

Continuation of the Slogan Page: Subject This Week, the Apple Industry

STRAWBERRY ACREAGE DOUBLING EACH YEAR FOR THE BARRELING VARIETIES

So Says the Highest Authority We Have, Prof. Schuster of the Oregon Agricultural College—Thousands of New Varieties Are Being Tried Out at the College; Some to Be Sent Out for Planting Now—The Poison Bait

The following article was intended for last week's annual strawberry slogan number of the Statesman, but it was mislaid at Corvallis by mistake, and did not reach this office till Tuesday of this week.

Editor Statesman:

The growers of strawberries have been making money. The demand for berries has been very keen and this demand has held up the price. It is really needless to state this fact, but the foregoing fact is the foundation for greatly increased activity in strawberry growing such as we see going on in the state at the present time.

Following a period of depression when the berries were worthless for selling purposes, there came in the market a gradual clearing up of over supply of stock and the market reached out for more. Immediately the industry improved, prices went up and with the increase in prices came an increase in acreage.

The three outlets for the local grown berries; fresh trade, canned and barreled market. The fresh fruit is mostly for local market except with Hood River, where the berries are shipped by the carload. No other section ships strawberries to any great extent.

The canning berry was formerly the foundation of the strawberry industry except for the local trade. The Wilson was canned to a great extent as well as the Oregon and Marshall in a limited way. With the advent, however, of the Etterburg 121, the others were relegated to a back seat for canning purposes.

Etterburg Best, is Pinkley. The Etterburg 121 is one of the best berries ever developed for putting up in cans. It has all the characteristics in the fruit for canning berries that can be desired. It is medium sized, firm, holds its color well. It has many defects, though, so far as production and growth are concerned.

Unless placed on the exact type of soil it demands, the berry more often fails than succeeds. It develops well only on heavy, valley floor soils and not at all on the hill soils or in the sandy river bottom types. Why this should be so, no one yet has offered an adequate explanation. Of the heavier types of soil, the Willamette series, like the loams, the silts, or the clay loams are the best. While the berry can be grown on white lands or the half white lands, the best success is to be had on the better drained soils like the Willamette series. On the other well drained soils for some reason or other this variety fails to come through with good production year after year. Even then it seems to be a berry that occasionally will fail on the best soils to which it is adapted.

Before a grower attempts this variety he should know that it is adapted to his soil or it should be tried only in a limited way. No berry is more disappointing than this one in its behavior when conditions are not exactly suitable. Not all the vagaries can be explained as yet, but in seasons not really suitable for various reasons, as before stated, this variety will fail and fall in many types of soils. These marginal soils are very good in some cases, but disappointing in the returns at other times. No more erratic variety has ever been tried that has shown promise in some ways and failed so completely in others.

The Barreling Varieties. A big business has been developed in the barreling berry in addition to the canning trade. This trade is supplied by Oreons and Marshalls. Both names are used indiscriminately for the same berry and for different berries. All these berries of different types are large, red, well flavored berries, but too large and soft for the canning trade. The biggest expansion in the berry industry has probably been in this line.

According to reports from the members of the Preservers' association, they are looking to the Northwest for the supply of barreled berries, not only in raw berries but largely in other forms of berries. As a large part of the stock goes to these people, their interest in the Northwest berries is an added encouragement in the development of this trade. Again, according to some other persons, this method of putting up and conserving strawberries is in its infancy, and great strides are to be expected in the future. How-

Mr. Used Car Buyer: Have you seen the real buys at the Capitol Motors Incorporated? See Biddy Bishop, 350 N. High St., Telephone 2125 and 2126. (*)

D. M. Mosher, Merchant Tailor, is turning out the "whitest and best fitting tailor made suits to measure, 100% business and professional men buy of Mosher. (*)

ever that may be, there is no doubt that the growers of Oregon are willing to attempt to plant all the acreage that is necessary. The acreage has almost doubled each year for the last two or three years, and it looks as though this rate of increase will just about be maintained for the coming season. It causes one to pause and wonder as to the ultimate limits of this development. Many growers are looking at it from the viewpoint that if they can obtain one good season from the plantings they are justified in putting out a planting whether the price drops after that season or not.

More Kinds Needed. With just two or three commercial varieties of berries it would be an advantage to the strawberry industry to have more suitable kinds. For instance it would be a great help if a berry of the canning quality of the Etterburg 121 could be grown in the hills with the yields of the Oregon and Marshall. This would allow the growers to diversify as to the market and allow them to sell through more than one outlet.

In the future more attention will have to be paid to the type of soil for which our varieties are intended. That the strawberry is very local in its adaptation has been known for some time, but it seems possible that this can be carried still further with good results.

Testing Many Seedlings. In the hope of obtaining additional good varieties, the Oregon Experiment Station is testing many seedlings and varieties. Several thousand seedlings have been raised and fruited, while several hundred more will be set out this year. In addition to these, the best seedlings chosen from thousands by the U. S. department of agriculture are being sent here for trial. Maybe among all of these one or two can be found that will be of advantage to Oregon growers. The first of the Oregon selections will be sent out on trial this coming season.

Several new varieties have shown up the past few years, but none are of sufficient importance as yet to cause them to be planted in large acreages. It is just a case of trial in order to see if a new variety is satisfactory, and it must be considered and tested in many areas before it can be put out on a large scale. Most of the varieties brought in will have one or two good points in their favor, but in order to surpass or even accompany the varieties now being grown, they must be equal or superior in all other points. That makes it very difficult for a new variety to make itself valuable for all growing conditions.

The Poison Bait. One of the biggest strides from the cultural standpoint has been the development of the poison bait for the strawberry root weevil. In some districts this insect was gradually increasing, cutting down on the yield of berries. In some places even it was so bad that it almost prevented strawberry growing in a profitable way. Results by experiment station workers and by growers this past season has been very encouraging so far. Weevils have been killed by the thousands in the patches, and when the poisoning has been well done few larvae are found in the soil at the present time.

If a poison bait or some similar remedy or control could be worked out for the crown borer, the insect problem of the strawberry would be well in hand. As the acreage increases in a section, particularly in an area of small holdings, that insect becomes a greater and greater menace. In many places the crown borer has been doing greater damage than the root weevil itself. One neglected patch in a neighborhood seemingly can serve as a breeding place for all the other acreages to be infested from.

The Cultivation. More growers were using shallow cultivation this past season in order to avoid disturbing the feeding roots. Cultivation is necessary mainly from the viewpoint of elimination of the weeds, so that the moisture can be held in. Shallow cultivation serves for this purpose and at the same time does not reduce the feeding capacity of the roots. After a slight mulch has been placed on the surface by cultivation, the following cultivation necessary apparently is just enough to hold the weed growth down, as the weeds are one big factor in the use of moisture.

—C. E. SCHUSTER.

Corvallis, Oregon, Nov. 11, 1926.

(Mr. Schuster is associate professor of pomology at the Oregon Agricultural college, and our highest authority on the strawberry industry.—Ed.)

DEAN R. L. PORTLAND, 100% BUSINESS AND PROFESSIONAL MEN BUY OF MOSHER. (*)

APPLE TIME

(By Jay B. Iden, of The Packer Staff)

When the wind is in the chimney And the air is sorta chill, And there's shadows in the corners

Like the shadows on the hill Where the orchard trees were bending In the moments lost and gone, With their load of luscious apples Putting autumn colors on;

Then I sorta get to dreaming, And my thoughts are wont to stray To the time of apple harvest

In that golden yesterday, You recall how apples tasted When you found them in the grass;

And the glorious sweet odor of the Bubbling apple "sass."

Apple butter, apple cider, And the things we used to store In a luxury of plenty

On the old-time cellar floor; And these memories bring the voices Of the friends we used to know

In the circle round the fire In the winters long ago.

You recall that friendly circle Where the firelight used to gleam, And you still can taste the apples

In a kind of waking dream, Hear you mother's voice and listen To the stories gaily told

Where the apple odors drifted Through the happy days of old. Don't you think it's kinda funny

That we drift so far away, From the raptures and the gladness And the things of yesterday,

But you never eat an apple, Scarcely ever, any more, Though they're heaped in lavish plenty

At the corner grocery store, And their colors caught and stolen From the orchard wind and sun,

And they're spiced and sweetly flavored, With old moments, every one. They're a pack of old-time gladness,

They're a ruddy cheeked delight Coming home to tell you "howdy" Like a truant home at night.

OUR GROWERS AND HIGH GRADE APPLES

(Continued from page 8)

of California. Their Gravenstein is much earlier than ours, and in ordinary years is out of the market before ours are ready. We raise a wonderful Winter Banana, which has a fine color and a keeping quality which far exceeds any other Winter Banana that I have seen in the northwest. The third variety which I favor is the Grimes Golden. It is not regarded as high class an apple as the other two, but grows to perfection in this valley and bears very heavy crops regularly. Its one fault is that it tends to overbear, and like the Jonathan, must be heavily thinned. It is wonderfully free from scab, which I consider our biggest problem in apple raising here, as worms are very easily controlled due to the cool nights.

Must Raise Best Apples. "There are, of course, other varieties which do very well, but if we stay in the apple business in this valley we must not raise varieties which are only as good as other districts can produce, but we must strive to raise those varieties which we can raise better than any other districts.

"For example, we can raise a good Jonathan, but practically the whole United States can do the same thing, and Colorado raises perhaps the best Jonathan, which comes about two weeks earlier than ours, and, after the skinning off of the cream, invariably floods the market.

"In past seasons it has been nothing to see the Jonathan market drop, one dollar a box in 10 days after the flood hits the market, and that is just about our shipping time.

"We also raise a fine Rome Beauty, but it is rarely ready to pick before November 1, which means wet weather and mud.



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APPLE PARINGS BY "APPLE BLOSSOM"

Some Random Remarks About Apples and Our Historic Apple Trees.

Editor Statesman:

I have selected this title, "Apple Parings," because what I have to say is so little compared to the vast number of things that may be said on the subject of apples, as compared to the mere peeling, which, just now, is coming in for a lot of attention. Personally, I think we could do with less or no spraying, if the fruit was all cleared up under the trees each fall so that the worms would not crawl into the earth and come forth as flies in the spring, ready for a fresh onslaught. As for spray not being injurious to health, it seems that to be strong enough to discourage a worm it must be strong enough to be harmful to persons eating it, to say nothing of the effect the flavor would have.

Going to Germany. That the heavy bearing of apples, in common with other fruits throughout the United States, will affect the crop of 1927 is believed by all thoughtful growers who see their trees seriously broken, so wise canners, both commercial and domestic, are laying in supplies, while the controversy is going on. One of the biggest ships to take a cargo from Oregon last week was loaded to the water line by canned apples from our Marion county orchards and going to Germany, while very early in the year we sent a ship load to South America of green apples, that is called green, but of course the good, juicy variety that ripens early.

An Apple a Day. Figures are not available as to the number of pounds of apples that were dried commercially, but certainly housewives in the country took advantage of the sunshine and the early ripening to lay aside a couple of years supply. And our own people seem to be waking up to the fact that "An apple a day will keep the doctor away," is more than a pretty piece of poetry, and leading hotels of Portland who have printed their Thanksgiving menu in the Sunday papers are quoting "apple sauce," instead of cranberries.

The Historic Apple Trees. No tree will stand the neglect that an apple tree will, nor so faithfully reward the owner for a little care, and the writer would be glad to hear about Marion county's oldest apple tree. There is one of about 70 years on the William Egan place, still bearing when last heard from, and another known to be bearing 60 years ago on A. M. LaFollett's place, while the century old apple tree at old Fort Vancouver yielded 55 perfect apples in September for a festival. This tree came from seeds out of an apple sent by a woman in England to her husband located there.

Most of the apples have been gathered and put away, but it is not yet too late to put away a few. This adds materially to the harvesting cost.

"You will notice that these three varieties, the Gravenstein, Winter Banana and Grimes, do not bloom or ripen at the same time, but follow each other consecutively. This allows you to cover more ground with your spray outfit and spread your harvesting over a longer period.

"Another factor which I consider very important is that the latest of these apples is off the trees and gone before our weather sets in. It invariably costs more to harvest after the rainy season begins and in times of prices like the last few years, it may mean the difference between profit and loss."

Autumn fruits and flowers will decorate the table.



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more in the vacant places, and especially are housewives urged to bottle the good mellow Baldwins for winter "sauce."

—"Apple Blossom," Salem, Oregon, Nov. 17, 1926.

SOCIETY

entertain today for 12. The dinner will be served at 1:30 o'clock. Covers will be placed for Dr. and Mrs. Prince Byrd and children, Betty and Janet, Mr. and Mrs. Clarence Byrd and children, Peggy and Billy, Mrs. F. P. Talkington, Miss Cora Talkington, and the hosts, Dr. and Mrs. W. H. Byrd.

Dinner is Planned For 14 at L. A. Legge Home On State Street. Mr. and Mrs. F. A. Legge will entertain today at their home on State street. The dinner will be served at 2 o'clock in the afternoon with yellow chrysanthemums and yellow candlelight making the table festive.

In the group will be Dr. and Mrs. B. L. Steeves, Dr. and Mrs. Laban Steeves and sons, Richard and Robert, Mr. and Mrs. Paul Morse and daughter Josephine, of Vancouver, Wash., Mr. and Mrs. Kenneth Legge of Portland, Mr. and Mrs. Wallace Griffith of Turner and the hosts, Mr. and Mrs. F. A. Legge.

Mr. and Mrs. Milton Myers Invite Guests For 14-Cover Dinner. In celebration of the Thanksgiving season, Mr. and Mrs. Milton Myers will entertain the family group with a 5 o'clock dinner, placing covers for 14. Seasonal fruits and flowers will make the holiday table attractive.

Places will be arranged for Mr. and Mrs. W. C. Karon of Portland, Mrs. G. Steiner, Mr. and Mrs. Walter A. Denton, Dr. and Mrs. R. E. Lee Steiner, Mr. and Mrs. Dan J. Fry Jr., and their children, Marylee and Danny III, and the hosts, Mr. and Mrs. Milton L. Meyers.

Thanksgiving Dinner at Utter Farm. Mr. and Mrs. M. H. Utter will entertain the family group with an enjoyable "old fashioned" Thanksgiving dinner at 2 o'clock this afternoon on the Utter farm.

Covers will be placed for Dr. and Mrs. E. H. Utter and children Delbert and Lucille Marie of Portland, Dr. and Mrs. Floyd L. Utter and children, Robert, Florence and Collins, and the hosts, Mr. and Mrs. M. H. Utter.

Eight-Cover Dinner at Acton Home. Delightful among the 1 o'clock Thanksgiving dinners which will be served in Salem homes today will be that at which Mr. and Mrs. Paul H. Acton will entertain.

Yellow lighted candles, crepe paper streamers and a basket of golden flowers will decorate the table where covers will be placed for Mr. and Mrs. W. D. Smith, Miss Grace Elisabeth Smith, Miss Mary Phillips, Miss Catherine Armstrong, Winsor Acton and the hosts, Mr. and Mrs. Paul H. Acton.

Miss Armstrong, who is a student at Linfield college, will spend the week-end at the Acton home.

Home of Col. and Mrs. E. Hofer Will be Scene of Family Dinner Party. A prominent family group will meet for dinner at 3:30 o'clock this afternoon when Col. and Mrs. E. Hofer will entertain. Covers will be placed for Mr. and Mrs. Laurence Hofer of San Francisco, Mr. and Mrs. Allan Byron and son Allan Jr., of Portland, Mr. and Mrs. R. M. Hofer and sons Robert and Ernest, Miss Wilma Geeler, Miss Florence McKinnon and the hosts, Col. and Mrs. E. Hofer.

Social Calendar

Friday. Barbara Fritchie Sewing club. Mrs. Joseph Bach, 450 S. 25th St., 7 to 10 o'clock. Social Afternoon club of the Eastern Star, Masonic Temple. Sewing and a program. Conover auxiliary of First Presbyterian church. Mrs. C. A. Park hosts.

WRC Ladies Aid society. All-day meeting. Fairgrounds. Past Matrons' association. Mrs. W. F. McCall, hostess, 8 o'clock. Three-Link club pot-luck supper. IOOF hall, 6:30 o'clock.

Saturday. "Tag Day" for Fine Arts Building fund. Cooked food sale. Auxiliary of Ladies' Patriarch Militant. Giesew Powers window.

Monday. McElroy Trio in concert at Waller Hall. Auspices Salem MacDowell club. Address on music and literature by Dr. H. C. Kohler, Waller Hall, 8 o'clock.

Thursday. Thurlow Luceance and Edna Woolley in concert at Heilig theater, 8 o'clock. Matinee for school children at 4 o'clock. Auspices of Salem Business and Professional Women's club.

Mr. and Mrs. Curtis Cross Will Entertain Family Group at Dinner Today. The home of Mr. and Mrs. Curtis Cross on Lincoln Hill will be the scene of a family dinner this afternoon, with covers placed for Mr. and Mrs. Frank Durbin, Sr. and Mrs. Frank Durbin, Jr., Mrs. J. W. Spriggs of Portland, Mr. and Mrs. E. F. Pearson of Portland, Miss Virginia Cross, Edwin Curtis Cross, Frank Cross, and the hosts.

Mountain Lodge on the Little Santiam Will House Thanksgiving Group. The mountain lodge of Mr. and Mrs. Joseph H. Albert on the Little Santiam, near Mehama, will be the scene of one of the week's most enjoyable Thanksgiving celebrations. Covers at the dinner, which will be served late this afternoon, will be placed for 17.

Leaves and flowers from the mountain forest will decorate the table and the rooms of the cabin. In the group will be Mr. and Mrs. O. E. Krause of Portland, Mr. and Mrs. Glenn Sigel and daughter Suzanne, of Portland, Mrs. J. C. Griffith, Mr. and Mrs. Lewis D. Griffith and daughter, Lorah Kate, Mrs. George F. Rodgers, John Griffith, Mr. and Mrs. Asel Eoff, Miss Irma Reynolds, Miss Josephine Albert, and the hosts, Mr. and Mrs. Joseph H. Albert.

Thanksgiving Week-End in California. Mr. and Mrs. C. N. Needham left yesterday morning for Oakland, Cal., where they will spend the Thanksgiving week-end visiting friends and relatives.

Week-End in Portland. Mr. and Mrs. J. H. Lasterman will spend the Thanksgiving week-end in Portland as the guests of Capt. and Mrs. Frederick Pratt.

Thanksgiving Day Guests at Robertson Home. Dr. and Mrs. Charles H. Robertson will have as their guests over the Thanksgiving week-end their son and daughter-in-law, Mr. and Mrs. Charles G. Robertson and little son, Charles Jr., of Portland. A lovely basket of pink chrysanthemums will center the dinner table where covers for six will be arranged at 2 o'clock this afternoon.

Covers will be placed for Mr. and Mrs. Charles G. Robertson, Mrs. M. M. Casick, Dr. W. B. Morse, and the hosts, Dr. and Mrs. Charles H. Robertson.

Family Dinner at F. A. Elliott Home Today. Mr. and Mrs. F. A. Elliott will entertain at dinner today at one o'clock. Covers at the Thanksgiving table will be placed for Mr. and Mrs. W. S. Parker and daughter Ruth, of Portland, Dr. and Mrs. J. Ray Pemberton and daughter Rachel and Esther, Mrs. I. F. Daught, John Elliott and the hosts, Mr. and Mrs. F. A. Elliott.

Professor and Mrs. G. Ebsen Will be Dinner Hosts Today. Prof. and Mrs. G. Ebsen will entertain with one of the most delightful dinners of the Thanksgiving season this afternoon at their home. A color scheme of autumn gold will be featured—chrysanthemums arranged in candlelight.

The guests will include Dr. and Mrs. Carl Gregg Doney, Miss Winifred McGill, Dr. H. C. Kohler, and the hosts, Professor and Mrs. G. Ebsen.

House-Guest in Portland. Mrs. Alice H. Dodd is spending the Thanksgiving holidays in Portland as the guest of Mrs. J. A. Richardson.

Spending Visitors Will Spend Holidays in Oregon. Mrs. David Catlin and daughter Jean will arrive in Salem on Dec. 4 to be guests at the home of Mr. and Mrs. Frank H. Spears and of Mrs. Russell Catlin. Until the Christmas holidays Mrs. David Catlin will divide her time between Portland and Salem friends and relatives. At Christmas Mr. Catlin will join his family for a visit at the home of Mrs. Russell Catlin.

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Salemites Will be Thanksgiving Guests in Independence. Mr. and Mrs. D. A. Hodge, Miss Frances Hodge and Mr. and Mrs. Merle Rosencrans will motor to Independence today to be guests of Mr. and Mrs. O. A. Kreamer and Miss Gretchen Kreamer at dinner.

Spend Thanksgiving Week-end in Salem. Mr. and Mrs. W. F. Buckner will have as their Thanksgiving dinner guests today Mr. and Mrs. L. J. Kearns of Portland, Miss Ruth Buckner of OAC, and Mrs. Thomas Champlain.

Mr. and Mrs. L. J. Kearns and Miss Buckner will spend Thanksgiving week-end with their parents.

Thanksgiving Day in Eugene. Mr. and Mrs. Richard Slater will spend today in Eugene as the guests of Mr. Slater's mother, Mrs. Josephine Stewart. Mrs. Stewart is chaperone at the Gamma Phi Beta house on the University of Oregon campus.

Miss Livesley Is Guest for Holidays. Miss Dorothy Livesley, who is attending St. Helens Hall in Portland, arrived home last night to spend the Thanksgiving week-end with her parents, Mr. and Mrs. T. A. Livesley. Mr. and Mrs. Livesley motored to Portland to meet their daughter.

El Karaz Grotto Announces Prize Winners. The turkey which Mr. and Mrs. Earle M. Daue are probably having served in their home today was won in the "drawing" feature on Tuesday evening when members of the El Karaz Grotto entertained for their wives.

Prizes at bridge and five-hundred have also been announced as follows: Bridge, Dr. and Mrs. O. A. Olsen, Mrs. Lige Kurtz and L. W. Gleason. Five hundred, Mr. and Mrs. H. B. Clabber, Mrs. Wayne Henry and Bert Macy.

Thanksgiving Guests at Hug Home. Mr. and Mrs. George W. Hug have invited Mrs. Winifred Kay Kendall and daughter Doris of Eugene to be their guests for the Thanksgiving holiday.

Hartman Bros. Jewelry Store. Watches, clocks, rings, pins, diamonds, charms, cut glass, silverware, standard goods. Stock at Liberty St.

W. G. Krueger, realtor, progressive, fair, equitable. Growing city and country make possible buys that will make you good money. Complete listings. 147 N. Com'l. (*)

Thanksgiving

Time has made a good many people forget the fundamental principle directly responsible for the laying aside of this great day.

The Pilgrims were thankful for the soil which brought forth food, the woods which gave them cabins, fowl and meat. Thankful for their homes in which to live, their church in which to worship and last of all—the season which brought them a wonderful harvest and an abundance of foodstuffs.

Thanksgiving is not a day in which to just eat, but a day to be thankful for the many conditions enabling us to live our lives of joy and contentment through the efforts and hardships endured by our forefathers.

Shipley's