GROCERY STORE TO OPEN AGAIN

Englewood Property Bought By John Marr; New Front Built

John Marr has purchased the Englewood Grocery property, corner 17th and Market streets and will reopen the store Wednesday under the name of the Marr Grocery.

The building has been remodeled and a new front has been put in with large display windows and an attractive entrance. The inside of the building has been completely changed, new shelves and new equipment has been installed. The building has been repainted and makes a new appearance.

Mr. Marr Jr., is the son of John Marr who has lived in Salem for many years. He established the Hostess cake route here last spring after selling his grocery store in Aberdeen Washington which he had operated for the past 7 years. Mr. Marr has had considerable experience in the grocery business and has the reputation of being a good buyer and a good salesman. In addition to groceries, fruits, vegetables, fresh meats, some drugs and school supplies will be handled. A free delivery service will be maintained.

3 Squares

Good morning. You should have no trouble in filling your market basket today since the supply of fruits and vegetables is very good and prices reasonable.

Local celery is still good and the supply is expected to last until about January 1. Prices range from 10 cents a bunch to 15 and 20 cents for the hearts.

The lettuce is poor quality, with prices from 10 to 15 cents per head. The Imperial Valley lettuce will not be ready for another 10 days and the quality is not expected to improve until the new supply is in. We are now getting the last of the Sacramento crop.

Cranberries are excellent with the price about 23 cents per pound.

By the way, have you ever tried preparing cranberries without cooking? If not you have missed the best possibilities of the fruit. Run the washed berries through the food chopper, mix with an equal amount, or less, of sugar. Let stand 24 hours, stirring occasionally. The best possible cranberry sauce is now ready to serve or to seal. It will keep indefinitely, without heating.

The first navel oranges are beginning to arrive. Prices run from 45 to 80 cents per dozen. Oranges are good this season but since the California crop is short the price will be higher than last year.

EPWORTH LEAGUE TO PRESENT PLAY

WEST SALEM, Dec. 5—(Special)—The West Salem Epworth Leaguers are working dilligently on a play to be given Friday, December 13, in the basement of the church. The play entitled "The Path Across the Hill" is being coached by Mrs. Esther Henningson. It will be held at 7:30 o'clock that evening and the prices will be 35c for adults and 15c for children.

There will be booths for the selling of candy and it is hoped everyone will support the event.

The cast includes the following: Ruth Conrad which is taken by Miss Willa Sampson, Mr. Post taken by Ray Richter, Dr. Reed taken by Charles Fredrickson, Grandpa taken by Al Henningson, Grandma taken by Adah Clark, Lutie, a neighbor girl, taken by Eva Arnold, Walter, Ruth's brother, taken by Elmer Stewart, Zuzu, a maid or negro cook, taken by Vera Stewart, Salamander, husband of Zuzu, taken by Jacob Fox, and Flo, the flapper, by Gertrude Warren.

PRATUM, December 5.—Mr. and Mrs. E. Churchill from Portland were visiting with relatives here Tuesday. Mrs. Churchill who is a daughter of Mr. and Mrs. D. Kleen is recovering from a recent operation.

Roy Lambert is digging a well for Theodore Kleen.

Electricity does not only help to build up the country, it also helps to tear it down. Peter Hofstetter is taking down his tank tower.

The Ladies Aid of the Mennonite church met with Mrs. Jake Stauffer Thursday afternoon.

The W. F. M. S. society met at the home of Mrs. Lydia Meyer Wednesday evening. Mrs. Melvin Lien gave a reading, Miss Helen May Thompson played a piano solo, Mrs. Paul Silke sang; Irvin Branch and Paul William Silke played "Abreast" and Miss Shaw gave a reading.

COME INTO THE KITCHEN

By ELLA M. LEHR

CHRISTMAS PRESENTS FROM THE KITCHEN

Just when Thanksgiving has been neatly disposed of and we are all ready to start on our Christmas shopping tours—it rains! And who can have Christmas in her heart with marcelled locks fading into oblivion and wet feet, dripping umbrellas and cold germs ready to leap upon her frame?

Ella Lehr

Aha—the kitchen! With a bowl of bright berries in the breakfast nook and a wreath of holly at the window—do your shopping in the kitchen and avoid the middleman.

May we tell you about the Christmas gift we liked best of all—last year? It was sent from an adorable aunt who knew our failings too well; so with great anticipation we'd jerk off one board of the neat wooden box and thrust in an inquiring hand, then another board—and again the hand. First we drew a fried dried apple pie all wrapped in waxed paper—(which she declared "wouldn't be fit to eat coming all that distance" but it was—wonderful!) Then an oatmeal cooky the likes of which no bakery has ever produced—mind you, she had used these for packing! Then came an astonishing array—mustard pickles, apple butter, grape jelly, green tomato preserves, more jellies, more preserves, more pies, more cookies. For a whole year we'd seen never a sight of such culinary accomplishments—it was too good to be true!

Instead of that howling pink necktie or a white gift book called "Thoughts at Christmas Tide," why not send that strapping young nephew who won't be home for Christmas a fruit cake wrapped in waxed paper and topped with a sprig of holly, and a box of homemade fudge and chewy butterscotch, with perhaps a little jar of strawberry preserves.

For those who board—plum puddings steamed in baking powder cans and wrapped up in gay papers, a huge red bow topping it off. With it should go a small jar of hard sauce. Little mayonnaise jars are good containers or wax-paper cups.

And Uncle Henry who has all that money can buy except a cook that suits him—why not spiced pears, a little jar of Russian dressing, fruit cake and a box of sour cream fudge with blackwalnuts in it? He'll re-write his will!

A tin box filled with a menagerie of decorated animal crackers and a ginger bread man—for the innumerable little nephews and cousins! Also fine for the Christmas tree!

For the frail old aunt—choke cherry jam. Stand the glass in the center of a square of green crepe or tissue paper, after tieing with wire around the top several rows of red crepe paper petals. The green paper should be large enough to be drawn up over the jar and tied just where the petals have been fastened. A Christmas rose!

We have a friend who makes the most delicious candied grapefruit peel and every year we've come to expect a holly box filled with it.

And from a far-removed aunt comes a box covered with chintz like wall-paper and wide ribbons making a splashy bow—packed with molasses candy and peanut brittle—at least we hope it comes again!

Quart berry baskets dyed a dark green with one-inch red ribbon woven through the sides and a bow tied in front, then filled with an assortment of jams and jellies! Who said there wasn't a Santa Claus?

The tin covers of jelly jars may have painted on them conventional designs suggesting the fruit inside.

Christmas cookies cut in all manner of shapes with varied icings, make a beautiful as well as tasty gift. Oh yes! Meraschino cherry juice with a bit of butter melted in it and then poured into powdered sugar is a delicious and attractive frosting. A hint only of almond and lemon flavoring may be used.

Lovely colorful bowls filled with homemade candy and spiced nuts or stuffed fruit wil always be remembered.

A little wooden box with your favorite tried and true receipes on white cards will mean more to the new bride than that worthless bric-a-brac you've picked out for her.

No self-respecting man would wear that muffler you said "would make such a lovely present for Brother Bill" but he will exalt you forever if you send him a prune cake like the one given here. After shipping one back to a brother a week ago we've had three letters already this week!

How about a jar of home-made mincemeat for the hubby's "Big Boss?" It's time he had a "raise" you know!

Were there ever so many things from which to choose? There are so many good cook books these days that we're giving only a few recipes this time—sh family secrets (but not skeletons in the closet!)

Auntie's Mince Meat

4 lbs. of cold, boiled, lean beef, chopped fine
10 lbs. of apples
4 lbs. of sugar
1 pint of boiled cider
10 teaspoons of ground cinnamon
1 teaspoon of white pepper
2 tablespoons of salt
4 lbs. of raisins
2 lbs. of currants
1½ lbs. of suet
1 quart of liquor the meat was boiled in
3 teaspoons of ground cloves
3 teaspoons of ground mace
2 nutmegs grated and juice of 5 lemons

Her Suggestions

Makes about two gallons, you can add more apples and it won't hurt it. I put all raisins last winter, the currants are always so gritty.

Don't salt the meat or if you do, don't put any salt in the mince meat.

"If stored away either in stone crocks or glass jars in a cold place it does not have to be cooked after mixing.

It may be heated through and sealed as in canning, however.

Prune Cake

Cream 2 cups sugar, white or brown or one of each, with ½ cup fat. Add yolks of four eggs or 2 whole eggs, well beaten and 1 teaspoon vanilla. Add 2 cups of cooked prunes run through chopper; mix well. Sift together 2½ cups flour, 1½ teaspoons baking powder, ½ teaspoon salt, 2 teaspoons soda (level of course) 2 of cinnamon, 2 of nutmeg and 1 of cloves. Add ½ cup raisins 1½ cup of nuts and 10 tablespoons of sour milk. Pour in greased and floured pan.

Makes one large loaf—baked at 350 degrees for at least one hour.

Figs may be substituted for some of the raisins. Citron and candied fruit peel may be added, and you have a delicious fruit cake.

If baked in layers (2 large ten-inch of 3 smaller) bake at 375 degrees for about 30 minutes.

Christmas Candy Pudding

3 cups granulated sugar, one heaping tablespoon butter, 1 lb. each dates, figs, seedless raisins and cocoanut, 1 cup light cream, 1 or 2 cups ground nuts preferably English walnuts or pecans. Cook sugar, cream and butter to soft ball. Beat until creamy then beat in fruit and nuts. If cocoanut is coarse grind that with the rest. Stir well, then knead with the hands. When well mixed roll as for meat loaf, wrap in dampened cloth, then with waxed paper and put away to ripen. Make at least 2 weeks before Christmas. When wanted slice and cut in squares and oblongs. Enough to last through the holidays.

Comanche

(Needs a good right arm)

2 cups of white sugar, 1 cup of white syrup, 2 squares of chocolate, 1 teaspoon butter, 1 cup of brown sugar, 1-2 cup water or milk, 1 cup nuts, 1 teaspoon vanilla. Combine as for fudge. Add butter when candy is nearly done. Mix ingredients before placing on stove. When soft ball stage is reached, it must be firm, remove and let cool until hand can be placed on bottom of pan. Beat until thick, then add vanilla and nuts.

"Santa, though we're fond of you, Christmas needs us housewives too."

Remodeling Now Completed For Grocery Store

The Simpson Grocery at 155 N. Commercial street presents a very attractive appearance since the remodeling has been completed. A new tile front with large display windows has been added and the display space generally enlarged.

A short time ago improvements on the interior were completed which added much to the general appearance of the store.

Earl Simpson, proprietor, plans to add a large vegetable fountain in the near future.

ZENA FOLK GO SOUTH

LINCOLN, Dec. 5.—Mr. and Mrs. Milton Stevens and family of the Zena district are going to start for Dallas, Texas, in a few days.

The Stevens family has been employed at the W. F. Crawford ranch for a number of years and will be missed very much.

DENTAL CLINIC HELD

Perkins-Maplewood school was favored with a dental clinic this week conducted by Doctors Douglas and Breyen.

Member Affiliated Buyers

E. W. COOLEY

A Home Owned Store

211 North Commercial St. Phones 1371-1372

DO AWAY WITH MARKETING WORRIES

"Affiliated Buyers" solve that problem for you, with their service stores and attractive displays of varied and tempting foods so conveniently arranged for your selection, priced the lowest and delivered right at your door.

49 Pound sack of Ceretana flour (milled from Montana hard wheat)	$1.95	2 pounds of Hoody's Peanut Butter	35c
49 Pounds of Affiliated best Patent flour	$1.79	2 large cans of Heinz's Spaghetti	29c
1 Pound of Golden West or M. J. B. Coffee	49c	7 bars of White Wonder Soap	25c
1 pound of S. & W. or Maxwell House Coffee	47c	3 large cans of Federal Milk	25c
1 quart of Nalley's Mayonnaise	57c	1 package of Tru Bake Crackers (family size) (Insist on Tru Bake)	45c
1 pint of Nalley's Mayonnaise	29c	3 cans of Grand Island Solid Packed Tomatoes	39c
1 pound of Calumet Baking Powder	19c	2 bottles of Clorox	29c
3 cans of Golden Sweet Corn	43c	3 pounds of Mixed Nuts	59c
Large bottle of Gold Bar Catsup	19c	3 bars of Fels Naptha Soap	19c
4 pounds of Vegetable Shortening	59c	3 packages of Jell-A-teen Highest Quality Jell Desert	21c

Along with these low prices we give S. & H. Green Discount Stamps; Also free delivery to all parts of the city

Busick's in the new Market Bldg.

Busick's Court St. At Com'l.

You will always have a balance in your Grocery Budget if your food supplies are purchased at Busick's. The SAVINGS are obvious.

Salad Oil Bulk Oil, bring your container, per quart 35c

UMECCO **Margarine** 3 lbs. 44c

Oregon Milk 3 for 25c

Libby Milk 3 for 25c

Peaches Rosedale Brand 3 for 59c

Salmon Fancy Red tall cans 2 for 52c

Salmon Medium Red 2 for 35c

Hominy Van Camp's large tins 2 for 25c

FRUITS

Apples Large Rome Beauties $1.19 per Box

Stark's Delicious Good size for Family use $1.35 per Box

Winesaps Medium size $1.15 per Box

SWEET **ORANGES** Valencias are best at present
Good size per Doz. 49c
Medium size, 2 Doz. 49c

NETTED GEM **Potatoes**
100 lb. Bag $2.59
50 lb. Bag $1.49

Pork & Beans Libby's 3 for 27c

Navy Beans 2 lbs. 25c

ARIZONA **Grape Fruit** 4 for 25c

Heinz Demonstration and special prices on the entire Heinz Line this week and next.

Peanut Butter 2 lbs. Best Grade 35c

COFFEE M. J. B., Hills and Golden West 1 lb. Tin 48c

Maxwell House **COFFEE** 1 lb. 45c

COFFEE Busick's Mellow Blend 3 lbs. $1.00

KELLOGG'S **Corn Flakes** 5 for 35c

KELLOGG'S **Bran Flakes** 3 for 28c

KELLOGG'S **Rice Krispies** 3 for 35c

Scot Tissue **Toilet Paper** 3 for 25c

Wesson Oil Quarts 47c

CRYSTAL WHITE **SOAP** 6 for 25c

No Parking Limit at the Market

Open Each Evening till 9 O'clock