

SEVENTY-SECOND YEAR

SALEM, OREGON, THURSDAY MORNING, SEPTEMBER 21, 1922

PRICE 5 CENTS



By MARGUERITE GLEESON

They golden bugles, "coming from the Pied Piper" contained the announcement of the engagement of Miss Esther Paroungian and Ralph Barnes, were passed to a score of guests who were bidden to tea yesterday afternoon at the Pied Piper tea room. The bugles containing a music score were passed between courses.

The tea room was gorgeous in vivid colored fall flowers. The



Most everyone

has occasional interruptions of unforeseen delay on baking days, but the housewife who uses Crescent Baking Powder will not worry.

She will have light, melt-in-your-mouth biscuits, muffins, and cake because—Crescent combines the two leavening units that insure good results under variable circumstances.

From any grocer
Crescent Manufacturing Company
Seattle, Washington

Crescent Baking Powder



Raises the Dough

guests were nearly all university friends of Miss Paroungian who is a senior at Willamette this year. Mr. Barnes is a son of Mr. and Mrs. E. T. Barnes of Salem and is a graduate of Willamette. He is attending Harvard university this year, having left some time ago for New Haven.

Miss Paroungian is a daughter of Rev. and Mrs. M. B. Paroungian of Forest Grove and is a member of Beta Chi. Mr. Barnes is a member of Sigma Tau and held a prominent position on the football squad while he was at Willamette.

The guests were nearly all Beta Chi sorority sisters of the guest of honor. Those invited for the afternoon affair were Miss Ruth Barnes, Mrs. Ralph Thomas, Miss Adele Savage, Miss Anna Lavender, Miss Margaret McDaniel, Miss Margaret Loggia, Miss Elaine Aberg, Miss Ruth Smith, Miss Pauline Rickli, Miss Mabel Davies, Miss Caroline Stager, Miss Jennelle Vandevort, Miss Elizabeth Hunt, Miss Dorothy Palmer, Miss Winifred St. Clair, Miss Alma Wells, Miss Wilma Spence, Miss Phyllis Palmer, Miss Carol Cheney, Miss Dorothy Owen, Miss Josephine Baumgartner, Miss Lola Millard, Mrs. Paul Morse, and Miss Mary Jane Albert.

Salem society is unusually interested in the wedding of Clarence Bishop and Miss Harriet Broughton which was an event of yesterday at the bride's home in Dayton, Washington. Mr. Bishop is a son of Mr. and Mrs. C. P. Bishop of Salem. He is actively interested in the Bishop Woolen Mills and has many friends in Salem. He lives in Portland.

Mrs. Bishop is a charming young woman of eastern Washington and is well known in Portland where she has visited many times. The wedding was a large one and more than 60 friends of the couple from Pendleton and Walla Walla were present. A large reception followed the wedding which was held at four o'clock in the afternoon.

Among those going over from Salem were Mr. and Mrs. C. P. Bishop, and Carl Gabrielson, Chauncey Bishop and his two sons, Robert and Charles Kay of Pendleton were also present.

Miss Viola Hansen of Seattle, has arrived to take the position of assistant reference librarian

CLUB CALENDAR

Today
Women's Alliance of Unitarian church with Mrs. W. E. Anderson, 1491 Court st., at 2:30.

W. R. C. Aid society with Mrs. Hattie Cameron, 398 N. 21st. st.

Chapter G of P. E. O. with Mrs. W. H. Byrd, Court street.

Friday
First Presbyterian Aid society, at church.

and catalogue at the city library.

Miss Hansen is from the library school at the University of Washington.

Mrs. Ellen Chandler and daughter, Miss Nell Chandler, returned Wednesday to their home in Los Angeles after visiting with Mrs. Allie Chandler for the last week.

Mr. and Mrs. Ben Vick of Salem were entertained last week at an anniversary dinner, the occasion being the first anniversary of their marriage. The family party gathered at the home of Mrs. Vick's parents, Mr. and Mrs. S. S. Gilbert in Albany.

Following the dinner hour a pleasant social hour with music was enjoyed. Salem persons present for the occasion were Mr. and Mrs. Ben Vick, Mr. and Mrs. Charles F. Vick, Mr. and Mrs. George Vick.

Mr. and Mrs. Merle Smith of Mill City are guests of Mrs. Smith's mother, Mrs. Blanche Jones. They will be here for the week.

Mr. and Mrs. Lewis Griffith, who were married last Thursday, are in Seattle and are expected home the last of the week. They have been to British Columbia.

CLUBS AND WOMEN'S ACTIVITIES

Mrs. Hattie Cameron will entertain the sewing society of the W. R. C. at her residence, 398 N. 21st. st. this afternoon.

Mrs. William Everett Anderson will entertain the Women's Alliance of the Unitarian Church at her home, 1491 Court st., this afternoon at 2:30.

Cut This Out—It Is Worth Money

Cut out this slip, enclose with 5c and mail it to Foley & Co., 2835 Sheffield Ave., Chicago, Ill., writing your name and address clearly. You will receive in return a trial package containing Foley's Honey and Tar Compound for coughs, colds and croup; Foley-Kidney Pills for pains in sides and back; rheumatism, backache, kidney and bladder ailments; and Foley Cathartic Tablets, a wholesome and thoroughly cleansing cathartic for constipation, biliousness, headaches, and sluggish bowels. Sold Everywhere.—Adv

PRUNES IN CANS GIVE NEW OUTLET

Millions of Pounds Are Going in That Way This Year to the Consumers

More prunes are being put into cans this year than ever before in the Salem district—in western Oregon and Clarke county, Washington.

The Producers Canning & Packing company, at its plant out on North Commercial street, expects to put up 50,000 cases; the Oregon Growers Cooperative association, 30,000 cases, and all the rest of the canneries in Salem are using some prunes; will put up from 15,000 cases down. It is safe to say that there will be 125,000 cases of prunes canned in Salem this year. It takes 30 pounds of ripe prunes for a case. This means 3,750,000 pounds of prunes disposed of in this city in this way this year.

Various Names

The Oregon Growers Cooperative association is labeling its canned prunes "Oregon Plums."

The Producers Canning & Packing company calls them "Royal Purple Prunes."

Several concerns call them "Valley Plums."

A number of canneries label them simply "Italian Prunes."

The Eugene cannery calls them "Prune Plums."

There is talk among the canners of attempting to agree upon a standard name. Those who are calling them plums say this is following the line of least resistance—that people generally know what a plum is; but many have to be educated as to the value of a canned prune. Of course, a prune is a plum; and the Italian

or Oregon prune makes a very fine product, canned. The movement for taking care of part of the crop by canning is growing, decidedly.

The Big Five
The "big four" in canned fruits have heretofore for several years been pineapples, peaches, pears and apricots—in about that order. The coming in of the pineapple was rapid, after it got a start, a few years ago.

Now, the prospect is that there will be an addition to the big four alliteration in the favorites in canned fruits; that prunes will soon rank with the others: or plums, not changing the alliteration.

The whole district over, the canned prunes this year will make quite a hole in the supply.

Prunes Run Heavier
Dried prunes this year are running heavier than usual; they contain less water. One man told the reporter yesterday that his estimate of the total crop for western Oregon and Clarke county, Washington is 60,000,000 pounds—plus. The plus being the extra weight, on account of the small amount of water. In the old way of figuring, this would

mean 180,000,000 pounds of green fruit. They have ordinarily dried down to a third, on the average. He says the average may be as high as two and a half this year—and that accounts for his "plus" in his estimate. Quite a lot of weight, too, on 180,000,000 pounds of green prunes.

Brokers Like Them
The sale of canned prunes is being rushed in every possible way, to make a new outlet. The brokers like them; say they are going very well, in most markets.

Three Weeks of Prunes
There will be three weeks yet of the prune harvest. Some orchards will peter out before that. The danger of great loss from rain is growing less as the season advances. Prunes will not crack as badly in the late part of the season as in the early part. There is a better chance to save them, even with a good deal of rain to interfere with the harvest. This is a consolation; but the growers are nevertheless praying for continued fair weather.

Pears About Out
Two more cars of Bartlett pears from the Medford district will about wind up the supply from that section being sent to

the Oregon Packing company here. In all directions, the pear picking season is drawing to a close—but there will be pear canning for two weeks or so yet; mostly by the canners who have fruit in cold storage.

Wonderful Improvements
Wonderful improvements have been made in nearly every cannery in Salem; improvements making for efficiency and cleanliness. A trip through the Twelfth street plant of the Oregon Packing company would be a revelation to any one not familiar with the new machinery and methods; and in the matter of cleanliness, the neatest housewife would find nothing to offend. This is true generally. There have been great advances in many ways lately in the matter of canning fruit and of getting it in fine shape to the consumer, wherever located.

There is something about a girl who has had a "steady" which you do not notice about a girl who has never had one.—Chicago News.

The easier the job the harder to get it. This illustrates the perversity of existence, covering the appropriation of wa-

IRRIGATION IS FAD HERE NOW

Applications in Willamette Valley and Western Oregon Increase

That irrigation is rapidly gaining a foothold in western Oregon, particularly in the Willamette valley, is indicated almost every week in applications filed with the state engineer for authority to appropriate water for that purpose. The latest is an application of Ralph B. Bush of Oregon City for authority to construct a reservoir for the storage of water from an unnamed stream for the irrigation of 17 acres in Clackamas county.

Other applications on file with the department are: By Alonzo C. Negus of Culver, covering the appropriation of wa-

ter from three springs for domestic supply in Jefferson county at a cost of \$200.

By J. B. Younce of Fossil, covering the appropriation of water from Service creek for irrigation of 18 acres in Wheeler county.

By Thomas E. Frye of Agnes covering the appropriation of water from Smith creek for irrigation of an eight acre tract in Curry county.

By George Summers of Durkee covering the appropriation of water from Powell canyon and springs for hydraulic mining purposes in Baker county.

By Charles S. Fox of Fossil for the appropriation of water from Butte creek for irrigation of 56 acres in Wheeler county, at a cost of approximately \$800.

By George W. Joseph of Portland for the appropriation of water from a small unnamed stream for domestic water supply and for irrigation of a five acre tract in Multnomah county.

By C. M. Purvine of Salem covering the appropriation of water from an unnamed spring for power development in Polk county.

(Continued on page 4)



FALL APPAREL EVENT

The Smart New Modes of 1922
SUITS COATS WRAPS DRESSES

More than just style---a dress must be the "right style" for you

In the new Printz tailored dresses, you will not only find "style" but style personalized and adapted for your individuality.

More than ever before clothes will interpret your personality—more and more will you wear the "right things for you," and more and more will you consider your individuality, and personality and select the style that will reveal the beautiful and charming lines of your own figure.

For after all—style is a very personal thing. Only when your dress suits your figure, your type, your personality, can you have true style. It is all a matter of choosing wisely the right lines.

To make this easily possible in dresses as well as suits and coats, Printz developed the technique of "Personalized Style" in the eight dresses pictured above Tailored in Read's best Twill Cord with trim tailored vestees they will add that needed charm which tends to make up the complete wardrobe.

Suitable for business, street and semi-dress wear, they are offered in our opening display for your selection.

MILLER'S Good Goods.



"LANGWOOD" FOR WOOD ONLY

POSSESSES all of the requirements of the modern kitchen range. Its construction is embodied around the famous LANG Hot Blast Principle, enabling it to utilize every particle of fuel consumed. The Langwood was designed as a special wood burning range and has been found thoroughly successful by thousands of housewives.

LANG'S Langwood is guaranteed to burn TWICE as long with ONE-HALF the wood required by any other range on the market. The purchase price will be refunded if the LANGWOOD Range does not do just as it is GUARANTEED. Come in and see the LANGWOOD on display in our store.

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SALEM, OREGON

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