

FOOD PAGE

U. S. Government Inspected MEATS

STEUSLOFF BROS. MARKET

Court & Liberty Sts. Phone 1528

Good Quality **FRESH BEEF**
Boiling Pieces 14c and 18c lb
Pot Roasts 20c lb.

FINE LOT BROILERS AND YOUNG HENS

FINE MUTTON

Stew, lb. 10c Shoulder Roast, lb. 20c
Loin Roast, lb. 25c Leg lb. 25c

Mild, Sugar Cured FANCY SMOKED MEATS

Bacon Square, lb Wropped 1 1/2 to 3 lbs. 30c

Pic-Nics, Cottage Rolls, Bacon Bax.

Choice Rendered Edible Tallow, lb. 10c
Moulded in (Cakes about 2 lbs. each)

"MARION", "BUTTERCUP" & "4 C"
Creamery Butter
"NUCOA" Nut Butter

COMPLETE LINE OF ALL KINDS
FIRST CLASS QUALITY
FRESH, CURED & SMOKED MEATS
PURE LARD, SAUSAGES, ETC.

Steusloff Bros. Market
Salem, Oregon.



Sanitary methods are necessary to the production of pure food products. You will be charmed with the scientific cleanliness of our bakery and with the high quality of the ingredients mixed into our bread, cakes and pies.



PHILIP WINTERS, Prop.
170 N. Com'l St. Phone 247

Highland Grocery

- 3 lbs. Cocoa \$1.00
- \$1.25 broom \$1.00
- 5 cans Salmon \$1.00
- 7 Large cans Shad \$1.00
- 11 No. 1 cans Brown Beans \$1.00
- 7 No. 2 cans Brown Beans \$1.00
- 3 lbs. best Dried Peaches \$1.00
- 4 lbs Sugar \$1.00
- 3 lbs. Kipperd Salmon \$1.00
- 5 1/2 lbs. Peanut Butter \$1.00
- 8 cans Milk \$1.00
- 12 bars Creme Oil soap \$1.00
- 15 bars Crystal White soap \$1.00
- 17 bars Swifts White Laundry soap \$1.00
- 23 bars Laundry soap \$1.00
- Hard Wheat Flour, per sack \$3.25

746 Highland Avenue
Phone 496

- Velch's Grape Juice, pt. 50c
- Church's Grape Juice, pt. 50c
- rick Ice Cream, lb. 65c
- ce Cream in Cartons 60c
- Fresh Milk, qt. 10c
- Marion Butter, lb. 63c
- New Potatoes, 3 lbs 25c
- Bread Loaf, 12c and 17c
- No. 5 Karo, light 65c
- No. 5 Karo, dark 57c
- Coal Oil, gallon 18c
- Salmon, red and pink, 1 lb cans, 20c, 25c, 35c and 40c

Grocery store open from 7 a. m. to 10 p. m. except Sundays.

Economy Grocery
AND CONFECTIONARY
1492 Center Street

Quality and Service Quality and Service

Cantaloupes

A huge supply of this luscious fruit for Saturday's trade. Priced according to size, 3 for 25c; 10c, 12 1/2c and 15c each. Loganberries,

- Red Raspberries,
- Black Caps,
- Bing Cherries,
- Oranges, a special on small sizes, 30c per dozen.
- Bananas, ripened just right.
- Watermelons,
- California Grape Fruit.

VEGETABLES

Local Vegetables are now at their best and there will be a tremendous supply to select from Saturday.

Bunch carrots, beets, turnips, green onions, celery, string beans, peas, new potatoes, cabbage, big heads of lettuce, tomatoes, cucumbers.
Dry Onions, 7 pounds for 25c.

DELICATESSEN

Ready-to-serve meats in our delicatessen department are appreciated in the hot weather and are especially adaptable in supplying your picnicing wants and for quick cold lunches

Veal loaf, corned beef loaf, minced ham, boiled ham, head cheese, lunch tongue, summer sausage. Tillamook cheese, New York cheddar, Limberger, brick-Edam, Neuchatel, Breakfast, Roquefort, Bluhill, Pimento, Chili and Cream.
Potato Salad, Cottage Cheese, Mayonaise Dressing.

CAKES

200 Fresh Cakes for Saturday—Angel, Sunshine, Prune, Coconut, Nut, Chocolate and Jelly Roll.

Cup Cakes, Doughnuts and Parkerhouse Rolls.
Oatmeal, Raisin and Sugar Cookies.

FLOUR

Fisher Flouring Mills products need no introduction to the Salem public. They have proven to be the best goods we have ever handled.

Fisher's Blend Flour, per sack \$3.90; per barrel \$15.20
Fisher's Art Flour, per sack \$3.60; per barrel \$14.00

This Flour is sold on an absolutely satisfaction or money back guarantee.

Roth Grocery Co.

Phone your orders early. Phones 1885-6-7
Quality and Service Quality and Service

Hints from Mothers Kitchen

Pea Soup Rosina
Wash one pint of split peas in cold water, drain, and then place them into a saucepan with one pint of water, a little salt and six ounces of raw ham. Set to boil, skim, and add one small onion, a stalk of celery, one bay leaf, salt, pepper, and one half teaspoonful of granulated sugar. Set to cook for about two hours and a half. After it is cooked rub it through a very coarse strainer and bring the puree to the proper consistency by means of bouillon and add two ounces of sweet butter, a "julienne" of celery, carrots and poached rice.

Quince Jelly
Select only very ripe fruit. Cut it into slices, peel and pit these, and throw them into a basin of fresh water. Now put them into a preserving pan with three and a half pints of water to every pound of quinces and cook them without stirring. This done, transfer to a sieve and let

them drain. Return the juice to the pan, together with twelve ounces of sugar to the pound and set the whole to cook on a hot fire, meanwhile skimming with care. As soon as the jelly is cooked, strain it through a piece of cheese cloth stretched over a basin and by this means a perfect clear jelly will be obtained.

Braised Beef Neapolitan
Take one pound of rump beef, select a saucepan rather larger than the piece of beef; cover its bottom with fat fork and sliced onions having sufficient to conceal the bottom. Lay in the meat, salt and pepper and when the meat is browned have two ounces of extract of tomatoes dissolved in a quart of water (or one quarter can of preserved tomatoes). Cook the whole slowly for about three and one half hours.

Prepare as follows: Cook in boiling and salted water eight ounces of spaghetti or macaroni leaving it to boil for twenty minutes. Drain and dress it in layers in a large dish beginning with a layer of the beef sauce and of Parmesan cheese and continue till finished. Slice the beef and lay on the side of the macaroni. Baste over with beef gravy and serve very hot.

Chicken, Shepard Style
Fry in butter two ounces of bacon cut into small dices; a half pound of fresh mushrooms cut in slices; one two-pound chicken stuffed with half a chopped onion, mushrooms and chopped parsley. Set the chicken to brown in the same butter used for frying the bacon. When the chick-

en is well gilded add one half pound of meat gravy. Thicken the sauce with four ounces of cream cheese mixed with three eggs yolks and fines herbes. Put the bacon round the chicken and cover with the sauce. Serve with fried potatoes.

Boiled Salmon, Sauce Hollandaise
Put into a saucepan three quarts of water, salt, a cupful of vinegar and four slices of salmon. Boil for about ten minutes, remove the saucepan to a corner of the fire and keep warm.

(Quantities required for one pint)
Twelve ounces of sweet butter, the yolks of four eggs, one pinch of white pepper, a half teaspoonful of salt, and two tablespoonfuls of vinegar.

Put the salt, pepper and vinegar and as much water in a small saucepan, and reduce by three quarters on the fire. Move the saucepan to a corner of the fire and add a spoonful of cold water and the yolks of eggs. Work the whole with a whisk until the yolks thicken and have the consistency of cream. Then remove the saucepan to a warm place and gradually pour the butter on the yolks while briskly stirring the sauce. When the butter is absorbed, the sauce should be thick and firm. Complete the sauce by a few drops of lemon juice and a pinch of cayenne pepper. Strain through a piece of cheese cloth. Drain the salmon and dish immediately upon a napkin with curled leaves of parsley all around. Serve the hollandaise in a sauceboat.

In Mother's Kitchen

Will be found the best of Cooking and Canning Utensils—That's why she is able to make such good things to eat.

At Richter's Fire Sale

You can get

- \$1.50 Granite Kettles 69c
- \$1.25 Granite Kettles 59c
- \$2.25 Tubs \$1.49
- \$1.00 Jelly Glasses (large size), doz. 53c
- \$1.25 Mason 1-2 gal. Jars, doz. 95c
- \$1.25 Dish Pan 83c
- \$6.00 Savory White Enamel Roasters \$2.97
- \$1.00 Butcher Knives 43c
- 25c Kitchen Knives or Forks (each) 9c

373 Court Street

SALEM BUSICKS ALBANY

State Street at Commercial. Commercial Street at Chemeketa

"The Quality Coffee of America!"



Remember We Stand Behind It.

There is no better coffee than M.J.B. Coffee regardless of price—WHY?

5-lb. tin per lb. 52c

3-lb. tin per lb. 53c

Single Pound Tin

We Recommend That You Buy the 5-lb. Size
— "You Save More Money" —

- 6 lbs Crisco \$1.89
- 3 lbs. Crisco 96c
- No. 5 pure Lard \$1.20
- No. 10 pure Lard \$2.35
- 2 Cans Libby Milk 25c
- 12 Libby Milk \$1.45
- Pint Wessons Oil 42c
- Quart Wessons Oil 82c
- 1-2 gallon Wessons Oil \$1.60
- Pint Mozola Oil 40c
- Quart Mozola Oil 78c
- 1-2 Gallon Mozola Oil \$1.53
- Pint Douglas Oil 36c
- Fancy Bulk Coffee, lb. 33c
- Fancy Bulk Coffee, 3 lbs. 93c
- 2 Cans Standard Tomatoes 25c
- 2 Cans Fancy Tomatoes 33c
- 2 Cans Corn 35c
- 2 Cans Peas 33c
- Alaska Pink Salmon, lb. can 19c
- 2 can Clams 37c
- Monopole Syrup, gallon \$2.98
- Fresh Peanut Butter 17c
- Folger's Shasta Tea, 1-2 lb. 26c
- Folger's Shasta Tea, 1 lb. 49c
- Tree Tea, pkg. 35c
- Fresh Crisp Soda Crackers 18c
- Fresh Crisp Grahams 22c
- 100 lbs. Stock Salt 95c
- 5 lbs. Net Vegetate \$1.50
- 2 Grape Nuts 35c
- 2 Post Toast 27c
- 2 Shredded Wheat 31c
- Large pkg. 'Armour's Oats 35c
- Large pkg. 'Alber's Oats 35c
- Large pkg. Mother's Oats 35c
- Large pkg. Quaker Oats 35c
- 10 lbs. Bulk Oats 70c
- 50c Postum 42c
- 30c Postum 26c
- 25c Postum 22c
- 5 lbs. Baking Powder 90c
- 12 lbs. White Navy Beans \$1.00

These Beans are fancy re-cleaned Navy.