

The FOURTH OF JULY PARADE.



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By O. B. BREUER.

WE'll, here we are, good people,
With our pretty flags arrayed
Like true and loyal patriots
To see the big parade.

WE want to see the soldier men
Go marching, two by two,
In steady file, with banners gay
Of red and white and blue.

WE want to see the carriages
In pretty bunting dressed,
In fact, we're out to see it all,
As you perhaps have guessed.

CHURCH ADVERTISING QUESTION RAISED

Opinion Is Divided Concerning It But Majority Seem to Take an Affirmative View.

ELECTRIC SIGNS ARE NOW USED IN NEW YORK CITY.

In Saturday Newspapers Many Clergymen Insert Cards in Paid Advertising Columns.

By Carleton Ten Eyck.

[UNITED PRESS LEASED WIRE.]
New York, July 4.—Should the church advertise? That is not at all an irrelevant question. It is a problem that is today receiving the serious consideration of every minister of the gospel in New York and many laymen. Opinion is divided on the subject, naturally, but that the majority seems to take an affirmative view of the question is evidenced by the numerous and varied church advertisements that assail the eye and ear in Gotham. A very dignified Episcopal church in Upper Broadway now displays a large electric sign bearing this legend: "Full Choral Evensong, 8 P. M. Sundays."

The sign is not widely different from those seen in front of theaters further down the street. Perhaps an illuminated sign is a radical step but painted designs with huge letters are now flaunted over the portals of scores of New York churches, informing the passer-by of the hours of service and the "added attractions" of orchestra and choir. In the Saturday newspapers many of the pastors now insert registration "cards" in the paid advertisement columns, calling attention to Sunday's services and laying stress on the musical features. "The church is fighting the world, the flesh and the devil and they all advertise their attractions," said one advocate of the new idea. "Why should not the church meet the world, the flesh and the devil on their own ground?" The clergyman of a church up in Washington Heights that has a small lamp in front has installed benches

there and they are free to all comers. The place is high and there is always a breeze and often on summer Sunday nights, people may be seen occupying these benches while the minister is preaching to his congregation inside.

Discuss Worldly Problems.
A popular Episcopal church far down town has sprung an innovation in what the pastor called a "Forum." Each Sunday night he holds the briefest of religious services and then the congregation settles down for the discussion of some important question of the day. A few nights ago they talked about the tariff and the following Sunday currency reform was the topic up for consideration. The problem to be discussed is always announced in the printed church circular a week in advance, and one man or woman is requested to prepare a comprehensive address on the chosen subject. After this set discourse, the meeting is thrown open for general discussion and often there are lively debates. Besides the tariff and currency this particular congregation has discussed woman suffrage, social reforms, the minimum wage scale for women and kindred subjects, and now the Sunday night attendance far exceeds that at the morning service.

Appropos of "new wrinkles" in church services to catch the young people, a certain well known pastor of New York installed a moving picture machine as an adjunct of his Sunday night service. For several weeks he displayed films illustrating Biblical themes, the return of the Prodigal Son, the journey of the Three Wise Men and such things. He followed that line up with some pictures of the Holy Land and never at any time displayed a film that was far from the beaten track of religion. Some members of his congregation suggested that a few innocent comedy pictures might break the monotony and serve to attract more youths to the services. The minister thought the idea a good one, and acted on the suggestion. He obtained several funny pictures and thought with satisfaction how he would give his congregation some innocent amusement on the hot June night, making them want to come back next week. He signalled his operator to run off one of the comedy rolls and after a sputter, the astonished audience saw flashed on the screen "This is no place for a minister's Son." As an irrepressible titter ran around the room, the picture machine was stopped and the lights went up. There have been no more comedy films there. Those who were there that night have made the rounds of the picture shows to find out what kind of a place it was the minister did not show.

Hot June in New York.
Father Knickerbocker long has been

noted as a most literal person and in June he has outdone himself in taking words at their face value. Some wise man once referred to the metropolis and its varied population, garnered from every quarter of the globe as "The Melting Pot of the World." Of course the epigrammatist did not mean a real melting pot but New York went ahead and had the hottest June that the Gothamites have felt for more than ten years. Trying to live up to the bon mot. Eh, what?

SPokane Will Curb Noise
Spokane, Wash., July 4.—The city's new criminal code was adopted yesterday by the city council after a strong provision prohibiting unnecessary noises in the city had been inserted. The code as adopted combines about 40 to 50 per cent of the existing ordinances, incorporates the entire state criminal code, covering misdemeanors and adds several new laws covering petty offenses.

ICE COMPANIES FIGHT
[UNITED PRESS LEASED WIRE.]
Cincinnati, July 4.—The Cincinnati Ice Company, owner of several of the ice plants seized by the city, this afternoon asked for an injunction. Simultaneously Mayor Hunt wired Attorney General McReynolds asking for a federal grand jury to investigate the Middle States Ice Producers' Exchange, alleging that it violates the Sherman anti-trust law.

ALLEGED HEAVYWEIGHT CHAMPION IN PORTLAND
Portland, July 4.—Arthur Polkey the heavyweight pugilist, whose right fist is alleged to have killed Champion Luther McCarty at Calgary a few weeks ago arrived in Portland today with Tommy Burns, former heavyweight champion.

Polkey and Burns are booked to open a week's special vaudeville engagement at the Lyric theatre Monday night. Following their Portland engagement the pair will likely go East to New York, although San Francisco managers are bidding high.

CHILD NEAR DEATH IN FIRE BUT MOTHER ESCUES
Baker, Ore., July 4.—Groping blindly through stifling smoke, Mrs. Henry Bowman saved the life of Hattie, the 4-year-old daughter of Frank Boax, yesterday, when the Boax home was damaged by fire.

The parents were away, and Mrs. Bowman saw the fire from a neighbor's. She called the fire department and rushed to the house. Peeling her way through the smoke, she entered the bedroom, where she found the child asleep. With great effort she carried the girl through the smoke and fire to safety and collapsed. She did not recover for two hours, and is still in a serious condition.

The fire did \$200 damage to the kitchen, pantry and bedroom. It started from an oil heater in the kitchen.

Piles Cured in 6 to 14 Days
Your druggist will refund money if PAZO OINTMENT fails to cure any case of Itching, Blind, Bleeding or Protruding Piles in 6 to 14 days. 50c.

Butter Nut Stamps

Now is the time to save your coupons, and get a beautiful gold band lemonade set.

This is berry season. Save your coupons and get a beautiful berry set.

The California Bakery

Phone 969, 347 Court St.

Reasoner's Steel Cut Coffee, fresh roasted every day. Try a cup. Phone 543.

BISCUITS

Eppley's Perfection Brand Baking Powder

Makes a dainty, delicious and altogether satisfactory biscuit.

THE SALEM ROYAL BAKERY

Formerly German Bakery, 240 S. Com. St. Phone 378

Why send your money to Portland, when you can buy your bread, cake and pastries at home, manufactured in an up-to-date, clean, sanitary and modern bakery?

We own and operate The White Swan Bakery and Dairy Lunch, 319 N. Commercial street.

GOLDSMITH & THEUER PROPRIETORS. Phone 993.

Meadow Brook Butter

Nothing better on good bread, than good butter.

Meadow Brook Butter Made by the Marion Creamery

Cherry Tart.

Line a pie tin with rich paste, fill with fresh cherries, stemmed and pitted, sprinkle with one-half cup of granulated sugar. When baked, cover the top with the white of one egg beaten to a stiff froth; with one large spoon of powdered sugar. Return to oven long enough to make the icing firm.

Cherry Olives.

Fill Economy jars with perfect cherries on stems, for each jar use one cup of cold vinegar, one teaspoonful of salt. Fill the jars with cold water and seal.

The Chadwick Grocery

- Cantaloupes, 3 for 25c.
- Table strawberries, 4, 5 and 6 boxes for 25c.
- New cabbage, 5c head
- Peas, 20c per gallon.
- String beans, 10c pound
- Lettuce, onions, radishes, beets, carrots and turnips, 5c per bunch.
- New potatoes, 6 lbs for 25c.

W. W. CHADWICK

Phone 122 1165 State Street

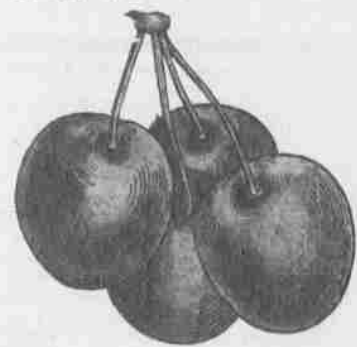
Recipe Department

By BETSY WADE.



How to Cook a Husband

A good many husbands are entirely spoiled by mismanagement in cooking, and so are not tender and good. Some women keep them constantly in hot water; others freeze them; others put them in a stew; others roast them and others keep them constantly in a pickle. It cannot be supposed that any husband be good managed in this way, but they are really delicious when properly treated. In selecting your husband you should not be guided by the silvery appearances, in buying mackerel, nor by the golden tint as in buying salmon. Be sure and select him yourself as tastes differ. Do not go to the market for him, as those brought to the door are always best. It is far better to have none than not to know how to cook them properly. It does not make so much difference what you cook them as how you cook them. See that the linen in which he is wrapped is white and nicely mended with the required number of strings and buttons. Don't keep him in the kettle by force as he will stay there himself if properly treated. If he sputter or fizz do not become anxious as some husbands do that. Add a little sugar in the from confectioners call "kisses," but no vinegar or pepper on any account. A little spice improves him, but it must be used with judgment. Do not try him with any thing sharp to see if he is becoming tender. Stir him gently the while, lest he become flat and tasteless. If thus treated, you will find him very digestible, agreeing nicely with you, and he will keep as long as you want.



Cherry Dainties

Pickled Cherries.
To every quart of sound large cherries allow a large cup of vinegar, two tablespoons of sugar, one dozen whole cloves, one-half dozen blades of mace, heat the vinegar, sugar and spices together, boil five minutes, turn into stone jar, cover close until perfectly cold. Pour in the cold liquid over them.

Cherry Sherbet.
Three cups of cooked Kentish cherry juice, juice of four lemons, two and one-half quarts of water, three cups of white sugar, one tablespoon of cornstarch, whites of tow eggs stiffly whipped. Make a syrup of one quart of water and the sugar, thicken with cornstarch, set aside until cold, add the remainder of the water, cherry and lemon juice; fill a gallon freezer two-thirds full, when nearly frozen add the egg whites and one cup of chopped Kentish cherries unswetened.

Cherry Negat.
Two cups of cane sugar, one-half cup of boiling water, one-half cup glucose, one-half cup candied cherries, beaten whites of tow eggs. Boil the sugar, water and glucose to a thin syrup, pour one-half cup full over the egg whites, beat briskly with a Dover beater. Boil the remainder of the syrup until it cracks in cold water. Add to the egg mixture and beat until creamy, when nearly done add the cherries.

Cherry Cake.
One cup of butter, two cups of sugar, two and one-half cups of flour, one and one-half cup of cornstarch, whites of six eggs, one cup of sweet milk, two teaspoons full of Eppley's Perfection Baking Powder. Cream the butter and the sugar, add the milk with flour and baking powder, lastly the whites of eggs beaten to a stiff froth.

Cherry Conserva.
Take five pounds of Royal Ann cherries, seed and press the juice out, under a weight, add four thinly sliced oranges, one pound of shelled walnuts, coarsely chopped, cover with syrup

made from three-fourths pound of white sugar to one pint of water and the juice of one lemon. Boil until the fruit is transparent, add spices if preferred.

Cherry Sago.
Cook three tablespoons of minute tapioca, three tablespoons of sugar, in two cups of hot water until clear. Add the juice of one lemon and one cup of cherry juice, beat smooth with a spoon and mold, sprinkle with cinnamon and serve with whipped cream.

Aunt Kate's Cherry Pudding.
One pint of flour, one and one-half teaspoonfuls of Eppley's Baking Powder, one tablespoonful of lard and a pinch of salt. Mix to a stiff batter with milk or water. Fill large cups one-half full of pitted cherries, no juice, add three tablespoonfuls of batter to each cup and steam one-half hour.

Serve with the following sauce: To the juice of the cherries add butter the size of an egg, flavor with nutmeg and sweeten according to taste.

Cherry Cup.
One quart of Kentish cherry juice, one-half can grated pineapples, juice of four lemons, sweeten lavishly and serve with ice in punch bowl. When ready to use add one bottle of siphon water, and a cup of stoned raw cherries.

Cherry Polypoly.
Paste—Two cups of sifted flour and a pinch of salt, one-half cup of mixed butter and lard, two scant teaspoonfuls of Eppley's Perfection Baking Powder. Roll into a thin sheet with ice water, place a row of May Duke cherries on the crust, sprinkle with sugar, turn crust over and start another row until the crust is rolled up. Bake in the oven and serve with hard sauce, flavored with Buckeye vanilla.

Cherry Sponge.
Two cups of finely chopped, cooked cherries of any variety, a half package of gelatin, one cup of sugar and two cups of water, juice of one lemon and the whites of two eggs; boil the sugar, lemon juice and water into a syrup, add the gelatin and lemon juice. When cool add the cherries and egg whites stiffly beaten, beat in a bowl of ice water until cold, mold in fancy shapes and serve with whipped cream.

If You Can Read You Can Be a Good Cook

We will show you how. Take any receipt for cake, muffins, biscuit or pastry, follow directions and use



Crescent Baking Powder

Take all the time you want to mix it, and let it stand ten or fifteen minutes before baking. If you wish—it will be all the better.

"CRESCENT" has two power units and NEVER FAILS TO RAISE THE DOUGH.

25c FULL POUND ASK YOUR GROCER

Crescent Manufacturing Company Seattle, Washington.

Salem Bakery, the place to get

HOME-MADE BREAD 1097 Chemeketa. Phone 2484 G. A. BACK.

SPECIAL

Just received, a new shipment of Peanut Butter, 2 1/2-pound tins, 45c, 5-pound tins, 85c.

THOMAS & ROSHEIM Grocers. 22d and State Streets.

Free delivery to any part of the city, 22d and State.

Phone 2187

Call Main 1472

For staple and fancy groceries, fresh fruit and vegetables.

Avenue Grocery Co.

1601 Center Street

BITTNER'S CASH GROCERY

Best goods. Lowest prices. Prompt Delivery. Phone 877, 575 N. 14th street.

Cherry Ambrosia.

Two quarts of ice water, two lemons, one pint of pineapple juice, one cup sugar, one-half cup of rich cream juice.

Cherry Salad.

Remove the stones from large cherries, fill them with hazel or small nuts, serve on white heart tuce leaves with mayonaise or dressing.

Crescent Corn Muffins.

One cup sweet milk, one cup milk, one-fourth cup molasses, a half teaspoon salt, one and one-half cups corn meal, one-half cup flour, one-half cup sugar, one-half cup Eppley's Baking Powder, half teaspoon soda. Steam in cups 15 minutes. Half teaspoon of Maple is much to flavor of this recipe.

MENU.

- Breakfast: Fruit
- Oatmeal Sugar and Cream
- Broiled Lamb's Kidneys
- Stewed Potatoes Coffee
- Muffins Luncheon
- Fish Salad Sweet Omelet Pim C Coctail
- Dinner: Mutton Cutlets Brown Tomato Sauce Molded Rice Creamed Onions Lettuce French Dressing Cheese
- Wafers Cherry Pudding Coffee

FOSTER AND BAKER

- FRESH VEGETABLES: New potatoes, Green peas, String beans, Ripe tomatoes, Radishes, Turnips, Lettuce, Beets, Onions
- FRESH FRUITS: Fine strawberries, Wild blackberries, Red raspberries, Red currants, Apricots, Peaches, Pineapples, Oranges, Lemons

Lunch goods for your picnic dinner, ripe olives Swiss cheese, Tillamook cheese, sardines, mixed ham, pickles, etc. See us for fruit jars, fat rubbers, jar caps and jelly glasses

339 North Commercial Street. Phone Main 228