

### FRIED CELERY STALKS WITH BACON RASHER

Have you ever tried fried celery stalks—to be served with rashers of crisp bacon? The rule is good and simple and what with winter supper coming on you will want a new complement to the ordinary dinner menu.

To make take 2 dozen stalks of celery, 3 tablespoons of flour, 1 cup of milk, 1 beaten egg, Cayenne pepper, lemon juice and bread crumbs. Cut stalks of celery into pieces from 3 to 4 inches in length and let stand in cold water to which a dash of lemon juice or vinegar has been added. Parboil for 10 minutes. Drain, chill, and dip in a thick, cold white sauce made of the flour, milk, beaten egg and pepper and a dash of lemon juice. When the celery stalks have been well-masked with the sauce dip them in fine bread crumbs and fry in a deep fat to a golden brown. Serve with rashers of bacon.

### GOOD BREAKFAST IS NECESSITY

With the little birds singing, from your bed you are springing, and your breakfast is brewing downstairs, where your coffee and bacon both smell good in the making. Just forget all your worries and cares! Like a flash you will be shaving with razor time saving, you'll be combing and parting your hair. Of a breakfast like this one you will not want to miss one little bit. But don't fret! You'll be there!

Chilled Melon Wedges Ready-to-Eat Cereal with Cream Waffles with Maple Syrup or Shaved Maple Sugar Broiled Bacon Coffee

**WAFFLES**  
Beat three egg yolks thoroughly, and add one and three-fourths cups milk. Add two cups flour sifted with four teaspoons baking powder and one-half teaspoon salt. Add one-half cup melted butter, and fold in three-stiffly beaten egg whites. This makes seven full-sized waffles.

### Juice Dispenser Is Shown at Fair

The California Prune and Apricot Growers Association, San Jose, has been operating at the Century of Progress Exposition in Chicago a giant prune juice dispenser, thus acquainting the many Fair visitors with the refreshing qualities of the juice of prunes as a beverage, says the California Fruit News. The Prune Association calls this product "Sun-sweet Juice of the 'Tenderized' Prune."

**AID ASKED**  
Philadelphia (AP)—More than 30,000 of Philadelphia's 400,000 home owners have asked officials of the Pennsylvania home owners loan corporation for assistance, Jacob H. Mays, state manager, announced. Of the 400,000 homes in the city, long called the "City of Homes" 365,000 are one-family dwellings.

### Better Breakfasts



**THIS** happened in pre-prohibition days. "How can you take such an interest in your breakfast?" asked a battered old rounder of a rosy cheeked friend who was ordering his breakfast in a restaurant with great care. "It's the best meal of the day for me," replied the latter. "How can you take any interest in your breakfast at all?" "I can't!" groaned the latter, and turned away. In case you would like to know what the man who enjoyed his breakfast ordered, here is his menu. It will taste even better, if served in your own home. In your own home use cannot "figs" and leave them in the ice box

### CCC Workers Aid To Western Cattlemen

Missoula, Mont. (AP)—Among the valuable services being performed by Civilian Conservation Corps workers is that of improving cattle and sheep ranges of Montana. Many crews are busy exterminating larkspur, a weed poisonous to cattle. Near Alder, Mont., 22,000 acres of land infested with the plant are being cleared to make grazing safe. Experts estimate stockmen will be saved \$4,000 annually through eradication of the weed. In the Beaverhead National Forest a large crew of men are engaged in surveying the grazing capacity of the area within a 60 mile radius of one CCC camp.

### 20-Year-Old Policy Finally Is Paid Up

Everett, Mass. (AP)—Thomas C. Cole recently received \$328 on a \$1000, 20-year life insurance policy he took out in 1909 and on which he paid premiums for only two years. Company agents had been seeking him ever since, finally locating them through an item published in Portland, Me., where he once lived. During the last six years there has been greater building activity in Enniskillen, Ireland, than in the previous half-century.

### CHILI CON CARNE HAS GREAT ZEST

There are many chili con carne recipes but few of them are worth bragging about. They are ordinary and lack that fragrant flavor that chili really should have but all too often lacks. Here is one which we have tried and found to be not wanting in a single thing. It has the real chili con carne zest.

- 1 lb. neck or round of beef
- 1 1/2 tsp. salt
- 2 tbsp. flour
- 1/4 cupful chopped onion
- 1 small clove of garlic
- 1/2 tsp. chili powder
- 2 qt. cold water
- 1 pt. or more pink Mexican beans or kidney beans cooked tender

Cut the meat into small chunks and sprinkle with the salt and flour. Heat the meat in a heavy kettle and brown the meat and minced garlic in hot fat, stirring to prevent burning. Add the chili powder and water, and simmer until the meat is tender—from 2 to 3 hours. Add the cooked Mexican beans (canned kidney beans, rinsed in cold water, may be used) heat thoroughly and serve with bread and butter, or corn bread for the main course of a noonday lunch.

### SIMPLE DINNER EASY TO PREPARE

The following dinner has another advantage besides its extremely low cost of only twenty-five cents per person. All the dishes except the dessert take only a few minutes to prepare, and if you have an automatic refrigerator, that does most of the work in preparing the dessert. Here's the menu:

- Minute Steak (1 1/2 lbs. round at 39c) 60c
- mashed potatoes 10c
- Russian beets 20c
- cheese biscuits 13c
- strawberry ice cream 42c
- demi-tasse 5c

Most of these dishes are familiar to every housewife, but here are the recipes for the Russian beets and dessert.

**Russian Beets:** Mix together four tablespoons sugar and two tablespoons cornstarch, and add three tablespoons vinegar and 1/2 cup of the liquor from a No. 2 can of whole beets. Boil a few minutes, or until creamy. Add one-fourth cup thick sour cream, then the beets, and heat thoroughly.

**Strawberry Ice Cream:** Press the contents of an 8-ounce can of strawberries through sieve, and add to the contents of one can condensed milk. Add one cup cream, one cup water and three tablespoons lemon juice, stirring all until smooth. If desired, you may tint this a pale pink. Turn into refrigerator trays and freeze, stirring several times during the first hour. In weather like this you want nourishing soups that look hot as well as taste hot. To accomplish this there is nothing like tomatoes which impart their cherry tinge of warm red. So we're going to tell you about two new tomato soups. The first is rich and spicy indeed—Tomato broth with asparagus tips—Simmer gently for fifteen minutes the contents of a No.2 can of tomatoes, one slice onion, one-fourth tea-

### Inventor Is Aid To Sailors and Fliers

San Francisco, Cal. (AP)—Because of William Anderson's ingenuity, navigators and aviators now have a gadget which tells them "everything" they want to know. Anderson has wrinkled many sea-going brows here with a "calculating dial," which reduces more than 86,000 calculations to a mechanical process. It enables its user to tell the time of day, or night, at a glance from anywhere on land, air, or sea. Set at any hour and minute, the actual time at that moment is shown for all degrees of longitude around the earth.

**Fond Du Lac, Wis. (AP)—**Although the "one-eyed" automobile is a serious night traffic menace, police here discovered that the Wisconsin law does not require two headlights. They intend to inform their senator that there ought to be a law—

### COLD MEAT AND BEER TOGETHER

Beer is here, but with its arrival has arisen the problem of what are the very best foods to serve with it. Pretzels, of course. Everyone knows that. But not everyone knows that pretzels, crisp, nutty and delicious, can be obtained anywhere now in cans.

But pretzels are not the only canned foods, by a long shot, that go well with a "can of beer." (Does that almost obsolete expression awaken old memories?) In fact, almost all of the foods that go best with beer can be bought in cans, and thus kept always on hand. A housewife can always be ready for one of those old-fashioned family parties, at which people drink a little beer and eat lots of food, if she'll keep on her reserve shelf some cans of frankfurters, sausage, sardines, sauerkraut, cheeses of all kinds and canned sandwich spreads. Also canned crackers that will keep everlastingly crisp, pretzels, saltines, cheese crackers and cheese sticks.

Or if the party is to be a regular sit-down-and-eat affair, there are cans of beef à la mode, corned beef, ham—sliced, whole, deviled, or in loaf form, chicken—whole, boneless, deviled and in tamales—potted meats, pigs' feet and a lot more. The great point now, according to the brewers, is not only to eat the right things with beer, but not to abuse the new privilege of drinking the beverage which makes these things taste so good.

### Dogs of Nebraska Increase In Value

Lincoln, Neb. (AP)—Bowser, the Hound, found his day in Nebraska during the depression. The old adage that the poorer people become, the more dogs they possess was born out here when it was reported to W. H. Smith, state tax commissioner, that the value of dogs in the state during last year had shown a sharp increase. Virtually every other variety of property dropped in valuation.

### Help yourself to YOUTH You can buy it by the bowlful!



IT'S TRUE... you're as young as you feel! And one food that will help keep you feeling young is Shredded Wheat. Here's why: Shredded Wheat is 100% whole wheat. And whole wheat is the cereal most bountifully blessed by Nature with all the vital elements—proteins, minerals, vitamins, carbohydrates, and the just-right measure of bran. In Shredded Wheat you get them all... nothing added, nothing taken away. Try this vitally different food for breakfast or lunch. It's ready-cooked and ready to eat with milk or cream, with the fruit you like best. Keep up the good habit for at least ten days... and find new vigor, new energy... YOUTH!

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- Fancy canned Grapefruit, No. 2 can 2 for 25c; dozen \$1.40 (Late quotations on grapefruit are higher than our selling price)
- Quaker Oats, 55 oz. Pkg. 20c (Quick or Regular)
- Frenchie Mustard, 6 oz. size 10c
- Miracle Whip, pints 19c; quarts 33c (The new Kraft Salad Dressing)
- Battle Creek White Pysalla, lb. can 50c; (This triple cleaned of the finest grade of seed)
- Schilling's Baking Powder, 12 oz. 35c 2 1/2 lb. can 95c
- Waxtex—125 ft. roll of heavy Wax Paper 19c
- Posts Bran Flakes, 3 Pkgs. 25c
- Crisco, 3 lb. can 55c
- Fontana Macaroni, Spaghetti and Noodles, 3 Pkgs. 25c
- Hormel's Vegetable Soup, 20 oz. cans, 2 for 35c
- Libby Asparagus Tips, square cans, 2 for 45c
- Crystal White Soap Chips, 5 lb. Pkg. 35c
- Liberty Bell Syrup, gallon \$1.15; half gallon 59c (Cane and Maple)
- Saturday Cake Special A Three-layer Prune Cake 45c FREE—A silver plated cheese knife with the purchase of 2 packages Blue Moon cheese.
- Alice Love Orange Marmalade, 100% pure fruit and sugar. Not bitter. Come in and sample it any time Saturday. 2 Rose bowl jars 45c
- VEGETABLES Watermelon 1c lb. Sweet Potatoes, 4 lbs. 19c Real Concord Grapes—2 lb. basket 15c Tomatoes, 3 lb. basket 10c Fresh Ginger Root 60c lb.

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### Britain's Robot To Show His Tricks

Montreal (AP)—Britain's master mechanical man, "Eric the Robot," is to be exhibited at the forthcoming Central Canada Exhibition at Ottawa. Standing little higher than an ordinary man, Eric—one of the only two mechanical men in the world—weighs three and a half tons. Without any human aid other than the voice, the robot stands, or sits down, by word of command, smokes a cigarette, fires a revolver, answers simple questions, reads from a book and does other amazing things. The robot was invented by a woman, Mrs. Cecelia Holden, of Britain. After being exhibited at the Ottawa exhibition, Eric will be taken on a Canadian tour.

### THIS WEEK'S ANGEL FOOD IS PINEAPPLE

39c

39c

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Salem's only market operating under direct State Inspection. That is why particular people patronize the Midget.

Fresh Roasting Hams 12 1/2c Lb.	Young Pig Pork Roast 9c Lb.
Dainty Lean Loin Chops 15c Lb.	Slices of Fresh Ham 15c Lb.

All Pork Sausage Per Pound 12 1/2c Sausage made as it should be by a man who knows how.

Fresh Ground Beef Per Pound 10c It means just that. The meat is fresh. The grinding is fresh.

Prime Beef Pot Roast 8c Lb.	Finest Sirloin Steak 12 1/2c lb.
Choice Boiling Beef 6c Lb.	Swiss Cut Round Steak 12 1/2c Lb.

"Flavorized" Sliced Bacon, per lb. 17 1/2c Bacon has so many uses: From the thin slices, which are a part of every American breakfast, to the humble chunk which is destined to be boiled with the green beans for dinner, turning them into bits of delectability, bacon runs the whole gamut of meals, plain and fancy. You just can't keep house without it.

Home Rendered LARD Fresh MARGARINE Vegetable SHORTENING 15c	Sugar Cured PICNICS 8c lb. A real buy	Sugar Cured Cottage Rolls 10c Lb. Practically boneless
We close at 6 P. M. On Saturdays at 7 P. M. HARRY M. LEVY, Prop.		

### Dollar For Dollar

We proudly say we are the largest pork users of any retail market in Salem. Why? Because it is the very finest hogs that can be bought in this valley or any place you choose, and it is also the best trimmed pork sold on the Salem market. The price, well it can't be beat. All our pork is bought from local farmers. Boost for the local products and watch all of us grow—

- HAMS** Whole or Half Lb. 13c
- Breakfast Bacon** lb. 13c-15c
- Bacon Bax** Lb. 13c & 15c
- Bacon Squares** Lb. 8c
- Boston Butts** Pound 10c
- Pure Lard** 4 Pounds 30c
- Beef Boil** Pound 6c
- Back Bones** Pound 3c
- Fresh Pig Feet** Pound 2c
- Pork Roast** Lb. 10c
- Fresh Pig Hocks** Pound 5c
- Hamburger** No suet No water 10c
- Pure Pork Sausage** No cereal

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| <b>HONEY</b><br>New Crop—Fireweed<br>5 lb. pail 43c<br>You'll have to taste it to appreciate the difference | <b>CRACKERS</b><br>Snowflakes or Honey<br>Grahams<br>2 lb. box 27c |
| <b>POTATOES</b><br>Good ones<br>10 lbs. 12c   | <b>ONIONS</b><br>Mild flavor<br>5 lbs. 10c                         |
| <b>PUREX</b><br>The real bleacher<br>Qt. bottle 10c   | <b>SOAP</b><br>Harmony<br>10 bars 23c                              |
| <b>Black Pepper</b><br>1/2 Lb. 10c<br>Pound 19c   | <b>TABLE SALT</b><br>8 lb. sk. 19c                                 |
| <b>MILK</b><br>All pure brand<br>4 tall cans<br>19c (Limit)   | <b>Pork &amp; Beans</b><br>Van Camp's Best<br>Med. size can 5c     |
| <b>COCOA</b><br>Rockwood's<br>2 Lb. Can 19c   | <b>PINEAPPLE</b><br>Crushed—No. 10 tin<br>39c                      |
- Ambassadors Toilet Tissue 6 rolls 25c Right reserved to limit quantities Phone 3837