



FAMED BAKERY—Friends of countless residents of Douglas County are Mr. and Mrs. Cameron (Cam) Caylor, who until the day before Easter this spring operated their bakery on SE Oak Street. The salt rising bread made by the couple was known throughout the west. Mrs. Caylor is shown standing in front of the building. (Harlan B. Carter).

ADDED TO PROJECTS
SALEM (AP) — A project calling for grading and paving of Look-out Point Lake Park interchange on the Willamette Highway was added Thursday to the list for which bids will be opened next week by the state Highway Commission.

The project, which also includes illumination of the interchange, is located nine miles west of Oakridge in Lane County.



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MEET THE CAYLERS—Cam and Agnes Caylor have had to slow their rapid pace a bit this year. Illness made it necessary for them to close their bakery. Now, they're feeling better. (Paul Jenkins).

Recently Retired Roseburg Bakers' Health Improves

By LAURA OLSON
Staff writer, News-Review

Lovers of salt rising bread in Douglas County, and there are many of them, will be glad to know the man and woman who introduced the tangy-flavored bread to them are feeling better now.

The day before Easter this year, March 31, Cameron P. (Cam) Caylor and his wife, Agnes, came down with bad colds. They went over to Mercy Hospital, not too far from their bakery on SE Oak Avenue in Roseburg. There, both learned they had pneumonia.

After regaining their health, the Caylers were told by their physician to wait a year before considering opening again. Both are in their early 70's and they've decided to heed the advice. The past few weeks Cam has been disposing of bakery equipment, and Mrs. Caylor has been busy around their home on West Corey Street.

The Caylers had operated a bakery in Roseburg since May 28, 1928. They opened initially in a building in the Jackson Street Triangle. Later the same year, they moved to 484 SE Oak Ave., where they remained.

Fame of their salt rising bread and other bakery goods spread. The bread was sought far beyond the borders of the county. Many residents have taken frozen loaves to friends in other locales, some as far as California and Texas.

Cam, a sprightly little man with a keen sense of humor, grew up in eastern Oregon.

Born near LaGrande, he started work for a Swiss baker named John Anthony Kulpentere at the age of 10. The salary for work before and after school was \$1.50 a week. Although wages were minute, so were bread prices, five or six loaves sold for 25 cents. Cam credited his mother in that year of 1896 with foreseeing the coming boom

in the baking trade, then in its infancy.

He tried other jobs, but returned to the baking trade.

He has some pertinent observations on it. "Supermarkets raised Ned with the little bakers," he said recently. "The little baker is no longer much in evidence." He predicts their eventual disappearance.

Cam met his wife in Roseburg. He'd come up from California on the train. A man of inquiring nature, he read a great deal. One day in 1922, he walked into the Roseburg Public Library to find a book. There he met his wife-to-be, the librarian. Not many years later, they were married in the house where they still live.

Mrs. Caylor was born in Peoria, Ill. She came to central Douglas County in 1910 from Minneapolis, Minn., moving from Brockway to Roseburg in 1912. Her sister, Mrs. Charles (Grace) Arundel, was first librarian at the recently-closed Roseburg library.

Like her husband, Mrs. Caylor sparkles with conversation and observations. She is a former teacher.

When the Caylers settled down at the bakery, they found little time for anything else. It was a full time job from early morning (4 a.m. for Cam) until late evening. They don't recall any extended vacation. The bakery was never closed.

During their near 30-years in business, they were firsthand observers of many events.

They recall the times where the area now home for Community Hospital was a showgrounds for minstrels and circuses. There were times, says Cam, when they expected the Oak Avenue bridge to sink beneath the swaying pressures of crossing elephants. Lots of times, too, the Caylers remember, the show people played in deep mire to near non-existent crowds.

They remember, too, the year in the mid-Twenties when the temperature plunged. The river froze then, and Ernest Unrath and others skated on the Umpqua.

The observations of the Caylers, through the years, are dotted with similar interesting and amusing stories.

How did Cam start making salt rising bread? The Caylers say the story started in the summer of 1928 when folks from California came into their bakery on the triangle to buy it. Many threatened. "If you don't have salt rising bread, we'll never come again," Cam says he wasn't particularly frightened, but he became curious.

Lots of residents were able to help him, but it was "mule bread" and hard to get started. "It's a real spoiled child," Cam said.

Finally, he licked the child. The secret was starting with fresh yeast for each baking, and he found a guaranteed yeast available in Pennsylvania. Through the years, the rest has become history.

Salt rising bread, like the Caylers, is a favorite in Douglas County.

\$52 MILLION FOR POLIO

NEW YORK (AP) — The 1956 March of Dimes last January raised \$52,000,000 for the fight against polio. The figure was announced by Basil O'Connor, president of the National Foundation for Infantile Paralysis.

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Financial Passport Test Turned Down On Appeal

WASHINGTON (AP) — The U. S. Court of Appeals said Thursday any financial test for passport applicants "would raise serious constitutional questions."

The court's 2-1 decision returned to U. S. district court here for further proceedings the case of Arthur J. Kraus of New York. He had appealed a State Department ruling that he could not have a passport without showing he had the necessary funds with which to travel abroad and return home.

The district court, upholding a government motion, had dismissed his appeal.

In ordering further proceedings in the case, the appeals court said the evidence clearly shows there is not the slightest effort to screen the great majority of passport applicants on a financial basis.



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