GETS HONORARY DEGREE.

# The Dehydration of Fruits and Vegetables Is the Greatest Thing in the World In the Domain of Food Conservation; Salem Is the World's Dehydration Capital

## INLY A BEGINNING MADE IN THE DEVELOPMENT OF THE DEHYDRATION INDUSTRY IN THE RICH SALEM DISTRICT

or, Wiley, the Great Physician and Food Authority, Endorses the Process of Dehydration and Predicts a Great Future For it-It Will Stabilize the Fruit and Gardening Industries Here, and it Solves an Economical Question of Conservation That is Bound to Render Vast Good to the Entire World.

fact among those who are well in- throughout the country.

The present development of the the hallmark of the providential. King's Food Products company is only the beginning. Within a few

nest It means that in the lean larder of the land. years, in the seasons of inclemcan rush his product to the dehyon plant and save a loss. For in cold storage warehouse, cap-ble of keeping in first class con-Testimony of Dr. Wiley ation, for future dehydration, an

The onion growers of the Lake red. To many the crop was lost. the King's Food Products company determined upon an experiment. It was a success. The onions could successfully be dehydrated, and the crop was saved.

Great Spinach Discovery.

Again the science of the K'ng's preserved under another method, was affected with the germ alled botulinus, and caused so resulting from the latest sci-

Loganberries, Oct. 7.

Prunes, Oct. 14.

(The above is substantially an stringless beans, grown in the ly to restore it to anything ap- the world as well, must learn conprice written six months ago for Willamette valley, attain an ex- proaching its pristine freshness servation, elimination of waste The Statesman, by Sidney B. Vin- cellence equalled in few sections of and flavor. Flat, stale and savor- through thrifty thought. The war cent, the well known publicity the country. The volume of this less was the inferior food so pro- era measures of conservation man of Portland, but not printed business is an important factor in duced. at that time, because it was rethe upbuilding of the valley. The Then there was the older tion, but they made plainly eviceived too late for the issue for King company has contracted for method of sun-drying. In the dent the truth that to hold is to which it was intended. However, immense acreages in Marion and drying season hundreds of trays have—and that conservation is the makes good reading now .- Ed.) Polk counties, and in a little while bearing the various fruits were armed champion that routs want That dehydration is destined to truck loads of beans will be driven left in the fields exposed to the and shortage of supply. The modtecome the most important fac- to the warehouse to be dehydrated blazing sun. And not infrequent- ern process of dehydrating food tor in the preservation of foods and to spread the fame of the Wil- ly the fruit in the trays became stuffs is conservation raised to

markable development of the ily considered itself equipped for down in the alleys between the King's Food Products company winter without heaping its cellar great rows of trays. The sunthe management of Earl G. high with the products of the gar- dried fruit was exposed to the Clark is one of the commercial den. This was before the greater contact with flies, moths and wonders of the Pacific northwest, growth of American cities, with other insects and very frequently Step by step the great plant in Sa- attendant concentration of resi- became the depository for the lem has gone ahead until today dence, and the enforced decline of eggs of the insects and for germs debydrated fruits and vegetables a fine old custom, still prevalent from disease infested areas. from the rich Willamette vailey in rural districts. Yet it has been race the tables in thousands of observed, as an interesting type fic and unsanitary methods have New England homes, upon those of phenomenon, that whenever an given way to the absolute and perples across the waters, in actual need arises in the work and fect system or preservation now Great Britain, on the European general welfare of the world, new continent, and even across the Pa- devices and improved methods cific in the homes of people in the thrust forward to meet it Men Philippines, Australia, Japan and call this phase of movement "Progress," but it has, as well,

These old-fashioned, unscienti-

Going Direct to Nature.

The process of scientific dehy-

the obsolete heated-air or sun-dry-

ing method?," for its basic prin-

ciple is the gradual extraction of

the moisture by means of low

to nature for the study of devices.

ature is not only a good pro-

-and so it is that dehydration

a torrent of air comparable to a

gale, and at a low temperature.

Once only does the air pass that

rate of from 25,000 to 50,000 feet

odor-laden current is not permi!-

ted to penetrate from one product

to another. It is as though the

material itself, on some bright day

of summer were exposed to a

sturdy wind from heat-laden

Quite gradually the moisture

leaves the material at the lure of

this unvarying gale, deserting the

undamaged cell structures and be

queathing a product that retains

the flavor and food values of its

original condition. The absence of

moisture made possible the ideal

preservation of materials subject-

ed to dehydration-the return of

the moisture will complete the

Into the retained cell structures

when dehydrated fruits and vege-

tables are soaked for use, seeps

the water content of other days.

restoring them to color and fresh-

ness-with the same natural od-

ors, flavors and food properties

that were theirs long months be-

fore, when they left the orchard

or garden. From pounds to oun-

es, without the sacrifice of qual-

ity or food value, is the natural

achievement of the King's process

-which gave rise to Dr. Wiley's

prediction of its widespread adop-

Much in Small Space.

so deleted, to come again in the

through the long list of produce

It follows that this sharp de-

Fresh From Fields

The King's process demands

ully matured vegetables, deliver-

ed from the field within 24 hours.

and sun-ripened fruit picked at

perfection and hastened to the

factory This hard-and-fast dehy-

dration policy plays an impor-

tant role in the dietetic values of

the products for both chemical

proof and actual practical experi-

To Rescue of Producer.

from the field.

treated by dchydration.

What is the amount of moisture

miracle.

minute, for the moisture and

known as dehydration.

Successor of the Cellar, Dehydration succeeds the celyears we may look for the estab-lishment of the company's plants ucts—and through this latest proat several points in the Wilamette cess the vegetables of June and ralley, but the Salem plant doubt- the fruits of autumn are made less always will be the mother of available at all seasons, neither the brood. Salem is the center of stewed and stored in long arrays such a magnificent fruit and veg- of glass jars and cans, nor dumped etable growing region that she in dusty bins to suffer rot and sems assured of maintaining for loss but ready on the instant to il time her premier position in become again the fresh produce of their own particular month. An What does dehydration mean to interesting and valuable contributhe grower of the Willamette val- tion is this to the comfort and ley! Sa'ety! An assured market! need of mankind, and Oregoncontinuance, so long as the where the fruits of field and or-King company controls the field. chard bear prodigally - takes of that splendid spirit of coopera- pride in the growth of this new tion which has characterized its industry within its borders and in lings with the growers in the the contribution so made to the

est weather when untimely or ex- company is the largest producer of ceptionally heavy rains come to dehydrated fruits and vegetables crops, the producer in the United States - operating one at The Dalles, with an output the King's Food . Products com- last season of 6000 green tons pany plans to erect a large capac- and with plans calling for nearly

mmense tonnage of the products of the storage of food stuffs, to permit the prevalence of plenty in the lean months or unsuccessful Labish region have reason to be- seasons—and from the granaries lieve in dehydration. The un- of Pharaoh to the present no more profitable prices of the past sea- important device has been evolved son brought them discouragement. than that of dehydration, of which It was a question whether har- Dr. Harvey W. Wiley, noted food resting the crop would even pro- authority, recently said: "There duce a small profit. Some of the is no doubt in my mind the dehygrowers were caught with their dration process is the coming crop still in the field when the method of preserving." Dr. Wilunusual rains of last fall occur- ey's comment followed his visit of inspection to the Salem plants Suddenly, as a gift from heaven, last fall, where he evinced a keenthe manager of the Salem plant of ly delighted interest in the pro-

mpany came into play. A new cess. Literally, the term means tio varies according to the product reduct was put on the market. the extraction of water or the but a few instances will present It fell into other scientific hands, elements of water, and in its the more common reductions in and lo and behold! one day the modern application it achieves weight. Ten pounds of fresh apment was made that this important and desirable re- ples are required to make one spinach, Willamette valley spin- sult without loss in any part of pound of debydrated product; five sch. dehydrated under the King the food values or palatability of pounds of apricots; eight pounds ounce of dehydrated orange juice process, ground to a fine powder the original material, retaining of pears; ten pounds of peaches; the original material. retaining of pears, ten pounds of cabbage; ten rate to about three or four times best of all foods for the baby, for mines, acids, proteins, etc. — in pounds of carrots; fifteen pounds what it had previously been. The the future men and women, of the same cellular structures of spinach; nine pounds of prize baby gained 23 ounces in a Now, while California wherein nature compounded them squash; ten pounds of onions; fiplasch growers have been plow- of soil, sunshine and rain. An teen and a half pounds of celery; ing up hundreds upon hundreds interesting process, too, well wor- fifteen pounds of tomatoes; six of acres of the vegetable, pecause, thy of comparison with the meth- pounds of potatoes - and on ods it so completely displaces.

New Process Described By the old methods of drying, many deaths that there no longer the heated air waves swept over crease in weight is attended by is an assured market for their or through the material at 140 to a marked decrease in bulk-from crop, the King's Food Products 190 degrees, carmelizing the sug- one-half to three-quarters of the orange juice contains all classes ompany is taking from the far- ar content of fruit and often seal- original, and both storage and of orange juice in abundance and ners of the Willamette valley ing the surface of the material, transportation are consequently a large amount of necessary minlarge quantities of spinach, to in- thus preventing the escape of the facilitated. One begins to appre- eral matter." thus preventing the escape of the lacintated. One begins to Wiley's And Dr. McClendon, himself, moisture and facilitating decay clate the worth of Dr. Wiley's when questioned regarding his by the intense heat, so that the

For the King's Food Products

Most ancient of projects is that

Far Cry From Old Methods The process of dehydration is far removed from that of oldfashioned drying, though it takes up the intent of the latter and kitchen as white magic most welcarries it through to complete suc- come to the housewife? The ra-

addition of water when the mater-And the bean crop! Burpee addition of water when the mater-

#### DATES OF SLOGANS IN DAILY STATESMAN (In Twice-a-Week Statesman Following Day)

Dairying, Oct. 21. Flax, Oct. 28. filberts, Nov. 4. Valauts, Nov. 11. trawberries, Nov. 18. pples, Nov. 25. laspberries, Dec. 2. Mint, Dec. 9. ent cows, Dec. 16. Blackberries, Dec. 22. Cherries, Dec. 30. Gooseberries and Currants, Jan. Corn, Jan. 20 Spinach, Feb. 3 lions, Feb. 10. ctatoes, Feb. 17. E. March 3. ioats, March 10. seans, March 17. aved highways, March 24.

Broccoli, Marer 31.

Legumes, April 14.

Grapes, April 28.

aragus, April 21.

os, April 7.

Drug garden, May 5. Sugar beets, May 12. Sorghum, May 19. Cabbage, May 26. Poultry and Pet Stock, June 2. Land, June 9. Dehydration, June 16. Hops, June 23. Wholesale and Jobbing, June

Cucumbers, July 7. Hogs, July 14. City Beautiful, flowers and ment prove that properly delaybulbs, July 21. Schools, July 28. Sheep, Aug. 4. National Advertising, Aug. 11. Seeds, Aug. 18. Livestock, Aug. 25. Automotive Industry, Sept. 1.

Grain and Grain Products. Manufacturing, Sept. 15. Woodworking and other things, Sept. 22.

Paper Mill, Sept. 29. for sale at 10c eass, mailed to any address.)

was abnormany high, and while the onions were ideal for immediate use they were destined to spoil if held long in storage. Without dehydration such a crop would have been practically valuelesswith dehydration it became available as excellent food. For the entire crop passed through the process, and literally brought tears of joy" to the eyes of the inter-bound chef or housewife. And the incident itself is but typical of many such. To Hold Is to Have

the sirloin. But the water content

With its constantly augmented populace to feed, America - and were a trifle different in applicafor future use, is now an accepted lamette valley and Oregon dust-laden from passing vehicles the last degree. All surplus crops. and from the dust of the workers all perishable produce, are ren-Time was when no thrifty fam- in the orchard passing up and dered available for food-not tomorrow, nor next week, for there is no need for haste, but next year or whenever the appetite impels. Spatlessly Clean.

A trip through the Oregon dehydration plants, where luscious scarlet tomatoes, blushing fruits and a score of choice products are in seasonable transformation - is not the ordinary factory excursion through haste and whir and gloom. The factories are bright and airy, snow-white of wall and table-like some vast kitchen where a regiment of cooks predration is widely at variance with pares for the festal morrow. Daily the plants are flushed and scoured and in conditions of absolute cleanliness the vegetables are washed, scraped and diced, the fruit pared, cored or pitted. Steel warm temperatures—going direct cars flash the products through the factories, untouched by human dider, but an excellent instructor hands and out to the lesser kitchens of the continent go materials that will be always fresh when avails itself of the principle of the wind, and wafts over its materials needed.

Nothing is more certain of proof than that a new industry. wisely established, lends immediway, in continuous volume, at the ate and continued impetus to the general prosperity. The dehydration plants of Oregon, for example, have made it possible for the farmer to specialize in crops that with this idea in view. The plans have an assured market, and to add to the national food supply are all ready. The managers know those items of produce that are commonly grown only to meet the changes and improvements will product. Skilled field agents of ency and economy the King's plants assist the grower in the production of desirable varieties, and the natural result is that both yield and quality are increased and that a general toning-up of agricultural standards is fostered.

Great for Babies,

Some idea of the dietetic value of dehydrated materials may be nounced results of a six-year period of research by Dr. J. F. McClendon of the University of Minnesota, who sought to solve the mysteries of the high mortality rate among underfed infants, and thus to determine the ood principles that will raise the standard of American physique. The diet which Dr. Mc-Clendon finally determined upon. and which wrought a gain of 23 ounces in one week for an infant at the Jean Martin Brown home in St. Paul, has a foundation of powdered dehydrated spinach and dehydrated orange juice. "Infants in the home were largely orphans and underweight." says a report of the McClendon research. "By feeding them about two teaspoonfuls of powdered spinach and one-twelfth of an a day he increased their growth week. Even a baby with marked growers of the Salem district. rickets gained in weight,

"Spinach contains 10 times as much iron as is contained in carrots, and since milk is markedly deficient in iron content, spinach diet. The powdered spinach and

was the cell structure demolished dehydration over those of canning important experiments — with the leave room for no other conclu- accompanying proof that the nusion that that it is tremendously tritive properties of dehydrated superior and an economic measure materials are unimpaired—and in that cannot be set aside. It is o'- acknowledgement of a supply of vious that water is not desirable dehydrated spinach sent him for purchase in food stuffs, nor from the Kings factories, conworth paying freight and storage firmed the published reports as upon when components of the crops are moved to distant

"All of the babies fed on spinach at the Jean Martin Brown home are gaining rapidly in weight although about half of them were losing before the powdered spinach was begun. They had received canned spinach occasionally. The powdered spinach however, was fed regularly every day and was just what they needed to make

What dehydration does drated fruits and vegetables, coming fresh to the factory, retain their full life sustaining and antiscorbutic properties, while there is factories are centralized in the the fresh variety. a marked loss of these values in fertile produce and fruit districts withered produce, such as is often marketed and sought as fresh Dehydration comes to the respossessing the requisite tang to is economy intensified—economy greater possibilities,

### MARASCHINO CHERRIES WILL BE HANDLED AT THE SALEM DEHYDRATION PLANT. AND THERE WILL ALSO BE A VERY LARGE ADDITIONAL TONNAGE OF LOGANBERRIES HANDLED

The Star Fruit Products Company Is Entering the Salem Field In Cooperation With The King's Food Products Company, In Charge of the By-Products Plant of the Latter Company-Many Improvements at the Plant, Adding to the Capacity And Making for Efficiency and Economy of Operation — More Improvements In the Early Future.

The Saleta plant of the King's sec nd unit will be added to the outlet ever opened nere for an en-

in the second place, the economy of fuel is being improved already in this great undertaking haps a cent for every pound of de- all along had faith in its ultimate hydrated vegetables and fruits - immense success to justify their and that is a big thing for the in- faith. citution, when it is considered that the output runs up into the future, as the markets naturally millions of pounds.

In the third place, the by-prodacts plant is being rebuilt and edded to and improved in many ways, making for much greater efficiency and capacity in putting up jams and jellies and the canning vision; nor substituted stabilized of fruits, and in the handling of cherries for the maraschino prod- mental,

In the fourth place, the new ecciving warehouse on the south ing with the dehydration of strawside of the plant, fronting on Front street, recently completed. and of very large capacity, is now great value, both in the matter of efficiency and economy.

There are fifth places and sixth places, and on up to a great many, but the four will do for this time.

Plans for Great Things, The next improvement there will be the construction of the contemplated cold storage plant. and it is expected that this will be made in time for the 1922 crop year. All the improvements that have been made lately, and that are being made now are arranged just where it is to be, and how it requirements of the season - and be necessary in order to accomto add them with all the attrac. modate it and make it fit into tive qualities of the strictly fresh the scheme of things for effici-

> Then the plans call for the ad-Then the plans call for the addition of buildings and equipment infacturing facilities, and its officials of the company to devise two bars, a hi, a hes, a ho and a that will give four times the pres- greatly augmented capital, the are now sufficient for twice the the volume of "green" Oregonpresent capacity. Another unit in grown fruits and vegetables that the boiler room will provide in it has in any previous year, that part of the institution for the plant of the future, with the terview with a representative of quadrupled capacity. And this is The Statesman that his company all coming, and it may all come soon; likely at least one additional unit next year. Rapid progress is being made.

The By-Products Plant, The improvements being made in the by-products plant were

mentioned above. Arrangements have been made by the King's Food Products com- country, and abroad. pany with the Star Fruit Products company to conduct this branch of the manufacturing. There will one of the great problems which be a great deal of canning, jams and jellies will be made in large Clark, whose genius for organiquantities, and there will be the zation and ability to perfect a preparation of a very large ton- rales system has resulted in makpage of the Royal Anne type of ing the King's Food Products cherries for maraschino purposes, company the largest producer of The Star Fruit Products com- dehydrated foods in the United pany puts out the Marasco brand | States. of maraschino products. This

chino manufacturing concern on every state in the union, and in this coast. It has large and expanding markets for these prodof this important concern will be of immense benefit to the fruit

ompany is the largest maras-

The large tonnage of strawberies now being taken in by the King's Food Products company at the Salem plant are all going to the Portland plant of the Star principal subjects for discussion Fruit Products company, for the making of jams and jellies and

lavorings, etc., etc., In the matter of loganberries neapolis June 27 to 29, when lone, the operations of the Star Fruit Products company here, in parts of the country will meet onnection with the dehydration plant, will enable some 3000 tons additional of these berries to be

taken care of. Lots of Loganberries, And the dehydration of logantake a very large tonnage. Both With between 300 and 400 delethe Salem and The Dailes plants gates present the grand lodge of will be worked to capacity on log- Masons of Oregon opened its 71st anberries. Two cars a day will convention here today. Every one go from the valley to the plant of the grand officers was in at-It The Dalles. And this will com- tendance, one of the most promimence soon. The loganberries are nent among them being Rev. J. R. beginning to turn in some yards N. Bell, grand chaplain, and for now, and the great stream from many years an outstanding charthe yards is expected to start acter in Masonic activities in the about the 28th. Workmen are now busy at the

mountain of them. Another Unit Next Year. It is more than likely that a

spinach is no more than it use. There is no waste, no effort, merely the re-baptism of the deducts it features. The Oregon hydrated products-and, presto.

Chemists of the Kings Food of the state, and the 6000 green Products company are constantly tons of last year and 10,000 tons searching for opportunities to exof this year constitute but a frac- tend the scope of the process, and tion of the tonnage that will be it is not improbable that their Dehydration comes, to the research transformed within the seasons unremittent experiments will see would cough until she vomitthe relief of the consumer, for it that are to follow. For dehydra- eventually result in the dehydra- whooping cough. I saw an advermakes possible the disposal of tion has the stamp of commercial tion of such foods as meats, eggs. tis-ment for Foley's Honey and makes possible the disposal of and public approval it makes the fish and milk. Already they have Tar. I tried it and bought two (Back copies of Salem Slogan ness an incident of the past sea- fresh fruits of Oregon and Wash- conquered the seasons and forced bottles and her cough left her beeditions of The Daily Oregon son in the Willamette valley. The ington available to the housewife them to yield their sovereignty fore she finished the second boteditions of The Daily Oregon son in the windhelte valley. The Statesman are on hand. They are onion crop of these prolific acres of Alaska or the Argentine and over a score of products. And bewas large and of fine quality, the fresh vegetables as well. It fore them are vistas of even but now she is as fat as ever." Sold everywhere-Adv.

food Products company is being Salem dehydration plant next year ormous tonnage of strawberries. ziong with the installation of the ficient for this.

wonderfully; to the extent of per- to show to the people who have It will be easier going in the

> expand, and as the experimental stage in many directions is passed, denydration plant. Wodkmen are But the managers of this great enterprise have not lost their

methods entirely for the experi-For instance, they are now among other things, experiment-

flavoring and other trades.

And there is every indication ers, merchants and laboring peothat this will furnish the greatest ple.

President Clark stated in an in-

this year would put up at least

10,000 tons of fruits and vege-

tables through the company's pat-

inted process of dehydration. The

increase in volume is due to the

very favorable reception which

the company's dehydrated prod-

ucts meets in all parts of the

The development of markets for

the company's output has been

has had the attention of President

Today King's dehydrated fruits

and vegetables are sold in almost

a number of foreign countries.

President Clark is ambitious to

have "King's" known in every

civilized country in the world, and

has already developed markets in

Canada, Japan, China, Formosa

and several of the South Ameri-

at a convention of the salesmen

of the King's Food Products com-

pany which is to be held in Min-

salesmen and jobbers from all

PORTLAND, Ore., June 15. -

Addresses by Grand Master W.

mittees occupied the forenoon. La-

ter the delegates left for Forest

Grove to visit the new Masonic

and Eastern Star home building

AN ADVERTISEMENT HELPED

writes: "Last winter my 3-year-

old girl caught a bad cold which

Washington, Pa

Salem plant finishing the boxes J. Kerr and Grand Orator P. R.

and assembling the crates; a Kelly and reports of various com-

In Session in Portland

Masons Grand Lodge is

Development of markets in the

can countries.

10.000 TONS OF OREGON GROWN FRUITS

To Vastly Extend the Markets for the Product.

With its vastly increased man- with President Clark and other

In the first place, its capacity contemplated cold storage plant, without limit. It will extend to is being increased 50 to 100 per As was indicated above, the boiler all corners of the earth, and to cent, by the addition of dehydrat. capacity already installed is su - all seasons. It will put the fresh strawberries of the Salem district, y the simple addition of water. Enough has been accomplished onto the table of any man any where, at any reaonable time in the future. It will universalize the strawberry time of the Wil-

lamette valley. Busy Days Down There.

North Front street, at the Salem New Sales Company is These are busy days down on rushing the completion of the many improvements. The spinach crop is being taken care of: it

will last only a few days longer, filed yesterday by the Sun Dawn Then, as indicated above, will come the loganberry crop, and there will not be a banking of the italied at \$10,000. The incorfires again till away next spring, poragors are James B. Dawson,

The dehydration plant is of Coe A. McKenna and John J. growing importance to this dis- Beckman, berries for the jam and jelly trict and to this city. It is rapdly becoming the greatest agen-There is every indication that cy here in bringing new dollars in full use, and it is proving of this is going to be a tremendous from every corner of the world for distribution among our farm-

Other articles were filed as fol-Paramount Woodenware Manufacturing company, Portland; in-

> taligation, \$50,000. First National Bank building corporation, Toledo; incorporators Guy Roberts, Peter Frederick, A. Reterson and others; capitalization \$8000.

Gritzmacher, R. R. Coster; capi-

Colonel Michael Friedsam who

citizens, 'ncluding Secretary of

Was Weeks, given honorary de-

Sales company of Portland, cap-

grees by the N. Y. University.

one of eight distings'shed

Organized in Portland

Riverside Community, Albany: AND VEGETABLES ARE TO BE DEHYDRATED incorporators, William Caldwell, Dent Stewart, Alchie J. Bryant, Myrile Muller, George Atkeson, trustees: property valuation, \$350 Resolutions of dissolution were This Will Be Nearly Twice the Output of These Plants filed by the Boston Ovens company of Portland. . Of Last Year, and is Only a Fair Start — Preparing

> Jones-'Ow is your 'ealth tolay Mr. 'Arrison? Harrison-My name is not 'Ar-Jones-Well, if a haitch, a hay,

plans for extending the company's hen don't spell 'Arrison, then ent capacity to the plant. The King's Food Products company business in the middle west and what does it spell?—Country Gen-



# **SENSATIONAL** PONY CONTEST **ANNOUNCEMENT**

Triple Vote Schedule June 13th to June 18th (inclusive)

The Triple Vote Offer

In order to assist every Candidate in making a good finish in the Pony Contest we will give three times the regular schedule votes on subscriptions secured from Monday, June 13th to and including Saturday, June 18th at 8 p. m.

This is the sensational announcement of the Contest and accordingly it behooves every Candidate to secure every subscription possible as the Ponies will probably be won or lost in this period.

There is no limit to the number of Votes you can secure in this period. Make this your record period. Try to secure as many votes as possible as this is a most unusual offer.

The extra "Booster Days" Vote you secure in this period may win a Pony for you. It will take Votes to win the Ponies-secure the Votes

It is to every Candidate's advantage to turn in every possible Subscription during this Special Offer if they want the utmost in votes for their efforts.

### Notice to Subscribers

If you can arrange to renew your Subscription these "Booster Days" you will help a deserving candidate to win a Pony. Hand your Subscription to the candidate in your district or mail it to the Pony Contest Editor, Statesman Publishing Co., and we will place the Votes to the credit of your favorite candidate.