

OBITUARY

An early pioneer of Brookings was laid to rest when funeral services were held Saturday afternoon at Baptist Community church for Herschell P. Weter, who came to Brookings 40 years ago from Southern California, where he had been employed for a number of years with Brookings Lumber and Box Co. The same company became the Brookings Timber and Lumber Co, where it developed a new industry and the present town of Brookings.

Mr. Weter was born at Lawrence, Ill., Nov. 5, 1863, son of Mr. and Mrs. James Weter. In June 1899 he married Miss Luella Andrews. After a few years of farming in Illinois, he came in 1904 to California where he became affiliated with the Brookings Lumber and Box Co. until the company moved to Oregon.

Mr. and Mrs. Weter came with the organization, where he and Mrs. Weter built the present Vincent building which they operated as a laundry for several years.

Down through the years this quiet, unassuming man endeared himself to all by his integrity, his dependability and honest.

Two years ago his wife passed away. Funeral services were conducted by the Christian Science Society of Brookings of which he was a devout member. Interment was at Smith River cemetery.

Here for his funeral from Burlington, Wis., was a niece, Mrs. Mae Loomer, and a sister-in-law, Mrs. Jessie Bowdish; from Alton, Ill.

"Robin Redbreast"

By National Wildlife Federation

There are few of us who are not familiar with the saucy but friendly robin whose appearance each year on our front lawns and in nearby parks is usually one of the very first signs of spring. We are familiar with him, of course, but how much do we really know about him?

While the robin may do some damage to fruit trees and vegetable gardens, his constant war against insects and other pests makes him a valuable ally to the farmer and the home gardener. In fact, in the north and in some parts of the west, the robin is one of the most cherished of our native birds and is a welcome and helpful visitor.

According to the National Wildlife Federation, an organization designed to preserve America's birds and wild animals, the technical name for the robin is *Turdus Migratorious*. He feeds on many kinds of insects with no particular preference for any one type, although he is always happiest when he has captured a good sized earthworm, which he will either eat quickly himself or carry home to his babies.

Aside from insects, wildlife experts at the federation tell us that more than one-half of the robin's daily food is made up of fruit. Thus it would seem, at first glance, that he would not be too welcome to the farmer who raised strawberries, apples, peaches or any of the other varieties of fruits. The wise farmer, however, will not shoot the robin for what might well be called a bad trait. Rather he will cultivate in his orchard or near his fruit trees, small patches of wild berries, which robins will eat and enjoy just as well.

If the farmer does this, he will tend to keep the robin from destroying his fruit trees, and will have a well-trained, fleet-winged policeman, to eat up many of the insects which do real damage to

his crops. To prove that this method works successfully, it has been reported that in the state of California in certain years olive crops have been saved from hungry robins through great effort.

Olive growers, however, were smart enough to recognize the usefulness of robins, and are convinced that all possible means should be exercised to keep them active so that they may be free to carry on their natural war with the more dangerous crop-destroying insects.

In size the normal healthy robin should be about 10 inches long from the tip of his tail to the point of his beak. He hatches his eggs in all parts of the United States excepting those states in and around the Gulf of Mexico. His winters are spent in many of the United States, and he will travel as far south as Guatemala in Central America.

LOCAL NEWS

Y. & M. Automotive Parts Co. moved Sunday from the former shoe store to the DeMoss Building which was formerly occupied by J. J. Gallagher plumbing shop. The business was closed over the week-end, but was open Monday.

Junior class of Brookings will stage the annual prom at S. S. Castlerock, Saturday evening, beginning at 9:30, according to the invitations to be sent out.

The last Rebekah card party, held last Saturday, saw Mrs. Tora Gustafson winning the grand prize for the series. She also held high score for the ladies that evening. Mr. Springer held high score for the men. Low scores went to Mrs. Grace Edwardson and James Harber. Door prizes were also won by the men that evening.

Beginning next Sunday, according to Rev. Charles Lever, vicar of St. Timothy's Episcopal church, there will be church services every Sunday in Brookings. Everyone is invited to attend these services if they do not already have a church home.

To honor all the workmen who helped in remodeling the Nook Cafe and Ken's Tavern, Mrs. Diva Stoller entertained at a dinner last Thursday evening.

Mr. and Mrs. Blaine Gribble, Mr. and Mrs. C. H. Rausch, Mr. and Mrs. Doyle Rausch, Mr. and Mrs. Clyde Braynard, Mr. and Mrs. Russ Chetter and twin sons, Mr. and Mrs. E. A. Elston and son, Mr. and Mrs. Jim Koehler and Kathy, Mr. and Mrs. Gracie Saunders and Alter, Mr. and Mrs. George Fitzhugh and Jess and Marjorie and Mr. and Mrs. John Hall.

The second story at the Manley building is being erected this week by Roy Weideman's crew of workmen. A roof is expected to be on the building next week, with the first floor to be occupied by Young's 5c & 10c store about June 1.

NOTICE

I will not be responsible for any bills except those contracted by myself. DR. A. O. SCHMITT.

COURTIER'S Beauty Studio

Open Mondays through Saturdays
Evenings by Appointments

PHONE 381

Brookings

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

Market

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

THURS., FRI., And SAT., MAY 3rd, 4th & 5th

FRANCO-AMERICAN, No. 1 can
SPAGHETTI, 2 for . . . 25c

ELSINORE HALVES
APRICOTS, 2½ can . . . 31c

KRAFT'S QUART JAR
MIRACLE WHIP . . . 59c

MEATS AND FISH

BOILING BEEF, lb. . . 49c
Fine With Noodles—

POTATO SALAD, lb. 39c
Home Made

LUNCH MEATS, lb. 69c
Assorted—large assortment of

HAMS, lb. . . . 63c
Whole or half—sugar cured

*Complete Stock Fresh Fish, Oysters,
Crabs, Hens and Fryers*

- PRODUCE -

New Shafter
SPUDS, 5 lbs. . . . 23c

Fresh, Crisp
CELERY, lb. 9c

Nice, solid heads
CABBAGE, lb. . . . 5c

Fancy Red Delicious
APPLES, 2 lbs. . . . 25c

CAMPBELL'S GENTLE PRESS
TOMATO SOUP 10c

Solid Pack
BUTTER, lb. 76c

12-oz. can
SPAM 47c

Half-Gallon
CLOROX 25c

Church's 24-oz.
GRAPE JUICE . . . 32c

OLD SOUTH UNSWEETENED
Grapefruit Juice, 46-oz. cn 29c

TEA GARDEN PRESERVES
STRAWBERRY, 20-oz. jar 43c

WE RESERVE THE RIGHT TO LIMIT QUANTITIES!!

OLD PROVERBS

"GOOD DEEDS CANNOT DDIE"

Righteous Serving is honored by its deeds. They bring us kindly thoughts from the many whom we have served, honorably and economically, throughout the years. Call at any hour for consultation on Pre-Arrangement Plans.

ROEDER FUNERAL HOME

508 H. STREET PHONE 1091
CRESCENT CITY, CALIF.