

Fine, full Flavor that Satisfies



Memorial Day Program Set at Vets Hospital

Veterans organizations of Roseburg will join in the presentation of a Memorial Day program at the Roseburg Veterans Hospital tomorrow.

Services for the day will begin at 9:30 in the morning in the auditorium of the recreation building. Speaker for the day will be the Rev. Perry Smith, rector of the Episcopal church at Corvallis.

The program follows:
Organ prelude, Mrs. Homer Grow.

Invocation, Rev. Levi White. Pledge of allegiance to Flag—Led by a Boy Scout.

General Logan's Orders designating Decoration Day.

Lincoln's Gettysburg Address, Carl Felker.

Solo—Ralph Church; Mrs. Homer Grow, accompanist.

Address of the day—Rev. Perry Smith.

Solo—Miss Maurice Holmes; Mrs. Homer Grow, accompanist.

Benediction—Rev. Albert S. Felker, Chaplain Veterans Facility.

Mayor Al Fiegel will act as master of ceremonies.

Following the indoor services, a parade will be formed at the north end of the Veterans Hospital bridge over the South Umpqua River. The parade formation will be under the direction of Thomas F. Holmes, committeeman representing the Veterans of Foreign Wars.

Honors For the Dead
The matchers will proceed to the center of the bridge, where a service will be held to honor the memory of those lost at sea. The service will be under direction of the VFW Auxiliary. Persons wishing to toss wreaths on the water for their own loved ones lost at sea, are invited to do so.

The parade will then proceed to the grave of the unknown soldier in the Roseburg Veterans Cemetery, where services will be held under direction of the American Legion Auxiliary.

Color bearers and color guards for the parade will be furnished by Naval Reserve Unit 131 of Roseburg. A salute at the grave of the unknown soldier will be fired by a rifle squad furnished by the Oregon State Guard.

Serving on the Memorial Day committee are: Robert Kelly, chairman, American Legion; Roy O. Young, program chairman, American Legion; Thomas F. Holmes, parade, Veterans of For-

List of Promoted Roseburg 9th Grade Pupils Announced

R. R. Brand, principal of Roseburg Junior High School, announced the names of the following 181 9th grade pupils to receive certificates of promotion to the Senior High School this year:

Barlen Alexander, Eileen Anderson, Wanda Andrus, Carol Sue Barnes, Brenda Barick, Hazel Barron, Bob Barrow, Brent Bates, DeWain Beamer, Betty Bellinger, Bonita Bellows, Dolores Bewley, Lois Bilger, JoAlta Bishop, Junior Blackley, David Buhlinger, Rose Emily Bond, Dale Bonebrake, Glenn Boyd, Durward Boyles, Jessie Brundage, Edward Burnett, Betty Butler, Betty Cain, Mary Campbell, Dale Carlsen, Margaret Chaffee, and Quenton Clark. Claudia Clawson, Walter Clemens, Robert James Collier, Marjorie L. Collins, Geraldine Conkle, Joan Crow, Norma Cox, Gale Craft, Jean Crow, Richard Cumpston, Danny Dahl, Rosalie Dams, Margie Davis, Cecilia DeCamp, Charlene Dente, Tommy Dempsey, Mollie Dewar, Donna Donahue, Jim Dowdy, Carmen Dyess, James Dyson, Janet Elliott, Donald Ellis, Alice Everett, Dorothy Farmer, Dolores Ferrell, Ruby Jo Fendley, Lee Fiegel, James Foshack, and Dexter Carney. Glenn Sue Gill, Shirley Gregory, Carolyn J. Groves, James Gortman, Alvin Hall, Neil Hanevinkel, Adeline Haren, Betty Ann Hawley, Dennis R. Hayden, Larry E. Henninger, Ronald C. Herman, Sharon Hersher, JoDean Hill, Agnes Holcomb, JoAnn Honeyman, Richard Hoskins, Harold Householder, Tom Howard, Dean Ingram, Ray Irving, Joyce Jackson, Dale Judd, Sally Jural, Boyd Jurgensen, Theima Kennedy, LaMar Knopinski, Patricia Kreps, Bert Krohn, Norine Krusman, and Robert Landis. Lola Langley, Bernice Launsbury, Robert Dale Lehou, Martha Lienhard, Don Lowman, Mary Ruth Makinson, Paul McKinstry, Buddy Matthews, Arlyssa Anne McFetridge, Philip McKinstry, Patricia Mears, Anne Mellis, Jeanne Miles, Frank L. Moffett, Morna J. Moffett, Victor Moffett, Betty Moffett, Victor Monger, John Morgan, Carol Morley, Archie Myers, Donald Nelson, Dick Nickens, Delbert Niebaum, Barbara Ogilvie, George Packard, and Don Parr. Jack Patterson, Geraldine Plumlee, Wilma C. Pope, Norman Queen, John Hauschert, Marjorie Reagles, Betty L. Reid, Wayne Rietman, Charlotte Roark, Beverly Rockwell, Diane Rodgers, Howard Rodgers, Ann Roth, Joyce

Sanders, Donalee Sandusky, Glenn Scofield, Neil Sheets, Roland Shelman, Darrell Shelton, John Shilley, Beverly Siems, Norman Smith, Joyce Spencer, Dinty Spire, Geraldine Stearns, Dian Steele, Jack Stone, Jim St. Onge, and Richard St. Onge. Patricia Stoval, Ronald Strickling, Ervin Stritzke, Bill Sumner, Jacquelline Sutton, Betty Lou Tauscher, Clifford Taylor, Joanne Taylor, Vivian Taylor, Florence Topping, Jack Trent, Margaret Louise Tucker, JoAnne Voorhes, Bill Wagner, Leonard Warren, Loretta Watkins, Joan Watson, Robert Weather, Frank Weber, William Weir, Marilyn West, Theodore Wheeler, Leah White, Ruby Willey, Alberta Williams, Zona Wilshire, Arthur Wilson, Maxine Wilson, Joanne Wilcher, Glenn Wood, and Norma Wylie.

In the late 19th Century Brazilian rubber trees were transplanted to the Far East where rubber plantations developed as the growing source of the world's rubber about the same time as Brazilian coffee plantations began to supplant the Far East in supplying the world with coffee.

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KING'S CHOICE—Golden Palomino, Arabian, 4 years old, weight 1035 lbs., Height 15.2. Fee—\$65.
DESERT PARADISE — Golden Palomino, quarter horse, 3 years old, weight 985 lbs., height 15. Fee—\$50.
BEN DUN 2nd—Steel Dust, quarter horse, 7 years old, weight 1150 lbs., Height 15. Fee—\$50.
Come and see them—You are always welcome. Fees to be paid in advance, with return privilege. Please compare before deciding. Quality and top breeding cost you so little and mean so much.

LOCATION: Brown House by Store at Umpqua

LLOYD SCONE

The Adventures of Little Bobby

WEEKLY FEATURE BY PATTERSON'S BREAD

IT MUST BE SWELL TO BE A DOCTOR AN' HELP FOLKS, BOBBY.



MY BROTHER BILL IS A PRACTISING PHYSICIAN.



MY UNCLE IS WORKING AT IT.



Patterson's Bakery

116 N. Kane St.

Roseburg

Mother needn't practice baking either. PATTERSON'S has been working at it, and she can enjoy the results of the perfection they've attained by going down and purchasing their butter-crust bread and some of those delicious rolls for breakfast.

EAGER BEAVERS

By JOHN REESE



I DON'T CARE IF THE ELEVATOR IS FULL! I'VE GOTTA SEE THOSE REAL BUYS WITH MY OWN EYES AT WEST SIDE GROCERY

Plenty of Parking Space at
WEST SIDE GROCERY
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Storybook



"F" stands for Fun—there's lots of joy for every girl and every boy. Who drinks OUR PURE MILK every day? "It surely tastes like more" you'll say.

Have you tried Umpqua Dairy's Homogenized Milk? It's doubly valuable to you, for the natural calcium and phosphorus of the milk has been combined with wholesome, natural Vitamin D.

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7:45 A. M.

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Dedicated to your Doctor of Motors, that expert mechanic in your nearby garage.

Is That MILK Really Skimmed?

The tiny globules of butterfat in milk and cream are literally liquid gold. The dairy industry in 1945 produced \$3,652,146,000—or about 15% of the national farm income. Butterfat plays a big part in creating that wealth. That's why the milk you feed your hogs should be separated carefully. The butterfat is much too valuable to you to pour it into hog troughs along with the skim milk.

In more than three centuries, the American dairy industry has come a long way. But there's still a lot of hand-skimming—just the same way the Pilgrim Fathers skimmed their milk. That hand-skimming costs producers plenty, averaging 22% lost butterfat. Surveys show that diluter separators lose an average of 18% of the butterfat, produce lower grading cream.

But mechanical separators, correctly adjusted and operated, will save all but a very small percentage of the butterfat. Moreover, tests have shown that producers who use mechanical separators market up to 71% of first-grade cream, while only about 40% of the hand- or water-separated cream marketed is first grade.

Thus, with even only three cows, a mechanical separator can pay for itself in as little as six months and begin earning a profit. The five minutes a day it takes to wash and sterilize a separator pays out well in dollars and cents.

Of course, there's a lot more to milk and cream quality than the method of separation used. It begins with healthy cows. Cleanliness every step of the way, quick cooling and frequent marketing—all count heavily. Nearly all state agricultural colleges offer detailed bulletins of improvement of the market value of milk and cream. They are profitable reading.

Improved quality* in the cream that we process

Martha Logan's Recipe for CHOCOLATE NUT COOKIES

(Yield: 3 dozen cookies)

1/2 cup lard 6 tablespoons cocoa
1 egg (or 2 squares chocolate)
1 cup brown sugar 1/2 teaspoon soda
1 teaspoon vanilla 1/2 cup milk
1 1/2 cups sifted flour 1 cup broken nut meats
Beat egg. Add sugar gradually. Melt lard and add. Beat. Add vanilla. Alternate add sifted dry ingredients and milk. Add nut meats. Drop from teaspoon on an ungreased baking sheet. Bake in a moderately hot oven (400° F.) 10 minutes.



Mark A. Shipley

Early Cut Hay is Better Feed

As Reported by Mark A. Shipley
University of Nevada

Steers wintered on meadow hay cut early in the season gained 151 pounds per head while a similar lot of steers fed late-cut hay lost 2 pounds per head. This interesting information is revealed in a report of an experiment conducted by the University of Nevada.

The two lots of steers averaged 535 pounds at the start of the feeding experiment in November. They were weighed again at the end of 100 days with the above result.

The hay classed as early cut was put up on July 10, and that classed as late cut was harvested on September 10.

After the 100-day period, all the steers were shipped back to the summer range which they had been on the previous summer. They were marketed in September. By that time, the lot fed the early-cut hay weighed 69 pounds more than those fed late-cut hay, according to the Nevada report. At 15 cents a pound, the extra gain was worth \$10.35 more per steer.

at Swift & Company means improved nutrition for the nation... and nutrition is our business, and yours!

*Swift & Company cooperates with U. S. Department of Agriculture-Dairy Industry long term program; works with state departments of agriculture, college extension services, boards of health, 4-H Clubs, Future Farmers, American Butter Institute and other organizations interested in improving the quality of milk and cream. In 1946 we staged hundreds of producers' meetings for this purpose. This effort is being expanded this year.

Soda Bill sez:

... in order to make his dreams come true a man has to be wide awake.
... that usually the less a man knows, the more he wants to tell it.



The Not-So-"Good Old Days"

In the "good old days" maybe your grandfather butchered three or four steers. The beef that he didn't need for his own use he could peddle without much trouble.

Today his grandson—perhaps it's you—may produce 30 or 300, or possibly 3,000 steers a year. It would be out of the question for you to butcher them yourself, and an utter impossibility to peddle from door to door all the beef you'd have. So you send your steers to market. There they are purchased by meat packers with facilities to handle thousands of head a day. There they are converted into meat. There's a minimum of waste. By-products are turned into useful products. And the meat is distributed to markets near and far, each weight and grade going wherever it will sell best.

Without the services of nationwide meat packers, such as Swift & Company, there would be no efficient, economical way to bridge the more than 1,000-mile average gap between producers and consumers. Without these services, livestock would have to be shipped long distances, cost of dressed meat would be higher, and consumers could not afford to buy as much meat, nor would they be as well fed.

F.M. Simpson.

Agricultural Research Department

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NUTRITION IS OUR BUSINESS—AND YOURS

Right eating adds life to your years—and years to your life

Things are NOT always as they seem

That square seems to be a solid block of gray.

But look at it closely and you find it's made up of many individual dots.

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Sixty-three thousand individual people (shareholders) who have pooled their savings to create and operate this business. Sixty-six thousand individual people (employees) who work for the company—livestock buyers, workers in plants, salesmen, office workers and managers. Their combined efforts create a market for your livestock, dairy and poultry and other agricultural products, and provide nourishing foods for the tables of America.

OUR CITY COUSIN



In the merry month of May, City Cousin comes to play. Finds that farm boys WORK all day.

Retire That Rooster

You'll get eggs that grade higher if you get rid of the roosters in your flock at the end of the breeding season. Infertile eggs keep better in hot weather. If non-producing hens are culled out at the same time, you'll save considerably on feed costs.

With more and more eggs being purchased on a graded basis, quality and cleanliness mean increased income to producers. The way to get uniform high-quality eggs is to keep your flock confined to the hen-house and yard, use dry litter, feed a balanced ration, gather eggs several times a day, keep them clean and cool, market them frequently.

Write Swift & Company, Dept. M, Chicago 9, Illinois, for your copy of the booklet "Increasing Your Income from Quality Eggs."