

FOOD AND MARKET BASKET PAGE

FOREST SERVICE PROVIDES HOME CONVENIENCES

Colorado Springs (AP)—Automobile tourists and campers who are starting on their long joyous summer jaunts like the wilds, but they look for real stoves and beds with springs.

Although beside cascading waterfalls and under murmuring pines, the present day outdoor dweller prefers a hint of comfort even in the wilderness, according to observations of the United States forest service.

The foresters divide the travelers into three classes—nomads, semi-nomads, and summer residents.

And the nomad who once exulted in sleeping under the stars now professes a real bed. He has a sneaking fondness for a small stove instead of a glowing bed of coals for his bacon and eggs.

For this reason the lure of the privately operated pay camp is increasing. The forest service is encouraging the obtaining of permits for such camps where tourists can obtain the small comforts and luxuries they desire and which the government can only meet with the simplest facilities.

In some of the camps the government has installed a modern system of sanitation, stone fireplaces, shelter houses, information booths and other conveniences.

CALIFORNIA LEADS WITH FRESH FISH

San Francisco, (AP)—California's fresh fish products lead the world according to the bureau of commercial fisheries, division of fish and game.

World leadership was attained in 1928 when a production of more than half a billion pounds of fish, \$28,481,044, to be exact, was reached. This figure, showing an increase over the production of 1927 of 104,112,862 pounds, is taken from a report by S. H. Dado.

Sardines lead with 420,269,065 pounds during 1927. Mackerel is in second place with 25,251,298 pounds against 20,522,295 for 1927.

A small piece of apple cooked with cabbage, onions, cauliflower, or other strong-smelling vegetables, lessens the odor of the cooking.

For variety a few (1-3 cup) of chopped nuts can be sprinkled over the top of mashed potatoes after they have been placed in the serving dish.

Parisian Meal-Crashers Develop Art to Highest

Paris, (AP)—The fine art of eating a free or cheap meal has its devotees in Paris who practice it with a finesse and sangfroid truly Parisian.

The most recent discovery of these artists deals with how to eat in the exclusive restaurants of the Bois de Boulogne at \$50 or less a meal. There are at least six restaurants in the Bois where the average meal rarely falls below \$10 a head.

CHICKENS SUBJECT TO VARIED DISEASES

W. S. C. Pullman, Wash., (AP)—Chickens become victims of more deadly diseases than any other domestic animal says Hilton A. Smith, instructor in bacteriology at the state college.

When infections are once introduced into a flock they often spread with lightning rapidity, due to the fact that the chicken has the most careless habits of all farm animals, Smith claims.

"Poultry diseases are transmitted most generally by contaminated food and water," according to the instructor.

Treatment for diseased fowls is rarely worth while and Smith recommends killing the sick birds and burning them or burying the bodies deep. Every effort should be directed to prevent further spread of the infection, he said.

DEGREES CONFERRED ON TWO CANDIDATES

Jefferson—A special meeting of Euclid chapter O. E. S. of Jefferson, was held Tuesday night to confer the initiatory degrees upon Mr. and Mrs. Roland Wall.

After the lodge work was concluded refreshments were served to about 40 members.

Delegates to the grand chapter are Mrs. Ethel Roland, worthy matron; George Marlette, worthy patron; Eva Simpson, associate matron.

SCHOOL ELECTION SET

Selo—The terms of W. F. Sturges and Frank Bartha as members of the Selo school board expire this year and their successors, together with a successor to J. P. West as clerk, are to be elected at the annual school meeting in Selo June 17.

AUPPERLE IN PORTLAND

Jefferson—Guy Aupperle motored to Portland Wednesday on business. His daughter, Elizabeth, accompanied him as far as Salem, where she will visit friends for a couple of days.

NEW COOK BOOK IS SPONSORED IN WASHINGTON

Washington (AP)—The official women of Washington have hit upon what might be termed a "million dollar idea."

At any rate, whether or not it can be described by such a lofty term, it nevertheless is true that the idea has proved so dazzling to the public that the dollars are fairly tumbling in.

The idea is a cook book—"The Congressional Club Cook Book." Its backers are those women in the national capital whose husbands are members of the United States senate and house of representatives.

The writer is informed that already this compilation of recipes has netted its producers between \$25,000 and \$30,000. And the profits are climbing with every day.

A glance at the book and it is easy to understand why it is rated as a best seller. The compilers overlooked nothing to make of the volume one that would appeal to every woman.

In the first place, the paper covering bears upon its surface the title of the book, with the additional notation "Foreword by Mrs. Herbert C. Hoover." The book itself is bound in a most artistic fashion.

But it is in the contents of the volume that the greatest appeal is to be found.

There one finds the favorite recipes of Mrs. Coolidge, Mrs. Taft, Mrs. Roosevelt, Mrs. Dawes, Mrs. Marshall, Mrs. Sherman, Mrs. Longworth, Mrs. Lowden and Mrs. Al Smith.

There are also to be found favorite recipes of "many others in the highest official American life."

No one realizes the value of names more than the compilers of this book.

Further along the pages the reader's attention is snared again by what is termed the international section. "The favorite dishes of all nations" may be found here.

The ladies explain that "through the diplomatic representatives of

the United States and foreign nations we have brought together typical dishes of 59 countries."

Among these attractions are 500 recipes for tamales, Yorkshire pudding, Irish stew, sauerbraten, wein-schnitzel, Russian borscht, ravioli, Danish beefsteak and so on.

Ample proof that the congressional women are thoroughly practical is to be found in the back of the book in a substantial advertising section.

Evidently the official wives of Washington are formidable. Banded together in the Congressional club, their social organization, they are invincible. Advertisers, insured to appeals for "copy" from all varieties of publications, apparently found them irresistible.

For there are printed appeals of everything from bran flakes to railroads and back to bridge cards.

MANY DRUMSTICKS

Gorman, Tex. (AP)—Three drumsticks from the same chicken is the hope of W. B. Parr, owner of a three-legged Rhode Island Red. The chicken is hale and hearty.

Pineapple slices browned in a small amount of fat are good accompaniments for veal chops, pork roast, pork chops, baked or fried ham. The pineapple slices are served under the meat.

Everybody likes it!

100% PURE



EASTSIDE Malt SYRUP

at all Dealers
Distributed by Hart Clear Co.
300 Davis Street, Portland

PROHIBITION HELPS SALES OF COFFEE

San Francisco (AP)—"American prohibition is making more coffee drinkers," according to Miss Emma Barrios, 23, wealthiest coffee plantation owner in Salvador.

Miss Barrios controls a plantation of 20,000 acres which has more than a half million coffee trees. She is recognized in the coffee trade as one of the most expert coffee bean tasters of Central America.

"This year's crop is the biggest in the history of Salvador and every year a greater amount of our

coffee is being sold on American markets," Miss Barrios said.

CALL AT EUGENE
Jefferson—Mr. and Mrs. M. D. Looney and daughter, Eleanor and Elizabeth, and Mrs. Looney's mother, Mrs. Beal, motored to Eugene Sunday where they spent the day

visiting their daughter, Marguerite, who is attending the University of Oregon.

come "soaked" if the crust is baked for 8 minutes in a moderate oven before the uncooked filling is added. This also applies to the baking of pumpkin pies.

PIGGLY WIGGLY

245 N. Commercial Street

THERE IS NO SUBSTITUTE FOR SATISFACTION!

HELP US HELP YOU SALE

WE HAVE ARRANGED MANY OUT OF THE ORDINARY SAVINGS
FRIDAY — SATURDAY — MONDAY

PIGGLY WIGGLY

BUTTER... 46c pound

Not to be compared with other qualities—Ask your Neighbor!

Cane Sugar | WHITE BEANS

10 lbs. . . 47c | 3 lbs. . . 29c

Carnation Milk 2 tall can 17c 4 Sml can 17c

CORN FLAKES or POST TOASTIES 8c a package

Tomatoes—Solid pack, hand peeled

CORN—Fancy Yellow

STRINGLESS BEANS—Tender Cut

YOU MAY ASSORT THESE

2 Large Cans 35c 4 Cans 65c

P&G White Naptha 10 bars 33c

VAN CAMP'S Pork & Beans 3 Medium Cans 29c

JAR RUBBERS Heavy double lip 4 Dozen 25c

Pancake & Waffle Flour Sperry's—Large pkg. 25c

Candy Hard Mixed—Satin Finish—Pound 14c

Piggly Wigglly Delicious Long Hair—Walk and Talk

ICE CREAM DOLLS

39c quart Regular \$1.00 59c

Vegetable Margarine 3 lbs. 49c

THE QUALITY SPREAD

Fresh Pasteurized Grade "A" MILK—9c QUART

We reserve the right to limit quantities

PIGGLY WIGGLY

Market Features

Young Plymouth Rock

29c lb HENS 29c lb

FRESH AND CLEANLY PICKED

CHOICE BACON SQUARES

15 1/2 c lb.

FOR FRYING—FOR SEASONING

The Best PURE LARD

2 Pounds 29c

Fancy Sugar Cured Eastern BACON

From Waterloo, Iowa, lb. 35c

Again we are featuring those Mild Sugar CURED AND SKINNED—1/2 OR WHOLE 8 TO 12 POUND AVERAGE

HAMS 31c lb.

SHIPPED DIRECT FROM WATERLOO, IOWA

Midget Market

Originators of Low Prices 351 State St.

Do You Like Good Meat?

Foolish question, isn't it? We know you want good meats.—BUT you want them at the lowest possible prices. With the thought foremost in our mind, we are striving to give you the best for the least.

Remember—Buying real cheap meats to save money is like stopping the clock to save time.

For Saturday We Offer

Milk Fed Veal Steak 25c lb.	Choice Sirloin Steak 25c lb.
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Fresh Ham Roasts 25c lb.	Fresh Side Pork 20c lb.
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Sugar Cured Sliced Bacon 25c lb.
You cannot buy better bacon at any price.
The flavor and quality is unexcelled

All Pork Little Links 25c lb.	All Pork Bulk Sausage 20c lb.
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Home Rendered Pure Lard 15c lb.	Sugar Cured Bacon Squares 17c lb.
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Fresh Ling Cod, Sliced 12 1/2 c lb.

Sliced Fresh Salmon 30c lb.

Jumbo Crabs, largest in the city 45c

Out of consideration to our employees, we close Saturday at 7:00 P. M.—Harry M. Levy, Mgr.



RECIPE for CHEERFUL Breakfasts



NOTHING is more important for a successful breakfast than good toast. It ranks right up with the healthy mind and the cheerful smile as one of the elements in the start of a real good day.

Some like their toast thin and crisp. Others prefer it thick and lightly toasted. These individual preferences are easily

satisfied when you are making your toast from Hillman's Butter-Nut or Hillman's Snowflake.

Not only do these loaves represent high food value and fine flavor but the "texture" is developed so that a slice toasts perfectly in whichever way you like best.



CHERRY CITY BAKERY

PHONE 1225

Market at Broadway