



CHILEAN CHARMER—This tiny Chilean child is too young to realize the tragedy which struck her country—but not too young to know that she can trustfully seek the helping hands of American soldiers. Medical units and Engineers of the U. S. Army's Strategic Army Corps rushed early to aid the stricken country and continue round-the-clock work in their humanitarian role.

Absence Of Toads In Our Valley Natural Mystery

OREGON STATE COLLEGE Warts on a toad are poison glands which protect the toad from predators such as skunks, racoons and owls. And toad warts don't cause warts on humans.

Dr. Robert M. Storm, associate professor of zoology at Oregon State College, said a toad is actually a pretty helpless, but useful animal because it eats insects, small slugs and other garden pests.

People who have sensitive skin may get a reddening and peeling of the skin from handling toads, Storm admits. But there is no evidence that toads cause warts.

Oregon has 12 kinds of toads and frogs of which 3 are toads and 9 are frogs. The three are Rocky Mountain toad (found in extreme Eastern Oregon and along the Columbia River near Umatilla); spadefoot toad (found in the dry areas of Eastern Oregon); and western toad (found almost everywhere in Oregon except in much of the Willamette Valley and the Coast Range).

Main difference between a toad and a frog is that toads have a rough, warty, dry-looking skin and are found on land far from water, and frogs have a rather wet look-

ing, smooth skin and are usually near water.

Toads probably became adapted to land existence so they wouldn't have to compete with frogs for water space.

The most prevalent toad the western variety is not found in Willamette Valley and the Coast Range. Dr. Storm speculated, because the steep mountain slopes and lack of shallow ponds in the western Cascades have kept it from moving from Eastern Oregon into the valley.

It is possible that the western toad spread to the valley, because it is found as far down as Leaburg on the McKenzie River. Another valley movement could come about because it is found abundantly in coastal ponds.

The bull frog, an Eastern transplant, could keep the western toad from becoming too numerous in the valley because it is cannibalistic and would eat the young tadpoles and toads.

Once a toad gets by its first year, it is fairly safe from many predators because the numerous poison glands—the warts—develop and secrete a milky substance. Garter snakes, which are known to feed on toads, aren't bothered by the poi-

son and could keep the toads from invading the Willamette Valley area, Storm said.

It is still a mystery why toads do not exist in the Willamette Valley, Storm continued. Another wonder is that snakes and toads share ponds of the high Cascades without difficulty.

During the day toads find cool, moist retreats under objects near water seepage, at the edge of a stream, or in a hole dug by a ground squirrel.

At night when the humidity is higher, toads come out and feed. A toad's skin absorbs the moisture from the night air and holds it inside its body. Then all day in the retreat, the moisture evaporates and keeps the toad cool. Just like built-in air conditioning, Storm said.

A unique trick of the spadefoot toad is that it can dig itself into the ground with spade-like projections on its feet and it can stay in the ground until it rains. Several weeks can lapse between its feedings.

Spadefoot toads can take advantage of temporary water. They have been known to lay and hatch eggs and get them through the tadpole stage within two weeks by using cow tracks filled with water.

And just to keep the record straight, the animal known as a horned toad is not a true toad, but a lizard.

'Use Turkeys In Summer' Campaign Gives New Uses

The United States Agriculture department is throwing its support behind the turkey industry's Midsummer Turkey Time promotion and promises a special "plentiful foods" program featuring turkeys for that period from July 27 to August 6. Several local stores are featuring turkeys in their Sandy Post ads this week.

The Agriculture department has published a turkey "fact sheet" to help publicize the turkey to the American consumer.

Here are excerpts from the "fact sheet" summary: ".....The turkey is a bird of North American origin. Explorers found them when they first landed in Mexico. They were taken back to Europe, early in the 16th century, and their popularity spread widely. The Pilgrims brought domesticated turkeys with them when they came to this country—and out of that association has grown the tradition of turkey for Thanksgiving feast."

"Over the next 300 years, the turkey industry's progress was slow. Their production was considered more of a farm sideline than an industry of its own. Turkey-eating was confined largely to Thanksgiving on the holiday season. In 1923, only 18 one-half million turkeys were produced in this country."

"But then modern science took charge."

"Most importantly, science found a solution to serious problems of production started to increase. By 1939, turkey numbers had climbed to 33 an one-third million and last year production was up over 82 million. This year, the prospect is for even more turkeys."

"At the same time, science has developed the turkey industry in the direction of modern living. The old breeds have been improved, new ones have been developed. Scientists have developed smaller turkeys, making them available in more sizes, to suit more needs. And they've developed birds with a larger breast span, and a higher proportion of white meat—to cater to consumer tastes. New methods of marketing, such as packaging turkey pieces, have added attraction to turkeys, an helped to popularize them as a year-round food."

WE EAT MORE
"Consumer reaction to all these improvements has been prompt, and has encouraged continued growth in the industry. From 1.4 pounds (ready-to-cook) per person in 1929, when records were begun, consumption has increased sharply. It increased to 1.7 pounds in 1935, to 3.4 pounds in 1945, 5.0 pounds in 1955, and 6.5 pounds last year, 1959."

"This year, even more turkey is available to consumers. The crop will again set a new record for the size, more than offsetting the increase in population. And with employment an incomes at high levels, demand for turkeys is expected to be much more keen."

"The trend to outdoor living has made barbecued turkey fryers especially popular. But the increased availability of turkey, over all of the year now, has made it popular in many more ways—in oast turkey, turkey salads, turkey pot pies and turkey sandwiches....."

COUNTY BIRDS
Turkey production is one of the largest income enterprises in Clackamas County. In 1959, there were approximately 225,000 market birds slod weighing somewhere in the neighborhood of 18 and one-half pounds apiece. This is a gradual decrease from previous high production years during World War II when Oregon produced large numbers of turkeys for export out of state. Although this number is gradually decreasing, turkey still remains as one of our major agricultural enterprises.

In addition to the meat birds, there is a flock of approximately 50,000 hens that lay on the average of 63 eggs during the year. The total income from turkey, both meat birds and breeding stock for the year of 1959 was nearly \$2,000,000.

RECIPES
Mrs. Carlos Johnson of 205 18th, Oregon City, Oregon has found that a real summer treat is flavorful and nutritious turkey meat. During these hot summer months turkey's light, tender meat is especially appealing for fast-meals on the patio, cold sandwiches or refreshing salads.

Johnson says the real palate pleaser at her house is broiled turkey halves of young, delicately flavored fryer-roasters. She selects fryer-roaster turkeys that tip the scale at 4 to 9 pounds. Whether she buys the small bird fresh or fresh-frozen, she has it split in half lengthwise.

To prepare the turkey for the broiler, Mrs. Johnson folds the wing tips on the back or cut side. Then she places the turkey in the broiler pan (or any shallow pan) without a rack. She makes certain the turkey fills the pan, one layer deep, without crowding or leaving any pan area exposed.

Mrs. Johnson brushes the bird well with melted fat or oil seasons each half with one teaspoon salt, one-half teaspoon sugar, and sprinkle with pepper. Then she lays the halves, skin side down, in the pan.

Next Mrs. Johnson places the pan in the broiler about nine inches from the heat, regulating the distance or the heat so that the surface of the turkey just begins to brown after 20 minutes of cooking. She broils slowly for about 40 minutes or until nicely browned.

Then Mrs. Johnson reverses the turkey, turning the skin side up and bastes with pan drippings and additional fat if necessary. She broils until the turkey is brown, crisp and well done, 40 to 50 minutes.

Mrs. Johnson makes certain she bastes with pan drippings or fat several times during broiling to brown and cook evenly. Total cooking time is about 1 one-fourth to 1 one-half hours.

Mrs. Johnson knows the turkey is done when the drumstick twists easily in the thigh joint and breast meat near the shoulder joint is fork tender.

To serve, she divides the halves into quarters and serves the turkey on a warmed platter.

Nutritious fryer-roaster turkey offers no end to the mouth-watering treats that can be offered. With these, and turkey quarters, turkey by the piece or half or whole turkeys, homemakers can take full advantage of turkey values during Midsummer Turkey Time, July 27 to August 6.

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PREVENT FOREST FIRES!



"The
Friendliest
Store
In
Town"

ALL PURE

MILK

10 for \$1.00

BLUE BONNET

MARGARINE

REG. 29c

5 lbs. for \$1.00

COMPARE THIS VALUE

NALLEYS

Mayonnaiase

49¢ qt

SALE DAYS -- JULY 28, 29, 30, THURSDAY, FRIDAY, and SATURDAY



VIENNA SAUSAGE
SWIFT'S PREMIUM
4 OZ. CAN

5 tins

\$1.00

24 oz.

Tin

49c



APPETITES PERK UP WHEN IT'S...



Folgers

COFFEE

lb 59c

2 lb tin \$1.47



16 oz. JAR

39c

HI-C JUICE SALE

Orangeade

Grapeade

Fruit Punch

Pineapple Grpft.

Orange Pineapple

YOUR CHOICE

4 For \$1.00

Pheasant

TUNA

6 tins for \$1.00

USE the saltine of 1000-and-1 uses



1 lb. pkg. 25c



59c

Fresh Vegetables
Cantaloupe 5 for \$1.00

FULL RED RIPE

Tomatos 10c each

TRY SOME BARBEQUED

Corn 5c ear

YAKIMA FOR CANNING

Apricots \$1.99 flat

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Custom Slaughtering, Cutting, Wrapping, Curing and Rendering
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FREE Pickup If We Get the Cutting and Wrapping MU 7-3941

TENDER YOUNG BEEF STEAK SALE

ROUND STEAK - - lb. 79c

SIRLOIN - BONE IN lb 59c

TEE BONES - - - lb. 79c

RIB STEAK - - - lb. 69c

FRESH GROUND

Beef or Pork SAUSAGE

3 lbs. \$1.15 45c lb.

Oven Ready

YOUNG TOM

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lb. 39c



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