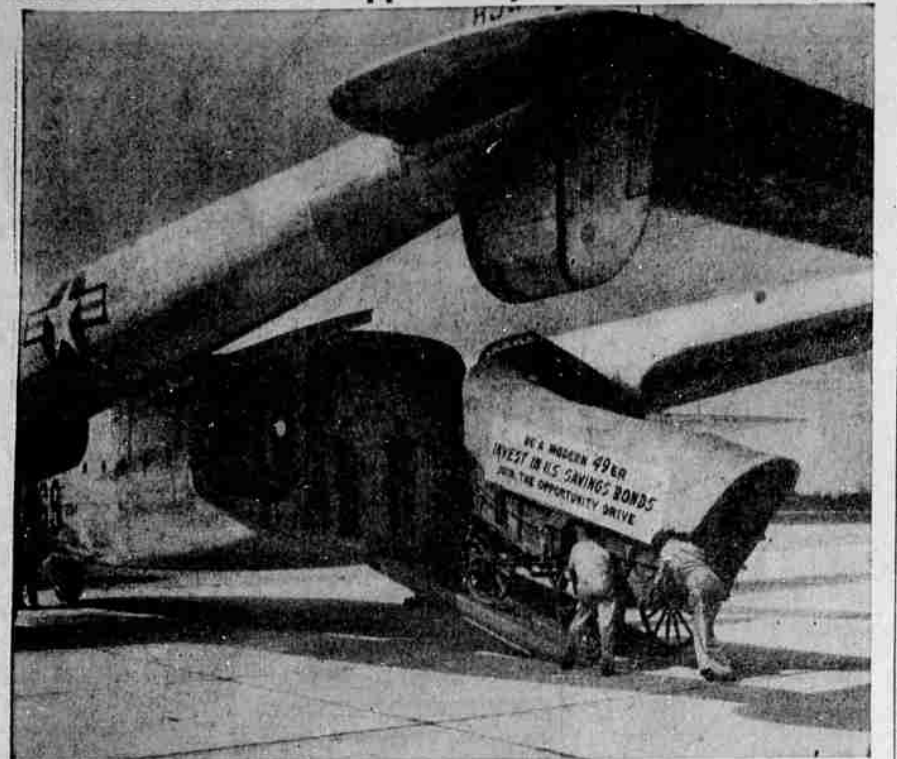


Genuine 'Prairie Schooner' Will Feature Roseburg Show June 22 To Promote Opportunity Bond Sales Campaign



RELIC OF '49 TO BE EXHIBITED IN ROSEBURG—Pictured above is one of 58 covered wagons which participated in the western migration of 1849. These wagons were collected by the motion picture industry and were flown in Army and Navy planes to Independence, Mo., to start the Opportunity Savings Bond campaign and then were distributed by plane to 30 major cities of the nation. One wagon will be the chief exhibit at a bond show in Roseburg, June 22.

A covered wagon, one which actually crossed the plains in '49, will be featured at the Opportunity Savings Bond show to be held in Roseburg, June 22. The wagon is one of 58 collected by the motion picture industry and made available to the Treasury Department for the Opportunity Bond campaign. The history of every vehicle was checked to ascertain that it actually participated in the western migration. These historic relics now are being used as the central theme of bond shows in connection with the campaign now in progress. Roseburg's show will open with a parade at 11:30 a. m. Arrangements are being made for participation by the Roseburg High School band, Sheriff's posse, Paul Bunyans, Knights of Pythias Drum Corps, and decorated floats and commercial entries.

Parade Included
The parade will end at the corner of Cass and Jackson Streets, where an outdoor stage will be erected for a program including music by the Happy Valley Cowboys, vocal selections by the triple trio from Senior High School, popular music by the Shalimar trio, and vocal numbers by Nadine Sparks. The musical program will be interspersed with short talks by Mayor Albert Flegel and members of the County Savings Bond Committee. Program arrangements are being made by Donn Radabaugh of the Umpqua Amusement Co. Del McKay of KRNR will act as master of ceremonies. The covered wagon will be escorted in the parade by the Paul Bunyans. City Police will furnish a motorcycle escort for the Colors.

All Costs Assumed
The 58 covered wagons being used in the bond campaign were assembled by the motion picture industry at Hollywood, and were flown by Army and Navy cargo planes to Independence, Mo., for the opening of the campaign. They then were blown to the principal cities of the nation and have since been on tour throughout the several states. The International Harvester Co. has assumed all costs of transporting and exhibiting the wagons. The vehicles are mounted on Freuhauf trailers, painted in patriotic colors, and each is drawn by an International truck equipped with a public address system. The expense of transportation and driver is paid by the truck company, enabling the show to be held without cost to the Treasury Department.

Hunters Bidden To Discussion Of Regulations

Persons interested in changes in Oregon hunting regulations are invited to attend the regular meeting of the Roseburg Rod and Gun Club at its Winchester clubhouse at 8 p. m. Tuesday, June 14. Kenneth Gilkeson, president, announced today.

The Oregon Game Commission will hold its annual public hearing on hunting regulations at Portland, July 8. It will consider recommendations for seasons, bag limits, hunting methods for game animals, game birds and fur-bearing animals. All interested persons will have an opportunity to be heard. The Roseburg Rod and Gun Club, Gilkeson says, is planning to send a delegation to Portland to attend the hearing, and the delegation will be instructed in accordance with the desires of local hunters. At Tuesday's meeting of the Roseburg club, discussion of hunting regulations will be made a special order of business and the suggestions of all interested persons will be given consideration.

Gilkeson urges attendance of all hunters regardless of whether or not they are members of the club.

Clarence M. Rynerson, Ex-State Official, Dies

PORTLAND, June 11.—(AP)—Clarence Mortimer Rynerson, 74, ex-editor of the Oregon Labor Press and member of the State Industrial Accident Commission, died at his Portland home Thursday.

Rynerson came to Oregon from Indiana 45 years ago. He worked on several newspapers before becoming editor of the Labor Press. He resigned in 1939 to accept appointment by Governor Charles Sprague to the State Industrial Accident Commission. He also had served as secretary of the Multnomah County Republican Committee.

The widow and two sons survive. Brazil or Brasil was the name of a legendary island in the Atlantic ocean and historians believe its familiar existence as a geographical location led to that name for the South American country.

storage, \$2.00-25; Stockton Red Globe, \$2.25-75; Yellow Globe Jumbo, med. and large \$2.35-50. Texas Wax \$4.40-50. Potatoes: Russets, Deschutes, No. 1A, \$4.50-55; new potatoes: Calif. long white, size A, \$4.00-25; size B, 100 lbs., \$3.25-50.

Hay—(Following wholesale prices are strictly nominal): U. S. No. 2 green alfalfa, or best baled truck lots wholesale, Portland, \$31; U. S. No. 1 mixed Timothy, \$38; oats and vetch mixed hay, uncertified clover hay, nominally \$15-18, depending on quality, baled, on Willamette Valley farms.

LIVESTOCK

PORTLAND, June 8.—(AP)—(USDA)—Cattle: Market slow, mostly steady-weak; some pressure on canner-common dairy-type cows; scattered sales common-medium grass steers \$21-24.50; cutters down to \$17; cutter-common heifers \$16-20; few medium-good heifers, \$22-24.50; canner-cutter cows largely \$12-14; odd head \$14-50; shells downward to \$9 and below; beef-type cows scarce; common-good sausage bulls \$17-22; good-choice vealers \$26-27; common-medium grades mostly \$18-24. Hogs: Market slow, steady to 50 cents lower; good-choice 180-230 lbs. \$22.50-23; 250-270 lbs. \$20; 345-lb. butchers down to \$18; good 300-375-lb. sows \$16-17; good 335-510-lb. slaughter boars \$9-10; odd 720-lb. stag \$14; feeder pigs scarce. Sheep: Market slow, about steady; good-choice spring lambs up to \$28; common grade and low feeders around \$23; one large lot good-choice No. 1, 1-pelt 102-lb. fed lambs \$24; good grass fat lambs \$22 down; common down to \$17; good light ewes \$8; culls down to \$3.

RECEIVED
PORTLAND, June 7.—(AP)—Butterfat—(Tentative, subject to immediate change): Premium quality maximum to .35 to 1 percent acidity delivered in Portland, 61-64 lb.; first quality 59-62 lb.; second quality 57-60. Valley routes and country points 2c less than first. Butter—Wholesale F.O.B. bulk cubes to wholesalers: grade AA, 93 score, 61-62 lb.; A, 92 score, 60-61 lb.; B, 90 score, 57c lb.; C, 89 score, 56c lb. Above prices are strictly nominal. Cheese—(Selling price to Portland wholesalers): Oregon singles, 381-481c; Oregon 5-lb. loaf, 411-501c. Eggs—(To wholesalers): A grade large, 53-551c; A grade, medium, 52-521c; B grade, large, 47-501c. Live Chickens—(No. 1 quality f.o.b. plants): Broilers, under 20 lbs., 27-28c; fryers, 21-3 lbs., 30-32c; 3-4 lbs., 31-32c; roasters, 4 lbs. and over, 31-32c; fowl, Leghorns, 4 lbs. and under, 23c; Leghorns, over 4 lbs., 25c; colored fowl, all weights, 28c; old roosters, all weights, 18-20c lb. Rabbits (Average to growers): Live white, 4.5 lbs., 21-23c; 5-6 lbs., 19-21c; colored, 2 cents lower; old or heavy does and bucks, 8-14 lb.; dressed fryers to butchers, 57-60c lb. Fresh Dressed Meats (Wholesalers to retailers per hundred lbs.): Beef: Steers, good, 500-800 lbs., \$42-46; commercial, \$41-44; utility, \$36-38. Cows: Commercial, \$36-37; utility, \$34-35; canner-cutter, \$33-34. Beef Cuts—(Good steers): Hind quarters, \$53-55; rounds, \$53-55; full loins, trimmed, \$60-65; triangles, \$37-38; square chucks, \$40-43; ribs, \$47-51; fore-quarters, \$37-38. Veal and Calf: Good, \$41-45; commercial, \$39-41; utility, \$30-32. Lambs: Good-choice, under 60 lbs., \$38-59; commercial, \$35-56. Pork cuts: Loin, No. 1, 8-12 lbs., \$62-64; shoulders, 16 lbs. down, \$38-39; spare ribs, \$48-50; carcasses, \$33-34. Mutton: Good, 70 lbs., down, \$25-27. Pork Cuts: Loin, No. 1, 8-12 lbs., \$60-62; shoulders, 16 lbs. down, \$38-39; spare ribs, \$48-50; carcasses, \$32-33. 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