



EVEN though Father counts his calories 365 days a year, he should be allowed seconds at dessert on Father's Day.

Plan a menu that includes his special favorites, with roast beef, beefsteak, or whatever meat he prefers, his pet assortment of vegetables, and the dessert he likes the best. That's probably some kind of pie. You don't have to urge caution when it comes to second cups of coffee if you serve the decaffeinated kind, and you can add a festive note by serving it in one of those huge cups sold specially for Father's Day gifts. Remember that decaffeinated coffee, when made by pot or percolator, needs slightly longer brewing to bring out its full flavor. You can personalize the pie, too, by decorating it with the word "Father" in whipped cream. Just put stiffly whipped cream in one of those ten-cent pastry tubes and push it through, writing the word "Father" in script or printed letters.

Father's Day Coffee

This steeped coffee is an improved "boiled" coffee. Use 1 heaping tablespoon decaffeinated coffee, regular grind, for each cup (½ pint) boiling water. Put coffee in pot. Four boiling water over coffee, cover tightly, and let stand in a warm place 6 to 9 minutes. Strain from grounds immediately through

fine wire strainer, muslin, or cheesecloth. Remember when making decaffeinated coffee by the pot or percolator method that it needs slightly longer brewing than the ordinary kind to bring out its full, rich flavor.

Chocolate Pie

1 square unsweetened chocolate
2½ cups milk
1 cup sugar
4 tablespoons cornstarch
½ teaspoon salt
1 egg yolk, slightly beaten
2 tablespoons butter
1 teaspoon vanilla
1 baked 9-inch pie shell
2 egg whites
6 tablespoons sugar
Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Combine sugar, cornstarch and salt; add gradually to chocolate mixture and cook until thickened, stirring constantly; then continue cooking 10 minutes, stirring occasionally. Pour a small amount over egg yolks, stirring vigorously; return to double boiler and cook 2 minutes longer. Add butter and vanilla, and cool. Turn into pie shell. Beat egg whites until foamy throughout. Add sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks. Pipe lightly on filling. Bake in moderate oven (350°F.) 15 minutes, or until delicately browned.

Sun Cooking is Ideal Method for Preserving

By Edith M. Barber

Perhaps there is nothing so satisfactory in all the cookery repertoire as jam and jelly making. Unlike other foods the test of success is not the speed with which these are devoured. Those rows of shining glasses and jars form a semi-permanent exhibit, which we can view proudly during the winter and whose numbers we can restore. If you begin to make your own supplies, you will probably continue and you will not be able to resist lovely plump strawberries, juicy pineapples and colorful rhubarb at this time of year. As raspberries, currants, blackberries, cherries, plums and crabapples come into their seasons, they get us too. It's a returning disease like malaria. If the germ once infects you, you're lost.

Strawberries are particularly adapted for what probably should be called preserves, but which is generally called jam. Sun-cooking is the ideal method, if you can turn on the sun at the right time. The next best method is to combine the berries with the sugar in alternate layers and to let them stand overnight before cooking rapidly. For other berry jams, the fruit is crushed with the sugar and then cooked until the mixture begins to thicken. If you prefer a thicker jam, fruit pectin may be used. Cherries are allowed to stand with the sugar a few hours unless a small amount of water is added to the fruit-sugar mixture. Strawberries and cherries make a very good combination jam as do rhubarb and pineapple.

While most of our currants are used for jelly, you may like to make the jam which is known as bar le due. It is not exactly like the

French product, because our own native currants are not free from seeds. Currants and raspberries are delicious together both in jam and jelly. Raspberries are also very good when combined with gooseberries.

One of the simplest, most interesting and most useful of fruit combinations is known as tutti frutti. For this you will need a stone crock and as the fruits come into their seasons, a few layers of each with equal quantities of sugar are put into the crock. Enough grain alcohol or brandy to dissolve the sugar is added each time a new fruit joins the group. The crock must of course be kept covered and preferably in a cool, dark place. The fruit preserves itself and will keep indefinitely. I tasted some recently which was 20 years old! It may be as a sauce for ice cream or pudding, or as an appetizing first course. It is needless to say that the servings should be small.

By the way, just one note of warning, which should of course be unnecessary to the experienced cook. You will be more successful with both jams and jellies, if you work with small quantities of fruit. There is less danger of burning and as the time of cooking will be shorter, the natural color of the fruit will be better preserved.

This is one of the reasons why products made with fruit pectin are liked so much. Don't forget that heavy utensils should be used in making preserves of any kind.

Good luck with your preserving season.

Method 1. Select large, firm, tart berries. Wash, drain and remove hulls. For each pound of fruit use 1 pound of sugar. Combine fruit and sugar in alternate layers and before cooking, heat to the boiling point, stirring carefully. Boil rapidly fifteen to twenty minutes, until syrup becomes thickened. Stir frequently to prevent burning. Remove scum and pour into clean, hot jars.

Method 2. Pick out smaller, less perfect berries. Crush these berries and cook three minutes, stirring constantly. Strain. To each pound of perfect berries (which have been washed and hulled), allow one-fourth cup of strawberry juice and one pound of sugar. Add the sugar in the juice, heat and stir continuously until sugar is dissolved. Drop the berries into this simmering syrup and simmer three to five minutes, then boil rapidly ten to fifteen minutes, until the fruit is clear. Remove the scum. Allow the berries to stand in the syrup over night in a glass or porcelain bowl. Fill hot, clean jars with the jam, leaving ½ inch space at top. Seal the jars with the berries and seal the jars.

Sun-cooked Strawberries. Use equal quantities of sugar and berries. Place the strawberries in a preserving kettle in layers, sprinkling sugar over each layer about two inches deep. Place on stove and heat slowly to boiling point, skin carefully and boil rapidly for two minutes. Place berries in glass dish or with plain window glass. Let stand in hot sun from eight to twelve hours. Pack in clean, hot jelly glasses or jars and seal. The plates with the strawberries may stand uncovered in a sunny window rather than in the outdoors.

Select sour red cherries. Discard any imperfect ones. Wash, drain, pit and stem. For each pound of cherries use one pound of sugar. Combine the fruit and sugar in alternate layers and let stand three or four hours. Bring fruit-sugar mixture slowly to the boiling point, stirring constantly. Boil rapidly until syrup becomes thick, about 30 to 40 minutes. Pour and seal in clean, hot jars and seal. The plates with the cherries may stand uncovered in a sunny window rather than in the outdoors.

Tutti Frutti
All the summer fruits may be used in this recipe. As they come in

market, put them in a stone crock with an equal quantity of sugar, which is put in layers between the fruit. Add just enough brandy or grain alcohol to dissolve the sugar. Stir after each addition. Cover and store crock in a cool place. Large fruits such as peaches should be peeled and cut in thin slices or small pieces. Strawberries should be hulled, plums and cherries are pitted and grapes seeded.

Strawberry and Rhubarb Conserve
4 cups prepared strawberries and rhubarb
7 cups sugar
½ bottle fruit pectin

Wash about one quart fully ripe strawberries and one pound of rhubarb. To prepare fruit, grind strawberries or crush completely, so that each berry is reduced to a pulp; slice finely or chop rhubarb. When measuring fruit, pack cups tightly until juice flows to the top; if there is not enough juice, add water to fill the last cup. Mix fruit and sugar in kettle. Bring to a rolling boil over a hot flame and boil hard

for just three minutes. Stir constantly before and while boiling. Remove from fire and stir in fruit pectin. Continue stirring in and skimming for five minutes. Pour quickly into sealed jelly glasses. Cover with an eighth of an inch layer of paraffin. Yield — ten six-ounce glasses.

Solo — In the presence of a few relatives and close friends of the bride and the groom, the Rev. Irving A. Fox read the rites which united Frances Combs, daughter of Mr. and Mrs. Ray Combs of the Jordan community east of Solo, and J. F. McCollum of Independence. The ceremony took place in Salem June 3.

The bride was graduated from Solo high school a few years ago and has been employed in Salem for some time.

Schaefer's Candy Scoop

Peanut Brittle

Crisp Butter Brittle, Chuck Full of Peanuts

15¢ pound

2 pounds 27¢

FRIDAY AND SATURDAY ONLY
POUND SALES OR MORE

SCHAEFER'S DRUG STORE

1899 — Prescriptions Accurately Filled — 1940
Original Yellow Front Drug and Candy Store in Salem
Sole Agents for Penslar Remedies in Marion County
135 N. Commercial St. Phone 5197 or 7023

DON'T MAKE YOUR GROCER A GUESSER

YOU'LL ALWAYS GET
THE BEST... IF YOU
ASK FOR THE BEST!



• THOUSANDS OF SALEM PEOPLE
LIKE SCHOEN'S BREAD BEST...
and they make sure that they will GET
Schoen's from their grocer EVERY
time BY ASKING FOR IT BY NAME!

GROCERS like to have their customers
be specific about what they order, be-
cause it relieves them of the responsi-
bility of having to GUESS.

ASK FOR

SCHOEN'S

(Pronounced S-H-A-N-E'S)

Fine White, Sliced Bread

Look for This Wrapper

1 Pound and
1½ Pound Loaf



Also Wheat
and 100% Wheat

Treat Dad
to a
Delicious
Father's Day
Cake
59¢

Always Fresh—at your Grocers

IF YOU HAVE NOT TRIED SCHOEN'S BREAD, you really don't know how thoroughly GOOD and FLAVORFUL bread can be made. Every slice of every loaf is uniformly nourishing and delicious because scientific baking methods insure ABSOLUTE UNIFORMITY and careful selection of ingredients insures superior quality.

SCHOEN'S BREAD IS BAKED IN A GREAT VARIETY... to please every taste and diet requirement. Once you try SCHOEN'S you'll insist that your grocer give you that kind every time.

Schoen's
SALEM BAKING CO.

Salem-Columbia Market

260 N. Liberty St. "There is No Better Place" Phone 3032

Prices Good Friday, Saturday & Monday, June 14, 15, 17
Free Parking for Our Customers

Oxydol or Par Granulated Soap Lge. Pkg. 19¢

Cut String Beans Green Spot No. 2s 4/25¢

Tomato Catsup Del Monte Large Bottle 11¢

Dromedary Pimientos 4 oz. tin 5¢

Pearl Shortening 4 pounds 33¢

Gem Oleomargarine lb. 10¢

All Pure Milk 4 baby tins 10¢

Crown Best Patent Flour 49 lb. sk. \$1.49

Broken Sliced Pineapple 2s 10¢

Pearls of Wheat large pkg. 19¢

Free Paring Knife Each Pkg.

Broken Grapefruit Goldette 300 Size 4/25¢

10c Edgemont Gingersnaps Look! both for 15¢

Borden's Milk 3 tall tins 20¢

Orange Marmalade Cross & Blackwell, 16-oz. 15¢

Dainty Mix Fruit Cocktail Tall tin 10¢

Tender Leaf O.P. Tea 7-ounce 33¢

Libby Deviled Meat ¼s 3 for 10¢

Wheaties or Corn Kix 2 pkgs. 19¢

Jergens Toilet Soap 4 bars 15¢

North Cove Oysters 10-ounce tin 10¢

Crown Point Purple Plums 2½s 3 for 25¢

Pineapple Juice Dole Unsweetened, 46-oz. tin 25¢

Grapefruit Juice GRAPEFRUIT JUICE, Libby or Del Monte, 46-oz. 17¢

Del Monte Tomato Juice Del Monte 13-oz. 5¢

Relish Spread or SALAD DRESSING 15¢

Blue Mill Cocoa 2 lbs. 17¢

Ammonia, 12-oz. bottle 5¢

Bluing, 12-ounce bottle 5¢

Pancake Flour, lge. pk. 19¢

Buckwheat Flour 21¢

Dill Pickles, full qt. 15¢

Prep. Mustard 2 lb. jar 13¢

Corn, Tomatoes, Peas, Sliced Beets Your Choice 3 for 25¢

COLUMBIA MARKET VALUES

BACON 6 lb. Boxes Broken Slices 75¢

BEEF HEARTS U. S. Inspected Steer Beef 12½¢

BACON SQUARES, streaked with lean lb. 10¢

HAMBURGER or Sausage No Water, No Cereal Lb. 10¢

SHORT RIBS Steer Beef Lb. 9¢

POT ROAST Baby Beef Lb. 14½¢

MUTTON CHOPS A real buy Lb. 10¢

DILL PICKLES Fresh and Firm Qt. 8¢

FRANKFETERS Fresh Lb. 15¢

MUTTON SHOULDERS An inexpensive item at only lb. 9¢

TURKEYS, YOUNG HENS Slightly Torn from picking lb. 14¢

MODEL FOOD MARKET

275 N. High St. Phone 4111
FREE DELIVERY 30-DAY ACCOUNT SERVICE
Have an Account at The Model

Snowdrift Shortening 6-lb. cans 93¢

Wesson Oil, the half gallons 72¢

Chocolate Malted Milk, 1-lb. can 39¢

Nestle's Semi-Sweet Chocolate, pk. 15¢

Black Flag Fly Spray, quarts 45¢

Manning Blue Can Coffee, lb. 29¢

Date Nut Bread 2 cans 25¢

Grapefruit, No. 2 cans 2 for 25¢

Dickenson's Grape Juice, qt. 39¢, pt. 22¢

Knight's Catsup, lge. bottles 2 for 33¢

Paper Towels, 150 sheets 3 rolls 25¢

Certo, 3-bottle carton 45¢

Hires' Root Beer Extract, bottle 23¢

Lipton's Tea Bags, 50s 45¢, 100s 85¢

Cut-rite Waxed Paper, 125-ft. roll 15¢

FRESH FRUITS

Strawberries, Logans, Raspberries, Cantaloupes, Watermelons, Grapes, Florida and Arizona Grapefruit, Avocados.

STACKS of Fresh, Crisp VEGETABLES
Stayton Peas, Asparagus, Young Carrots, New Cabbage, Green Celery, Hot-House and Field Tomatoes, Cucumbers, Water Cress, Radishes, Green Onions, Spinach, Dalles Wax Beans, Young Beets, Turnips.