

# FOOD PAGE



**U. S.**  
Government Inspected  
**MEATS**  
**STEUSLOFF BROS. MARKET**  
Court & Liberty Sts. Phone 1528

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**FRESH BEEF**  
Boiling Pieces 12½c and 14c-Lb.  
Pot Roast 18c-Lb.

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COMPLETE LINE  
HIGHEST QUALITY  
**Steer Beef, Pork,  
Veal and Lamb**

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CHOICE LOT BROILERS.  
YOUNG HENS

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PREPARED LUNCHEON  
Dried Beef, Kipperd Salmon,  
Star Summer Sausage,  
Vienna Sausage, Frankfurters, Polish  
Sausage, Minced Ham, Bolona,  
White Liver Sausage, etc

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Pure Lard and Smoked Meats

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**Steusloff Bros. Market**  
SALEM, OREGON

*The Daily Recipe*  
:: Hints of ::  
**Friday Market Page**

**RASPBERRY SHERBET**  
Two quarts of raspberries, one cupful of sugar, one pint and a half of water, the juice of a large lemon, one tablespoonful of gelatine. Mash the berries and sugar together and let them stand two hours. Soak the gelatine in cold water to cover. Add one pint of the water to the berries and strain. Dissolve the gelatine in half a pint of boiling water add this to the strained mixture and freeze.

**CURRENT ICE.**  
A refreshing ice is made of currants or raspberries, or equal portions of each. Squeeze enough fruit in a jelly bag to make a pint of juice; add a pint each of water and sugar; pour the whole, boiling hot, on to whites of three eggs beaten to a stiff froth, and whip the mixture thoroughly. When cool, freeze in the usual manner. Part red raspberry juice is a much finer flavor.  
Any juicy fruit may be prepared in this manner.

**FROZEN PEACHES**  
One can or twelve large peaches, two coffee cupfuls of sugar; one pint of water and the whites of three eggs beaten to a stiff froth; break the peaches rather fine and stir all the ingredients together; freeze the whole into form.  
Frozen fruits of any kind can be made the same way; the fruits should be mashed to a smooth pulp, but not thinned too much. In freezing, care should be taken to prevent its getting lumpy.

**VEAL FOR LUNCH**  
Butter a good sized bowl, and line it with thin slices of hard boiled eggs; have veal and ham both in very thin slices; place in the bowl a layer of veal, with pepper and salt, then a layer of ham, omitting the salt, then a layer of veal, and so on alternating with veal and ham, until the bowl is filled; make a paste of flour and water as stiff as it can be rolled out; cover the contents of the bowl with the paste, and over this tie a double cotton cloth; put the bowl into a saucepan, or other vessel, with water just up to the rim of the bowl, and boil three hours; then take it from the fire, remove the cloth and paste, and let it stand until the next day, when it may be turned out and served in very thin slices. And excellent lunch in traveling.

**FRIZZLED BEEF**  
Shave off very thin slices of smoked or dried beef, put them in a frying pan, cover with cold water, set it on the back of the range or stove, and let it come to a very slow heat, allowing it time to swell out to its natural size, but not to boil.

Stir it up, then drain off the water. Melt one ounce of sweet butter in the frying pan and add the waters of beef. When they begin to frizzle or turn up, break over them three eggs; stir until the eggs are cooked; add a little white pepper, and serve on slices of buttered toast.

**STUFFED EGG-PLANT**  
Cut the egg-plant in two; scrape out all the inside and put it in a saucepan with a little minced ham; cover with water and boil until soft; drain off the water; add two table spoonfuls of grated crumbs, a table spoonful of butter, half a minced onion, salt and pepper; stuff each half of the half with the mixture; add a small lump of butter to each and bake fifteen minutes. Minced veal or chicken in the place of ham, is equally as good and many prefer it.

**VEGETABLE HASH**  
Chop rather coarsely the remains of vegetables left from a boiled dinner, such as cabbage parsnips, pot-

atoes, etc.; sprinkle over them a little pepper, place in a saucepan or frying pan over the fire; put in a piece of butter the size of a hickory nut; when it begins to melt, tip the dish so as to oil the bottom and around the sides; then put in the chopped vegetables, pour in a spoonful or two of hot water from the tea-kettle, cover quickly so as to keep in the steam. When heated thoroughly take off the cover and stir occasionally until well cooked. Serve hot. Persons fond of vegetables will relish this dish very much.

**FRIED POTATOES WITH EGGS**  
Slice cold boiled potatoes and fry in good butter until brown; beat up one or two eggs, and stir into them just as you dish them for the table; do not leave them a moment on the fire after the eggs are in, for if they harden they are not half so nice; one egg is enough for three or four persons, unless they are very fond of potatoes; if they are, have plenty and put in two.

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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  
5 ½ lbs. Peanut Butter ..... 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 12 ½

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CANNED GOODS		READ WHAT A DOLLAR WILL BUY		Mr. E. CONOMY'S ONE DOLLAR SALES	
ARMOURS MILK, 8 Cans for	\$1.00	WHITE BEANS, 16-Lbs	\$1.00	COFFEE	
SWEET PEAS; 8 Cans for	\$1.00	FANCY RICE, 11 Pounds	\$1.00	BEST COFFEE IN BULK	\$1.00
SUGAR CORN, 6 Cans for	\$1.00	LIMA BEANS, 8 pounds	\$1.00	3 Pounds	\$1.00
TOMATOES STANDARD, 7 Cans for	\$1.00	MACCARONI 13 Pounds	\$1.00	ENGLISH BREAKFAST	\$1.00
SALMON, 5 Cans for	\$1.00	WASHING POWDER, 5 Pkg	\$1.00	TEA, 3 Pounds	\$1.00
SOLID PACK TOMATOES	\$1.00	DUTCH CLEANSER, 14 cans	\$1.00	COCOA IN BULK, 3¼ Lbs	\$1.00
6 Cans for	\$1.00	<b>NUTS, FRUITS, ETC.</b>		ROLLED OATS, Sack	65c
CLAMS, 7 Cans for	\$1.00	WALNUTS, 4½ Pounds	\$1.00	ROLLED OATS in bulk, 16lb	\$1.00
No. 10 TOMATOES, 2 cans for	\$1.00	ITALIAN PRUNES, 6½-lbs	\$1.00	PUFFED RICE PANCAKES	12c
No. 2 PORK AND BEANS,	\$1.00	5 PACKAGES RAISINS	\$1.00	FLOUR	
6 Cans for	\$1.00	DRY APPLES, 7 Pounds	\$1.00	<b>CEREALS</b>	
STRING BEANS, 6 cans for	\$1.00	PEACHES, 3 Pounds	\$1.00	ROLLED OATS, large pkg.	31c
FISH LOAF, 10 cans for	\$1.00	SODA AND OYSTER	\$1.00	ARMOURS ROLLED OATS	14c
<b>PURE LARD</b>		CRACKERS 5½ Pounds	\$1.00	small package	
ONE PAIL OF PURE LARD	\$1.00	MONOPOLE SYRUPS CANE,	\$1.00	AUNT JEMINA PANCAKE	12c
4 Pounds for		Maple, and Table Syrup		FLOUR	
<b>CRISCO</b>		5 Bottles		PANCAKE FLOUR, Sack 10-lb	73c
6 POUNDS	\$1.88	<b>SOAPS</b>		CHICK FEED, 10-lb sack	59c
9 POUNDS	\$2.75	WHITE NAVY, 16 for	\$1.00	YELLOW CORN MEAL IN	\$1.00
3 POUNDS	95c	10c WOOL SOAP, 15 for	\$1.00	BULK, 20 Pounds	
<b>COTTOLENE</b>		ELK SAVON, 21 for	\$1.00	PUFFED WHEAT, Pkg.	14c
No. 8	\$2.49	WHITE LAUNDRY, 17 for	\$1.00	PEARLS OF BARLEY, bulk	25c
No. 4	\$1.25	NO RUB NAPHTA, 18 for	\$1.00	2 Pounds	
MAZOLA OIL, Half Gallon,	\$1.34	TOILET SOAPS, 20 for	\$1.00	MASON JARS, PINTS	85c
COVO OIL, Best Cooking Oil	\$1.49	SAMOLENE, Clean and Polish	40c	MASON QUART	94c
Half Gallon		<b>BAKING POWDER</b>		ECONOMY JARS PINTS	\$1.19
<b>YEAST</b>		CALUMET BAKING POWDER	25c	ECONOMY QUARTS	\$1.33
MAGIE YEAST, a Cake	5c	7 Pound can		MASON HALF GALLONS	\$1.19
		CALUMET BAKING	\$1.15	ECONOMY HALF GALLON	\$1.59
		POWDER, 5 Pounds for		ECONOMY CAPS, DOZEN	25c
		<b>BROOMS</b>		MASON ZINK TOP CAPS DOZ.	29c
		85c BROOMS, 2 for	\$1.00	SANITARY WHITE TOPS for	15c
		\$1.65 BROOMS	\$1.00	Mason Jars, dozen	
				RUBBERS, Dozen	5c

**Peoples Cash Stores**

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