wrecked to rebuild or salvage. We been tried. Government aid is be-

Smith brought a number of let- ing better seed and training the

weather.

day that as far as had been as- sided over by E. T. Pierce, o

certained 192 persons were killed | Aumsville. Other visiting flat

tine and 68 in Transjordania, with also of O. A. C., and Mr. Starling

It was estimated that two years inspection of flax fields in the v

would be needed to repair the cinity of Aumsville, during which

Many Towns to Be Rebuilt; Sub-

scriptions Appealed for

JERUSALEM, July 15 .- (AP)

-The government announced to-

havoc wrought by the earthquake

Half of the towns of Ramlah

The government is appealing for

IN NEED FOR TARIFF

This test, he said, is to pull out of Oregon.

the world comes from the Russian | Band Concert Pleases

subscriptions for relief work and

it was stated that the donation by

(Continued from page 1.)

question, separate it into its fin-

Mr. Dawey said that three-

fourths of the flax fiber used in

soviet states. The fluctuation in

the development of a home mar-

rection.

Nathan Straus was a God send.

FLAX INDUSTRY HELD

and Ludd and a third of the old

park of Nablus must be rebuilt.

as so far, but we'll never be able declared, for such aid has not succeeding concert sees new sea

of agriculture, which is develop-

The government is at present

prevalent. The two most common,

The evening meeting was pre-

men present included D. D. Hill

The afternoon was spent in a

the flax experts present answere

the questions of the local grower

concerning their flax problems.

under the direction of Mrs. A.

MEXICAN AGENT ARRIVE

Confers With Timber Shippe

and Fruit Buyers in Gregon

PORTLAND, July 15-(AP)

Alberto L. Bravo, passenger repr

sentative, and D. Marron, freigh

Mexico wants to buy Pacif

northwest lumber and decided

told Selby Wiggins, manager

merce, and would sell bananas a

With improved weather con

tions, the crowds, which tw

Out of Town People

other tropical fruits here.

Bradley of Aumsville.

The evening picnic lunch wa

ME SERVICE DEPARTMENT - ROYAL MILLING COMPANY

Have you ever been hot in the cream. summertime? Do I hear you say, was invited out to dinner.

All day I had thought about delightful. My hostess, I know, licious cool combination. was a good cook and I anticipated throat, refreshing salad, as crisp cipe, it will be printed in our ed cereal just before serving. and cool as I was wilted and hot, Talks next week about aspic jelly. Jey drinks that should chill the perspiration on my foaming brow. orite. The tomato jellied boullion thicker than usual and fasten with

We sat at the dining room table. and there was soup, and there were scalloped potatoes with cheese, and there was broiled steak and hot rolls. The dessert was steamed pudding with hot coffee in little cups. She was a good cook, the food was piping hot, but so was the company!

We sat limp as rags. The perspiration ran in beady streams down the pink foreheads of the ladies looked dizzy (at least one felt that way) and pale, and their sheer dresses clung to their bodies like fly paper.

The conversation tanguished and died and everybody with tongues hanging out sat stupidly and salt. looking at everybody else, in acute misery. I have heard that starving men always have visions of all their favorite foods-strawberry shortcake, fried onions, hot cakes meshed in that languor and 3 eggs. apathy, I sat thinking of all the things I would like to be eating, but wasn't. If I were cook and hostess I planned what I should set before my guest. I resolved several things:

come from the refrigerator, in- sary to roll cookies. Roll mediumstead of the stove, and that there ly thin, cut and bake on greased adding enough of the prune juice should be not a single hot dish. 2. That the drinks should also 400 degrees F. for 8 minutes.

be cold, if it were nothing more than clear water.

3. That there would be no hot could be made early and put in the ice box, were better even than water, add a cupful of sugar, small simmer till tender, remove, drain, bread and butter, because in hot weather butter melts as soon as it is on the table.

4. That I would prepare everything in the morning and put it in the refrigerator, even to the pie and cake and the dishes, and nothing should go on the table until the guests had arrived and were ready to be seated.

5. That I would serve only few dishes, but the servings would be large, large enough to fill even the most cavernous "bay win-

6. That the main dish would

probably be a salad. There I think, I reached the end of my resolutions and began on the menu. These are some of the ideas which appealed most strongly in my torpid state:

Datch Salad Cold Bran Muffins Lemonade

Fig Cream Pie Olive, Lemon Jell, Tuna Fish Salad, Potato Chips Cream Puffs filled with

> Ice Cream Covered with Chocolate Sauce Iced Coffee

Tongue in Aspic Olive, Nut. Apricot, Cheese Salad Ice Cream Sandwich

Jellied Tomato Boullion Cheese Straws Crab Louis Bread and Buter Sandwiches Ice Cream in Gingerale

Macaroni Salad Nut Bread Sandwiches Frozen Fruit Mousse

Macaroons

Brown Fruit Cookies Menu I intrigued me a great deal, but in all of them, I chose the things I like best, that's the advantage the cook has. Dutch Salad is as hearty as it is refresh-

over the salad. Hard cook four eggs and chop up the whites in the salad. For the dressing mash the yolks, add the bacon grease. season with salt and pepper and lemon juice to majsten to good dressing consistency. Serve in a

big bowl which has been chilled. The fig cream ple is a special of the Edgewater Beach hotel in Chicago. Bake a pie shell and fill it with your smoothest cream Illing. On top of that, spread s layer of figs which have been stewed until soft. Place the pie in the refrigerator and before

serving spread with fluffy whipped

The recipe for the cream puffs that dinner. One does, you know, olives have been cut up. It needs dish and serve at once. always expect dinner out to be mayonnaise dressing, and is a de-

I believe menu four is my fav-

The gasping, wretched day was is made like ordinary boullion ex- toothpicks, broil or bake in a hot "trial by fire." This is one of the staggering to depart, but the cruel cept some gelatine is added and oven till crisp all the way through. many ways sauerkraut is being relentless sun, though vanished, it is allowed to set and serve cold Serve on hot platter, with garnish still left the earth writhing under in boullion cups. Crab Louis is a of water cress. its unbearable, burning breath, I salad I learned about in Oregon. arrived as per the invitation, after It is made of freshly boiled or a long ride and stood at the door canned crab meat with lots of of whole wheat flour, three tea- roll thicker than for ordinary pie. florid and steaming. The hostess shredded lettuce, celery, olives, spoonfuls salt and two cupfuls of Put in kraut. Cut a slice of bacon greeted me, also florid and steam- green pepper, pimento. The may- bran. Discolve one-half teaspoon- into small squares, fry t oa light ing. The apartment was cool, but onnaise dressing used for Crab ful soda in one and one-half cup- brown and pour on top of kraut. after we had talked awhile-alas Louis has a little chili sauce in it. fuls sour or buttermilk, add half Next put a thin layer of sliced Ice cream in gingerale is just a cupful of molasses and one well apple, cored and peeled, over the what it says. In your tallest beaten egg; beat all the ingredi- kraut, sprinkling on a little brown glasses put a chunk of ice cream ents together and add a table- sugar. Fold dough edges over and fill the glass with gingerale, spoonful of melted butter and noe- and paint top with beaten egg Both spoons and straws are re- fourth cupful chopped nut meats. yolk. Bake like any other pie and quired to devour it. With little Bake in well buttered muffin pans serve hot. cakes it is the right dessert for in moderate even 25 minutes. a hot day.

The macaroni salad in menu pepper and should be marinated add thin yellow rind from one it in Alabama. To 2 cups of men onto their wilted collars. The the ice box a conv time before sugar. Continue cooking until the melted butter add 2 well beaten serving. I would make the frozen prunes are done, then add the eggs, I teaspoon of salt, a little fruit mousse by simply adding dif- juice from the orange. Chill well pepper and a can of corn, well sweetened whipped cream, putting serving. it in a coffee can and packing the can for about four hours in ice

Here are the recipes for the

brown fruit cookies: BROWN FRUIT COOKIES 1 1/2 cups sugar 1 cup shortening 1/2 tsp. cloves

4 cups Rex flour 1 tsp soda 1/2 Lb. raisins

Cream sugar and fat together. Add molasses and eggs. Sift soda, spices and flour together and add to first mixture. Add rais-1. That all the food should ins and use more flour if necescookie sheets in hot oven, about to moisten well, chill and serve

Prune Victory Wash a pound of medium sized prunes, place in casserole or cov- fish, then place in fresh cold waered jar, pour over a quart of cold piece of stick cinnamon and one cool and flake into tiny pieces. clove. Cover and place in a very Bring one cupful milk to boiling slow oven to simmer four hours, adding a little more water if nec-

General Markets

PRUITS AND VEGETABLES
PORTLAND, July 15.—(AP)—Cucumbers, after a week of good prices
dropped to as low as 80c per box today
but sold mostly 90c@\$1.
Yellow transparent apples sold today
in half boxes at \$1.75 and standard boxes
\$2.7560.3

The Dalles egg plant brings 25c per pound and lemon cucumbers, a vegetable from climbing vines \$1.25 per box of 20 ounds. Honey ball melons, a new deelopment that has only begun to reach the market the last few years is proving popular in Portland as elsewhere and tops the market at \$1.50 for flats and

PORTLAND GRAIN

PORTLAND GRAIN

PORTLAND, July 15.—(AP)—Wheat bids: BBB hard white, July \$1.32, Aug. \$1.31; HW, BS, Baart July \$1.32, Aug. \$1.31; federation July \$1.31; Aug. \$1.29; soft white July \$1.31, Aug. \$1.29; western white July \$1.31, Aug. \$1.29; hard winter July \$1.28, Aug. \$1.26; northern spring July \$1.28, Aug. \$1.26; northern red July \$1.28, Aug. \$1.29; western red July \$1.28, Aug. \$1.26

Harley, No. 2, 45 pound BW July \$36; Aug. \$35. Corn, No. 2, EY shipment July \$44. Aug. \$44. PRODUCE

le; others steady; heavy hens 21@23c; light 13@14c; springs 18c; brollers 17 @18c; pekin white ducks 20c; colored nominal; turkeys alive nominal, dressed

Onions steady; locals \$3.50@4.50. Potatoes \$3.50@4.50 sack.

CHICAGO GRAIN CHICAGO, July 15.—(AP)—Reports indicating rapid progress of the corn crop brought about a world of selling in the corn market today and prices underwent a sharp setback. Closing quotations on corn were unsettled 2½ to 3½c net lower with wheat 1½c to 1½c down and oats 1 1-8c to 1½c off.

PORTLAND July 15.—(AP)—Dairy Exchange, net prices: Butter, extras 40c; standards 38c; prime firsts 37c; firsts 35c. Eggs, extras 24c; firsts 24c; pul-lets 21c; current receipts 20c.

PORTLAND, July 15,—(AP)—Cattle receipts 25, one car; cattle and calves Oregon supreme court and sub-

Hogs receipts none; steady. Sheep, receipts none: nominally steady.

Shred a head of lettuce, add sliced cucumbers and radishes to your taste. Fry several strips of hacon until crisp and crumber Frices \$2 a ton more.

HAY

PORTLAND, July 15.—(AP)—Hay buying prices: Eastern Oregon timothy \$22@22.50; ditto valley \$20@20.50; cheat \$14.50; alfalfa \$20.50@21; oat hay \$15; straw \$8.50 per ton. Selling ber 18, 1925.

essary. Remove from oven, add a teaspoonful vanilla. Chill, strain and serve the juice in small glasses, the prunes with the gatmeal.

Parsley Omelet Beat three eggs without separlemon gelatine in which stuffed ped parsley. Fold, slip to hot

Cereal With Prunes

Bacon Curls Roll lean bacon sliced rathed

Bran Muffins

Prunes With Orange Juice

Wash, soak and simmer noefive has chopped apples, celery, half pound of prunes in one pint can no other part of the country. green pepper, pimiento, green of water till partially tender then Here is the popular way of serving with French dressing and left in orange and four tablespoonfuls of scalded milk and a teaspoon of ferent kinds of chopped fruit to and remove orange peel before chopped. Bake in a buttered dish

Popovers

Sift then measure and sift again one cupful of flour, to which you have added one-half teaspoonful of salt, add one cupful of milk and beat five minutes with a rotary beater, beat two eggs to a stiff froth without separating with maple syrup-and so, en- I cup molasses . 1 tsp. cinnamon them, then combine mixtures and 1/2 tsp. nutmeg beat again two or three minutes. Half fill heated iron or pottery gem pans, and place in a hot oven. Bake 20 minutes.

Fruit Melange Cut in small mieces one slice of canned pineapple, one orange and one cupful cooked prunes, removing the stones. Mix all together, in cocktail glasses, garnishing each with a maraschino cherry.

Codfish Souffle Soak one-half pound salt codter, bring to boiling point and point and add the flaked fish, with pepper and paprika to taste. Blend a tablespoonful each of butter nad flour together, add to the fish and beat with an egg beater for two or three minutes. Whip one egg, beat into it one-half cup cream, and whip into the egg. Beat sev-

EXECUTION DATE IS SET FOR WILLOS AND KELLEY

serve on squares of toast.

eral minutes until light and airy,

that were not true, and he made statements on the stand in this court room because of that belief, which were not true."

Willos, however. wounding Oregon Jones, co-part-

rer in the break. "I was the man that wounded Onts, No. 2, 36 pound white feed July Oregon Jones. But I did not kull \$31, Aug. \$30, ditto gray July \$31, Aug. him. Why should I kill him? I Oregon Jones. But I did not kill

didn't know him. My gun went off accidentally." Kelley declined to make any statement to the court other than

PRODUCE

PORTLAND, July 15.—(AP)—Raw milk (4 per cent) \$2.25 cwt. f. o. b. Portland; butterfat 32c f. o. b. Portland. Ponitry, light hens down 2c, springs sp

The break at the prison in the facts which were already quite

which these two men with Oregon Jones and Tom Murray participated was one of the most sensational in the annals of the Oregon penitentiary. The four men broke their way

into the prison arsenal, seized guns and went over the wall fighting. They left behind them dead, Oregon Jones and Guards Sweeney and Holman.

After their capture and return to the prison, Tom Murray committed suicide in a prison cell.

Willos and Kelley were convicted of first degree murder and sentenced to be hanged. The cases were appealed, however, to the sequently to the United States supreme court, where the appeal was

STEUSLOFF BROS. MARKET Corner Court and Liberty

HOUSEHOLD HINTS

Good sandwich fillings are difating to a light froth, add three ficult to find, due to the necessity tablespoonfuls cold water, one- of moisture in the dressing to offpepper and paprika. Melt a table. set the dryness of the bread. Esspoonful of butter in a clean, pecially, sandwiches that are go- that time that our gasoline sup-"Oh no"?(!) Anyway I hope you mentioned in menn 2 was given a smooth skillet or omelet pan, and ing to be packed quite awhile, ply might give out and we were will never be as hot as I was last few weeks ago. The salad is sim- pour in the liquid. Cook slowly should have a damp filling. Here night, and it was last night that I ply ordinary canned tuna fish and when almost ready to fold, is a dressing that fills these reserved alongside an ordinary tart sprinkle lightly with finely chop- quirements as well as those of taste. Drain a can of salmon, remove the bones and flake the fish very fine. Dip a lettuce leaf in Wash, soak and steam a cupful mayonnaise, lay on a thin slice of Menu three calls for tongue in of small prunes, remove pits and buttered bread, put a layer of gasoline," Smith said. cool ices slipping down my parched aspic, and if you haven't this re- cut into pieces. Add to any cook- flaked salmon on this, cover with another lettuce leaf and put on feeling fine although they manithe upper half of the sandwich.

> Sauerkraut is undergoing its used now, due to its sudden development into a regular "cureall" for all-comers. Use a deep Mix and sift together one cup dish pan. Make a rich dough and

> > The South has long been known until firm.

Salem Markets

	♦ Salem Markets	l
ŀ	GRAIN-	ŀ
3	No. 1, wheat, white \$ 1.19	ı
٠	Reds, wheat, sacked 1.16	ı
	Oats, per bu. milling	ł
	PORK, MUTTON AND BEEF-	l
ï	Top bogs	l
١	Sows	l
٠	Top steers06@.07%	l
7	Cows	l
	1321 lambs, under 06 lbs10 %	L
•	Top live veal	ĺ
	Dressed pigs	l
	POULTRY-	l
	Light hens	ı
	Heavy hens	l
	Springs	ŀ
۱	Receters	ŀ
٠		ŀ
	EGGS, BUTTER, BUTTERFAT-	ı
d	Standards	ľ
9	Pound	
١	Butterfat	ı
	Cream butter41@.42	l
1	VEGETABLES.	
1	Vegetables, beets, sacked	
1	Turnips, carrets	
	Onions, doz. bunches 80	

Cantaloupes, standards, crate.... 3.00

are for good meats.

Fancy

SIRLOIN STEAK

20c lb.

Prime

ROASTS of BEEF

15c lb.

Sliced

LIVER

5c lb.

New cabbage

spinach

AVIATORS MAKE FORCED ship wrecked after it had carried government aid in price fixing, he | creasingly larger and larger, Each LANDING NEAR HONOLULU to fly her again. She is too badly been found desirable where it has son attendance records established

shook hands with him. The two are going back to Molokal to sal- ing given through the department tendance from out of town la fliers clapped each other on the vage the motor if we can." back as they stood together.

ters and papers. After posing for farmer in the care of the crop. Smith immediately explained the message asking assistance pictures the filers were driven to were sent "because it appeared at the Royal Hawaiian hotel, where working to prevent the various they will be guests during their flax fiber diseases from becoming stay in Honolulu. taking no chances."

Smith added, however, that ESTIMATE 260 KILLED they flew to Molokai successfully, exhausting their gasoline as they reached land.

"We cracked up there because we didn't have another drop of Both men declared they were

festly were tired and badly burned by the recent earthquake in Palesfrom the flight, Scores ow well-wishers bade the nearly 1,000 injured in both terri- of the new Vancouver linen mills fliers welcome. Smith's mind tories.

mostly was on the plane. "I'm going to hoist the motor out of the plane that lies over on Molokai and take it back with me. which lasted four seconds. The rest of the ship is a wreck,"

said Smith. Smith was nearly mobbed trying to reach the reviewing stand where Major Henry Miller, commandant of Wheeler field, and other notables bedecked the fliers with leis. He took a moment from the formal reception to explain that much of his trouble was caused by his gasoline indicator not

working properly. Smith presented a silk American flag to representatives of the that there will be a home outlet Honolulu chamber of commerce for the flax being raised. He told and passenger representative as a gift from the city of Oakland of the many 'uses of linen, and the National railways of Mexic chamber of commerce. He repeat- gave the test for real linen, as op- were here today conferring with ed several times while accepting posed to the cheaper substitutes. timber shippers and fruit buye congratulations:

"The trip was mighty well a small thread of the material in worth while in every way." Later he put his arm around est fibers, and wet it. At is dries, fruits, the railroad representative Bronte saying. "I want to say he declared, if it is linen, the fine right here that all the credit for fibers will turn in a clockwise this flight should go to Brontes fashion, if any other kind of fiber, the Portland chamber of co He kept us on our course and plot- they will turn in the opposite dited our route around."

Bronte denied this with a smile. but Smith insisted that he spoke

Speaking of the flight's end. Smith said, "We were exactly 24 price, he declared, is caused by hours in the air when we sighted the uncertainty of the market Molokal, and we realized that our over-seas, and can be prevented by gasoline supply was exhausted." He declared they had not had ket sufficient to encourage local each week throng Willson park the slightest sign of motor trouble | growers. and their only worries had been fog and lack of gasoline.

The radio beacon worked satisfactorily from the first to 180 miles from Oakland when the recelving set refused to function properly, he said, adding that they both were busy every minutes during the flight.

The gas faltered for a moment, and then the first call for aid was sent.

The first land that they saw was a mountain top on Hawaii. "Land looked mighty good to us," said Smith. "We didn't know what minute our gas would give

"It was sort of hard to have the

"Midget Special"

TENDER STEAK

15c lb.

Good

BOILING BEEF

10c lb.

Half or Whole

SUGAR CURED

HAMS

25c lb.

Quality

First

We refuse to sacrifice quality in order to

sell at a low price. The prices quoted below

FOR TODAY WE OFFER:

Pure Lard, limit 4 lbs. to a customer with

meat purchase of 25c, at per lb. 10c.

Umeco—the best Oleomargarine, 2 lbs. 45c

charge 60c for this grade, lb. 30c

Sliced Cold Boiled Ham, the finest, lb. 50c

Originators of Low Prices

351 State Street

Out of consideration to our employes w

close Saturdays at 7 p. m.

Mild Sugar Cured Bason, some stores

attend the outdoor concerts of Farmers should not look for Salem Cherrian band, grow Ook for the

Among the many parties in

night was one group of berr

pickers from the Storm farm near

Jefferson, who came in a single

Particularly pleasing were the

vocal numbers of Oscar Gingrich.

to hear Mr. Gingrich's numbe

truck driven by A. W. Potts.

ae declared, are wilt and pasmo, "Dream" and "Song of the Wan-

evidences of which are watched derer." It has been noted that

for and means taken to prevent whenever this stage of the pro-

their spread as soon as found. gram is reached, the ma

Northwest flax has been remark- the crowd immediately rises in

ably free from disease this year, feet and begins crowding soli

he said, due to the favorable about the band stand, the bett

The meat is what makes Sunday dinner. Get your roast here and get the best in quality at remarkably low prices

Rea Spot

Pure Lard

Our own make. Bring your empty pails. Pound...

Pure Pork Sausage None better at any price. Lb.

Pork To Roast

From Young Pigs, pound.

Hams Our Own Sugar Cured Hams, Lb

Bacon Our Very Best. Pound ROAST

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