

New Wrinkles in Oysters

If there is anything that adds a "company air" to the drabness of meals any more than does an oyster cocktail, I just can't think of it. Of course, oysters make the cocktail, and to my way of thinking, those nice little Olympia oysters are "tops."

There are 200 or more of these small luscious oysters to the pint and they came to you fresh, although shipped in tins or jars. Packed in their virgin nectar, not water, and kept on ice en route accounts for the fine full flavor of Olympia oysters.

As to the proper saucing of these excellent oysters, there are a hundred and one ideas. Some folk hold to the prepared, bottled cocktail sauces—and some grand ones there are. Others employ little flavor tricks that make for distinctive sauces—adding to catsup or tomato juice seasonings running from horse radish to Worcestershire and Tabasco sauces, and lemon juice or vinegar as a flavor accent. The only rule is never to over-season, lest the delicate flavor of the oysters be lost.

There are all manner of variations to the service itself—smart looking cocktail glasses, unusual garnishes or additions to the cocktail, combinations with other foods. Some time try adding a bit of chopped celery, or olives or avocado, a small amount of chopped artichoke heart.

As tomatoes come into the market, choose small firm tomatoes, skin, hollow out deeply and chill. For the sauce, mix together 1/2 cup of the tomato pulp, 1 teaspoon horse radish, 2 drops Tabasco sauce, 1 tablespoon lemon juice, 1 teaspoon each of Worcestershire sauce and of vinegar, salt, pepper and paprika to taste. Arrange oysters in tomato cups; cover generously with sauce. Serve on a lettuce leaf.

For an excellent luncheon salad plate, arrange on each plate well

chilled vegetables, asparagus tips, peas, carrots as desired with an Olympia oyster cocktail in a small glass in the center of the plate. Into the sauce a bit of mayonnaise may be folded. French dressing or mayonnaise should be passed. Serve with hot cheese biscuits and—assurance that you've left your guests talking of your distinctive luncheon!

If you'd like a cocktail sauce recipe, here's a good one:

Victor's Special Cocktail Sauce
Combine 1 cup of a good catsup, 2 tablespoons vinegar or lemon juice, 1/2 teaspoon paprika, few dashes of Tabasco and of Worcestershire sauce, 1/2 teaspoon sugar, and salt to taste. If desired, grated horse radish may be added. Serve over Olympia oysters, having sauce, oysters and glass well chilled.

You'll find these delicious Olympia oysters at your better markets, packed in tins or glass jars and on ice. They should be kept in the coldest part of the refrigerator until ready to use.

Not only are Olympia oysters good eating, but they're mighty good for you. Which means that folks will get their vitamins—A and C—and their minerals—a veritable tonic—and call for more! Do serve Olympia Oyster Cocktails soon!

Winter Succotash

2 cups kidney beans
1 cup canned corn
3 tablespoons butter
1/2 cup milk
1/2 teaspoon salt
1/2 teaspoon paprika
Mix ingredients and simmer fifteen minutes. Stir frequently.



AT YOUR GROCERS
Variety is the spice of a meal as well as of life—treat your family to several of "Shane's" delicious varieties of breads.

NEW BREAD PRICE
1 1/2 lb. loaf **14c**

Salem Baking Co.
445 Court St. Phone 7810

Health Fresh Vegetable Salad

2 cups shredded raw carrots
1 cup diced celery
1 cup shredded cabbage
1 cup minced green peppers
2 tablespoons minced pimientos
2 tablespoons minced parsley
1/2 cup French dressing
Mix and chill ingredients for one hour. Stir several times to thoroughly blend.

Escalloped Sweets

2 cups sliced raw sweet potatoes
1/2 cup sliced apples
2 tablespoons flour
1 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon paprika

2 tablespoons brown sugar
1/2 cup maple syrup
1/2 cup boiling water
3 tablespoons butter
Mix potatoes with apples, flour and seasonings. Pour into a buttered baking dish. Add remaining ingredients. Cover and bake 45 minutes in a moderate oven. Uncover and bake 10 minutes—to brown the top.

Link Sausages

5 link sausages
1/2 teaspoon pepper
1/2 teaspoon chopped parsley
Heat a small frying pan, add sausages. Cover, lower heat and cook over moderate fire about seven minutes. Turn sausages several times. Drain excess fat.



SALMON
Fresh Spring Chinook
FILLET OF RED SNAPPER
FRESH CATFISH
Fine Deep Sea Crabs
Fresh Shrimp - Shrimp Meat - Oysters
Razor and Little Neck Clams
Fresh Poultry Always

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Salem-Columbia Market

260 N. Liberty St.

Friday & Saturday, April 14 & 15

Phone 3032

ALL ITEMS INDICATED IN THIS AD



★ **CRISCO** 3 lb. Can **50c** ★ **OXYDOL** Large Pkge. **19c**

★ **Soap IVORY** Med. Size 10 bars **49c** Lge. Bar 6 for **49c**

★ **Soap CAMAY TOILET** 4 Bars **23c**

★ **Wax Paper** Diamond, 125 ft. roll **15c**

★ **PUREX** Qt. **10c** 1/2 gal. **19c**

★ **Matches** True American 6 boxes **15c**

BAKERY SPECIALS

Assortment of **BUTTER**
CAKES
49c & 35c

Two Delicious Layers of Rich Butter Cakes — Lady Baltimore, English Walnut, Milk Chocolate

Lemon Custard
Dessert Coffee Cakes
25c ea.

A rich coffee cake mix with a thick lemon filling topped with lemon butter icing

FINE COFFEE

HILLS BROS. Golden West
M. J. B. 1-lb. Tins **25c**
2 lb. tins **48c**

ASPARAGUS, ctr. cuts, can only **5c**
P.L.P., picnic, 10 1/2 oz. net

Grapefruit Juice, 46-oz. can **19c**
Tex-Sun

GRAPEFRUIT, No. 2 cans **3 for 25c**
Goldettes, slightly broken sections

CORN, No. 303 cans **4 for 25c**
Custer Golden Bantam

Sardines, D. Monte, 1-lb. ovan can **8c**

Orange Juice, 12-oz. cans **6 for 25c**
Finer Flavor Natural

Tuna Flakes, Ideal 1/2s **2 cans 17c**

Columbia Coffee, lb. **23c**, 2 lbs. **45c**
Few Equal, None Better

FRESH FRUITS & VEGETABLES

Sunkist Oranges
Fancy, large size, doz. **19c**

Newtown Apples
Fancy, 5 lbs. **19c**

Asparagus
Fancy, green and tender, 3 lbs. **17c**

Lettuce
Large heads, 2 for **13c**

Celery
Green, bunch **9c**

Tomatoes
Fancy ripe, 2 lbs. **25c**

★ **Flour** Fishers Blend 49 lb. Sack **\$1.39**

★ **Crackers** SODA 2 lb. Pkge. **14c**

★ **Tissue Scot** 3 ROLLS **20c**
6 ROLLS **39c**

★ **Flour** Northern High Quality Linked with a Low Price 49 lb. Sack **\$1.23**

Columbia Market MEATS Government Inspected

SPECIAL CUTS

Pork Steaks lbs. **17 1/2c**

Pork Roasts lb. **17c**

PORK CHOPS lb. **20c**

Lamb Roasts lb. **18c**

Pure LARD 3 lbs. **25c**
Open Kettle Rendered

FRESH FISH

Fillet of Sole Fresh lb. **17 1/2c**

Ling Cod Fresh Sliced lb. **10c**

Halibut Sliced Fresh lb. **17 1/2c**

Chinook Salmon lb. **25c**
Fresh Sliced

Fresh Oysters pt. **11c**

Kipperd Salmon lb. **20c**

A TRUE Western Story of Coffee.

Check these coffee qualities of Golden West! A uniform freshness, protected in vacuum! A Grind to suit your own coffee-making methods! A choice of tin or glass! Distinctively Western and distinctively delicious!

DRIP or STANDARD GRIND in tins or re-usable glass jars

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