

# CANNED MILK TO AVIATE IN PRICE

Condensed milk will join the food-stuffs aviation corps before many more weeks, according to advices from the mainland. The situation with regard to the radically higher milk prices which farmers are now asking of the canners and canners throughout the United States, indicates that materially higher prices will soon be asked by the canneries. In addition to the advance in prices of milk, tin plate for making condensed milk cans has jumped in price, which adds to their burdens, say the canning people.

The price heretofore asked for milk has been around \$2.10 to \$2.30 for a hundred pounds of milk. One hundred pounds is the standard for a case of condensed milk. The farmers asked, on the average, \$2.20 prior to October 1. Now they are demanding from \$3.10 to \$3.54 per hundred pounds of milk. This means a rise of between 90 cents to \$1.34 per case. In the middle west the advance on the grade of a case of condensed milk is \$1.34.

Another important factor is the advance in the price of tin plate for making cans, of from 25 to 50 cents per case. This increase is looked for before the first of the year. With steel advancing in price, tin plate has risen, and dealers look for an additional 50 cents to be tacked on to the present price of a case of condensed milk, making the gross increase, including the cost of milk, \$1.84 to \$2. Herbert Hoover has taken the matter in hand, but until the price of feed for cows has taken a decided drop, relief in the milk condensing business is looked for.

## ISLAND EGGS DROP 5 CENTS

A decided drop in the market prices of food stuffs, both vegetable and fruit, came as a welcome relief to the suffering consumer during the past few days. Without exception, every island product has experienced a slump in prices. Probably the most important is the 5 cent drop in the price of island eggs. These were selling at 80 cents a dozen a week ago, but have now dropped to 75 cents. Coast eggs remain the same.

Bananas are selling on the local markets from 20 to 65 cents a bunch according to size. A good average bunch demands 35 cents. Excellent tomatoes have been received by many of the markets, and these are selling at 8 cents a pound. Last week the dealers were getting 10 cents for them. Sweet potatoes are about the same, selling for \$1.25 a bag. Imported Irish potatoes sold for \$3.50 last week, but took a decided drop during the past few days and may now be bought at \$3.25. Island corn is selling at \$80 a ton, against coast corn at \$90.

## Recipes For Potato Dishes

**POTATOES AT DINNER**  
Potatoes may be used freely at dinner, the variety which we all like being secured by varying the ways in which the potatoes are served. Then, too, one should not overlook the fact that, since both of them are foods which are very palatable sources of starch, by eating more potatoes one can diminish the bread eaten and thus help to save wheat, which is such an important matter at the present time.

Many think that potatoes are at their best when prepared in the simplest ways, that is, baked or boiled, but even so some variety is possible, for they may be baked in their jackets, or with the skins rubbed or scraped off, or pared and baked in the pan with meat, the juice they absorb improving their flavor. The skins may be easily rubbed off new potatoes, and almost as easily from old potatoes provided they are first dropped for ten minutes in boiling water.

Potatoes may be boiled or steamed in the jackets, peeled entirely, or with only a ring peeled around the center. The boiled potatoes may be served as they are, or mashed, or ricéd. Such simple changes as these help to give variety.

**CREAMED POTATOES**  
There are several different ways in which creamed potatoes may be prepared. (1) Freshly boiled or cold boiled potatoes may be cut into small cubes and served heated in cream sauce. (2) Wash, pare, and cut potatoes into small cubes. Put into frying pan with a few slices of onion cut up very fine, and parboil 10 minutes. Pour off water. Add one tablespoon butter drippings, or other fat, seasoning of salt and pepper, and milk enough to cover. Cook for 15 or 20 minutes, or until the potatoes are well done, and the sauce thick and creamy. It is necessary to stir the potatoes frequently to prevent sticking. The starch in the potatoes thickens the sauce. Creamed potatoes are particularly good to serve with fish or chicken.

**MASHED POTATO RECIPES**  
Of the many possible recipes, the following are suggested as more or less typical.

Potato Soup—3 potatoes, of medium size; 4 cups skim milk, 1 small onion, 4 tablespoons butter or other fat, 2 tablespoons flour, 1 1/2 teaspoons salt, 1 1/4 teaspoon celery salt or 1 stalk of celery cut in inch pieces, 1-8 teaspoon chopped parsley, little cayenne pepper or paprika.

Boil the potatoes and when soft rub them through a sieve. Slice the onion and scald this and the celery with the milk. Take out the onion and celery and add the milk slowly to the potatoes. Melt two tablespoons butter or fat, into which mix the dry ingredients, and stir into the boiling soup. Boil one minute; strain, add the remainder of the butter, or fat, and sprinkle with the parsley



# SATURDAY FOOD SPECIALS



## Why Do They Smile?



## The Breakfast Smile

All eat Quaker Oats and all are happy, healthy and wise. Father eats Quaker Oats, so does mother, sister and brother. It is always time to start eating it and you will never stop.

### SATURDAY SPECIAL OFFER

## Quaker Oats Two Packages for 25c

Just received from the coast and each contains a book of recipes.

**C. Q. YEE HOP & CO.**  
The House of Quality  
King Street Phone 3451

## WEEKLY PRODUCE REPORT

By A. T. LONGLEY, Marketing Superintendent.  
ISSUED BY THE TERRITORIAL MARKETING DIVISION  
FOR WEEK ENDING, OCT. 19.

**WHOLESALE.**  
Small consumers cannot buy at these prices

|                     |      |                   |          |
|---------------------|------|-------------------|----------|
| Island Butter       | None | Hens, lb.         | 35 to 37 |
| Eggs, select, dozen | 70   | Turkeys, lb.      | 35 to 50 |
| Eggs, No. 1, dozen  | 68   | Ducks, Musc, lb.  | 30 to 32 |
| Eggs, duck, dozen   | 50   | Ducks, Pekin, lb. | 30 to 32 |
| Young roosters, lb. | 45   | Ducks, Haw, dozen | 7.50     |

**VEGETABLES.**

|                         |                |                         |              |
|-------------------------|----------------|-------------------------|--------------|
| Beans, string, green    | 0.35           | Rice, Haw seed, cwt.    | 6.00         |
| Beans, string, wax      | 0.40           | Peanuts, large, lb.     | 12 to 13     |
| Beans, Lima, in pod     | 0.35           | Peanuts, small, lb.     | None         |
| Beans, Maui, red, cwt.  | 9.00           | Green peppers, bell     | 0.05         |
| Beans, calico, cwt.     | 10.00 to 11.00 | Green peppers, chili    | 0.05         |
| Beans, small, white     | 12.50 to 13.00 | Potatoes, Island, Irish | None         |
| Peas, dry, Island, cwt. | 8.00 to 9.00   | Potatoes, sweet, cwt.   | 1.00         |
| Beets, doz. bunches     | 30             | Potatoes, sweet, red    | 1.10 to 1.25 |
| Carrots, doz. bunches   | 40             | Taro, cwt.              | 1.75 to 2.00 |
| Cabbage, cwt.           | 3.00 to 3.50   | Taro, bunch             | 15           |
| Corn, sweet, 100 ears   | 2.50           | Tomatoes                | 0.04 to 0.05 |
| Corn, Haw, small, yel.  | 7.00 to 7.50   | Cucumbers, dozen        | 1.50 to 1.60 |
| Corn, Haw, large, yel.  | 65.00 to 69.00 | Pumpkins, lb.           | 0.25         |
| Rice, Jap. seed, cwt.   | 6.50           |                         |              |

**FRUIT.**

|                         |              |                  |          |
|-------------------------|--------------|------------------|----------|
| Bananas, Chinese, bunch | 20 to 50     | Limes, 100       | 75 to 90 |
| Bananas, cooking, bunch | 1.00 to 1.25 | Pineapples, cwt. | 1.50     |
| Figs, 100               | 30           | Papayas, lb.     | 0.11 1/2 |
| Grapes, Isabella, lb.   | 12 1/2       |                  |          |

**LIVESTOCK.**  
Cattle and sheep are not bought at live weight. They are slaughtered and paid for on a dressed weight basis.

Hogs weighing up to 150 lbs. 17 to 18

**DRESSED MEATS.**

|           |          |             |              |
|-----------|----------|-------------|--------------|
| Beef, lb. | 14 to 15 | Mutton, lb. | 18 to 18 1/2 |
| Veal, lb. | 14 to 15 | Pork, lb.   | 22 to 24     |

**HIDES (WET SALTED)**

|                   |    |             |          |
|-------------------|----|-------------|----------|
| Steer, No. 1, lb. | 18 | Kips, lb.   | 20 to 29 |
| Steer, No. 2, lb. | 16 | Goat, white | 20 to 30 |
| Steer, hair slip  | 16 |             |          |

**FEED.**  
The following are prices on feed, f. o. b. Honolulu:

|                     |                |               |                |
|---------------------|----------------|---------------|----------------|
| Corn, sm. yel., ton | 90.00          | Oats, ton     | 64.00 to 65.00 |
| Corn, lg. yel., ton | 84.00 to 85.00 | Wheat, ton    | 85.00 to 88.00 |
| Corn, cracked, ton  | 86.00 to 87.00 | Middling, ton | 64.00 to 65.00 |
| Bran, ton           | 52.50 to 55.00 | Hay, wheat    | 37.50 to 40.00 |
| Barley, ton         | 57.50 to 58.00 | Hay, alfalfa  | 36.00 to 38.00 |
| Scratch food, ton   | 85.00 to 86.00 |               |                |

## Are You Satisfied?

DO you leave the breakfast table with that feeling that you enjoyed your cup of coffee?

OR do you wish to find a brand to your own taste—Which?

WE add to the aroma of our Pure Kona Coffee—freshness. Ground while you wait—4 pounds, \$1.00.

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"It Costs Less" "It Feeds More"

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## We Feed the Army and Navy

As wholesalers of anything and everything to eat—we are called upon daily to make large shipments to the forts. Let us supply your store.

## Service Supply Co.

Phone 2819 Offices at Hawaiian Fisheries

## NATIONAL FOOD PLEDGE WEEK TO BEGIN ON SUNDAY, OCTOBER 21

Under the direction of the Federal Food Administrators, a national Food Pledge campaign is planned for the week of October 21 to 28. This will be an intensive drive to enroll all American families as members of the Food Administration.

A million and a quarter signatures were secured to the pledge cards during the summer by the woman's committee of national defense. This was a great achievement, for the handicaps were many, but the goal of this new campaign is to secure pledges from the rest of the twenty-two million American families. It will be worked as a sharp campaign to cement all America into one great fighting family.

Every man or woman who signs the pledge card becomes voluntarily a member of the United States Food Administration, and promises to carry out its directions and advice on food economy as far as possible. Thus America seeks to accomplish what Europe has wrought by stern legal enactment.

The plans of the campaign were mapped out in Washington, September 12, at a conference of the Federal Food Administrators with the United States Food Administration heads.

In his address to the state officials, Food Administrator Hoover explained the psychology of the pledge-card. "We need," he said, "some sort of a moral, definite attachment of every household in the country to national service that will form a binding link, that will maintain the constancy of reaction in the household over the entire period of the war."

The state campaigns will be worked through state executive committees down through country, city, village, and township committees. The federal administrators have complete lists of families, by counties, and the campaign workers are prepared to reach every family from the most crowded city tenement to the remotest farm home.

All existing organizations will be utilized in reaching these. It will be a man and woman proposition, calling for the voluntary services of enthusiastic community leaders. Their work will be backed up by the publicity furnished by newspapers, moving pictures and terse posters that carry the story. The fact that the campaign will be carried on by communities and states will doubtless inject into it a large element of competition. The results will be communicated each day from the country committees to states headquarters, and from there wired to Washington. Each town and country is expected to try for a 100 per cent record and the Food Administrators count on a final tally of all America.

This means that in the windows of every American home will hang the emblem that pledges that family, man and wife, young and old, to food conservation, and to an open declaration of allegiance to the government.

## Flour Due For 40 Cent Drop By November

A drop in the retail price of flour is expected by the first of next month. Flour that is now selling for \$3 a bag is expected to drop at least 10 cents. Local dealers are anxiously awaiting the arrival from the mainland of new shipments of white flour which was sold at the mills on the new basis of \$19.50 per barrel, the price that was recently fixed by the federal food commission. Dealers expect a drop of at least 40 cents a barrel by the first of November, which would make a reduction of 10 cents per bag to the consumer. Flour on the local markets is ranging in prices, but \$3 is a good average per bag.

As soon as the mainland shipments are received the first of a series of drops is expected.

## DON'T WASTE DRY BREAD: SINGLE SLICE VALUABLE

Waste no dry bread. A single slice is valuable and every bit thrown away means greater hunger in Europe. Here are practical ways to use dry bread and thereby keep in the food saving campaign, as urged by the United States food administration:

Cut it in thin slices and toast it. Crisp toast is appetizing with almost any breakfast drink.

Cut portions of loaves into cubes about three-fourths of an inch square, put in a shallow pan and toast in the oven to a golden brown. Serve for use in soup.

Revive the old-fashioned dish of bread and milk—an excellent use for dry bread.

Make into bread pudding, using raisins liberally to give flavor and make the dish more attractive and nourishing.

Or break up the dry bread into small pieces and crush with a rolling pin, saving the bread crumbs for future use in the place of flour. A covered glass jar is a convenient receptacle for storing them.

## GROCERIES—MEATS—FISH—VEGETABLES

### FISH PRICES SOAR AS RESULT OF WAR

The price of fresh fish is becoming very alarming and the people of Honolulu will either have to go without eating fish or resort to canned goods.

We carry a full line of tuna, salmon, sardines, shrimps, crabs, clams, lobsters and oysters in different size cans.

## Paragon Meat Market

PHONE 1104 BERETANIA near ALAKEA ST.

## Pots and Pans Need

to be thoroughly cleansed not merely washed—and there is nothing "just as good" as Sapolio for the purpose.

Sapolio, the great labor saver removes the grease, routs the dirt and polishes like new.

Try it just once and you will always use

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Are cooked in our great sanitary kitchen by the special Armour process that retains absolutely the natural flavors. The Armour family includes over 100 delicious food products. Government Inspection assures the purity. In buying them, you get full quantity; there is no cooking for you to do, hence no loss through shrinkage. Varying sized packages enable you to buy the exact quantity you want.

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## SPECIALS for Saturday only

### Potato and "Think-of-Me" Salads

Appetizing, palate-tantalizing combinations, with an excellent Mayonnaise Dressing

Per pound, 25c

Freshly-ground Horseradish  
15c Jar—2 Jars for 25c

## METROPOLITAN MEAT MARKET

New—White—Clean—Sanitary  
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when ready to serve. The parsley improves the looks and adds a little to the flavor, but may be omitted if this is more convenient.

"Is he honest?" "I think he must be. I haven't heard him bragging about it."—Detroit Free Press.