

### Along Azalea Row

By B. Miller

Your reporter has been out, and buzzing about—a B in the gardens!

An azalea to the J. C. Wrights for one of the finest vegetable gardens in the vicinity. Arnold Toyne, the gentleman who wrote "The Study of History", would certainly approve of Mr. Wright! He would certainly rate him as one of our most advanced citizens for the ingenious way in which he has exploited his environment.

What did he do? Well, on Mr. Wright's field is a mound made by the bulldozer when the land was cleared. As is so often customary here, in clearing the land, a bulldozer takes the wild growth—top soil with it—and scrapes it all into a mound where it is left.

This is where clever Mr. Wright made his vegetable garden. Right on the mound, which by now has become a wonderfully fertile natural compost pile.

Mr. Wright doesn't carry the compost materials to his garden. No indeed! He just makes his whole vegetable garden on the compost pile!

Bill Crissey says that if you want to be sure your carrots will germinate in our dry August weather, dig the trench deeper than needed. Pour it full of water and let it stand over night. Mean while soak the carrot seed in water over night and in the morning dry them on paper towel. Then plant them the proper depth, with the fertilizer you prefer, cover with the moist soil and pat down with a layer of dry earth.

Carrots, which do not germinate well in dry weather, will grow with such a start as this and produce well for the winter garden.

Oleanders are growing in the Floyd Bolton garden and are expected to bloom this week. Look to your laurels Florida!

*My Neighbor's Roses*  
The roses red upon my neighbor's vine

Are owned by him, but they are also mine;

His was the cost, and his the labor, too,

But mine as well as his the joy, their loveliness to view.

They bloom for me, and are for me as fair

As for the man who gives them all his care.

Thus I am rich, because a good man grew

A rose clad vine for all his neighbors to view!

I know from this that others plant for me,

And what they own, my joy may also be;

So why be selfish, when so much that's fine

Is grown for you, upon a neighbor's vine?—Abraham Gruber

### Port Orford News

By Dorothy Asdel

Catches of salmon brought in by Port Orford fishing fleet have been large this week as the season is now in full swing. Jack Gearin's boat, "New Moon," had over 900 pounds aboard one evening. Others caught from 200 pounds on up. On days when the boats are out, fishing fans line the dock late in the afternoon, awaiting the boats' homecoming. Tourists and local men alike act as roustabouts when the hoist brings the boats up out of the water and sets them gently on the trailers which then have to be pushed to their individual berths on the dock. All gather around the bins full of fish, curious about the weight and exclaiming over the big ones, often weighing as much as 30 to 35 pounds each.

Mr. and Mrs. Milton Hansen and sons, Larry and Peter, of Fresno, Calif., are vacationing here. Mr. Hansen and Larry went out for a day of fishing on Marion Wilson's "Lavenia." Harry, just 14, put it down in his memory book as the most exciting time he ever had. They sighted whales cavorting, and spouting frequently about a half mile away from the boat and when they were about 12 miles off-shore.

For approximately 14 hours the power was off in this area Saturday night and Sunday morning. When consulted, Fred Stack, REA head, said that three transformers blew out in Denmark, due probably to overloading.

Thursday bridge club was entertained by Mrs. Mary Dobbema last week. Mrs. Catherine Marsh won first prize and Mrs. Vernice Masterson, second.

Returning from a long visit with family and friends in Seattle were Mr. and Mrs. E. A. Ransdell and son, George. Mr. and Mrs. Henry Sackett of Laguna Beach, Calif., stayed at the Ransdell home in the Hamlet during the Ransdell absence. Mr. Sackett ran the service station at Sixes for Ransdell. Mrs. Sackett is Mrs. Ransdell's aunt. The Sacketts like this wooded seashore so well and the mild climate that they are thinking of settling here soon.

### Couple United At Double Ring Rites

PORT ORFORD—Miss Shirley Elizabeth, daughter of Mr. and Mrs. R. G. McKenzie, Sixes, became the bride of Aubrey Darrell VanLoo, son of Mr. and Mrs. Peter A. VanLoo, Hillsboro, on Sunday, Aug. 6, at a double ring ceremony at the First Presbyterian church, Bandon, at 2 p. m. Rev. George Kmecek performed the rites.

Given by her father, the bride wore a gown of traditional ivory satin with lace yoke and full train and carried a white orchid on a white prayer book.

The bride's sister, Mrs. John A. Wahl, came from Seattle to be matron of honor. She wore a mist green satin gown and carried yellow gladiolus. Bridesmaids were Mrs. Wayne Richardson of Portland and Mrs. Roderick McKenzie, both in gold satin with bouquets of apricot gladiolus, and Mrs. Theodore McKenzie in orchid satin with white gladiolus.

Best man was Albert McKnight of Hillsboro and ushers were Robert McKenzie Jr., Roderick McKenzie and Theodore McKenzie. Mrs. Orris Smith sang "The Lord's Prayer," accompanied by Mrs. Bernal Forty.

A reception followed in the church parlors. Groom's cake was passed by Eloise VanLoo. Mrs. Henry Adolphson and Mrs. Will Sabin cut the bride's cake which was passed by Mrs. John Mayea. Mrs. Noah Lewis served punch. Taking care of the guest book were Mrs. Don Rucker and Miss Yvonne Fromm.

Before her marriage the bride attended Oregon State College, where she was affiliated with the Sigma Kappa sorority. Later she was graduated from Oregon College of Education, following she taught at Bandon grade school in 1949.

Mr. VanLoo attended University of Oregon where he was a member of the Kappa Sigma fraternity. He also graduated from Oregon College of Education.

For her going-away outfit the bride wore a brown suit with apricot trimming and brown accessories. After honeymooning at Lake Louise and in the Canadian Rockies they will be at home late this month at Myrtle Creek where both will teach in the grade school. Mr. VanLoo is the coach at Myrtle Creek.

# Brookings Market

Where the Money Goes Farther—  
Where the Variety Is Larger—

Where the Service Is Better—  
Where the Produce Is Fresher—

THURS., FRI., And SAT., AUGUST 17, 18, & 19th

## RANCHERS PRIDE

CHICKEN & NOODLES, 29-oz. can . . . 39c  
TURKEY & NOODLES, 29-oz. can . . . 39c

WALDORF (2 for) TOILET TISSUE . . . 13c

WHITE STAR (1/2 can) GRATED TUNA . . . 33c

## - PRODUCE -

Fresh Oregon CORN, 6 for . . . 25c  
Fresh Crispy CARROTS, 4 bunches 25c  
Vine-Ripened CANTELOUPES, lb. . 6c  
Fresh Crispy BELL PEPPERS, 5 lbs. 25c

## MEATS AND FISH

Skin or Skinless WEINERS, lbs . . . 53c  
(Except Boiled Ham) ALL LUNCH MEATS, lb 51c  
(8-10 or 12-15 count) Fresh OYSTERS, Pt.. 65c  
There are some extra large frozen Food Lockers Available Now!

GIANT WHITE KING GRANULATED SOAP . . . 49c

PUREX, 1/2-gallon 25c

Cello-Wrapped WHITE NAPKINS 2 for . . . . . 25c

Carnation (cereal bowl free) CORN FLAKES 2 LG. PKG. . . . 38c

Redwood Empire BUTTER 1 Lb. Solid . . . . 68c

Durkee's OLEOMARGARINE 1 lb. . . . . 27c