The Shopper's Guide

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### COME INTO THE KITCHEN

By ELLA M. LEHR

cups milk. Sprinkle top with nut-

Serve with sauce like that for

(2) One cup bread crumbs, 1-4

cup brown sugar, 2 or 3 table-

Continue until dish is full. Pour

good advantage for anoven din-

ner dessert. It is quite accommo-

dating and will adjust itself to the

average time and temperature

Aunty's Fried Dried Apple Pies

you as I've seen her make them.

vation diet. (Your may be terrible

Make a biscuit dough using one

tablespoon shortening to 2 cups

flour. Roll out about 1-4 inch in

thickness. Using a small saucer as

a guide to size, cut out a circle of

dough. On one-half of the circle

place a spoonful of cooked dried

apples seasoned with cinnamon,

nutmeg, allspice and cloves, Pinch

the other side down over the mix-

Now for the frying. The aunt

uses an old iron skillet half filled

with fat hot enough to brown a

trial piece of bread at once. She

places the turnover in the hot

grease and when brown turns it

over. When cooked she drains

these well of grease and sprinkles

If you fry them in deep fat roll

These-when she makes them

-are positively the most delicious

Apple sauce cakes are most

APPLE SAUCE CAKE

worthy substitutes for fruit cakes,

keep well, are cheaper and much

better liked by the maitreated

The best one I know of is the

'President Taft fruit cake"-

which I gave you some time back.

If you missed it-write me, please.

make. It may be warmed and used

ANOTHER APPLE SAUCE CAKE

1 teaspoon each of cloves, cinna-

Cream fat and sugar, add spi-

ces. Then flour and soda. Throw

nuts and fruit onto dry flour. Mix

thoroughly. Add apple sauce. (The

batter should be quite stiff.) Bake

at 350 degrees for one hour, or

325 degrees for about one and a

BAVARIAN TOAST

Cut thick slices from a loaf of

stale bread. Make a slit in slices

with a sharp knife. Fill with well

as a pudding with hard sauce.

1 1/2 cups thick apple sauce

1 cup raisins or currants

1 cup brown sugar

2 teaspoons soda

mon, nutmeg.

Dates or figs

cup nuts.

half hours.

1/2 cup fat

This one is good and easy to

with granulated sugar.

the dough a bit thinner.

things I've ever eaten.

(This recipe I can only give

used for oven meal cookery.

3-4 hour-45 minutes.

apple dumplings.

one hour or more.

-pies, I mean.)

"How," cried the starting mon- of 2 eggs and 1/2 cup sugar to 2 arch with a grin-"How the devil got the

Apple dumplings! What rhapsodies could be written about them

the luscious mem'ries of our kid days-odes the like of which would put skylarks and water fowls clear in the h a de-crusty brown balls with a spicy fruit middlebathed in a



lost with our youth and supplanted with pastries of unintelligible Frenchiness? Far be it from me to preach. my dears, but such a dish thrust upon the inmost consciousness of Her pies are most unusual and H. R. H .- (meaning Horribly more delicious-horribly fatten-Rathful Hubby) - will change the ling but worth the pangs of a starmost midnight disposition to that of a lamb

OLD-FASHIONED APPLE DUMPLINGS

Make a rich biscuit dough of-2 cups sifted flour 4 teaspoons baking powder

1 teaspoon salt 1 tablepsoon sugar 4 or 5 tablespoons fat 3-4 cup sweet milk (varies).

(Sour milk with 1/2 teaspoon soda -seant-and 2 teaspoons baking ture as a turnover. Pierce with a powder may be used instead of the sweet milk.) Mix dry ingredients and short-

ening. Add milk. Roll out to about one-fourth inch in thickness.

Pare apples, core, place on a plece of dough and fill center of apple with sugar and cinnamon or nutmeg, Wrap dough around apple and pinch ends together. Put dumplings in baking pan, in which there is about an inch or two of boiling sauce (given below). Bake in hot oven (450 degrees) until apples are done. (Length of time will vary with type of apple and size.) Serve with remainder of hot sauce.

Mix together cup of sugar 2 tablespoons flour

1-4 teaspoon of salt Pour on slowly 2 cups of boiling water, boil 5 minutes. Add one tablespoon butter and season with dash of nutmeg or one-half teaspoon lemon extract or juice.

"An apple a day keeps the doctor away:" "An apple a night makes the dentist's bill light" of course, you know these old saws. We just don't like to eat things because they're good for us, it seesm, but when they're just plain good-oh, boy! Apple pie, fried apples, and a slice o'pohk. apple fritters, apples baked with raisins and grapenuts in the center, apple salad, apple pudding. Apple sauce cake-apple sauce. The reason hubby's never cross is cuz I feed him apple sauce."

Well, anyway, there's no limit to the delicacies you can concoct with a box of apples in the cellar! SKIN DEEP

Apples are exactly like human beings. Beauty is often not only skin deep. You don't know an apple by the clothes it wears-and all that sorta thing!

Probably the best late summer and early fall user for cooking," says a well known authority, 'is the early Gravenstein; while for cooking and eating from the time it ripens in September until the middle of December, the King David stands high, The Jonathan and Spitzenberg are of the highest grade western apple, keep well, and are good for both cooking and eating." In winter the Pippin and Winesap take high honors in milady's larder and may be kept until well into the summer season. "Eat apples-Adam did! GLORIFIED APPLE SAUCE PIE

1 eu pstrained, thick, unsweeten-

ed apple sauce. 1 cup sugar 1 tablespoon flour

14 cup cream or rich milk

2 tablespoons butter or shorten-1-4 teaspoon salt

until set.

2 egg yolks 1/2 teaspoon grated nutmeg Juice and rind of 1 small lemon Mix all together except egg yolks, Bring to boiling point, Add egg yolks. Turn mixture into baked pie shell. Place in hot oven

Take meringue of 2 egg whites, 1-8 teaspoon salt beaten stiff, and 2 tablespoons sugar folded in. Cover pie and brown at 325 degress about 10 minutes, (if browned rapidly, the meringue will

Prickly Pear Baked Apples Pare and core six tart, well flavored apples. Simmer apples in a

saucepan with a syrup of 1 cup sugar and 112 cups water, turning apples often. Cook until ten-When done, remove from syrup,

and place in buttered baking dish. Stick surface of apples with blanched almonds so that the nuts protrude from all sides. Sprinkle with granulated sugar and pour syrup around them. Place in a hot over (450 degrees) until nuts become a golden brown. Serve hotor cold with cream. This makes a delicious dessert.

(1) Into a buttered pan put a layer of sliced apples, then a layer of bread crumbs, another layer of apples and so on until the pan is as full as you wish. Pour over all a mixture made in the preportion

**Demand Reported Falling off** meg. Bake in 350 degress about For Tropical Fruits as Winter Nears

That time of year is at hand spoons butter. Put all in pan over when there are comparatively few crop. fire to melt and mix. Place in buttered baking dish, a layer of ups and downs so far as green crumbs, then layer of sliced apfoodstuffs go, but consumer buyples with sugar and cinnamon. ing goes on apace, with green stuffs, including celery, cauli-1-4 to 1/2 cup of water over mixflower, and lettuce particularly, ture and bake at 350 degress for moving more rapidly than in some time. Wholesalers report demand N. B.—Brown Betty is used to for oranges, citrus fruits and

> seasoned apple sauce. Dip in batter made of one egg, one tablespoon flour, two tablespoons sugar, dash of nutmeg and one-half cup milk. Fry in butter or oil the same as for French toast.

le quotations.

Eweet potatoes and Irish potatoes from Yakima moved more readily than usual this week. Cranberries, 23 cents a pound retail, are in greater demand as the Thanksgiving season approaches. With the advent of the eastern berry in another week the price will probably go a little higher. Eastern cranberries retail a few cents above the western

sell from \$2.75 a box to \$3.25. Squash are meeting a good

Some Tokay grapes are yet sell- manager of the new store. ing at three pounds for 25 cents. The Irish group is an Oregon

bananas dragging; however re- but the peak of the season is over. concern whose managers are all tailers find business in this line Tomatoes from California sell at Oregon men. The handle grofairly brisk Not a single change two pounds for 25 cents and the ceries and mill feed and operate was recorded during the week in locals retail at three for 25 cents. on a cash basis. Mr. Irish maintains his general offices and his the wholesale fruit and vegeta- Both mustard and spinach greens home in this city. are offered at 10 cents a pound.

Irish Cash grocery stores will Apples are moving good, with open Saturday in the storeroom at Baldwins and Spitzenberg selling 294 North Commercial, formerly all the way from around a dollar occupied by Doelittle's tire shop. to \$1.50 a box. Delicious apples M. R. Irish is president of the company, which has stores in Toledo. Corvallis, Albany, Lebanon, rade at three cents a pound for Brownsville and Dallas. The conthe hubbards and five cents cern has had a store at 598 North apiece for the small peanut and Commercial which will be contin-Danish squashes. Texas grape- ued under the management of E. fruit is the pict, at 10 and 20 H. Bingenheimer. Clarence S. cents; Arizona grapefruit costs 15 Hammett, who has been in charge cents, but is not so plentiful as of the store at Toledo, and who formerly lived in Salem will be

Weanling calves to be fattened as yearlings should be started very gradually on grain and brought up to a full feed in about 3 days. When on full feed they should be eating about two pounds of concentrates and about one pound of dry roughage, or the equivalent in succulent roughages for each 100 pounds they weigh.

#### MISS MAJESTIC

Will win a fine trip to Hol-

lywood, California. Are you

helping your favorite contestant?

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Invitation to all old customers and future ones to drop in and say "Hello" at the

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121 S. Commercial

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with each purchase One-half doz. Doughnuts.

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Balloons for the kiddies. A regular 25c Broomholder to the first fifty customers. A useful article for the housewife.

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Busick's, Court Street at Commercial

PURE CANE SUGAR 25 lb. bag \$1.45 A \$1.50 value at..... Kellogg's

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Libby Fancy RED SALMON

LIBBY MILK Tall Cans

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**OREGON MILK** Tall Cans

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\$1.19

SPITZENBERGS The favorite in many homes

Netted Gem Potatoes

25c 100 lb. bag \$2.59 Now-or higher later

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25c 6 1bs.

**SUN RIPE OATS** .55c 9 1b. bag.....

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55c **KELLOGG'S** 

RICE KRISPIES 25c 3 for .....

**UMECCO** 

MARGARINE

~B-B-B-B-B-B-B-B-B-B-B-B

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PHONES 48 and 49

155 N. Commercial St.

C. & H. Pure Cane SUGAR 10 Lbs. 49c

lvory SOAP It Floats

3 Bars ..... 20c

Fancy New Crop

DATES

23c | 3 Pounds \$1.39 | 5 Bars ...... 19c

Morning Brand MILK

A. B. Best COFFEE

Big Stick Candy Free with each Lb.

Margarine None Better

Olympic Nut

3 Pounds ...... 42c

Crystal White Laundry SOAP

BREAD. 3 1 Lb. Loaves 19c

Whole Wheat or

White

Wedding Breakfast Table **SYRUP** 

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