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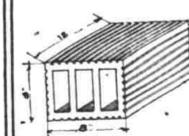
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Build your modern home with burned building blocks, cheapest and best for durability, absolutely fire-proof.

Drain Tile of All Sizes Manufactured by

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Salem, Oregon

PRUNE PACKERS BREAK RECORD

Local Firm Succeeds in Efforts to Exceed 3000 Box Day's Run

A new record for speed in packing prunes has been established. In eight hours of actual running time 3011 boxes of prunes were run out at the Oregon Growers' Salem plant, an average of 375 boxes an hour.

It has been the ambition of J. L. Tucker, who has supervised prune packing at the plant for several years for the association and the old Salem Fruit union, to put out 3000 packed boxes in a single day's run of nine hours, and his efforts have at last been rewarded with success.

The largest single day's run, according to R. C. Paulus, was made several years ago to fill a rush order. In a 10 hour run 3500 packed boxes were put out.

Packing and shipping operations have been made from nearly all of the association's plants in the state.

The trouble with "flying up" easily is that you so often have to fly down hard.

Eyesight Specialists MORRIS OPTICAL CO. 204-11 Salem Bank of Commerce Building Salem, Oregon A call today may save needless pain and suffering in the future.

OREGON PULP & PAPER CO.

SALEM, OREGON Manufacturers of High Grade Wrapping Papers and Paper Specialties

A. C. Bohrnstedt Realtor Life, Fire, Health, Accident, Auto and Indemnity Insurance. Bonds and Mortgages, City Building Loans 407 Masonic Bldg., Salem, Or.

FAIRMOUNT DAIRY Schindler Bros., Prop. Dealers in Milk and Cream Wholesale and Retail Phone 725 Salem, Ore.

OUR TREES Carefully Grown Carefully Selected Carefully Packed Will Give Satisfaction to the Planter SALEM NURSERY COMPANY 428 Oregon Building Phone 1763 Additional Salesmen Wanted.

New Hardware Store Wants Your Business Hardware, Stoves, Cooking Utensils, Dishes, Tools, etc. W. COHEN 220 N. Commercial St. Formerly Patton's

Peerless Bakery Makers of Peerless Bread 9c-13c Try Our Doughnuts 20c 170 North Commercial St.

USE BUTTER CUP BUTTER Capital City Cooperative Creamery 137 S. Com'l St. Phone 299 Our Idea: Our Method: The Best Only Co-operation

Webb & Clough Co. Leading Funeral Directors Expert Embalmer Cor. Court and High Sts. Phone 120

DRAGER FRUIT CO. Dried Fruit Packers 221 S. High St., Salem, Or. Always in the market for dried fruits of all kinds

Silverton Foundry Co. Iron and Brass Castings Sawmill and Logging Reaps, Hop and Fruit Stoves, Castings of all kinds SILVERTON, OREGON Phone Green 931

THE CAPITAL BARGAIN HOUSE Buys and Sells Anything Associated with CAPITAL JUNK COMPANY 215 Center St. Phone 398

"Where The Crowds Always Shop"

THE PEOPLE'S CASH STORE SALEM, OREGON

"SIBLOCO" Pipeless Furnaces \$79.60 And Up Send for circular Silverton Blow Pipe Co. SILVERTON, OREGON

W. T. Rigdon & Son Progressive Funeral Directors SALEM

W. H. Grabenhorst & Co. REALTORS Farm and Fruit Lands Small Tracts and Investment Telephone 515 275 State St., Salem, Ore.

THE BOY SCOUTS deserve the support of everyone who wishes to inculcate high principles of manhood into the youth of our land. This space paid for by Thielsen & Rain

SOME OF THE HIGH LIGHTS ABOUT OREGON GROWERS' VARIED DOINGS

The Association Has Sold the Oregon Crop of Filberts at 20 Cents a Pound, Against 12 Cents Received for the Foreign Nuts — Received Almost Four Hundred Thousand Dollars Last Month.

A reporter visiting the offices of the Oregon Growers Cooperative Association in the Masonic building yesterday, and making inquiry for news of the activities of that most intensely active organization, was able to glean the following interesting high lights: The association a few days ago shipped a car of prunes from Dal. that brought back a check for \$10,800. They were 20-30's, and they brought 18 cents a pound in New York. Most readers know, of course, that 20-30's are very large sized prunes. The association has sold some small lots of prunes as high as 20 cent a pound.

They recently sold a car of banana apples, going out of Salem, for \$1870. That meant \$2.25 to \$2.75 a box. And, from Salem also, they recently sent a car of Gravenstein apples that brought \$1656.

They have sold their dried cherries with pits in them, packed in 20-pound boxes, at 22 cents a pound, f.o.b. Salem. Their dried loganberries, packed in the same way, brought 30 cents a pound.

They are now distributing 2 cents a pound, or about \$140,000, on the 1921 crop of prunes to the growers. There will, of course, be several later distributions.

They have paid 4 cents a pound to their gooseberry growers and there will be another distribution. They have distributed 2 1/2 cents a pound to their strawberry growers, and there will be at least one more distribution, when the last of the canned strawberries are delivered and paid for.

They have paid 1 1/2 cents a pound on all their loganberries, and will soon pay another cent a pound. They canned and dried some loganberries; sold some to the juice factories and the dehy-

POULTRY FARMERS GIVEN A MESSAGE

The Hens to Discard and the Hens to Keep for the Highest Profit

The Wisconsin United States Agricultural Experiment station has published a message to commercial egg farmers, and it is so pointed, brief and sagacious that it is not only worthy of publication, but very short. It is wisely given to all so-called utility men, who are increasing in number in the Salem district (and ought to increase much faster), that they cut it out and paste it on the inside of the door to laying house No. 1, where the caretaker will have it as a constant and general reminder:

- Discard: 1. Poor layers and all old hens. 2. Cripples and hens with broken down abdomens or frozen toes. 3. The sick, quiet, inactive hens that spend much time on the roost. 4. All "crow heads" with long, slim heads and beaks. 5. The large, coarse-headed hens with sunken eyes. 6. All late-hatched immature pullets and those that are early hatched but much undersized. 7. All hens that molt before August 1. 8. The persistent sitters. 9. All hens with solid, fat abdomens. 10. All hens having bad habits (cannibals, feather-pullers, egg-eaters.) 11. All cockerels not needed for breeding purposes. Retain: 1. Strong, healthy vigorous hens with short, neat heads and strong beaks. 2. The hens with long, deep rectangular bodies and parallel top and bottom lines. 3. The hens with large, bright eyes, active appearance and short, well-worn toe nails. 4. The hens with dusty, worn feathers, especially worn tail feathers, but having a bright, healthy look. 5. The hens that molt late. 6. The noisy, happy friendly hens. 7. The early risers and those late to roost. 8. The vigorous hens with the faded beaks and shanks. 9. The hens with the soft pliable abdomens. 10. The hens with the thin pelvic bones spread wide apart. 11. The early hatched, well-grown pullets.

And then, if we have brought the old place up to its best and really feel that we might use a little more land, let's add a bit from the adjoining farm that may be in the market at a reasonable price. Land never made any man poor. It is poor management that does that. Then we can grow better crops. Then we can add a few good cows to our herds and let some of the poor ones go. It is a good time to swap cows. And let's keep a level head and not drop the lines!

Of all the delectable dishes ever set before a king the American pumpkin pie is the best of all. Poems should be written about the pumpkin pie, its worth set forth in song and story and recipes for its making stored in the bureau of standards.

With the first touch of real fall pumpkin pies have made their annual appearance in Washington and something really ought to be done about some of them. To any one who has ever tasted a real pumpkin pie some of their recipes are no more pumpkin pies than apple pies are. Cinnamon pies can masquerade as pumpkin only to the unknowing. As in everything else in life, one must know first the real to be able to detect the imitation. So it is with our friend of the pumpkin pie. Those of us who have eaten of the golden brown pie, made of real pumpkin, accompanied by a glass of cold, sweet milk, cannot be fooled by a dark brown party that gets its flavor from the spice jar.

Making Them Right At the dehydration plant of King's Food Products company, down on North Front street in Salem, they are now grinding up and packing into tin cans 75,000 pounds of dehydrated pumpkin for pumpkin pies.

If the Washington editor will use this filling, he will never go wrong on the real pumpkin pie like his mother used to make— or better.

The King's Food Products company would have used a great many tons more of pumpkins if they could have been supplied with the right kinds; for they must be just right, in order to come up to the delectation standard. They must look to the future; for in the years to come the demand for pumpkin pies made from dehydrated pumpkins will grow enormously, as housewives and other cooks all over the country come to know that they can always depend upon this filling; that it will always be the same; that it will never disappoint them if they do their part well in providing the crust and doing the proper baking.

The main crop of the right kind of pumpkins was not as large as it should have been in the past season. But the 75,000 pounds of dehydrated pumpkin from the Salem plant will go a little way, at least, in advertising the dependable dehydrated kind in such a way as to dispose of larger quantities in future years.

and the team running wild. Let's stop a minute and think what will be the effect of this runaway sort of farming if we do not pick up the lines and get back to the only gait which will bring us through to safety. This is a hungry world. There are more mouths to feed just now than ever before in the history of mankind. What will it mean if any considerable number of men stop producing? It makes one dizzy to think of it. Somehow the world must be fed. And it can not be very long that prices will be below the cost of production. Just now we are in a stage of transition. But the needle will surely swing back to the north star if we release it and give it a chance. The heart of the nation is right, and it knows what it owes to the farmer and will pay it willingly and cheerfully if it once understands the right and the wrong of things. It is a time for producer and consumer to get nearer together, not farther apart. To know each other better, instead of striking each other down. What, then, is the part of wisdom, so far as the farmer is concerned? In the first place, let's not think or feel that we are in water that is too deep for us. If we have thought we were in over our heads maybe we have not straightened up enough. Let's hold our heads high. Carefully and conservatively we may step out into deeper water, all the time holding our heads up like men who know their worth and are proud of their profession. Have we done our best with the old farm? If not, let's do better this year. Let's make every foot count. Brush lots do not feed starving men. Let's improve our methods wherever we can. Let's work shoulder to shoulder with each other to do it. Let's not expect too much right away. Let's remember that Rome was not built in a day, and that, like the oak, anything worth while takes time to grow. The most contemptible thing on earth is a quitter.

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RABBITS FOR THE MEAT AND THE FUR

A Washington Man Tells the World About the Growing Rabbit Industry

(The following article, written by Harvey Norris, a Washington (state) man, appears in the current issue of the Farm Journal, of Philadelphia.)

It is advisable not to market rabbits that are over five months old—two or three-month olds would be better. At the earlier age the rabbit is in its prime, but after it reaches five months the meat toughens.

It seems to be common belief that the rabbit is fit to eat only during the winter months. The truth is, the domesticated animal is good for meat the hottest day of July as well as the coldest day in December. In fact, it is good food the year around. While the pet commands a better price during the winter the summer pet brings profitable returns.

Instruments needed for dressing, are a sharp small-bladed knife for the actual skinning, a gambrel that may be purchased from any rabbit supply house, accurate scales, one heavy skinning knife to cut the tail bone, sever the head and cut off the front feet, a heavy wire stretcher, and a dull knife to scrape off fat after the skins are dried.

To kill the rabbit, hit a hard blow with a short round stick, placing the blow in front of the ears, and by doing this the carcass will not be bruised. Bled, and then hang up on the gambrel and skin immediately.

To skin start the knife as far up on the hind legs as possible, and cut the skin down the middle of each leg to the base of the tail. Cut the tail bone and then pull the skin, not using the knife, as far as possible to the head. Cut the skin loose at the neck and the job of removing is completed.

To dress, begin at the base of the tail and slit down the belly, being careful not to cut into any of the organs. Cut off the head and front feet. Remove the organs, leaving the kidneys intact; save the liver. Soak the carcass in water for an hour and trim it a little so that it will look neat. Next hang it up by the hind legs in a cool dry place until morning.

A PIPING PEAAN FOR PUMPKIN PIE

This Editor Says You Cannot Fool a Man Who Knows The Real Article

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MALTHOID READY ROOFING

Quality in roofing is what gives it resistance to sun and rain—the two worst enemies of roofing. Quality in Malthoid is built-in. That's why it lasts so long—why it's the cheapest roofing you can buy. There is no better protection for house, barn, shed, fruit warehouse, shop, garage, etc. Comes in three thicknesses. Cement, nails and directions in each roll. Also ask us about Malthoid Skingles—red and green. Spaulding Logging Co. No paint necessary for ten years.