

FOOD EXPERT REMINDS OF HOLIDAYS' APPROACH

TURKEYS TO BE CHEAPER HERE, DEALERS AGREE

Thanksgiving's royal bird this year will be cheaper than during the past two years, it is conceded by all of the larger dealers in Salem who expect to handle the majority of turkeys sold over the counter, but how much cheaper is yet a matter of considerable speculation.

Three out of four dealers had contracted for a full supply at prevailing prices in effect at time of delivery.

While a number of pools, including the Rogue River valley, Douglas county and Idaho and eastern Oregon pools had been sold during the past week, chiefly on consignment with 32 cents guarantee, this apparently had little bearing on the situation here, which, dealers agree, will be governed largely by the Portland situation a week or two later on.

Estimates on the decrease below last year's figures, place it at from three to five cents for prime birds, and from 8 to 1 cent for seconds and culls.

Estimates on retail prices, which it was admitted were but guesswork, set values ranging at from as low as 38 cents per pound to as high as 45 cents. These prices were extremes, with the majority favoring from 40 to 42 cents as the most likely outlook.

Prices last Thanksgiving ranged from 42 to 48 cents on prime birds, with some dealers inclined to shade those for the Christmas trade.

An approximate increase of 10 per cent in the turkey crop ranging the country over, from the Pacific coast eastward, is expected to have its influence in the Willamette valley area, with less active call from San Francisco and Seattle buyers than in former years, and these calls only for the very best available.

"This, with the prospect of more than ample supplies in view, and with these showing much better average grade, according to growers as well as to some buyers will enable local dealers to meet their needs with a much greater percentage of choice turkeys than has been possible in former years. From this fact has been deduced the probability of the 8 to 10 cents lower price on number two stuff, instead of the five cents per pound differential that has usually prevailed.

That the growers in the Salem district are aware of this situation is evident; from the number of inquiries received, several dealers state.

One dealer, whose judgment on problems of supply and demand is considered highly reliable and who seldom gets "stuck" on the more or less hazardous task of buying for the holiday trade, estimates that Thanksgiving trade here will see from 500 to 600 birds pass over the counters in the retail trade.

While there are comparatively few prime birds in sight right at present, the coming two weeks will see second grade stuff filled into first class shape for the bulk of delivery which is expected about that time, and dressed birds will present a more attractive appearance, with the cold weather which has prevailed during the past two

Fruit Cake Recipes Given Early; Aging Adds To The Flavor

Fruit cake, like some of the old time Christmas cookies, is another kind of food that improves rather than deteriorates on long keeping. If properly stored it may be kept for years with no hardening and but a slight improvement in flavor to show the difference.

Either baking or steaming and baking may be used as methods of cooking. For baking, the cake is placed in a slow oven for three to four hours. It may be steamed in the oven by placing the cake in another pan of hot water for about five hours. The last hour of the baking the pan of water should be removed to allow the cake to dry out. In both methods the baking pan should be lined with several thicknesses of brown paper cut to fit the sides and bottom of the pan.

A dry, air-tight container in which there is no danger of moulds is best for storage space. Stone crocks are excellent for this purpose. If icing is to be used for the serving, it is better to put it on just before using, as the moisture from the cake sometimes discolors icing when stored for any length of time.

Two types of fruit cake may be made—the white or the dark. The former is similar to angel food cake in that just the whites of the eggs are used. In these the choice of fruit depends somewhat on the colors desired, as they retain their natural colors more so than in the dark cake which uses molasses or cocoa to darken the batter as well as to add flavor.

WHITE FRUIT CAKE
 4 cups sifted cake flour
 1 teaspoon baking powder
 1/2 teaspoon soda
 1/2 teaspoon salt
 1/2 pound each lemon peel, pineapple and red cherries, cut fine
 1 pint blanched almonds, cut fine
 1 cup butter or other shortening
 1 1/2 cups sugar
 1 tsp. lemon juice
 10 egg whites, beaten stiff
 Sift flour once, measure, add baking powder, soda and salt, and sift together three times. Sift one cup of this flour mixture over fruits and nuts; mix thoroughly. Cream shortening until light and fluffy; add sugar gradually, and cream together thoroughly. Add remaining flour to creamed mixture, a small amount at a time. Beat after each addition until smooth. Add lemon juice, fruits and nuts. Fold in egg whites. Pour in tube pan or small bread pans prepared with a heavy, oiled paper lining in the bottom. Bake in slow oven at 250 degrees for two and one-half hours, then increase to 300 degrees F. for 15 minutes. Makes about four pounds.

EARLY OREGON DAYS SUBJECT OF PAPERS

Aurora — The Aurora Woman's club met at the home of Mrs. Ed Diller Wednesday afternoon with Mrs. Arthur Strickland assisting the hostess. After the regular business meeting a program was given. "Dr. John McLaughlin" by Mrs. Andrew G. Miller; "Early Oregon Missionaries" by Mrs. E. E. Bradie, and "The Whitman Massacre," by Mrs. Lester Reed. Refreshments were served by the hostesses.

or three nights bringing out pin feathers to the point where they will come out easily in plucking.

Ducks appear more plentiful for the holiday trade, one considerable deal having been closed on a contractment basis, and others talking business. While a few firms are quoting tentatively on geese, but little movement in this class of fowl is expected locally until the Christmas season.

DRAMA LEAGUE OPENS SEASON FOR WOODBURN

Woodburn—The Woodburn Dramatic club, which was recently organized met in the library club rooms Wednesday evening with a large attendance or interested and prospective members.

The speaker of the evening was Mrs. W. E. Anderson, president of the Salem Dramatic club, who was introduced by the president, Mrs. Ray Wolf. Mrs. Anderson gave a history of the Salem club and their methods of conducting affairs and her talk was followed by an interesting open discussion in which a large number took part.

The official name of "Woodburn Drama League" was adopted and the library was selected as a permanent meeting place. The object of the club is the study of the drama and production of plays.

Officers are Mrs. Ray Wolf, president; Mrs. P. G. Haveman, vice-president; Mrs. Byron E. Gibbons, secretary-treasurer. A vocal solo by Miss Ruth Mitchell closed the evening's program.

KINGSTON PROPERTY BRINGS GOOD PRICE

Kingston—Kurt Cronliek bought 60 acres of the north side of the Barney Minton farm at a price said to be \$6500. He will clean out all fence rows and the large oak trees of which there are many will be used for furniture. Some logs are four feet thick and can be sawed in lengths up to 14 feet. Four men are now employed improving the property. New woven wire fences will replace the old.

HILLSIDE CLUB IS GUEST AT DALY'S

Mill City—The Hillside club was entertained Tuesday afternoon at the home of Mrs. Lony Daly. Three new names were added to the membership. Refreshments were served by Mrs. R. Wallace and Mrs. H. Mickelham. The next meeting will be at the home of Mrs. H. Mickelham.

bine the two; add jelly and spices. Sift baking powder with half the flour and add alternately with stiffly beaten egg whites, then chocolate. Sift remaining half of flour over fruit and add to batter; put in nuts last. Place in loaf cake pans, the sides and bottoms of which are lined with fitted and greased heavy brown paper. Steam slowly for six hours. Place in slow oven at 250 degrees F. and allow to dry out for an hour. This may also be cooked the same as the English fruit cake listed above. Recipe makes three cakes in loaf pans 5 by 9 inches.

PRESIDENT'S FRUIT CAKE

1 cup shortening
 1 cup sugar
 6 eggs
 1/2 glass grape jelly
 2 teaspoons cinnamon
 1/2 teaspoon each nutmeg and allspice
 2 1/2 cups flour
 1 teaspoon baking powder
 2 teaspoon melted chocolate
 1/2 pound citron
 1/2 cup grape juice
 1/2 lb. raisins
 1/2 lb. each crystallized cherries and pineapple
 1/2 lb. orange paste or candied orange peel
 1/2 pound each pecans and blanched almonds
 Cut fruit in small pieces and soak overnight in grape juice. Cream shortening and half the sugar. Beat yolks of eggs very light with remaining sugar—com-

DUMB DORAS GUEST AT SIMS RESIDENCE

Woodburn—Mrs. Eldora Sims entertained Dumb Dora bridge club at two tables of bridge Thursday afternoon at her home on Montgomery street. Mrs. Jesse Rigdon was winner of the prize for high score and Mrs. Rae T. Gibbons received the consolation. Mrs. H. M. Austin was an additional guest. Refreshments were served by the hostess.

ALPINIST'S PLAN TO BE FIRED TOO GOOD

Porterville, Cal. (AP)—Frank Anderson's high ambitions cost him just \$25 here.

Anderson, a cannery "checker," suddenly decided he wanted to climb the 14,501 feet to the top of Mt. Whitney, south of here, the highest point in the United States.

The would-be mountain climber wanted to be discharged from his job, so he wouldn't have to wait until the month's end to get his full pay, so he credited women packers with more work than they did.

Anderson was discharged, as he had schemed, but he also was charged with petty theft. Justice A. M. Lumley fined him \$25.

Anderson gave up the money. He also gave up his mountain-climbing ambitions.

SOVIET SEEKING TO SEND HOME AMERICAN DEAD

Moscow (AP)—The Soviet authorities are making every effort to locate American graves in the regions where American expeditionary forces took part in the intervention movement and to establish the identity of the occupants of these graves. In the Archangel sector

most of the dead were from Michigan and Wisconsin.

American soldiers were buried singly and in groups over a large area in both the Archangel sector and in Siberia. Little was done at the time to mark or protect the graves, many of which have no doubt been entirely obliterated.

The local governments at Murmansk and at Vladivostok have been requested by Moscow to report on the whereabouts and condition of American graves in their sections. The first of these reports were read to the United Press correspondent. They indicate that the project, suggested by an American veterans' organization, for transferring the bodies home will involve considerable physical difficulties.

Of the graves which have been located already, only a few are forced in. In most cases they have been almost erased by neglect. Where groups of soldiers were buried in joint graves, it is not always possible to tell even the nationality of the bodies.

A foreign office spokesman told the United Press that both the Moscow government and the local authorities are prepared to cooperate in every way possible with the United States in the transfer of the bodies.

Roseburg—The Roseburg land office announced a timber sale would be conducted December 9.



ARMISTICE and FOODS

Armistice means peace—and there's nothing more certain to keep peace in your family than good food—and lots of it. Also, no one knows better than an experienced food buyer, that GOOD FOODS are ALWAYS found at MACMARR'S.

The MacMarr Stores will be closed all day Monday, November 11th in observance of Armistice Day

FOOD OFFERINGS SATURDAY, NOVEMBER 9th, 1929

Our mammoth Coast Wide Canned Goods Sale is still in effect. Ask the salespeople for a circular if one was not left at your door.

Snowdrift—"The Cream of Shortenings," 3 lb. Can	69c	Ghirardelli's Ground Chocolate—Hot for cold days, 1 lb. Can	29c	Royal Baking Powder—Preferred by many—12 oz. Can	39c			
Quaker Oats	The brand that children select—their parents did before them—Large Package	25c	Jello—Select your flavors—3 Packages	25c	Crystal White Soap—10 Bars	39c	Wesson Oil—A highly refined vegetable oil—Quart Can	45c

PRUNES

Corn Meal, Eastern Kiln dried—White or Yellow, 9 pound Bag	39c	Raisins, Market Day Seedless Thompson's—4 Pound Bag	25c	Searchlight Matches—Large full count boxes—6 boxes	25c
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MALT

Peanut Butter, Hoodys—It's fresh—2 1/4 lb. Jars	49c	Pancake Flour, Sperrys, the nearest to home-made—No. 10 Bag	69c	Karo Syrup—Red Label, 5 Pound Can	43c	10 Pound Can	79c
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HONEY

RINSO—Large Pkgs., 2 for	45c	Chesterfield Cigarettes. They satisfy—\$1.19 Carton	1.19	Positively none sold to minors		MacMarr Milk—Rich in butterfat—3 Cans	25c
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BROOMS

Super Suds—Tiny beads of soluble soap—Kitchen Size packages—2 for	19c	Palmolive Soap—Keep that school girl complexion—4 bars	29c	MacMarr Flour—Fancy Patent—No. 10 Bag	45c	49 Pound Bag	\$1.74
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MACMARR COFFEE

"A cup of good coffee, with a little sugar added, is Nature's own pick-me-up," says Dr. Harvey Wiley—In MacMarr you have it. Direct from our Roaster to you, its always fresh—

3 Pounds \$1.33

SWEET SPUDS—Fancy stock—6 Pounds	27c	TEXAS GRAPE FRUIT—Medium size, full of juice—2 for	15c
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MEAT DEPARTMENT

STATE AND COMMERCIAL
 Where you are always sure of Choice Cuts of Meats

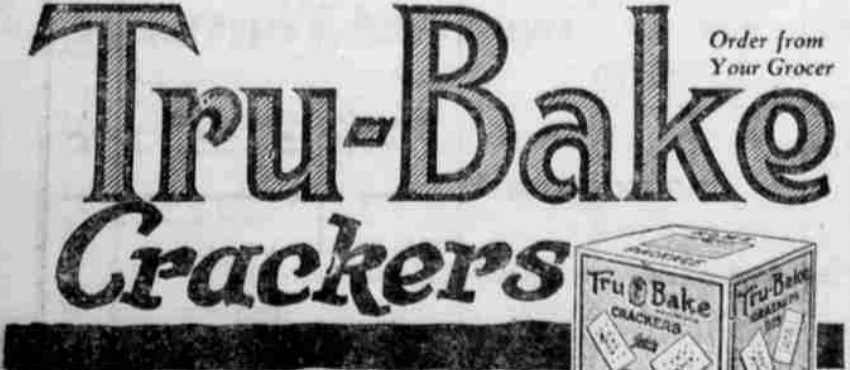
Beef Roast	18c	Mutton Stew	10c
Short Ribs Beef	14c	Shoulder Mutton	14c
Pork Roast	23c	Tender Steak	22c



Successors to 20th Century Stores
 174 N. COMMERCIAL ST. STATE & COMMERCIAL STS.
 19th & STATE STS. 1980 N. CAPITOL ST.



Active brains, healthy appetites must have foods rich in the natural body-building elements. Appetizing, satisfying foods that really nourish. Few foods meet all these requirements so admirably as



Baked and Guaranteed First Quality by the TRU-BLU BISCUIT COMPANY—Spokane, Portland, Seattle

Midget Market

Originators of Low Prices 351 State St.

MEATS YOU CAN ENJOY

In the kind we sell. Our prices are the lowest for quality meats. A glance at our cases will give you an idea of the grade of meats we handle. Do not allow anyone to mislead you. When good meats can be sold for less the Midget will sell them.

For Saturday We Offer

FANCY MILK FED VEAL Choice Veal Roast	20c lb.	Fancy Loin Veal Cutlets	25c lb.
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Best Oleomargarine, 2 lbs. 25c
 2 lb. limit with purchase

Young Pig Pork Roasts	17c lb.	Dainty Lean Loin Chops	25c lb.
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FINEST SLICED BACON 30c lb.
 SUGAR CURED PICNICS 21c lb.

Delicious Round Swiss Steak	25c lb.	Choice Sirloin Steak	22c lb.
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Genuine Legs of Lamb	30c lb.	Delicious Loin Lamb Chops	30c lb.
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Pure Pork Little Links	25c lb.	Freshly Ground Beef	20c lb.
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Useless to pay more—risky to pay less
 Out of consideration to our employees, we close Saturdays at 7:00 P. M.—Harry M. Levy, Mgr.