



FOR CRYSTAL GAZERS

Wise housewives are getting the jump on Santa Claus by preparing jams and jellies now, while fruits are plentiful, for Christmas gifts.

Christmas is just around the corner to the far-sighted housewife. While up to her elbows in canning she is planning a special shelf of jams and jellies to help solve her holiday gift problem.

A few special "spreads" such as spiced gooseberry jam, crab apple butter, cherry preserves, pineapple marmalade, peach and pineapple conserve, ginger pear preserves, fig-nut butter, blueberry jam and spicy apple butter to which raisins have been added will be sure to delight many of her friends in December.

CULINARY TRICKS

Gift-planning offers many opportunities for culinary stunts.

Try adding pineapple or apricots to mint jelly—to serve with hot meals next winter. The colors are very attractive when a glass of such a mixture is placed in a Christmas basket filled with plum, grape and currant jellies and jams.

Make a few glasses of old-fashioned apple jelly—and put a geranium leaf in the bottom of each before the hot jelly is poured. The result will please many an elderly friend.

Store grape juice in catsup and relish bottles done up in Christmas style. (Tomato, prune, apple and

PEACH AND PLUM JAM

3½ cups (1½ lbs.) prepared fruit
4½ cups (2 lbs.) granulated sugar
1 box powdered fruit pectin

To prepare fruit, peel about 1½ pounds fully ripe peaches. Pit and grind or crush them thoroughly. Pit (do not peel) about 1 pound fully ripe plums. Cut into small pieces and crush thoroughly. Combine fruits.

Measure sugar into a dry dish and set it aside until needed. Measure prepared fruit into a 5 to 6 quart kettle, filling up last cup or fraction of cup with water if necessary. Place over hottest fire. Add powdered fruit pectin. Mix well and continue stirring until mixture comes to a hard boil. Pour in sugar at once, stirring constantly. (To reduce foaming, ¼ teaspoon butter may be added.) Continue stirring. Bring to a full rolling boil, and boil hard 1 minute. Remove from fire. Skim. Pour quickly. Paraffin hot jam at once. Makes about 8 glasses. (6 fluid ounces each.)

Pineapple juices may be used in the same way.

Prepare relishes and preserves from watermelons, cantaloupes, honeydews and citrons—to be served with meats, fowl and fish next winter.

Add a generous supply of spiced pears, apples, peaches, cherries and currants.

VARIETY OF CONTAINERS

Save all jars, bottles, cold cream containers and other receptacles that might be used in packaging such dainties.

Odd-shaped glass cups, pottery bowls and empty candy jars of all descriptions make exceptionally attractive containers.

Try to achieve rainbow effects by filling glasses with jellies of different flavorings. Apple jelly, for instance, may be topped with mint jelly. Grape jelly may be covered with crab apple. Fill the glass half full of one kind of jelly. When it is chilled and firm add the other kind.

Store the containers in a cool, dark, dry place. Label each one carefully—with a plain label. Then when the holiday season arrives replace the plain label with Christmas seals and tie each jar in fancy wrappings.

How to Prepare Iced Tea, Coffee

Iced beverages take the place of honor on the table these warm days, when the rest of the meal consists of simple dishes. To be thoroughly refreshing, iced tea and coffee must be prepared carefully. Chef Ernest Meyer of the Essex House Casino in New York, employs the novel method of freezing tea and coffee into cubes in refrigerator trays, then pouring chilled tea and coffee over them to keep the drinks at the same strength when they reach the table. These are his directions:

ICED TEA
Chill freshly steeped tea in refrigerator shortly before serving. Fill tall glasses one-quarter full of shaved ice cubes, pour chilled tea into glasses and add one or two cubes of frozen tea. Serve with lemon, thinly sliced, and sugar to taste. Frosted mint leaves look dainty and increase the fragrance of iced tea.

ICED COFFEE
Into each glass put two frozen coffee cubes and a small quantity of crushed ice. Fill glass with strong chilled coffee. Cream sometimes separates and curdles when mixed with iced coffee, so serve heavy cream and sugar separately to be added as desired.

COFFEE DESSERT
Another unusual concoction which is proving popular and which would find a welcome place on any hostess' summer table, combines dessert and coffee into one refreshment and makes a piquant ending to a cold dinner. It's called frozen coffee and is made by pouring chilled, highly sweetened coffee into paraffin glasses over small balls of vanilla ice cream. Serve with straws.

Honey has been used as a food since prehistoric times.

Preserving Time Keeps Many Housewives Busy

Now is the time when thrifty housewives spend many hours preparing good things for the months to come. Months when dewey vegetables and fresh, firm fruits will not be as plentiful and cheap as they are now.

So from her efforts come rows and rows of sparkling jellies, tart and appetizing relishes and healthful vegetables. All beautifully prepared—all an aid in the preparation of winter menus.

PEAR PINEAPPLE MARMALADE
Chop 1 pound firm pears ½ lemon, ½ cup pineapple. Add ½ cup pineapple syrup and cook for 20 minutes. Add 1½ cups sugar and a 6-ounce jar of tiny grapes. Cook to the jelly test at 220 degrees.

MINT JELLY
Stand overnight 1 cup minced mint, ½ cup water and 2 tablespoons sugar. Strain, simmer 3 pounds unpeeled apples in 4 cups of water until tender. Drain. Bring 5 cups apple juice to a rolling boil. Add water if needed. Stir in 1 package of powdered fruit pectin, then add 7 cups of sugar, boil at a rolling boil for 3 minutes. Remove from fire, add mint juice and green color. Skim, pour into sterilized glasses and seal.

PEACH & ORANGE MARMALADE
24 peaches
4 oranges
sugar

Scald and peel peaches. Cut in thin slices, removing stones. Wash oranges and squeeze out juice. Cut rind in thin strips. Combine juice, prepared rind and peaches. Weigh. Add as many pounds of sugar as there are pounds of fruit. Cover and let stand overnight.

QUINCE GINGER
Pare and core 6 pounds ripe quince. Cut in thin slices or small pieces. Boil 2 cups water and 5 pounds sugar for 5 minutes. Add quinces, one ounce green or dried ginger root and 4 lemons cut in paper thin slices. Simmer about 2 hours or until fruit is transparent and a deep ruby color. Seal while hot in sterilized glasses.

PINEAPPLE MINT JELLY
Cover 1 cup chopped fresh mint with ½ cup water and 2 tablespoons sugar. Let stand overnight and then strain. To the juice add 2 cups canned unsweetened pineapple juice, ½ cup lemon juice and 4 cups sugar. Bring to a full rolling boil, stirring constantly. Add ½ bottle liquid pectin and boil hard ½ minute. Add a little green coloring, skim and pour in hot paraffin. One-half teaspoon mint extract may be added just before sealing in place of the fresh mint.

SLICED LUNCH PICKLES
20 medium size cucumbers cut ½ in. thick
3 cups cider vinegar
5 cups water
1 teaspoon alum
2 teaspoons turmeric

Mix thoroughly, allow to come to a boil, remove from the fire and let stand 30 minutes. Pack in sterilized fruit jars after draining. Add to top of each jar 2 tablespoons minced onion.

Pour over pickles the following solution which has been brought to a boil:

¼ gallon cider vinegar
1 pint water
3 cups sugar
2 teaspoons celery seed
2 teaspoons mustard seed
2 teaspoons turmeric

Bring slowly to the boiling point and let boil 15 minutes, stirring to prevent sticking as the mixture thickens. Simmer over a low fire until thick. It will take about an hour and a half to cook the marmalade. Turn into sterilized glasses and cover with paraffin. Cover with another layer of paraffin when cold.

RHUBARB CONSERVE
1 orange
2 cups water
1 pound rhubarb
3 cups sugar
Few grains of salt
¼ cup raisins
½ cup walnuts
Cut orange in quarters, remove seeds and force through food chopper. Add 2 cups water and cook 20 to 30 minutes or until skin is tender. Wash rhubarb and cut into ½ inch pieces, add to orange and cook until soft. Add sugar, salt and raisins. Boil until mixture will mound up in a spoon. Blanch walnuts, cut up fine and add after conserve has been removed from the fire. Pour into sterilized glasses, seal with paraffin, adding another coat after the conserve has cooled.

BLACKBERRY AND RASPBERRY JELLY
4 cups fruit juice
7½ cups sugar
¾ bottle liquid fruit pectin

To prepare the fruit juice crush thoroughly or grind about 1½ quarts each of blackberries and raspberries. Combine the fruit juices and place in a jelly bag. Squeeze out the

DINNER FOR THREE OR FOUR

Casserole of Cauliflower
Buttered Beans
Hashed Browned Sweet Potatoes
Bread - Plum Jelly
Medley Salad - Grapes
Spanish Buns - Coffee or Tea

CASSEROLE OF CAULIFLOWER

(A Meat Substitute)
3 tablespoons butter
4 tablespoons flour
2 cups milk
¼ cup cheese
1 teaspoon salt
1 teaspoon paprika
1 teaspoon celery salt
1 hard-cooked egg, diced
½ cups cooked cauliflower
2 cups crumbs

Melt 3 tablespoons butter and add flour. When mixed add milk and cook until a creamy sauce forms. (Stir constantly during cooking.)

Add cheese, seasonings, cauliflower and egg. Pour into shallow buttered baking dish and cover with crumbs.

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A SPARKLING BEVERAGE

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A NICKEL DRINK - WORTH A DIME

Prune Conserve

8 cups dried prunes
1½ cups orange juice
½ cup lemon juice
6 cups granulated sugar
2 cups walnuts, broken

Wash prunes and cover with cold water for 10 minutes. Remove seeds and chop prune pulp. Add juices and sugar. Let simmer for 40 minutes or until the conserve is thick. Add walnuts and cook for 5 minutes. Pour into sterilized glasses and seal when conserve is cold.

Hot weather dish: Cottage cheese with a dash of currant jelly.

SPICED SAUCE

4 cups sliced green apples
1½ cups water
1 lemon slice
2 orange slices
1½ cups granulated sugar
¼ teaspoon nutmeg
¼ teaspoon cinnamon

Mix apples with water and fruit slices. Allow to boil quickly for 5 minutes. Add rest of the ingredients and let boil until apples are soft when tested with a fork.

Serve sauce warm or cold. This kind of apple sauce is especially good served warm with roasts or chops.

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mixed with melted butter. Bake 20 minutes in a moderate oven.

MEDLEY SALAD

½ cup diced cantaloupe
½ cup diced watermelon
½ cup diced apples
½ cup diced celery
1 tablespoon lemon juice
1 teaspoon salt
1 cup French dressing
Chill apples, melon and lemon juice. Add rest of ingredients and serve on crisp lettuce, dress or chicory.

SPANISH BUNS

1 cup butter
1 cup granulated sugar
1 cup milk
1 teaspoon vanilla
1 teaspoon cinnamon
1 teaspoon cloves
1 teaspoon salt
2 eggs
1 cup pastry flour
2 teaspoons baking powder
1 cup currants
1 egg white, beaten
Cream butter and sugar. Add milk,

EGG AND HAM SALAD

(Other cooked meat may be used)

½ cup diced cooked ham
2 hard-cooked eggs, diced
½ cup diced celery
½ cup diced cucumber
1 tablespoon minced onion
2 tablespoons chopped sweet pickles
1 teaspoon salt
1 teaspoon paprika
½ cup salad dressing
Mix and chill ingredients and serve in a bowl lined with shredded lettuce.

vanilla, spices, salt and yolks. Beat

2 minutes. Add rest of the ingredients, mixing lightly. Bake 15 minutes in greased muffin pans in moderate oven.

Raggedy Ann

Doll Plate

Place a slice of hard cooked egg, cut lengthwise, on plate on which child's luncheon is to be served; this forms the doll's head. Make features on face with bits of pimiento, and the "raggedy" hair with finely cut shoestring potatoes. Below the head place a slice of tomato with buttons of mayonnaise to simulate a blouse. Form a skirt of leaf lettuce beneath which hot Spanish rice (or other hot dish) should be placed (in a shallow individual casserole if desired). Arrange narrow bread and butter sandwiches on plate to form arms and feet.

Keep a supply of cleaning articles upstairs. It will save much time and many steps.

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HINTS TO THE WISE

Dishwashing hints for newlyweds:

(1) Carefully stack dishes in piles, (2) soak egg and milk dishes and silverware in cold water, (3) rinse sticky and greasy articles in warm water, (4) use plenty of hot water and soap suds, (5) wash glassware first, (6) silverware next, (7) then china and (8) finally, the pans.

The between-meal lunch is advisable for underweight or fast-growing children. It may include graham crackers and milk, fruit, simple cookies and fruit juices. In summer, fresh fruits or egg and milk drinks are suitable.

If chocolate is to be added to frosting it should be cooled and then stirred into the frosting just before it is spread on the cake. Warm chocolate thins frosting. It also "cooks" egg whites in sauces and frosting in which both are used—producing a flecked appearance.

To remove skins from tomatoes, place the tomatoes on a fork and hold them over a fire. Turn them constantly until the skin becomes slightly charred or burst. (About two minutes will be long enough.) The skin may be removed then with a sharp knife. The amount of heat will not affect the firmness or flavor of the tomato.

A little mustard spread over chops or steaks to be broiled or baked will greatly improve the flavor.

A balloon centerpiece in the middle of the party table appeals to youngsters. Select balloons of different sizes, shapes and colors and tie them to weights which may be placed in a low bowl. The balloons, of course, serve as favors for the youngsters to take home.

HOME-MADE TOMATO JUICE

12 cups tomatoes
2 cups water
4 celery leaves
1 cup chopped onion
2 bay leaves
1 teaspoon granulated sugar
5 whole cloves
2 teaspoons salt
1/2 teaspoon paprika

Wash, but do not peel, the tomatoes. Cut into quarters. Add rest of the ingredients. Cover and let simmer for 30 minutes. Strain. Re-heat the juice and let boil for 3 minutes. Pour into sterilized jars and seal immediately.

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