

Summer Shopper Finds Ideas In Windows

Window shopping has its pleasures even on hot, sunshiny days. Shops show summer clothes, picnic accessories, hot weather foods and souvenir gifts for summer tourists.

BEACH TOWELS appear in one Salem shop window frequently and are just as good for winter use as summer. Pretty comfortable to use as a beach robe in summer, but fine for wrapping around one for winter warmth between shower and bedroom.

PLAID BREADBOXES match garbage cans, condiment containers, wastebaskets and prove a wonderful gift for a young bride in her new apartment, or a seasoned housekeeper in a remodeled kitchen.

PICNIC PAPER GOODS include practical non-absorbent paper plates, cups for hot beverages, paper forks that are long enough to eat with, and good sturdy spoons. Napkins are inexpensive and some are in attractive colored designs.

HAND BLOCKED luncheon sets are shown in one store, very practical for any-time use. Fine for a gift to yourself or a friend.

A LARGE SALAD BOWL, pottery and 15 inches across, is in-

spirational and excuse enough for informal entertaining where a salad is the menu. Piled high with a mixed vegetable combination guests and family could ask for no more, but frequently.

ANOTHER SALAD BOWL, this time in wood, is wisely unfinished inside so oils will penetrate and give fine flavor to salads. The outside is decorated, fork and spoon match.

OREGON JUNIPER makes buttons especially fine as souvenir gifts of the state.

A DOOR LOCK display in a hardware window reminds the sightseer to add this to a list of birthday gifts for Papa. He might enjoy installing a shiny new knob for the front door.

SUMMER SHOE specials are usually good buys. New shoes for hiking, gardening or housework are important for foot comfort as broken down shoes usually take the arches with them.

THERMOS BOTTLES are on display just about everywhere, some have 4 graduated bakelite cups included. No burned mouths like we used to get with the metal kind.

CAMERAS APPEAR at under a dollar, excellent idea for youngsters or for those who don't take pictures seriously except a few weeks of the year and lose cameras in between times.

Plan for Peach Canning, Soon To Be Ready

Peaches are liable to sneak right into our markets and catch the family canners unawares, but if there is plenty of sugar on hand, jars plenty and a few favorite recipes collected, the peach canning season can be begun on a minute's notice.

Peeling peaches is one of the big jobs in canning the fruit, an added task not necessary in the simple preparation of berries and apricots and it compares favorably with pitting cherries. A job that all canners would like to skip.

Several enterprising women in Seattle decided to can peaches without first removing the skins. It became quite a trick in that city, some households swearing by the simplified method, others going back to the job of skinning the peaches with the aid of boiling water.

The method is an easy one. You merely wash off the peaches, put them whole in a jar, cover with a cup-for-cup syrup and process in the oven for 53 minutes or in the hot-water bath for 25 minutes.

If the open kettle method is used, the skins slip even before the fruit is done, and when jars are filled the skins are easily picked from the syrup with a fork.

When the cold pack methods are used the skins are loosened in cooking and may be removed as the fruit is served. The flavor of this type of canned peaches is really fine, the color is attractive because the pink that is found close to the skin adheres to the peaches, giving a rosy color. But some canners just can't get used to the skins being left in the jars.

About varieties—some of the early white meated clings are considered excellent canners by the growers although not usually known to be good for cooking.

Hales, those large rosy faced peaches that come in large sizes are used most for canning and eating. If tree ripened they are excellent though those shipped green are apt to be woody. Moderate sized Hales are best for canning because they have richer flavor and pack to better advantage.

Slappies are fine canners, though not particularly good looking and not such good eaters. The slappy peach is usually more expensive because there are fewer grown, but the fruit is delightful in flavor when canned and looks fine in the jars. Good also for preserves but not for pickles.

Elbertas are preferred by many for canning and for eating. They are moderate in size and price, come in the mid part of the season and have good flavor.

Today's Menu

Green apples will be the pie to be eaten in a cheese crust.
Grapefruit-cherry salad
Poached halibut cheeks
Broiled tomato slices
Buttered potatoes
Green apple pie

For the salad to go on the grapefruit segments that have been arranged on lettuce, mix small pieces of maraschino cherry with French dressing.

Dip the thick tomato slices in flour and broil in butter.

Sweden Offers Potato Dumpling Dish

Here's another of those fine Scandinavian recipes promised for these columns and this time it's a recipe translated directly from a Swedish cookbook for this writer by a friend.

POTATO DUMPLINGS
1 1/2 liters potatoes (approximately 6 cups)
2 hectograms white flour (approximately 1 1/2 cups)
1 tablespoon salt
1 egg
3 to 4 hectograms bacon or pork (1 1/2 cups)
1 small onion
1/2 teaspoon pepper

Cook potatoes, mash and add salt and egg and flour to hold together. Shape into small balls with the hands, fry until done. Make hole in the center of the ball of potato, put salt pork and onion in the center, cook in salted water until they come to the top, or about 10 minutes. Serve with butter or sauce and fry when cold. Be careful not to burn when first cooked.

Coffee Ice Cream Uses Quick Method

Another recipe for using ice cream powder is this one that includes strong coffee for flavoring.

COFFEE ICE CREAM
1 package unflavored ice cream powder
1 cup sugar
1 cup water
2 cups strong coffee
1 cup evaporated milk

Combine ice cream powder and sugar, add water and coffee very gradually, stirring until dissolved. Then add evaporated milk. Freeze in freezer. Makes about 1 1/2 quarts coffee ice cream.

A liter is approximately 4 1/2 cups. A hectogram is approximately 3 1/2 ounces or 14 tablespoons of flour, or 7 tablespoons of fat.

No Sugaring When Icing Made Like These

The active research work being done in the culinary uses of glycerine have revealed many things of interest to housewives. One is the use of this liquid as a guard against icing going to sugar. Here are several recipes which include glycerine.

HONEY ICING
1/2 cup strained honey
1 egg white
1 tablespoon glycerine
Dash of salt

Boil honey and glycerine to the soft ball stage. Pour slowly over stiffly beaten egg white to which the salt has been added. Beat until stiff enough to spread.

YUM YUM FROSTING
3 cups brown sugar
3/4 cup water
2 tablespoons glycerine
2 tablespoons butter
1/2 cup chopped nuts

Boil sugar and water and glycerine to soft ball stage when tested in cold water. Remove from heat, add butter and blend well. When sugar mixture is cool beat until creamy, add nut meats and mix well. If too stiff to spread add a little more glycerine and mix well.

MAPLE PECAN FROSTING
3/4 cup maple syrup
2 tablespoons granulated sugar
2 tablespoons glycerine
1 egg white
1/2 cup broken nut meats

Place first four ingredients in top of double boiler, over boiling water and beat until stiff enough to stand in peaks. Remove from hot water, beat a few seconds longer and add nut meats.

COFFEE ICING SUPREME
1/2 cup butter
2 cups confectioners sugar
1 1/2 tablespoons dry cocoa
2 tablespoons glycerine
2 to 3 tablespoons black coffee, hot

Cream butter and glycerine. Add dry ingredients and enough hot coffee to make the right consistency. Beat well.

CARAMEL ICING
1/2 cup butter
2 1/2 cups confectioners sugar
1/2 cup caramel syrup
2 teaspoons lemon juice
2 teaspoons glycerine
1/2 teaspoon vanilla

Cream butter and glycerine; add sugar and mix together thoroughly. Add caramel syrup, lemon juice and vanilla and beat until thick and smooth. Spread on cake. Make caramel syrup by melting 1 cup granulated sugar over a slow heat. When melted and boiling add 1/2 cup water. Stir until dissolved. Remove from heat and use as needed.

Jelly-makers! FRUITS ARE CHEAP TODAY!



AND JAMS AND JELLIES MADE WITH CERTO TASTE SO MUCH BETTER... COST SO MUCH LESS!

Takes less than 15 minutes after your fruit is prepared!

NO MORE long, tedious boiling! With Certo, you boil your fruit juice only 1/2 minute for jelly—one minute for jam! Think of the saving in time and work... in less than 15 minutes after your fruit is prepared, you can make, pour, and paraffin a whole batch of jam or jelly!

HALF AGAIN MORE GLASSES! Due to that short boil, no fruit juice goes off in steam as it does by the old, long-boil method... So you average 11 glasses of jam or jelly instead of 7! You get better tasting jam and jelly with Certo, too... because with that short 1/2 minute boil, none of the flavor boils away!

NO FEAR OF FAILURES! When you use Certo, you get perfect results from any fruit—even strawberries and pineapple! No costly jam and jelly failures!



FREE RECIPE BOOK
Look for the book of tested recipes under the label of every bottle of this pure fruit pectin. Certo is a product of General Foods.

Hercher's Market

2360 Fairgrounds Road
Phone 8414

VEGETABLES GROCERIES FRUITS

Do Your Shopping Where Prices Are Reasonable Every Day in the Week

We Carry a Large Selection of the Very Best Produce Obtainable

Midget Market

351 State Street Salem's Retail Packing Plant

SERVE BEEF—

And watch lagging summer appetites disappear... You will like the rich flavor and tenderness of our beef. It is cut from Choice Young Eastern Oregon Cattle. All sizes and plenty of cuts to choose from.

REGULAR PRICES — NOT "SPECIALS"

Beef Boil	1b.	8c
Beef Roast	1b.	12 1/2c
Pot Roast	1b.	10c
Spare Ribs	1b.	11c
Sirloin Steaks	1b.	15c
Picnics	Sugar Cured	1b. 17c
Weiners	Small Ones	17 1/2c
Cottage Roll	1b.	23c
Bacon Back	Light Ones	1b. 22c
SLICED BACON JOWLS	1b.	18c

No Tricky Bargains — When You See It In Our Ad It's So

Pattern

By ANNE ADAMS
Be a great "social success" with a dress or two like this to your credit! Pattern 4852 has that elusive something which guarantees "ohs and ahs" of admiration at afternoon parties. And every detail of it will come from your needle so easily! The gathered bodice panels and high-waisted skirt panel may charmingly form a color contrast with the rest of the frock. The puffed-top sleeves may be brief, and rippled in with two sparkling buttons—or long and smooth to the wrists. Notice how the yokes widen the shoulders and minimize the size of the waist—and see how softly the belt ties at the front. All so chic in any good-looking silk or synthetic—light or dark!

Pattern 4852 is available in misses' and women's sizes 14, 16, 18, 20, 22, 24, 26, 28, 30, 32, 34, 36, 38, 40 and 42. Size 16 takes 3 1/2 yards 39 inch fabric.

Send FIFTEEN CENTS (15c) in coins or stamps (coins preferred) for this Anne Adams pattern. Write plainly SIZE, NAME, ADDRESS and STYLE NUMBER.

Do you want to be a style leader the summer of 1938? Then get the ANNE ADAMS SUMMER PATTERN BOOK. It's filled with hints on how to be cooler and smarter—how to look younger, slimmer, more glamorous—how to be correctly dressed for every summer setting, whether sun or moonlit. Don't delay in sending for this fascinating book and make yourself some striking new summer clothes. PRICE OF BOOK FIFTEEN CENTS. PRICE OF PATTERN FIFTEEN CENTS. BOOK AND PATTERN TOGETHER TWENTY FIVE CENTS.

Send your order to The Oregon Statesman, Pattern Department.

SCHREDER-BERG GROCERY

PHONE 6606
CORNER STATE & COMMERCIAL
Orders \$2.00 and Over Delivered Free

FLOUR	1.23	FLOUR	1.42
BLACK PEPPER	15c	Meats	
HORSERADISH	9c	Bacon Squares	1b. 17c
PICKLES	15c	SHORTENING	2 lbs. 19c
POTATOES	59c	Cottage Cheese	2 lbs. 25c
FIG BARS	9c	FRANKFURTERS	1b. 19c
CRACKERS	18c	GROUND BEEF	2 lbs. 25c
Graham Crackers	19c	SAUERKRAUT	5c qt.
Potato Chips	12 1/2c	Porters	15c
Pickling Spice	15c	SALT	15c
WHEATIES	21c	FLOUR	1.25
Tang Salad Dressing	29c		
SUGAR	\$1.25		
KREMEL	10c		
MACKERAL	9c		
PINEAPPLE	10c		
GRAPEFRUIT JUICE	9c		
FOLGERS COFFEE	27c		
Welches Grapejuice	25c		
Porters	15c		
DASH	45c		
P & G Soap	25c		
Corn	25c		