

# Statesman's Saturday Morning Market News and Household Information Page

## PEACH MARKETS SHOWING SLUMP

### Oregon Lettuce Crop Improves Rapidly Under Summer Rains

PORTLAND, Aug. 20.—(A.P.)—The peach market weakened suddenly today after opening about in line with yesterday's prices; 85c and smaller were sold at 40 cents per box in lots of 10 or more and with most dealers 60 cents was the top for large sizes. A few were asking 75 cents for fancy stock.

California lettuce has been supplying the market at \$3.50 to \$5 per crate, but the cooler weather and rains is improving the Oregon crop fast so that it is expected shipping will be resumed from this territory in about two weeks. Local soft heads are selling at \$1.50 to \$1.75 per crate. The demand for cantaloupes has almost disappeared and prices are very weak.

## To Tempt You at Breakfast

Do you realize that what you prepare for breakfast, and how you serve it goes a long way toward starting the day right or wrong? The appetite in the morning is most dainty, and breakfast should not only be nourishing but also appetizing and refreshing.

The breakfast, to attract a family with a languid appetite, should be as neatly laid as the dinner table. This may be done the night before to save time. Silver and dishes may be all in readiness, the coffee even measured in the pot, and if you are having toast, the electric heater at the table in its place.

Every breakfast should start out with fruit of some kind, either fresh, canned or dried. To save time, orange juice may be prepared the night before and kept in a cool place. Grapefruit is another fruit which may always be prepared the night before; remove the seeds and core, loosen the pulp and sprinkle generously with sugar. Berries in season may be prepared the night before.

Cereals are another breakfast standby, often disliked and neglected. Yet they are very nutritious. And of the uncooked cereals may be cooked the night before and reheated the next morning. Many people fail to cook their cereals long enough. If the children will not eat the cooked ones, the addition of dates or raisins changes the flavor. The dry cereals, when served with fruit, are delicious, either sliced peaches or crushed berries. So many mothers make the mistake by telling their children certain foods are good for them. This should never be done, for nine cases out of ten they will refuse to eat these foods.

Hot muffins and griddle cakes will be enjoyed by the men folks of the family.

Toast and bacon or eggs cooked in some tempting way makes an ideal dish for breakfast.

Did you ever prepare your toast by cutting a slice of bread, then placing bacon over this, and toast in the oven until both the bacon and bread are crisp and brown? It is really delicious and the toast requires no butter.

## Interesting Items

1. To ripen fruit or vegetable—When ripening fruit or vegetables in the house, place them over a wire cake rack, which is slightly raised from the surface of the table. In this way the air completely surrounds the fruit or vegetables and there is no trouble of turning them over, and no bruising resulting from the pressure of a peach or tomato on a hard, flat surface.

2. Picnic Salad.—When going on a little picnic supper, individual paper drinking cups are most satisfactory as containers for salads. The salad may be packed in the individual paper cups and garnished attractively with a sprig of parsley stuck in one side. They always call forth favorable comments and are not messy to handle and each person has his own portion easily handed.

3. To prevent the meringue of a pie from falling—add one-quarter tsp. of Calumet Baking Powder to the stiffly beaten egg whites at the same time you add the sugar.

4. When small muffin pans are not available, bake your cake in a large sheet and use a two-ounce baking powder can to cut it.

## A Few Don'ts

1. Do not rush through your meal or stop eating too far in advance of the rest.
2. Do not fold your napkin anywhere except in your own home or where you have been a guest for several days.
3. Never lay your napkin on the table after finishing eating until your hostess has first done so.
4. Never scrape up crumbs, collected around plate, with spoon or fork.
5. Never use spoon with which to sip tea or coffee. Lift your cup to your lips.
6. Do not stir contents of cup continuously. Once or twice will dissolve the sugar, then lay spoon on saucer and do not use again.
7. Break only a small portion of bread, not more than two mouthfuls and spread at a time. Never butter a whole or half a slice of bread.
8. Never push in your chair Leave it entirely alone.

## Hiking and Cooking Out of Doors

When the warm days of summer are here, some of us are possessed with the gipsy instinct to wander. To get outdoors and hike to some near-by woods and there cook our breakfast, dinner or supper, whichever the case may be, by the creek or river.

The camp-fire is the real joy of every hiker. It need not be a huge roaring fire, but a small, practical one built between two rocks so that they support the frying pan or broiling rack.

When one goes on a hike and is at the end of his journey, a suitable camping place must be found. The ideal camping ground is on high, dry land, not too shaded, and near a stream of water, if the location is too low, the ground will be so damp you will find it difficult to build a fire.

First of all, when you decide to go on such an outing, do not make up an elaborate lot of sandwiches, fancy cakes and stuffed eggs, when all one could wish for is plenty of good bacon, ham, eggs, coffee, bread and butter. Along with these foods, some kind of fresh fruit, and don't forget the sugar and cream for the coffee.

To add variety, mix up some quick pancake batter, or biscuit dough, and carry in tightly covered utensils. To keep them cool, place the container in the stream of water near where you are camping. Ideal biscuits are made by cooking them over the fire in an oiled frying pan, and my! how they will be relished by the tired, hungry hikers. If they are going to have pancakes, you must take a can of maple syrup with you. It is not necessary to take extra lard, but save the fat from the bacon.

The only utensils needed are a frying pan, a pail in which to boil the coffee, knives, forks and spoons. It is always wise not to take breakable utensils; supply yourself with plenty of paper plates, and tin cups, along with a generous supply of paper napkins and plain or newspaper to be used for various purposes.

The foods should be carefully packed so that they will not dry out or spill. No person should be obliged to carry all the luggage, but it should be divided evenly.

A camp supply list with camp menus will be sent by writing Helen H. Downing, 4100 Fillmore street, Chicago, Ill.

## Some Different Desserts

- ### BANANA SHERBET
- 6 ripe bananas.  
2 1/2 qts. sweet milk.  
3 1/2 C. sugar.  
3 egg whites.  
1 tsp. vanilla.  
Chop bananas fine. Add milk, flavoring and sugar. Put in freezer and when half frozen fold in the egg whites which have been stiffly beaten. This amount will make one gallon of sherbet.
- ### PRINCESS PEARS
- 1 C. sugar.  
1-3 C. water.  
1/4 C. chopped dates.  
1-3 C. chopped nuts.  
Pears.  
Whipping cream.  
Boil the sugar and water until a hard ball will form when a little of the sirup is dropped in cold water. Pour this over the dates and nuts. Mix well, fill the halves of the pears with this, top with whipped cream and serve.
- ### PEACH MERINGUES
- Fill the centers of peach halves with nut-meats, cover with a meringue made of one stiffly beaten egg white and two tablespoons of sugar. Then brown quickly in the oven and serve.
- ### FROZEN APPLE CUP
- From the tops of eight red apples cut off a slice and scoop out the fruit without breaking the skins. Set the apple cups on ice to chill. Cut the apple into pieces and add a cup and a half of sugar (one cup is enough unless the apples are sour) and two cups of water and cook until tender. Mash all lumps and add the juice of one lemon and one orange and one half teaspoon nutmeg. Pour into an ice cream freezer and freeze hard. Fill the apple cups with the frozen mixture, putting a spoonful of whipped cream and a red cherry on top of each cup.

## Don't Waste a Drop

Let a hot spell come upon us suddenly and a thunder storm enter the scene and presto! you will find the milk almost a solid mass. It may be that only a small pitcher or measure of cream has suffered from the summer heat. Shall it be thrown away? Not at all. For example, here is a receipt for a delicious quick sour cream pie which utilizes a cup of turned cream. Combine it with one-half cup plumped seedless raisins, two-thirds cup sugar, few grated nutmeg and powdered clove, three tablespoons flour and one-quarter teaspoon salt, and cook over hot water until the mixture thickens. Then cook ten minutes more. Beat the yolks of three eggs and add them to the mixture, stirring constantly for two more minutes. Turn into a baked pie shell and cover with meringue. Set to brown in a moderate oven for eight minutes. This will make an excellent dessert, one which your whole family will ask for again.

In my opinion there is no dressing so delicious as cucumbers, radishes and many other of the succulent summer vegetables as sour cream alone slightly diluted with olive oil and simply seasoned with a dash of pepper and salt. The delightful Russian dish of sour cream, well chilled

## French Flyers Set New Record In Moscow-Paris Non-Stop Trip



"As the crow flies" Captain Griener and Lieutenant Ordilly, left and right above, cover the 1,530 miles between Moscow and Paris in a non-stop flight of 14 1/2 hours. This establishes, they claim, a record. They are seen here being greeted by their compatriots after the landing at Le Bourget, the Paris air port.

and eaten with cut-up or sliced salad plants, makes a refreshing hot weather lunch dish. A taste for the Russian sour cream soups or for the custom of pouring dotted cream over boiled beef steak may have to be cultivated, but those who have once tasted the sour cream dish will certainly never waste even a small amount.

Keep that cup of sour cream, that pitcher of turned milk, for it can be made into one of any number of delicious, economical dishes. If you like "Sour Milk Recipes" write Helen H. Downing, 4100 Fillmore St., Chicago, Ill.

## WHEAT MARKET UP

CHICAGO, Aug. 20.—(By Associated Press.)—Exporters and millers competing gave the wheat market a lively boost today. Fully 1,000,000 bushels of North American wheat was bought for shipment to Europe in addition to as much as the previous day.

Closing prices here for wheat were unsettled 1-5 to 2-3 cents net higher, with corn 1-4 to 3-4 cents up, oats at 1-4 to 1-4 to 3-8 cent advance, and provisions unchanged to 17 cents down.

## STOCK

PORTLAND, Ore., Aug. 20.—(By Associated Press.)—Bullish and calves; Receipts 60; steady. Unchanged. Hogs 40; Receipts 300; unchanged. Sheep and lambs. Receipts none, nominal, steady. Unchanged.

## MILK AND CREAM

PORTLAND, Ore., Aug. 20.—(By Associated Press.)—Best charging cream 8 1/2 cents per pound, net shippers' truck in zone 1. Cream delivered Portland 46c per pound. Raw milk 14 cents, 2 1/2 cts. 2 1/2 cts. f. o. b. Portland.

## EGG

PORTLAND, Ore., Aug. 20.—(By Associated Press.)—May buying prices: Eastern Oregon (country) \$20.00; valley \$15.00; prime first 30; firsts 30; eggs, extra 36; first 34; pullets 30; current receipts 35c.

## FRUIT

NEW YORK, Aug. 20.—(By Associated Press.)—Apples;—Exported apples, new; pines; unsettled; apricots and peaches dull, hops steady.

## MARKET IS FIRM

PORTLAND, Ore., Aug. 20.—(By Associated Press.)—Dairy exchange net prices: Butter, extra 42c; standard 40c; prime first 39; firsts 36; eggs, extra 36; first 34; pullets 30; current receipts 35c.

## General Markets

WHEAT	Portland, Ore., Aug. 20.—(By Associated Press.)—
Hard white	1.22 1.23 1.24
Hard white 85 Best	1.22 1.23 1.24
Reduction	1.22 1.23 1.24
Soft white	1.22 1.23 1.24
Western white	1.22 1.23 1.24

## DEMAND FOR WOOL FAVORS FINE TOPS

### French Combing Staple Selling Best in Fine Grade, Bag Is Good

BOSTON, Aug. 20.—(By Associated Press.)—Active demand for wool is centered in Territory fine and 2-8 blood.

French combing staple is selling best in the fine grade, although there is a call for original bag lot with a mixture of the longer staple. Graded fine strictly combing is in limited demand at \$1.15 secured basis. Territory 3-8 combing is fairly strong.

Demand favor 56 grade high and including an edge at 58. This feature of demand reflects the tendency of spinners to require more finer in medium tops. Straight 56 top is called for less frequently.

## UMATILLA WHEAT CROP HARVESTED

### Is Not in the Hands of Dealers, Crop Lower Than First Estimated

PENDLETON, Ore., Aug. 20.—(By Associated Press.)—More than 30 per cent of the Umatilla county wheat is in the hands of the dealers, according to Harry W. Collins, local mill and grain man.

Mr. Collins also indicated that the 1926 crop was below previous estimates of from five million to five and a quarter million bushels. He says estimates of the crop are now lower than five million bushels, due somewhat to the failure of heavier lands to yield as expected. This is due to the frost of the April period.

## AGED SCULPTOR GIVES UP MYSTERY NOTE FOUND AFTER LEAP FROM TOWER

WESTBURY, N. Y., Aug. 20.—(A.P.)—A card bearing the words "Mrs. Whitney, you win; Tan-Tan, lost est attein (all is ended)," was left behind by Gaitan Ardisson, 74 year old sculptor, who leaped to his death from a 100 foot water tower on the Long Island estate of Mrs. Harry Payne Whitney.

Tan-Tan is the nickname of the sculptor's son, Gaitan Ardisson, Jr., who found the card in his father's pocket after the body was picked up yesterday.

Bankruptcy: What happens when others take from you more than you took from them.  
Balance: A commodity that should be carried both in the head and in the bank.

## FARMER COMBINES GROW IN STRENGTH

### State Market Agent Spence Discusses Pools and Their Effects

Combinations of farmers, operating through big pools and selling agencies, are becoming strong factors for agricultural aid in many sections of the United States and Canada, says State Market Agent Spence. "They are simply applying the systems of large private business concerns to their own business instead of raising the products and turning them over to the middlemen."

When these organizations are started right, have the right men to manage them, and then have control of enough volume, they are bound to become powerful, says Mr. Spence. Take for illustration the wheat pool of western Canada.

It is but three years old yet it is the largest cooperative organization of its kind in the world. It now has a membership of 125,000 farmers, who control 13,230,000 of the 21,000,000 acres sown to wheat last year in the three prairie provinces—Manitoba, Saskatchewan and Alberta. This organization handles the sale of the greater part of the wheat produced in Canada, and Canada is now the largest exporter of wheat in the world.

If this organization controlled but ten per cent of the production it would soon go the way of many other weak cooperatives have gone. Its overhead would be high and its price-fixing strength would be nil. But controlling such a vast volume its operating costs amount to but two-fifths of one cent per bushel. This is real cooperation. The strength of the organization lies in its stabilizing power.

It does not permit large volumes to be rushed to markets to create gluts and lower prices. Canadians are real cooperators. The principle is almost religion with them.

These figures come from the U. S. department of agriculture, brought out by a discussion of the onion business in the Connecticut valley. The department states that more than 70 per cent of the price paid by consumers for the onion crop went to interests between the growers and the kitchen, and less than 30 per cent went to the farmers who raised the onions. Wholesalers and jobbers took 3 per cent, country dealers 8 per cent and retailers 54 per cent. There is very much wrong with a distributing system that takes such a toll. It robs both producers and consumers.

## W. L. Close has been designated by the federal department as supervisor of fruits, vegetables, etc., for Oregon and all state inspectors are requested to take up with him any matters pertaining to federal supervision of shipping-point inspection, which have been sent to F. E. Baley to Spokane.

### Mr. Baley is now located at Lakima. Mr. Close's headquarters are at 306 Fitzpatrick building, Portland, with the state board of horticulture.

The imagination can hardly grasp the immensity of installment buying which is operated in almost every city and hamlet in the United States. Figures given out state that 750 billion dollars are paid each month under this system.

The shipping season for Oregon potatoes is commencing and growers and dealers are warned that all potatoes gold or offered for

## INCORPORATIONS

The Washington Street corporation, with headquarters in Portland and capital stock of \$50,000, has been incorporated by Oscar Hendrickson, James L. Collier and C. M. Seymour. Articles were filed in the state corporation department yesterday.

The Oswego Bond and Mortgage company has been incorporated by Charles J. Sadleir, W. B. Cook and V. H. Sadleir. The capital stock is \$7500 and headquarters will be at Oswego.

The Commercial Auto company has increased its capital stock to \$50,000.

Along, it reaches to the sky, a single trunk with great frond waving gently in the South Pacific breeze. The little figure of a Samoan immortal, Po'a, "Flying Fox," clings to its slanting side, climbing steadily into the enchanted isles of billowing South Sea clouds.

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"MOANA OF THE SOUTH SEAS"

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That means much to the housewife and mother. Our milk comes from fine, healthy cows and is handled in the most modern of dairies. You'll know its superiority the minute you compare it. Give us a trial. Phone us to have our wagon call tomorrow with a first order.

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PHONE 299

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The machine that washes as gently and thoroughly as human hands. This new Washer has a double wave action that agitates the clothes eighty times per minute. It is fast, clean, holds heat longer, and will not tear the clothes.

It is made on the coast, owned by local capital, and backed with their most liberal guarantee. We will deliver a washer to your home, and let you be the judge.

As Tender as You Want It

Company coming? Make the dinner more enjoyable by serving meat that is fresh and tender.

Delicious roasts, chops, steaks—that will melt in your mouth—that's the kind we provide.

Our customers recommend us to their friends, and our success is due to the endless chain of satisfied patrons.

You will not be annoyed by salesmen trying to assist you. We take it that the average woman knows what she wants, and are willing to let her judge the merits of this wonderful machine.

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Our regular Prices of Bread,  
1 1/4 lb. loaf, 15c, 2 for 25c; 1 lb. loaf 9c, 3 for 25c  
Cookies, 2 dozen for 25c  
Butter Horns, 5 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 Eye Bread, 3 loaves 25c

We Serve Coffee and Lunches  
Try Our Kitchen's Candy