



Try Fruited Spare Ribs Soon

Pork eaters are periodically warned to eat their pork well done because of the danger of getting trichinosis when rare pork is served. This is a disease caused by a small parasite often found in raw pork. Since, however, nearly everyone's taste would lead them to select the well-done pork anyway, this should be an easy warning for us to heed.

During these winter months pork dishes are particularly inviting. Raisins or any of the other dried fruits provide a flavorful combination with pork. The following spare ribs recipe is long-cooked for health's sake and made with raisin dressing to add appetite appeal:

Fruited Spare Ribs Viennese

- 1 cup seedless raisins
- 2 pounds pork spare ribs
- 4 cups soft bread crumbs
- 4 tablespoons butter or other fat
- 1 teaspoon salt
- pepper to taste
- 2 tablespoons minced onion
- 1/2 cup finely sliced almond kernels
- 1/2 cup broth for dressing
- 2 cups broth for pan

Rinse raisins and drain. Boil spare ribs in sufficient salted water to cover generously for one-half hour, remove from broth and place in baking pan in large enough that ribs will lie flat. Combine bread crumbs and butter in skillet and fry until slightly brown, stirring continuously to prevent

Cranberry Pudding

- 4 tablespoons fat
- 1/2 cup granulated sugar
- 1/2 cup cold water
- egg
- 1/2 teaspoon cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon vanilla
- 1 cup sliced cranberries
- 1/2 cup flour
- 2 teaspoons baking powder

Cream fat and sugar. Add other ingredients and beat one minute. Pour into shallow pan lined with waxed paper. Bake 20 minutes in moderate oven. Serve warm with sauce.

Brown Sugar Spicy Sauce
1 cup dark brown sugar
2 tablespoons flour
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/2 teaspoon cloves
1/2 cup water
1/2 cup water
3 tablespoons butter
1/2 teaspoon vanilla
Blend sugar with flour, salt and spices. Add water, slowly. Stir constantly and cook until sauce thickens. Boil two minutes, add butter and vanilla. Beat. Serve sauce warm.

Baked Liver

- 1 pound sliced beef liver
- 2 tablespoons flour
- 2 tablespoons salt
- 2 tablespoons butter
- 1 cup boiling water

Soak liver two minutes in cold water. Drain and cover with boiling water and simmer five minutes. Drain. Sprinkle with flour and salt. Place in shallow baking dish. Add rest of ingredients. Cover and bake forty-five minutes in moderate oven.

Vegetable Chowder

- 1 cup diced raw potatoes
- 1/2 cup diced raw carrots
- 1/2 cup diced celery
- 1/2 cup chopped onions
- 2 tablespoons minced parsley
- 1/2 cup water
- 1/2 cup water
- 1/2 cup water
- 1/2 cup water
- 1/2 cup water

Simmer thirty minutes in covered pan, vegetables, salt and water. Press through sieve. Melt butter and add flour, pour in milk. Cook until a little thick, add strained mixture and paprika. Reheat and serve.

Banana Cream Pie

- 1/2 cup granulated tapioca
- 1/2 cup light brown sugar
- 2 cups milk
- 1 1/2 cups mashed banana pulp
- 3 egg yolks, beaten
- 1/2 teaspoon lemon juice
- 1/2 teaspoon grated lemon rind
- 2 egg whites, beaten
- 1 baked pie shell

Cook for 20 minutes in a double boiler the tapioca, salt, sugar and milk. Stir frequently. Add pulp and yolks. Cook three minutes. Cool and fold in the juice, rind and whites. Pour into the pie shell. Cover with meringue.

Meringue
1 egg white, beaten
2 tbsps. granulated sugar
1 pinch salt
1/2 teaspoon lemon juice
Beat white until stiff. Add sugar and salt. Beat until creamy. Pour in juice and roughly spread mixture over pie top. Bake for 8 minutes in slow oven. Cool and serve.

Tuna Sandwiches

- 4 slices white bread
- 2 tablespoons butter
- 1/2 cup tuna
- 1 teaspoon minced parsley
- 1 teaspoon minced sweet pickle
- 1 tablespoon diced celery
- 1 tablespoon salad dressing

Toast bread on both sides. Spread with butter and top with rest of the ingredients, mixed. Toast or broil until tops are slightly browned. Serve with forks.

Mush-Making Hints
Add one-third of a cup of cold water to each cupful of cornmeal when making mush. This will help prevent lumping when the cornmeal is added to boiling water for the long cooking.



No Wonder Children Love This Oatmeal Bread!—The youngsters will fairly troop back to the kitchen when they sniff that fragrant aroma of Oatmeal Bread baking! Nothing smells more delightful or appetizing than a kitchen where bread is being baked—and nothing tastes better than fresh home-made bread! This Oatmeal Bread has that real old-fashioned flavor and wholesomeness. It's a favorite for children's school lunches.

Easy to Make as Cake
Yes, every bit as easy to make as cake. The new triple-creamed vegetable shortening blends so easily.

- 1 cake compressed yeast
- 1/2 cup lukewarm water
- 1/2 cup shortening
- 1/2 cup brown sugar
- 1 cup rolled oats
- 1 cup boiling water
- 1 cup cold water
- 1/2 cups sifted all-purpose flour (about)

Crumble yeast into small bowl. Add lukewarm water and sugar, and set in warm place until it becomes light and spongy (about 15 minutes).

Combine shortening, salt, brown sugar, and rolled oats in large bowl and add boiling water. Stir until shortening is melted, then add cold water. Add yeast mixture.

Mix with the other ingredients. It makes bread-making really fun. And here's the secret of making the crust. Brush it with shortening when the bread is hot from the oven. It keeps the bread fresh and moist longer, too.

Beet Pickles
4 quarts small beets (cooked)
2 cups vinegar
2 cups granulated sugar
1/2 cup bark cinnamon
12 whole cloves
2 cups beet water

Mix ingredients and boil for two minutes. Pour into sterilized jars and seal immediately. Store in a dark, dry, cool place.

Sauce Stunt
Lemon hard sauce or orange sauce served in halves of the fruit skin helps solve the serving problem. Serve on large tray and let the guests take their choice.

Crunchy Pudding
For a novel pudding, try adding half a cup of crushed macaroon crumbs to a cup and a half of lemon sauce. The macaroons give a desired "crunch."

Apples
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BUSICK Super Markets

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'Yeah' and so are all our customers

The other day we hapened to meet Dave Eyre on the golf course, and while Dave and us were conceding a couple of putts on the Nineteenth Green, Dave says to us, in that nice way he has about him when he's won a dime from us: "Well," he says, "I'm glad to see you folks at the store have come to life. Blamed if I can't save enough on my groceries and meats, the way you're reducin' 'em, to pay what those two sharp shooters, Custer Ross and Hiney Compton win from me when they concede those four-footers when I'm not lookin'." Now, folks, you're probably not a bit interested in golf. But you will be interested to know that these markets are really doing what Mr. Eyre said—we've reduced the price of bread one-third and you'll notice, too, we've reduced the price of milk and sugar, to mention only a few items. In other words, these stores have come to life. Visit either market that tells it.

ARMOUR'S MILK 4 Tall Cans	25c	C & H SUGAR CLOTH BAG 10 lbs.	53c	OXYDOL, RINSO or BORENE 19c package ZEE TISSUE 4 rolls	15c
CARNATION, ALPINE or BORDEN'S MILK 3 Tall Cans	20c	Snow Flake Sugar, 10-lb. paper bag	49c	ZEE KITCH'N TOWELS 2 for	17c
ARMOUR'S or MT. VERNON MILK Case 48 cans	2.89	100 lbs. Pure Cane	SUGAR	FRESHLY BAKED SODA CRACKERS 2 lb. box	14c
Carnation, Alpine, Borden's Milk, case	2.99		\$4.90	SNOW FLAKE or KRISPIE CRACKERS 2 lb. pkg.	24c
Durkee's Famous Pure Salad or Cooking Oil Full gallon can as low in price as this special as cheaper bulk oil. Better stock up...	Only 89c			WITH MEAT ON 'EM—Large Oregon PRUNES These Prunes are not all pits and skin—they're meaty.	4 lbs.
Hunt's Supreme Vegetables for Salad 2 cans	29c			4 lbs. 17c	
TOM. KRAUT Can	5c			Vegetable Dep't HOT SHOTS Hothouse Rhubarb	3 lbs.
Supreme Prune Juice 2 big cans	15c			3 lbs. 10c	
SNOW DRIFT, CRISCO or SPRY 3 lb. cans	49c			Redlands ORANGES If you don't happen to know about Redland oranges—they're considered top in quality oranges. While these oranges aren't the largest by any means, they are nevertheless the best value we know of—they're a super-value at...	3 dozen

—Meat Dept. Features for Wed. & Thurs.—

Now, if You Folks aren't Looking These Meat Counters Over Daily, You'll Never Know the Savings You're Passing Up!

Pork Roasts Picnic Cuts	Link Sausage 2 lbs.	37c
12 1/2c pound	Country Style	
Pork Shoulder Roasts	Pure Pork Sausage	2 lbs.
Boy, and They're Good Ones, Too!		25c
per pound 16 1/2c	Open Kettle Rendered	
	Pure Lard 3 lbs.	25c

Now, we'll quit listin' prices—to list 'em all would take us a week. Only thing bother'n us now is can the printer read what we've scribbled? If he can, he's got us beat, or maybe we mean beat. Anyway, you'll save plenty shoppin' these stores.