the pie-pan, slip your hand under the paper and turn the crust over once so that the paper will be between the folded dough. Place on half of tin, grasp the paper and crust and fold over the other half on the tin. When the crust is in place the paper will be on top and can be easily removed.

To Whip Cream: A few drops of glycerine added to cream will help it to whip.

The Department of Home Economics, Calumet Baking Powder Co., stands ready at all times to assist housewives, students, teachers and all others interested in domestic science in their daily problems.

A Substitute for an Egg-Beater: When at camp or where an egg-beater is not handy, use a fruit jar for beating eggs. Rinse the jar with cold water; to prevent eggs sticking, break eggs into the jar and shake.

To Peel Pears Easily: Scald them first, and you will be surprised to see how much easier it is to peel them.

When Soup is Too Salty: A couple of pinches of brown sugar put in soup that is too salty will overcome the salty taste and will still not be tasted.

A Teaspoonful of Honey stirred into the French dressing makes a pleasing change. It is especially delicious with sliced tomatoes, but is good with almost any salad.

Definitions Used in Cookery

Baking—Cooking by dry heat. This method is usually carried out in an oven.

Boiling—Cooking in boiling water. The water should continue to bubble. The temperature is 212 degrees Fahrenheit.

Pan Broiling—Cooking in a hot pan without the addition of fat or just enough to prevent burning.

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

SAMPLE OF OUR DINNER

Special Dinner 50c

Served from 5 p. m. to 8 p. m.

Veal Steak - Chasswer
Sliced Tomatoes
Potatoes - O'Brien
Sliced Pineapple
Corned Beef and
Coffee, Milk or Iced Tea

VALLEY GRILL

156 1/2 S. Commercial

EAT U. S. Government Inspected MEATS

Steusloff Bros. Market

Corner Court and Liberty Phone 1528

This Boy Might Be Your Own



Sturdy young fellows always drink a lot of good wholesome milk and are fed plenty of milk product foods. There's nothing like it to build boys up. We take into consideration the children of Salem in the production and sale of our products.

Capital City Cooperative Creamery

Phone 299

General Markets

LIVESTOCK

PORTLAND, Ore., Aug. 13.—(By Associated Press.)—Cattle: receipts 287 (258 through); calves 280. Sows, Calves highest quality good \$28.00; medium \$27.00; common \$26.00; canners and cullers \$25.00; heifers common and medium \$24.50; cows good \$23.50; common and medium \$22.50. Low cutters and cullers \$22.00. Bulls good \$22.00; medium \$21.00; common \$20.00. Hogs: receipts 1150 (1150 through); 25 cents lower. Heavy weight (250 to 300 pounds) medium, good and choice \$12.00; medium weights (200 to 250 pounds) common, medium, good and choice \$11.25; packing hogs (rough and smooth) \$11.00; slaughter (rough and smooth) \$10.50; feeder and stocker pigs (10-150 pounds) medium, good and choice \$14.00; light (50-100 pounds) \$13.50; heavy (100-150 pounds) \$13.00. Poultry: receipts 1150, nominal steady. Prices unchanged.

GRAIN

PORTLAND, Ore., Aug. 13.—(By Associated Press.)—Wheat: BBB hard white, August \$1.35; September \$1.33; hard white BB hard, August \$1.32; September \$1.30; soft white, August \$1.30; September \$1.28; hard winter, August \$1.31; September \$1.29; northern spring, August \$1.32; September \$1.30; western red, August \$1.30; September \$1.28; oats No. 2, 44 pound August \$27; Sept. \$27; corn No. 2, yellow August \$23; Sept. \$23; straw \$2.50; mill run standard August \$21.50; Sept. \$21.50.

MAY

PORTLAND, Ore., Aug. 13.—(By Associated Press.)—Hay: prices: Eastern Oregon timothy \$30.00; do. valley \$17.00; alfalfa \$17.50; straw \$17.50; per ton. Selling prices \$2 a ton more.

DAIRY EXCHANGE

PORTLAND, Ore., Aug. 13.—(By Associated Press.)—Net prices: Butter, extra 41c; standard 41c; prime firsts 30c; firsts 30c; eggs, extra 30c; firsts 28c; pullets 30c; current receipts 32c; peewees 20c.

MILK

PORTLAND, Aug. 13.—(By Associated Press.)—Steady: best churning cream 42c per pound, net shipping track in zone 1. Cream delivered Portland 44c per pound. Raw milk 4c per cent. \$2.25 cwt. f. o. b. Portland.

Hawaii Sugar Crop Is More Than 500,000 Ton

HONOLULU, (AP)—Hawaii's 1926 sugar season is nearly ended. Many plantations will finish grinding cane in July and August.

The largest plantations late in June had manufactured 509,685 tons of raw sugar and shipped 459,995 tons.

PARACHUTE DROP SETS AIR RECORD

11,100 Pound Dummy on 50 Foot Bag Falls 1,000 Feet in 38 Seconds

SAN DIEGO, Cal., Aug. 13.—(By Associated Press.)—Aviation history was recorded at the north island naval air station here today when 11,000 pound dummy (topped, to which a 50 foot parachute was attached) dropped 1000 feet in 38 seconds and landed so easily that not even the paint was scratched by the impact.

Two tests of the 50 foot parachute were made at the air station preliminary to the aeroplane dropping experiment that will be conducted at Inglewood at 10 o'clock on the morning of August 24, when it is expected that aeroplanes can be protected from falling by parachute mechanism.

A feature of the morning para-

Salem Markets

Wheat, white \$1.32
Red wheat, sacked \$1.24
Oats, per bu. .45
Hay, oats, vetch per ton 14.00

POULTRY

Top hens \$16.00
Light hens \$15.00
Heavy hens \$14.00
Spring \$13.00
Dressed veal \$16.00
Dressed hogs \$20.00

EGGS, BUTTER, BUTTERFAT

Standards \$1.00
Selects .98
Per pound .18
Butterfat .28
Cream butter .44

VEGETABLES, FRUITS

Vegetable beef, sacked \$0.80
Onions, doz. bunches \$0.80
Caulery \$1.35
New cabbage .04
Local lettuce .10
Comb honey, per doz. \$4.75
New peas .10
String beans .10
Old potatoes \$2.50
Local new potatoes .02
Watermelon .03
Cantaloupe \$2.75

chute dropping experiments was the 600 foot dive of M. J. Harrison, aviation machinist mate, second class, who despite that it was Friday, the 13th, plunged head first from a navy plane. He dropped 600 feet before the chute opened.

LIONS CLUB PLANS SERVICE BULLETIN

Robert W. Hodgkinson, District Governor, Speaks at Luncheon

Robert W. Hodgkinson of Portland, district governor of the Lions International, was principal speaker at the Lions club luncheon in the hotel Marlon yesterday. He told of the plans for the coming year, and stressed the necessity of cooperation between the different Lions clubs of the state.

More clubs, more members, and better relations between the clubs and the international, is his motto.

Newell Williams, secretary of the local Lions club, will be editor of a four page printed bulletin to be issued in the future. Enough advertising space will be sold to cover the cost of printing.

Arthur Brockwell, special representative of the Lions International, also addressed the club. Henry Stauffer, a Lion from Petaluma, Calif., said to be "The Big Center of the World," was present. He is pastor of the First Congregational church there.

Mr. and Mrs. Louis Herman and son, who are returning from the local Lions club convention recently held in San Francisco to their home in Boulder, Col., were also guests.

John Scheel, Floyd Seamaner, Ralph Knowles, and Merritt Hart will travel to Van Couver, B. C. Friday evening, and return Wednesday.

SCHOOL DISTRICT VOTES

SILVERTON, Aug. 13.—(Special to The Statesman.)—The school election in the Brush Creek district resulted in the election of Dan Hillman and Gilbert Underdahl, directors; John Goplerud,

clerk; A. R. Mathys, chairman of the board. Miss Jessie Hartman will teach there. The school grounds at Brush Creek will also be enlarged by half an acre, which will be bought on the north side. A special meeting for the consideration of this will be held Monday evening.

AIMEE AND KEYES TO ANSWER SUBPOENAS

(Continued from page 1.)

the form of "leak" charges, charges of politics and evidence of theft from the jury room.

SAN DIEGO, Cal., Aug. 13.—(By Associated Press.)—A. H. Sauer, publisher of the San Diego Herald, was arrested this afternoon by Deputy United States Marshal Reno Wilson on a charge of sending obscene literature through the mails. The warrant on which Sauer was arrested was issued yesterday by United States Commissioner David Head in Los Angeles, the complaint being signed by Post office Inspector Frank Sharon. Sauer's arrest is the result of an article printed in the San Diego Herald, a weekly newspaper, July 29 last, in which he made a biting attack on Aimee Semple McPherson.

Shortly after his arrest Sauer was taken before United States Commissioner Henry C. Ryan, who fixed bail at \$5000, which amount Sauer stated he would give before night.

LISTEN IN

6:00—KFWB (452) 8, program: 4, popular; 5, popular songs; 10, Frank Sinatra; 11, orchestra; 12, orchestra.
6:30—KPNB (310) Pasadena, 6, dinner hour program; 8, concert hour.
6:30—KPO (428) San Francisco, 6:30, orchestra; 8:15, orchestra; 9:30, orchestra; 7:30-10, program; 10, orchestra; 11, orchestra.
6:30—KFI (467) Los Angeles, 6:30, 11-3 frolic.
6:30—KHJ (405) Los Angeles, 6:30, children's program; 8, studio program; 9, KFI orchestra; 10, orchestra; 11, orchestra.
7:00—KFSB (345) 7, orchestra; 8, program; 9, music; 10, orchestra; 11, orchestra.
7:00—KFOK (203) Long Beach, 7, program; 7:30, band concert; 8:15, band concert; 9, KFOK artists, musical program; 10:15 a. m., dance orchestra.
8:00—KGO (361) Oakland, 8, program; 9, program; 10:15 a. m., dance orchestra.
SATURDAY MIDDNIGHT
Broadcast after midnight includes the following: Until 1:00, KRE, KPSD, KGO, KFRS; until 2:00, KRE, until 3, KFWB.

Odds and Ends Furniture Sale

Now In Progress

You will find Furniture for every room of the home in complete suites, or in single pieces marked with RED TAGS, which means a drastic reduction and a big saving to you.

See Our Windows

For Your Convenience We Will Be Open Saturday Night 'til 8

Come In. Shop Around.

LOOK FOR THE RED TAGS

H.L. Stiff Furniture Co.

COMPLETE HOUSE FURNISHERS

The Store With the Friendly Spirit

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