

THE MARKET BASKET PAGE

SOME SUGGESTIONS FOR SATURDAY AND MONDAY

Pick Mr. Turkey's bones and simmer them in a Lisk's guaranteed stock pot No. 84.....\$1.75
Lisk's guaranteed stock pot No. 86.....\$2.25
Keep him covered with H2 O boiling from Viko aluminum tea kettle at\$2.50
Mirro, extra heavy gauge at\$7.50
Bake his "remainders" in a Corning glass Pyrex dish or, accomplish the three with the National Steam Pressure cooker.

Department of Housekeeping Goods

KELLER HARDWARE COMPANY

Phone 815

"The Hardware Store"

Our Policy Wins

"Sanitation and Service our Motto"

All of our customers were pleased with their selections of poultry, meat, vegetables and fruit obtained at this market for Thanksgiving.

We maintain our standard always—The choicest of meats, fruits and vegetables.

Colville Meat Market

Phone 813

THE OLD DOMINION CREAMERY

Phone 825

W. A. ACORN, Prop.

EAT ICE CREAM THE YEAR AROUND—

EAT ICE CREAM THE CLOCK AROUND

Mothers and wives, do you want absolutely the most nourishing dessert for your family? One that has the purest of cream, 100% nerve eradicant guaranty, at moderate expense? You have all that in ice cream.

Comparative food values of ice cream gotten out by the National Dairy Council of Chicago, an educational organization that operates without profit for the betterment of pure foods, furnishes this:

One quart or one brick of ice cream equals 3 3/4 pounds chicken, 1 2/5 pounds beefsteak, 4/5 pound ham, 3 4/5 pounds codfish, 14 averaged sized eggs, 1 4/5 pounds beans, 4 1/2 pounds peas, 10 1/2 pounds tomatoes.

Old Dominion Creamery has facilities for meeting every requirement of the state laws governing the manufacture of ice cream. We are members of the National Dairymen's Ice Cream Association.

The Market Basket

(By Rose Lee Norton)

Now that King Turkey has had his day, we have the toothsome mutton stew with curry powder and rice and plank steak and porterhouse (expensive steaks no longer seem expensive when compared to what has been synonymous with economy—the round steak.) War times taught us the value of round steaks because of the H. C. L. and need of thrift, and the demand is now so great that the heretofore more expensive cuts have only to be analyzed and heralded to gain former prestige.

My store of seasonable recipes is constantly increasing and words of appreciation inspire to greater effort to give the service this department would give. And to serve as a medium between the housewife and merchant is all the Market Basket is designed to do.

Recipes from this page may seem to have come from the cook book from which the small boy got his toast recipe in which he said "Put a piece of bread on the stove and burn it, then take it to the sink and scrape it," but such is not the case. They have either been worked out by reliable cooks known to me, or from institutes of cookery.

Miss Grace Engelson, instructor of domestic science of the Colville high school, has given me much encouragement in keeping this a really useful department. "Early frosts this season have changed my usual schedule for treatment of vegetables," said Miss Engelson, "but I shall give you all the help you need."

Small growers of vegetables and berries Stevens county has always had. Now we have prospects of real "growers." Out Aladdin way at the foot of Jump-off bluff has been chosen as a suitable place for growing vegetables which heretofore have been shipped from Oregon. With one local hothouse already supplying markets with tomatoes, we can look forward to different conditions in our local markets, and not have to depend entirely upon Oregon growers.

Alaska, the country known as the land of ice, has surprised the world with its fine vegetables and berries. When the topography of Stevens county has been valued rightly, we can be more independent of outside growers and shippers. The coast is already asking for ships from which to grow berries that have been shipped from here, and the wonderful Everbearing strawberry plants could well be developed into an export.

New ways of preparing the cabbage, carrot and squash, vegetables our root houses have in abundance, and which physicians old and new as well as our domestic science department have found to be a system cleaner, as well as having lasting values with regard to food values, are coming to hand.

Creamed celery, in which dried beef has been simmered a few moments before thickening, is a most delicious dish. Stalks not fit for serving as a relish can be used. Of course one dries the celery leaves for seasoning milk soups.

A Holland dish, the Julienne carrot, is merely our own sweet carrots, cut lengthwise, cooked in boiling salted water, buttered and served with corned beef. Scandinavian cooks cut their carrots into match-like slices, and have found the flavor much superior to the coin shaped slices. Best results are obtained from all vegetables when they are dashed from chilled water into salted boiling water.

Good Housekeeping suggests Chinese cabbage, saying: "I should advise those unacquainted with this cabbage to lose no time in trying it. It is also called celery cabbage."

Good Housekeeping also gives us Salad Blanc, Concordia salad and Luncheon. For Luncheon salad, ordinary cabbage may be used. Shred finely, add to it tart apples, cut in matches, shredded red peppers or pimientos to give contrast, and one-fourth cupful of coarsely chopped nut meats.

A reliable mayonnaise dressing which contains the valuable olive or vegetable oil, needs to be presented again and again, else we be tempted with dressings less wholesome. One half teaspoon mustard, 1/2 teaspoonful salt, 1/2 teaspoonful of powdered sugar, few grains cayenne, 1 egg yolk, 2 tablespoons lemon juice or vinegar, and three-fourth cups of olive or vegetable oil. Lemons are preferred to most grades of vinegar.

I want to emphasize the usefulness of the aluminum omelet pan and pyrex dishes. Their seeming expense can well be subtracted from the saving in fuel, for many dishes can be made on the living room heater.

The transparent pyrex dish, aside from the temptation of watching the contents of the yellow bowl until its final exit, has many other fascinations. It can be taken steaming from the oven, or heater top, and placed directly upon the table, displaying colorful layers of left-overs and peeping raisins.

Left-overs from the Thanksgiving dinner, the bits of meat, can be placed in the pyrex dishes covered with gravy, and to the top of this, put baking powder biscuits left from the day before. Cover, heat slowly in the oven or stove top, and you will find it practically as good as the first serving. Left-over sweet potatoes may be warmed over in pyrex dishes, Southern style—in which they are covered or rather heavily coated with sugar syrup, and simmered. If the oven is used, lift the cover and brown the top.

Oatmeal Betty is a "find" for the economical housewife. Use two cups of cooked oatmeal, 4 apples cut in small pieces, 1/2 cup seeded raisins, 1/2 cup of sugar and 1/4 teaspoon of cinnamon.

A frivolous frosting, so new, so easy and altogether beautiful, is made from the regular boiled icing, in which it is steamed over a kettle until of marshmallow texture. This is spread on the top of a cake. Cover it with melted unsweetened chocolate.

NEW RESIDENCES

(Continued from page one)

front windows reveal a most luxurious and spacious living room, music room and dining room in one, but for pillars of mahogany, in which the entire house is finished. Furnishings are upholstered and of mahogany; floors are of hard wood. Plastered walls are done in gray and ceilings are of cream. Kitchen has built-in breakfast nook, cabinets and cupboards, and is of light colored gray enamel. The basement is especially well planned.

One of the homes beautiful, nearly complete, in Spokane addition overlooking the valley and town is that owned by Elton F. Spicer. The structure is of brown stucco, with brown paneling after the architecture of the California mission bungalows. This dwelling contains two apartments, each two-story and full basement, each containing furnace and laundry facilities. These apartments are extremely modern in detail with clothes chutes and other built-in features. Around the entire structure is a dead air space, ensuring warmth in winter and protection from the heat in summer. The building has a double garage. The finished apartment has been occupied for some time by J. McInnis and family of Spokane, associated with the White Pine Sash and Door Company. Interior work, done by Mr. Spicer, who also planned and constructed the building, is of fir, brown and tan finish. The floors are of vertical grain fir.

R. E. Lee very recently moved into their home on North Elm "A sweet little house when it is finished," stated Mrs. Lee; "after living so long in a large one, I shall like it much better." The house was built by day labor, with exception of inside built-in features. The built-in features are being done by Mr. Lee himself. The sash and doors are of coast cedar, and the floors and casings are of native cedar. The garage is outside. The basement is not yet finished, and cosy wood stoves have been installed for temporary use.

Beautiful indeed is the new 7-room residence of Mr. and Mrs. A. J. Montgomery on North oak street and 4th. It is soft yellow in color, with flower brackets, windows and doors of white, with bottle green roof. Architecture would be California bungalow but for the many gables. The interior, when finished, will be worked out even more perfectly in detail. Construction work is under the direction of J. G. Walters of Addy, and the interior decorating and stenciling are being done by Hendricks. Native wood, fir, finished "mat" resembling the more elegant pummac stone "rub work," together with plastered walls yet to be tinted, decorated and stenciled, and maple flooring, French doors dividing living room, music room and dining room—place it among the most beautiful of Colville homes. Kitchen is to be enameled in white and the bath in blue and white.

The new one-story dwelling being

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HOME INDUSTRY

Dale Jones, manager Phone 1285 Home Industry

"TopNoch Porridge Hot, TopNoch Porridge Cold," Made from Graham, Farina, or Rolled Oats.

Breakfast foods should be cooked in boiling water, salted to taste. They should be cooked in double boiler, and best results are obtained from long cooking—very successfully done over night in fireless cooker or any slow heat.

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Watch our window display shelves for the lovely things you wish to buy but could not afford until you found our shelves.

Job lots of dishes at job lot prices.
Second hand home furnishings.

CAMPBELL MERCANTILE COMPANY

MARKET BASKET SPECIALS

Moist mincemeat, quarter jar80c
Plum pudding, can40c
Honey, per pound comb35c
Happy Home olives, 6-ounce bottle15c
Cocoa, bulk15c
Walnut meat, per pound.....69c
Choice salted peanuts, fresh, per pound18c

Fresh fruits and vegetables—Grapes, celery, lettuce, cranberries, Florida grapefruit, choice sweet potatoes, head lettuce, cauliflower.

THE BIG STORE
BARMAN'S
COLVILLE'S ECONOMY CENTER

Slip Sonny's collars in THE MARKET BASKET going and coming.

THE COLVILLE LAUNDRY
Chapman & Simpson, Props.

built by J. H. Craft on Columbia avenue by Hardenbrook & Son was one that was taken unaware by the early snows, and further construction work will probably be under more or less difficulties. This structure will contain five good sized rooms.

The fine new home of Mont Dorman, on Columbia avenue and South Elm, containing full concrete basement, in which are installed hot blast heating facilities, is modern throughout and contains seven rooms. Outside has been finished, and prime coat of paint. This residence has been carefully planned by Mr. and Mrs. Dorman. Construction work has been done by day labor, and under the supervision of Mr. Dorman. Interior decorating will be done also by Mr. Dorman. A huge fireplace, built from the outside, will be placed as soon as the weather permits. Floors are of eastern oak, outside doors are also of oak, and doors inside are of slashed grain fir.

The residence, of which the basement only is finished, belonging to Mr. and Mrs. Jack Sperry on East First avenue, is to be typical of modern dwellings, containing all the built-ins, shower bath, and other features. The lot adjoining the one on which the residence is constructed is the property of the Sperrys, and is expected to be utilized for out buildings and lawn.

James Conley's new residence in North Colville, containing full basement with concrete base and one and one half story, is now occupied, and being finished as weather and time permit.

Robert Horton has constructed this

Christmas Shopping

Men who put off buying their wives a Christmas gift day after day because they don't know what to buy will find the Electric shop the easiest place to solve the problem. Because every woman will appreciate any of the fine electrical appliances for the home. They are enduring and practical. Two qualities which should be considered in the selection of a worth while gift. You are invited to come in and get ideas any time at

THE ELECTRIC SHOP

summer two new dwellings. The one on Fourth occupied by Mr. and Mrs. Charles Stevenson, is a five-room structure, compact, and embodies the coziness which is characteristic of only small houses. The one on North Main street is a five-room frame building, shingled, and will be ready for occupancy soon.

Just outside the city limits, east of South Main street, are a number of smaller residences which have been built during the summer—so many in fact, that it is virtually a thickly populated addition to the city of Colville.

CITY CAFE

Our holiday menu is as well planned, prepared and served as the Thanksgiving one.

STENGER-GLEASON

DRUG COMPANY

HOLIDAY GOODS

TOILET ARTICLES

Box Candies

Cigars

NOTICE OF SALE.

State of Washington, county of Stevens, ss.
Notice is hereby given that in accordance with an order heretofore entered on the 18th day of November, 1921, by the board of county commissioners of the county of Stevens, state of Washington, directing that the real property hereinafter described, acquired by said county of Stevens for delinquent taxes under tax foreclosure, suit and sale, be sold as required by the laws of the state of Washington, by the undersigned county treasurer of said county, I will on the 16th day of December, 1921, commencing at the hour of 9 o'clock, a. m., of said day, and continuing until the hour of 4 o'clock p. m. of the day, unless the property hereinafter described shall sooner be sold, at the front door of the court house in Colville, in said county and state, sell to the highest bidder for cash the following described real property situated in said county, to-wit:
Lot twenty-three in block seventeen, town of Meyers Falls.
Lots forty-six, forty-seven, forty-eight and forty-nine in block nineteen, Central addition to Kettle Falls.
And notice is further given that if necessary, I will adjourn said sale to the same hours from day to day by announcement made at the time and place of said sale, or at the time and place to which said sale may be adjourned. Terms and conditions of sale, cash.

Dated at Colville, Washington, this 23rd day of November, A. D. 1921.
SARILDA MCKEOWN,
Treasurer of Stevens County, Washington.
First publication, November 24, 1921.
Last, December 8, 1921.



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