

Quality and Service

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## COFFEE

Has it ever occurred to you that in buying Coffee in a tin with a fancy lithographed label you are paying ten cents for the tin and the balance of the purchase price for the Coffee? Nevertheless this is a fact and to get away from this useless buying of tin we are buying the very best coffee obtainable and packing it in parchment lined paper bags and is sold on a guarantee to give satisfaction or money back.

Gem Blend, 50c pound; 3 pounds ..... Economy Blend, 40c pound; 3 pounds .......

### Fruits for Saturday

Cantaloupes, Peaches,

Apricots, Watermelons, Honey Dew Melons Black Caps Raspberries Loganberries, Royal Ann and Bing Cherries

## Vegetables

Green and Wax Beans, Carrots, Turnips and Beets. Fresh Tomatoes and Cucumbers, Head Lettuce and Cabbage, Peas and New Potatoes

### Delicattessen

Mrs. Montgomery, manager of our delicattessen department, has returned from a ten day trip to the Sound cities and has picked a lot of new ideas which will be put into effect in her department.

## Roth Grocery

Phone Your Orders Early

Phones 1885-6-7

Quality and Service

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#### The Daily Recipe Hints of Friday Market Page

CHOW CHOW. doz. very small cucumber, doz. medium sized cucumbers.

qt. sliced green tomatoes. qt. butter onions. large head cauliflower.

red peppers cut fine. qts. vinegar and six tablespoonfuls mustard.

l large tablespoon tumeric. 1 cup flour, 1 cup brown sugar, 1 tablespoon celery salt. Mix paste of flour mustard, tumeric and little vinegar, stir into vinegar and put on stove stirring continually. When thich

and smooth put in pickles add eave GREEN TOMATO PICCKLES. Slice green small tomatoes, sprinkle with salt and let stand over night. Drain in morning and heat 2 qts. of vinegar, 6 or 8 cups of sugar, 8:-15 cinnamon and cloces. When hot drop in tomatoes until kettle is full. Cook until tender and seal with vinegar cov-

CUCUMBER PICKLES. To 1 gailon water add 1 cup rock salt, heat boiling hot and pour over cucumbers. Let stand 24 hours, repeat a times. Take ont of brine and put in large jar. Scald 1 qt. vinegar ½ ib. brown sugar, handful of cloves and spice. Pour over pickles. Fill up jar kith cold vinegar.

Lay three or four small onions and pepeprs on top.

WHITE BREAD.

Dry yeast with potatoes.
In the evening dissolve one cake yeast foam in 1½ cups warm water mash fine 3 medium sized boiled potatoes. Add 1 pint water in which they were boiled and enough flour for a good batter. When luke warm add yeast, beat weel and let stand over night in warm place. In morning add 3 pints warm water, 2 teaspoons alst, 1½ teaspoons lard, 1½ tablespoons su-ga'''d, and flour to kned, knead 20 minutes let rise then mould into loaves and let rise to double size. Bake an hour in moderate oven. Warm flour before mixing.

HEART SALAD.

Prepare a chicken or lobster salad in the usual way, and put the celery and meat through a meat mincer before mixing with the dresing, Mold the saiad in heart-shaped pans and place in a cool place until ready to use. Serve on a bed of water cress, having the molded salad near the edges of the plate; and mound up the center with small hearts cut from pickled red beets. Sprinkle paprika over each

MOCA FILLING.
1 cup powdered sugar mixed with

water.
3 tablespoons ground chocolate.
3 tablespoons boiling black coffee on 2 tablespoons butter.
Stir until melted add to above and beat well. Favor with vanilla.

A Full Line of the Very Choicest Meats Obtainable at

# The Midget

You All Know Where to Get the Best at the Lowest Prices

Some Fine Roasting Chickens for Saturday

# The Midget

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Originators of Low Prices 361 State Street

NOT IN THE COMBINE

## McDowell Market

173 South Commercial Street

## Where a Dollar Does Its Duty

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MUTTON BEEF Beef to Roast ..... 16c Mutton Stew .. Shoulder Steak ... 221/2C Mutton Chops ..... 15c Round or Loin Steak 25c Leg of Mutton ..... 18c Boiling Meat ..... 121/2C ..... Soup Bones .....5c LAMB \*\*\*\*\*\*\* LARD Lamb Chops ..... 221/2C In 1-pound Cartons 25c Leg or Loin ..... Lamb Stew ..... 121/2C

Sausage or Hamburg 1 Freshly Ground

173 South Commercial Street



You'll discover that our bread is full of flavor and food value. Around the table you'll smack your lips and ask for more. At the grocery store you'll remember the name and ask to have the order repeated. It's the bread that's on everybody's lips.



# Grocery

11 No. 1 cans Brown Beans ....\$1.00 7 No. 2 cans Brown Beans .... \$1.00 3 lbs. best Dried Peaches 3 lbs. Kippered Salmon 51/2 lbs. Peanut Butter .. 15 bars Crystal White soap .... \$1.00 17 bars Swifts White Laundry 21 bars Laundry coap ... Hard Wheat Flour, per sack \$3.25

746 Highland Avenue

# UHLLI'I

State Street at Commercial.

"The Quality Coffee of America!" 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

. IT . V. P. the E II	L Size	Tree Tea
We Recommend That You Buy the 5-1		Fresh Cr
6 lbs Crisco	\$1.89	Fresh Cr
3 lbs. Crisco	96c	100 lbs. S
No. 5 pure Lard	- \$1.20	5 lbs. Ne
No. 10 pure Lard	- \$2.35	2 Post To
2 Cans Libby Milk	25c	2 Shredd
12 Libby Milk	- \$1.45	Large pk
Pint Wessons Oil	42c	Large pk
Quart Wessons Oil		
1-2 gallon Wessons Oil		
Pint Mozola Oil		
Quart Mozola Oil	78c	50c Post
1-2 Gallon Mozola Oil		
Pint Douglas Oil	3bc	25c Posti

2 Cans Peas \_\_\_\_\_ 33c Alaska Pink Salmon, lb. can ..... 19c Monopole Syrup, gallon ..... \$2.98 Fresh Peanut Butter ...... 17c Folger's Shasta Tea, 1-2 lb. \_\_\_\_\_26c a, pkg. ..... 35c risp Soda Crackers ..... 18c risp Grahams ......22c Stock Salt ...... 95c oast ......27c ded Wheat ...... 31c kg. 'Armour's Oats ......35c kg. 'Alber's Oats ......35c kg. Mother's Oats ......35c kg. Quaker Oats ......35c 3ulk Oats ..... 70c um \_\_\_\_\_ 42c tum \_\_\_\_\_26c um \_\_\_\_\_\_22c Fancy Bulk Coffee, 3 lbs. ..... 93c 12 lbs. White Navy Beans ..... \$1.00 2 Cans Standard Tomatoes ......25c These Beans are fancy recleaned Navy.

**Commercial Street at Chemeketa**