

# THE MARKET PAGE

Good Groceries Make Good Meals  
Good Prices Make Good Friends

We Have Both.

## Saturday Specials

White King Machine Washing Soap, 2 1/2-lb. pkgs. 2 for 95c

Crepe Tissue Toilet Paper, 12 rolls for 50c

## Basket Grocery

"Why pay more?"

## The KITCHEN CABINET

(©, 1934, Western Newspaper Union.)

The spirit of benevolence is a precious possession of mankind; but a more precious possession is the spirit which raises the strength of humanity so that benevolence itself becomes less of a necessity. —Mussolini.

### SOMETHING FOR A CHANGE

It is economy to buy a fowl weighing four or five pounds, unless the weight is largely fat, as a smaller fowl has more bone in proportion to the edible portion.



**Hawaiian Chicken.**—Dice fowl and heat in a liberal amount of rich curry sauce. Prepare the sauce as follows: To a pint of top milk or thin cream add one-half cupful of condensed chicken broth, four table-spoonfuls each of flour and melted butter, salt, pepper, a dash of cayenne, a teaspoonful of scraped onion and curry powder to taste. Serve in a Japanese bowl, and in a similar bowl serve hot cooked rice, cooked so that every grain is distinct. Pass at the same time hors d'oeuvre dish or large plate with little mounds of the following condiments to be sprinkled over the chicken and rice: Minced green and minced red pepper, coarsely-chopped pimento, olives, desiccated coconut, coarsely-chopped peanuts, diced, not crushed; crisp red tomato, thick chutney sauce.

**Ham Pie With Vegetables.**—Fill a buttered glass baking dish with alternate layers of seasoned mashed potato and minced ham—a little ham will be sufficient—leaving the top layer for the potato, with a space left for the other vegetables. Brown in a hot oven and, just before serving, place over the top a layer of hot buttered peas and small new onions, cooked separately and seasoned liberally with butter, salt and a dash of sugar.

**Savory Luncheon Dish.**—Mince the giblets which have been cooked with the fowl. Remove all the tough portions and combine with the whites of hard-cooked eggs, chopped, and a liberal amount of rich, highly seasoned tomato sauce, a chopped mushroom or

two, fresh, canned or dry; if the latter, soak until soft; or minced sweet green peppers may be used. Arrange on rounds of well-buttered toast; surround with wreaths of hot, seasoned spaghetti, over which cheese is grated. Set in a hot oven to melt the cheese and just before serving rice the hot egg yolk over the giblets and garnish with parsley.

During the sultry days we require less food, but should have everything served invitingly arranged to appeal to a flagging appetite.



Good salad dressings are a great aid when preparing a salad. If they are ready it saves much time in preparation.

It is a good plan, when serving a salad or two daily, to keep a pint of the same amount of mayonnaise on hand. French dressing, using one part of vinegar to three of oil, adding salt and cayenne to taste, may be kept already mixed in a mason jar, and, when needed, a vigorous shaking will blend the ingredients.

Any of these dressings may be reddened with catsup, chili sauce; made green with parsley, chopped pickle or pepper; given flavor with the adding of a clove of garlic or onion juice. By the addition of various seasonings and sauces, as well as chopped vegetables, they are transformed into many foreign sauces. A hearty potato salad finds place in any day's menu.

**Molded Potato Salad.**—Chop fine eight cold boiled potatoes; chop one green pepper, a small cooked beet, a hard-cooked egg, four small cucumber pickles, half of a small onion, one-quarter cupful of nut meats, preferably pecans. Blend the ingredients; moisten well with boiled dressing and press into small cups or bowls. Place on ice to chill. Turn out on lettuce and mask with mounds of dressing. Garnish with rosettes of heart leaves of lettuce.

**Roast Beef and Potato Salad.**—Free the meat from gristle and bone; mix with an equal quantity of potato, both chopped fine; add a teaspoonful of chopped onion and parsley, or three sliced olives, chopped. Moisten well with any dressing desired. Half of a



## FRESH MEATS

## Specials

## For Saturday

Veal Pot Roast, per lb.....15c

Phone 52 for the best of  
QUALITY AND SERVICE

Bacon and Hams

## The City Market



## BILL'S Cash Market

100 PER CENT GOOD MEAT

640 South Sixth St.

This is the season when the Boiling Beef is at its best with fresh vegetables.

Boiling Beef.....12 1/2c per lb.  
Also that nice Sirloin Steak for the quick meal.

If it's good we have it, and our price is always right.

## 20TH CENTURY GROCERY

You win! You can't lose! It's a sure thing. Buying at any 20th Century Store is bound to show you a saving. There really are no better places to trade.

Offerings Saturday and Monday, October 4th and 6th

Full Cream Cheese Pound 30c	Ghirardelli's Ground Chocolate, 1-lb. can 32c; 3-lb. can 89c	Carnation Milk can 9c
--------------------------------	--	--------------------------

20TH CENTURY BROOMS—5-sew, medium weight, excellent quality, \$1.00 ea.

Royal Baking Powder, large cans 43c; 2 1/2 lb. \$1.29	Fancy Crepe Toilet Pa- per, 4 rolls 25c	Peet's Washing Ma- chine Soap, large pkg. 33c
---	--	---

MAZOLA OIL—Pints, 27c each; quarts, 50c each; 1/2 gallons, 93c

Certo—for grape jelly, 2 bottles 65c	Ball Mason Jars, with caps and rubbers, Quarts 89c doz.	Good Luck Rubbers 3 doz. 25c
---	---	---------------------------------

FLOUR—Crown, Olympic or Drifted Snow, 49-lb. sacks, \$2.25  
Vim or Kerr's, \$2.15

Extra Large Italian Prunes, 3 lbs. 25c	Fig Bars, freshly baked, Pound 19c	Macaroni, curve cut, 4 pounds 27c
---	---------------------------------------	--------------------------------------

SWAN MATCHES — Noiseless — they strike — good size boxes, 5c

Hershey Cocoa, 1/2-lb. can 17c each	Crema Oil Soap 3 bars 20c	Sea Foam Washing Powder, large pkgs. 2 for 45c
--	------------------------------	--

Fancy Sliced Pineapple, medium size cans 29c each	Broken Sliced Pineapple, large size cans 27c each
--	--

20TH CENTURY COFFEE—The blend that suits your taste. Roasted daily in our own plant—always fresh. Pound, 43c; 3 pounds, \$1.27

### SOUTHERN OREGON CONVENIENT LOCATIONS

Grants Pass Medford Ashland  
509 G St. 31 N. Central Ave. 374 E. Main St.

Known by the cups it fills



## Best Quality

Swift's Premium Ham and Bacon  
Hubbard Butter

Tillamook Cheese  
Pabst Caraway Cheese

Fresh Fruits and Vegetables

## The Truax Grocery

105 N. 6th Phone 11

## "The Smile That Won't Come Off"

Is yours after eating

## Oregon Mountain Breakfast (BRAND) Pure Pork Country Sausage

Made from pure pork and home-ground spices—as pure and wholesome as the mountain breeze that murmurs through the Oregon Pines.

This sausage is made from the whole hog—hams, sides, shoulders and all—its quality cannot be beaten.

"It's Exceptionally Delicious"  
Try it for breakfast, dinner or supper.

## Only 30c lb.

Manufactured exclusively by the

## G & G

## Meat Products Corporation

Grants Pass, Ore. W. H. Green, President

For sale at all first class markets and groceries.