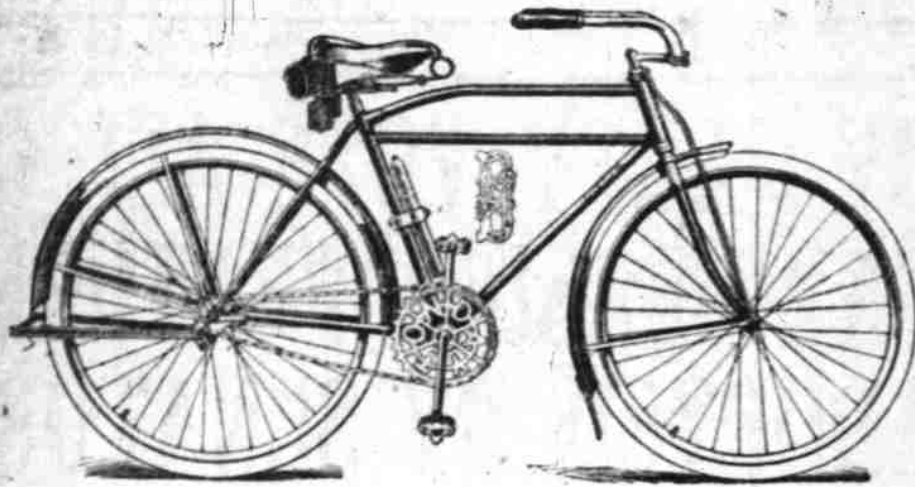


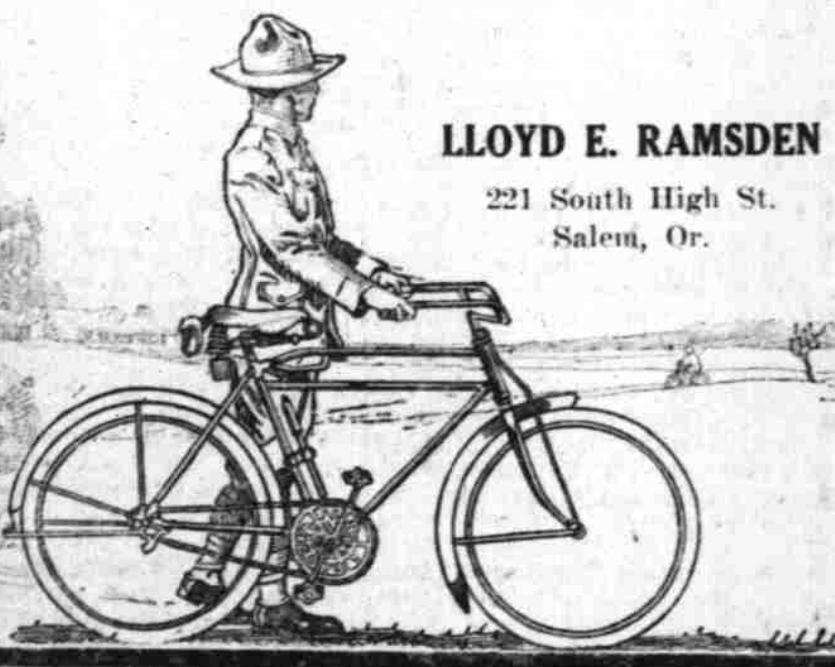
# Oh Look! It's Dayton



Christmas morning when the family is gathered around the Christmas tree, your boy's fondest dreams will come true if Santa Claus brought him a

## Dayton Bicycle

It's the ideal present for your boy. It will make Christmas one to be remembered for many years. The fun he can have with a good bicycle is unlimited.



LLOYD E. RAMSDEN

221 South High St. Salem, Or.

## NAVY DOES BIG THINGS DURING THE GREAT WAR

WASHINGTON, Dec. 21.—One month before the armistice with Germany ended the war, the American navy was operating a total of 1,959 vessels of all descriptions, of which 264 carrying 42,000 men were actively participating in the war in European waters.

These figures were disclosed in the annual report of Rear Admiral Griffin, chief of the bureau of steam engineering. Daily expenditures of the bureau during the war year covered by the report exceeded \$777,000.

Admiral Griffin said the regular navy on the date of his report consisted of 570 ships, supplemented by 93 vessels from the Coast Guard, Lighthouse Service, Coast and Geodetic Survey and Fish commission. In addition the navy was then operating 937 converted merchant craft, yachts and the like, and the Naval Overseas Transport Service, consisting of 247 Shipping Board and other supply vessels, with 112 more about to be commissioned. Construction under way for the regular navy at that time included 376 new ships of all kinds and 52 tugs.

"Since the United States became a belligerent," the report states, "the magnitude of the mechanical work of the navy, both mechanical and electrical, not only in its actual amount but in the rapid development of facilities for its execution—has been without parallel for the same period of time in the history of the world's navies."

To keep up the fleet abroad, three repair bases were established in France, one in Great Britain, one at Gibraltar and two in the Mediterranean. These were supplemented by six repair ships which achieved remarkable results in repairing vessels at sea.

The report makes the first official announcement regarding development of the submarine detection devices and shows that American equipment for this purpose has been placed aboard both British and French naval craft. Details are not disclosed, however, the report in this connection confining itself to the following paragraph: "Previous to July 1, 1917, there were two devices for submarine detection in service. One was the Fessenden oscillator, primarily intended for sending and receiving underwater signals; the other was a device developed by the General Electric company. Since then eight other devices for submarine detection have been developed and made quantity, not only for our own navy, but for the British admiralty and the French ministry of Marine. Modified forms of these devices have also been designed for use in protection of the Atlantic coast of the United States."

Taking up naval radio development, Admiral Taylor shows that through the new high power plant at Annapolis and the station built by the navy in France and nearing completion, provision had been made which would have kept the United States government in touch with its forces in Europe constantly even if

every submarine cable had been cut. The radio communication system has been extended vastly, 84 additional main stations having been built during the year.

Striking achievements are noted in development of radio outfits for naval aircraft. Communication from machines in flight to shore stations is now possible at a distance of 200 miles, the report says, while the land station can communicate with a machine in air 50 miles away. Through the radio telephone, the aircraft can talk to stations 60 miles away and receive verbal instructions from stations 15 miles distant. Both systems have been employed with the coastal patrol maintained by aircraft.

Tables annexed to the report show that the battleship Mississippi, 12 destroyers, eight of which are 35-knot boats, and 14 submarines had been delivered prior to the first of last July. At that time destroyers Nos. 70 to 344 inclusive were naval aircraft. Communication two being 35-knot craft. The chief difficulty to be overcome in carrying out the huge destroyer project was building the engines, yet on July 1 the driving plants of the 275 boats then building were well advanced. Many of the vessels since have been delivered.

Of the big ships, engines for five out of eight new battleships had been done on engines for the six authorized battle cruisers and work had not much more than started on plants for three of the six authorized scout cruisers.

Submarine building on July 1 numbered 100, and the tables show the engines for 28 were more than 50 per cent ready; 14 of them being well past the 96 per cent.

## SON DIES IN ARMY SERVICE

### Stanley Thompson Succumbs to Pneumonia at Rockwell Field, Cal.

Mrs. L. M. Thompson, who lives at 951 North Sixteenth street, received a message yesterday informing her of the death of her son, Stanley Thompson, who succumbed to pneumonia at Rockwell field, Cal. He enlisted in Salem about a year ago. The message received by his mother follows:

"Regret to inform you that your son died here this day of pneumonia. Kindly telegraph what disposition you wish made of remains. Will send body in care of attendant at government expense if you desire. Accept sympathy from myself and members of the command in your sad bereavement. Letter follows—Burwell, commanding."

Mrs. Thompson is the widow of L. M. Thompson, who died in Salem November 25, 1916, and who was a brother of J. C. Thompson, the pioneer Salem citizen.

Stanley was 23 yesterday. The date of his birth was the date of his death.

The last work he did in Salem was at the Patton book store. He was working in a box factory at Aberdeen, Wash., when he enlisted, in February, 1917. He enlisted in the aviation branch of the United States service, and he was for a month at Vancouver. His mother saw him at the train in Salem for about five minutes, when he passed through on his way south; that was the last sight of her son in life.

Stanley was taken out of the ranks at Rockwell field, which is the aviation camp near San Diego, and made file clerk, which position he held, with the rank of corporal, for a long time. Some time ago he was made mail clerk with the title of chauffeur, with the rank of sergeant.

He was expecting to come home on a visit after Christmas, if not mustered out.

Mrs. Thompson knew of the illness of her son. It lasted about three weeks. Only yesterday she received a letter from the post chaplain, saying they fully expected Stanley's recovery, though he was at the time very weak.

Stanley was the only son. There are two sisters, Mrs. Charles L. Sherman, wife of Professor Sherman of Willamette university, who was Grace Thompson, and Dorothy Thompson, at home with her mother.

There is no one who knows this splendid family who will not feel a sore than usual sympathetic sadness for them all, and especially for the mother in the loss of her only son. The funeral arrangements will be announced upon the arrival of the body; likely about the middle of this week.

### Schumann-Heink To Sing.

CAMP KEARNY, San Diego, Cal., Dec. 21.—Announcement was made today by Rev. Father N. C. Keating, Knights of Columbus chaplain at the camp, that Mme. Ernestine Schumann-Heink, the great contralto, would make a flying trip here from Chicago to sing to the men at the camp on Christmas eve. She will sing. It is announced at a solemn military mass at a Knights of Columbus building at midnight. This will be the second Christmas the noted contralto has sung here.

### RETURNING DAVIS.

SAN FRANCISCO, Cal., Dec. 21.—Police Inspector W. H. Hyde left here tonight with Arthur C. Davis, former bookkeeper of the East Side Bank, of Portland, Or., who is being returned to Portland to face charges of embezzlement of between \$45,000 and \$50,000. Police officials recovered \$42,135.35 with what had been expressed to the Portland bank.

### CURING MEATS ON THE FARM.

The most important factor in the process of curing meat is that of destroying the bacterial organism which brings about decay. There are many preservatives that might be used were this the only factor to be

# Only 2 More Days

## OF THE SACRIFICE JEWELRY SALE OF POMEROY & WALLACE STOCK. EVERYTHING TO BE SOLD, NOTHING RESERVED. SHOP EARLY AS OUR HELP IS LIMITED.

### Ask to See the Following Articles

\$1.50 Gold Handle Knives for Waldemar chains, 75c.

\$6.00, \$8.00, \$9.00 Latusca Pearl Beads, \$3, \$4, \$4.50.

Lodge Emblems, Buttons and Charms **One-half Price.**

Ladies' Gold and Filled Lavaliers **Half Price.**

Brooches and Bar Pins **Half Price.**

Cut Glass, all kinds and designs **Half Price.**

Gold and Silver Hat Pins, **Half Price and Less.**

Parisian Ivory Goods  
Brushes, Combs, Hair Receivers, Powder Boxes, Files, etc. **Half Price.**

Large size jar Wrights Silver Cream 25c

Ladies' Set Rings **Half Price.**

Ladies' Bracelets **Half Price.**

Cuff Buttons **Half Price.**

Thumbles, Gold and Silver **Half Price.**

Diamond Rings, Diamond Earrings, Diamond Stick Pins **One-third Off.**

Ladies' Umbrellas  
Silk—Ivory Handles.  
\$12.00, special ..... \$7.00  
\$10.50, special ..... \$6.50  
\$9.00, special ..... \$5.50  
\$8.50, special ..... \$5.00

Carving Sets  
Only four sets left.  
\$12.00, special ..... \$7.50  
\$10.00, special ..... \$6.25  
\$9.50, special ..... \$6.75

Ladies' and Gentlemen's Watches, all makes **One-third Off.**

Talking Machine Special  
\$150, special ..... \$85.00  
\$100, special ..... \$65.00

\$1.00 Records ..... 60c  
75c Records ..... 50c

See what you can buy for 25c, 50c, 75c, \$1.00, in our special trays.

Cameo Rings, Band Rings, Gentlemen's Gold and Filled Chains **One-third Off.**

Baby Rings **Half Price.**

### Alarm Clocks

A few left.  
\$1.50, special ..... 95c  
\$2.25, special ..... \$1.65  
\$2.50, special ..... \$1.75

Ladies' Wrist Watches, a few left. **One-third Off.**

Military Wrist Watches **One-third Off.**

From \$4 up. Sterling Silverware, extra special **One-half Price.**

Sterling Silver Frames **One-half Price.**

\$6 set Knives and Forks, \$4.50

\$2 set Spoons, \$1.35

\$7 set Rogers Bros. Silver Bouillon Spoons \$4

Candlesticks and Shades **Half Price.**

Ladies' Mesh Bags  
\$10.50, special ..... \$4.50  
\$8.00, special ..... \$3.50  
\$4.75, special ..... \$1.75  
\$6.50, special ..... \$3.25

Military Brushes **Half Price.**

ALL FIXTURES, Including SAFE, CASH REGISTER, WALL RACKS, CASES, ETC., FOR SALE

# McGilchrist and Director

125 NORTH COMMERCIAL STREET OPEN EVENINGS UNTIL CHRISTMAS

## ALL ENGLAND PLANS GREAT CELEBRATION

(Continued from page 1)

which the president will pass are asked to co-operate in making the decorations as effective as possible.

On Thursday evening the president and Mrs. Wilson will dine privately. Friday morning and afternoon will be reserved for the president to meet the British cabinet ministers. In the evening the king will give a banquet at Buckingham palace.

On Saturday the president will proceed to the city to receive an address at Guild hall. On that evening a dinner will be given by the government at Lancaster House, at which the British ministers will be present. After the dinner the president will leave London for Carlisle, his mother's birthplace, where he will spend Sunday. This visit will be without ceremonial.

From Carlisle the presidential party will proceed to Manchester, where the president will be the guest of the lord mayor. Arrangements have been made for the president to receive on Monday the freedom of the city of Manchester. It is expected that the president will leave for France Tuesday.

When President Wilson crosses the English channel Thursday he will probably travel by the Belgian mail steamer Jan Breydel, which brought Field Marshal Sir Douglas Haig and his generals back to England.

British aerial and naval escorts will be furnished. The arrangements for the welcome to the president have not been completed by the civil authorities expect to join the naval and military authorities in a great welcome.

Hoover is also being feted and wined in Paris. He is the man who furnished the "cats" to the starving French and they are not forgetting it.

Hoover is also being feted and wined in Paris. He is the man who furnished the "cats" to the starving French and they are not forgetting it.

## The Best

# CHRISTMAS PRESENTS

### for the Least Money

### They are Useful Presents, too.

## Feldstein-Director Co's

### CLOSING OUT SALE

## Spencer Hardware Co's Entire Stock

### State Street, Salem

considered; but, in curing meat it is necessary to use such materials as are not poisonous or will make the meat unfit for human consumption.

A second factor that must be regarded is the preservation of such flavor as will make the meat palatable, digestible, and otherwise fit for human food.

There are two methods of curing pork commonly used throughout the country. One is curing in brine or pickling, and the other is dry curing. The former method is the more simple in that no expense in equipment needs to be provided.

Before the meat is cured it should be thoroughly cooled. This can be done by allowing the meat, after it has been cut into its separate parts, to lie upon a table in a cool place where it may become thoroughly chilled, and sprinkling over it a liberal quantity of salt. Meat that has not been chilled or retains some of the animal heat is likely to sour or become tainted near the bone. This is particularly true with large hams.

The next step is to place the meat in barrels, after having washed off the salt and the bloody water, and cover it with a solution made as follows: Salt, eight pounds; saltpeter, two ounces; sugar, three pounds. This mixture should be dissolved in four gallons of water. Increase the quantity of solution, maintaining these proportions in keeping with the amount of meat to be cured. This brine should be strong enough to float a fresh egg. Another solution may be made and used in this way: Salt, 30 pounds; saltpeter, five ounces; brown sugar, 10 pounds, or molasses, one gallon. Dissolve this mixture in 20 gallons of water. This will be sufficient for 400 to 500 pounds of meat. Put the solution in a large kettle and let it come to a boil, then take from the fire and skim. When cold pour the solution onto the meat and let it stand five weeks. The larger pieces will require a little longer time and the smaller ones not so long. Do not put in any pieces that are tainted or have begun to sour, for they are useless and will spoil all the pieces in the barrel if left a week or 10 days with them. It is very important that every part of the meat should be well covered with the brine. A 10-pound ham should stand in this solution about 40 days and a 15-pound ham, 60 days. The brine should be examined every week, as there is always some possibility of its souring, which would spoil the

meat. If the brine is found to be sour remove all of it, wash the meat and the barrel and then make a fresh solution. If a mold appears on the surface, skim it off. The next step is to hang the meat up and let it dry for three or four days, when it will be ready for smoking.

Another method is known as dry curing. After the meat has been thoroughly cooled and all the animal heat gone, place each piece of meat on a clean, bleached piece of muslin cloth about a yard square, skin side down, on top of the muslin and apply the following:

To a 15-pound ham take one teacup of granulated sugar, two teacups of salt, two tablespoons of black pepper, and one tablespoon of cayenne pepper. Place all in a vessel and mix thoroughly. Continue to rub this into the meat until every part of the meat has absorbed all it will. It is necessary to do this very thoroughly. After this application, fold the cloth entirely around the meat, being careful that every piece is well covered. Pack in a cool place. There is an advantage in dry curing, in that it holds to a large extent its original flavor, but it is more difficult to cure meat this way, particularly during warm weather. This plan should never be attempted unless the weather is cold. When handling thick, heavy hams or shoulders during warm weather, it will be difficult to prevent souring close to the bone unless the curing solution is allowed to come in contact with this part.

Meat that has been cured in brine will have a better flavor if it is smoked, which may be done in this way:

After the meat has been in the brine the proper length of time, take it out and wash off the salt. Let the pieces dry for 24 hours, then they are ready for smoking. From two to three weeks will be required in the smokehouse. It is not advisable to have a fire in the smokehouse or near the meat, as the high temperature will cause the meat to drip, losing flavor and moisture. However, a smudge may be used inside the house if the meat is hung four or five feet above the fire to avoid the heat and consequent dripping. It is preferable to have the fire in a stove outside the smokehouse and bring the smoke into the house through a pipe extending well into the house. The smoking process should be gradual, that is, large amounts should not be given at any one time. Some recommend giving a little smoke each morning and allowing the fire to go down before night. Hickory chips, or hard maple with corn cobs, make the best smudge and add something to the flavor of the meat. The smoking should be continued until the meat is a dark amber color.—K. F.

### MILLIONS LOSS.

Street railway companies in large cities count their fares by the millions. In St. Louis in October the number of passengers carried was 19,391,347, as against 23,394,390 the previous October. This loss of 4,000,000 fares is attributed to the influenza and the higher rate.—R.

Read the Classified Ads.

## LEAGUE OF NATIONS WOULD HAVE PREVENTED WORLD WAR IS DECLARATION OF WILSON

In an extended interview given out at Paris following the conferring of an honorary degree upon him by the University of Paris, President Wilson made the following reference to a league of nations:

"My conception of the league of nations is just this—that it shall operate as the organized moral force of men throughout the world, and that whenever or wherever wrong and aggression are planned or contemplated, this searching light of conscience will be turned upon them, and men everywhere will ask: 'What are the purposes that you hold in your heart against the fortunes of the world?'"

"Just a little exposure will settle most questions. If the central powers had dared to discuss the purposes of this war for a fortnight it never would have happened."