

FOOD AND MARKET BASKET PAGE

MARKET OFFERS LARGE VARIETY OF FRESH FOODS

The fickle appetite brought by the warm summer days will be especially stimulated by the luscious melons and fruit now displayed in local markets. Watermelons from the Imperial valley are the newest things exhibited in local stores, with offerings at 7 cents a pound being met with a steady demand. Cantaloupes, three for a quarter, make a satisfactory dessert for a simple summer meal. They also are from the Imperial valley. From California, too, come the attractive looking plums that are selling at 25 cents a basket. Strawberries are now at their peak, holding steadily at two boxes for a quarter, and local housewives are advised to do their canning now, for the prospects are that strawberries will rise in price very soon. The demand at present is slightly exceeding the supply. Most of the growers are disposing of their berries to the canning and preserving companies, but those berries finding their way to the stores are of excellent size and flavor. A few local cherries are making their appearance, with the more desirable varieties to be brought in during the next few weeks.

Oranges and lemons continue high in price and disappointing in quality. Bananas are varying in quality and price. Salad vegetables, such as tomatoes, cabbages, carrots, celery and lettuce provide cool and crisp foundations for hot-weather luncheons. Tomatoes from local hot-houses are firm and nicely ripened. They sell for three pounds for a quarter. Lake Labish celery is excellent for this season, selling 15 cents a bunch. Radishes are getting beyond their prime, although a diligent shopper can generally find a crisp bunch, selling three bunches for a dime. String beans from California are of inferior quality, and most of the local merchants are waiting for the Oregon-grown varieties. Peas from The Dalles have well-filled pods, at ten cents a pound. New potatoes are still being brought in from California at five pounds for a quarter. Both dried and fresh onions are making a nice showing on the stands, as are greens, both mustard and spinach. Home-grown cabbage, firm and sweet, is selling at four cents a pound. Green peppers from California to make an attractive garnish for the salad plates are 35 cents a pound. Cucumbers, local grown, are ten cents each.

APPLIANCES COMPEL REFORM OF ICEMEN

Fresno, Cal. (U.P.)—Frankly admitting that the electric refrigerator has had something to do with it, Harry W. Grove, Central California Ice Co. executive, says that the iceman has reformed. He has become something more than simply a totter of frozen water. Grove said in a talk before the Commercial Travelers' Luncheon club. The iceman is salesman and a business representative of his company. The day is past when the good iceman packs a chunk of dripping ice into milady's kitchen. Today he carries his burden in a canvas bag. And furthermore, he carries a handy little mop to clean up winter spots he accidentally makes on the kitchen floor, Grove said.

BIRTHDAY OBSERVED AT HOAG RESIDENCE

Monmouth—Mrs. Dwight A. Hoag was pleasantly surprised Wednesday afternoon when practically all her neighbors gathered at her home in honor of her birthday. The afternoon was spent playing games led by Miss Margaret McCrae. Mrs. George Bant, and Miss McCrae served refreshments.

CLASS HAS OUTING

Silverton—Mrs. Dan Geiser entertained her Sunday school pupils of the Christian church at an all day picnic at the Geiser cabin and strawberry acres near the golf links. Basket lunches were taken. In the late afternoon the party of 25 returned home.

Menus of the Day

FOR A GARDEN PARTY

Assorted Sandwiches, Fruitade, Coconut Drop Cookies, Chocolate Wafers

CHEESE ROUNDS

10 slices white bread, thinly cut and butter
1/2 cup white cream cheese
3 tablespoons chopped candied pineapple
2 tablespoons cream

Arrange the bread slices on a flat surface and spread one half of them with the remaining ingredients which have been mixed. Top with the rest of the bread. Press firmly and cut out with a round cutter.

BROWN BREAD TRIANGLES

24 slices thinly cut brown bread
1-3 cup soft butter
2 tablespoons chopped stuffed olives
1/2 cup salad dressing

Mix the butter, olives and dressing. Spread on half the slices of bread. Cover with the remaining slices and cut each sandwich in halves corner-wise.

FRUITADE (Serving 12)

1 1/2 cups sugar
2 cups water
2 cups orange juice
1/2 cup lemon juice
1 cup cherry juice
4 cups cold water

Boil the sugar and water for 2 minutes. Cool and add the rest of the ingredients and serve in tall glasses half filled with chopped ice. Garnish with mint leaves and red cherries.

COCONUT DROP COOKIES (3 Dozen)

1-3 cup fat
1 cup sugar
2 eggs
4 tablespoons orange juice
4 tablespoons grated orange rind
1 teaspoon lemon extract
1/2 teaspoon salt
2 cups flour
1 teaspoon baking powder
1/2 cup coconut

Cream the fat and sugar. Add the eggs and orange juice and beat for 2 minutes. Add the rest of the ingredients and chill the dough. Break off bits of the dough and flatten down 3 inches apart on greased baking sheets. Bake for 10 minutes in a moderate oven.

CHOCOLATE WAFERS

4 tablespoons fat
1 cup sugar
2 squares chocolate, melted
1 teaspoon vanilla
1/2 teaspoon salt
2 eggs
4 tablespoons milk
1 cup flour
1/2 teaspoon baking powder

Cream the fat and sugar. Add the rest of the ingredients and beat for 2 minutes. Pour into a

Week-end Surprise Jordon Coated Almonds

16 Ounces for
59c
2 lbs. for \$1.10

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PLANNING FOR SUNDAY

Chilled orange juice, waffles and honey, broiled bacon, coffee.

DINNER

Roast lamb and browned potatoes, buttered green beans, current jelly, fruit salad Oregon, French Macaroni pudding, coffee.

SUPPER

Minced lamb sandwiches, iced tea, chocolate cookies.

FRUIT SALAD OREGON (Serving 6)

2 cups diced pineapple, 1 cup seeded white cherries, 1 cup seeded red cherries, 1/2 cup dried marshmallows. Mix and chill the ingredients. Add the dressing.

DRESSING

1 egg or two yolks, 2 tablespoons flour, 5 tablespoons sugar, 1/2 teaspoon salt, 1/2 teaspoon dry mustard, 4 tablespoons lemon juice, 4 tablespoons orange juice, 4 tablespoons water, 1/2 cup whipped cream.

Beat the egg and add the dry ingredients. Add the fruit juices and water. Cook slowly, stirring constantly, until the dressing thickens. Beat for 1 minute. Cool and fold in the cream. Chill. When ready to serve, add the chilled fruit mixture and serve on lettuce.

FRENCH MACARONI PUDDING

2 tablespoons granulated gelatin, 4 tablespoons cold water, 3 cups milk, 3 egg yolks, 1/2 cup sugar, 1 teaspoon vanilla, 1-3 teaspoon salt, 3 egg whites, stiffly beaten, 1/2 cups broken macaroni, 1/2 cup blanched almonds, 3 egg whites, stiffly beaten.

Soak the gelatin and cold water for 5 minutes. Heat the milk and when very hot add the gelatin and stir until it has dissolved. Add the egg yolks and sugar. Stir constantly for 2 minutes. Cool. Beat until fro-

thy and add the rest of the ingredients. Pour into a glass loaf dish that has been rinsed out of cold water. Set in a cold place to stiffen. Unmold and serve cut in slices.

MINCED LAMB SANDWICH (Filling for 8 sandwiches)

2-3 cup chopped cooked lamb, 1/2 cup finely chopped sweet pickles, 1/2 teaspoon chopped onion, 1 tablespoon catsup, 4 tablespoons salad dressing. Mix the ingredients and spread on thinly cut slices of buttered bread. Arrange sandwich fashion. Cut off the crusts and serve the sandwiches on a tray.

CRISP ICE BOX COOKIES

Stewed prunes, chilled wheat cereal and cream, popovers, coffee.

LUNCHEON

Tomato salad, bread, plum jelly, chilled diced pineapple, cookies, iced tea.

DINNER

Browned halibut steak, tartar sauce, creamed potatoes, buttered onions, bread, grape jelly, head lettuce and French dressing, raspberry pie, coffee.

CRISP ICE BOX COOKIES

1 cup fat (half lard and half butter), 2 cups sugar, 3 eggs, 1 teaspoon vanilla, 1/2 teaspoon lemon extract, 1/2 teaspoon salt, 1 1/2 teaspoons nutmeg, 3 tablespoons cream, 5 cups flour, 3 teaspoons baking powder, Almonds, blanched.

Cream fat until soft. Add sugar, beat until creamy. Add eggs, vanilla, lemon, salt, nutmeg and cream. Beat 2 minutes. Add flour and baking powder. Shape into 2 rolls, 2 inches in diameter. Roll in waxed paper. Chill over night. Cut off thin slices and place 3 inches apart on greased baking sheets. Top cookies

with almonds after arranged on baking sheets. Bake 12 minutes in moderate oven.

TARTAR SAUCE (For fish)
1-3 cup stiff mayonnaise, 3 tablespoons finely chopped sweet pickles, 1 tablespoon finely chopped parsley, 1 tablespoon finely chopped olives, 1 tablespoon catsup, 1 tablespoon lemon juice, 1/2 teaspoon paprika.

Unbaked pie dough, 12 pastry strips (1/2 inch wide), 3 cups washed berries, 1 cup sugar, 2 tablespoons flour, 1/2 teaspoon nutmeg, 1 tablespoon lemon juice, 3 tablespoons butter, 4 tablespoons water or fruit juice. Fit pie dough into deep pan. Mix berries, sugar, flour, nutmeg, and lemon juice. Pour into pie shell. Dot with butter, add water. Arrange pastry strips in criss-cross fashion over berries. Bake 30 minutes in moderate oven.

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JUNE
15th
CHILDREN'S
DAY

JUNE
16th
FATHER'S
DAY

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FREE—Large layer cake pan FREE Free—4 Glassette Jell-Well molds with
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Scot-Tissue, 3 Rolls **25c** Crystal White, 10 Bars **37c**
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