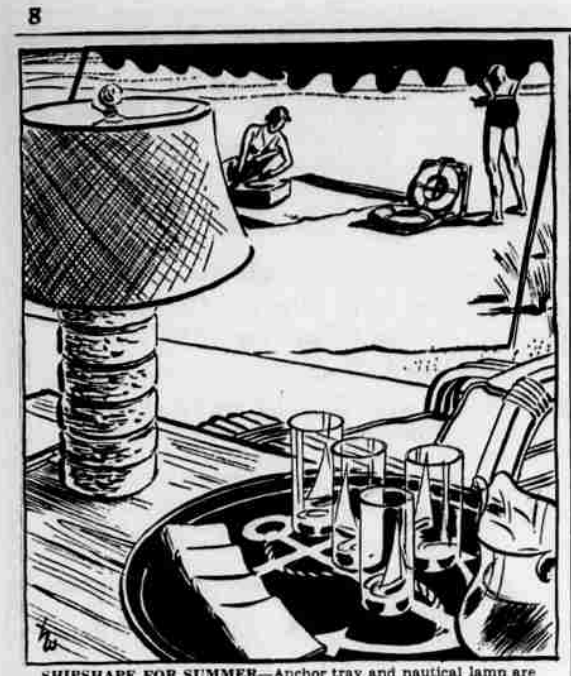

SHIPSHAPE FOR SUMMER—Anchor tray and nautical lamp are only a few of the breezy decorative items that help fight hot weather by suggestion.

This year sea and summer go together more than ever before. Nautical decorations and accessories not only are more numerous but they also are more ingenious and charming. And they seem actually to cool off a room. A scalloped shell-pink table cloth with white shell plates, a centerpiece of dried coral and tumblers with coral sprays, will make any meal cooling.

White surf and flying sea gulls against a cool green background make another nautical tablecloth. Blue lobsters or green sea horses disport themselves on raw silk table mats; brown flying fish on a natural linen cloth, and many colored tropical fish on cotton mats.

Very nautical are the new guest towels—pilot's wheels, anchors, sea horses and steamboat smokestacks are only a few of the embroidered motifs.

Even if you don't know what they say, you'll like the new signal flag designs—on china and glassware, kitchen cans and match boxes, as well as on linen.

Fish dishes, china or glass, range from small individual plates to young whales for a large shore dinner.

And, of course, there are pilot's wheel lamps and one lamp of round cork floats from fishermen's nets.

One tablespoonful of lemon juice added to each t.o cups of berries (fresh or canned) greatly improves their flavor. Vinegar may be used in place of the lemon juice in making blueberry pies or puddings.

THIS DELICACY WHETS APPETITE

A delicacy to whet the dullest appetite is Chicken, Veronique, by Oscar of the Waldorf. It is, he says, a dish he has often served to visiting royalty, and suggested for the "piece de resistance" of lavish dinners.

His recipe for six servings is:

7 nice squab chickens (boned and stuffed with chicken forcemeat)
6 ounces sweet butter
8 ounces skinned muscats
4 leaves of gelatine
1 pint chicken stock
2 egg whites
1 teaspoon finely chopped herbs
chicken forcemeat

Make a stuffing using the meat of one squab chicken (for six chickens). Chop meat finely and put in saucepan set in ice. Mix this with one-half amount of cream, little by little, seasoning with salt and pepper. Stuff squabs and roast gently with the sweet butter for 20 minutes in medium oven. Set aside and cool.

Beat the egg whites with gelatine (already soaked) and chicken stock which has been put to boil in the roasting pan. When boiling add herbs (chives, tarragon, parsley). Season to taste. Let boil ten minutes, strain, set aside.

On the cold squab chickens pour a certain amount of chilled jelly several times. In a special oval porcelain dish arrange the squabs, putting muscats around them. Decorate with truffle. On top of all pour balance of jelly, set to cool and serve.

SCRAMBLED EGGS AND BEEF

4 tablespoons bacon fat
8 pieces dried beef, shredded
2 tablespoons cream
3 eggs, beaten
2 tablespoons water
¼ teaspoon salt

Melt fat in frying pan. Add and brown beef. Add rest of the ingredients. Cook slowly and stir constantly until the mixture thickens.

Lobster Newburgh From Old Recipe

This is the way lobster Newburgh is prepared at the 80-year-old Parrish restaurant in John St., New York, where sea food, steaks and chops have been specialties since long before men dreamed of building skyscrapers in the financial district:

2 pounds boiled lobster meat
6 ounces of butter
1 tablespoon flour
½ teaspoon mustard
½ teaspoon paprika
2 cups milk
1 cup heavy cream
Yolks of 2 eggs
chopped chives

Fry the lobster meat in a little butter, add the flour and when well colored mix in seasonings, then the chives, cream, milk, yolks and butter. Mix well, boil for two minutes and just before taking from the fire add four ounces of sherry wine.

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TURNOVERS, pineapple, each 5c
ICE BOX COOKIES, Chocolate and Vanilla, dozen.... 10c
HOME MADE BREAD, white and whole wheat, loaf..... 10c

VEGETABLE DEPT.

TOMATOES
The Dalles Fancy 3 pounds 14c
ONIONS
Genuine Sweet Bermudas, 3 lbs. 14c
Celery Hearts
Local, large bunch 9c
Oranges Juice, 2 dozen 33c

FRESH MEATS GOVERNMENT INSPECTED

HAMS Sugar cured lb. .... 28c Half or whole
Steaks Sirloin or rib, lb. ..... 22c Choice young beef
GROUND BEEF Ground from choice meats. It's delicious. Lb. 15c
PRIME RIB ROAST Young tender beef. Boned & rolled, lb. 22c

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Hams Large, Fresh Skinned 20c
Bacon Squares 18c
Pork to Roast 18c
Pure Pork Sausage 20c
Hamburger or Ground Beef 15c

Mutton Stew or Pork Backbones	5c	Sliced Liver, beef or pork	12c
Beef Pot Roast or Rib Boil	12c	Prime Rib Roll	18c
Veal Stew	10c	Pig Hocks	10c

There are seven experienced meat cutters here ready and glad to wait on you, so drop in, folks, and do your trading at this home-owned market.

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You like good meat—that's the kind we sell. We have an unusually large stock both alive and dressed which will permit us to continue these Sensational Prices for some time. Shop the Midget and enjoy the best at prices you can afford.

GOOD
Boiling Beef
8c Lb.
ECONOMICAL

PRIME
Beef Roasts
12½c Lb.

HOME MADE
Weiners
17c Lb.
The small, tender kind

PRIME
Boneless Roasts
17c Lb.
Easy to slice, no waste

BEEF
Pot Roast
10c Lb.
LEAN

SMALL
T-Bone Steaks
18c Lb.
INDIVIDUALS

Fine quality, choice cuts coupled with low prices combine to make this market the best as well as the thriftiest place to buy your meat. This week and every week don't forget our meats are all inspected. One of the many reasons why particular people patronize the MIDGET — A never changing policy of retailing good meats at practically wholesale prices has won us the distinction of Salem's longest established meat market.

CHOICE
Sirloin Steaks
15c Lb.
TENDER

Swiss Cuts
18c Lb.

HOME-MADE
Lunch Meats
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Delicious for sandwiches

FRESH
Ground Beef
17c Lb.
The Meat is Fresh
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