THE OREGON STATESMAN

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July 21, 1927

For the Lord God, is a sun and chield; the Lord will give grace and glory: no good thing will He withhold from them that walk uprightly. Psalm 84:11.

WOMEN SHOWING THE WAY

Two enthusiastic and capable women with a vision, near Falls City, are showing the way to a gigantic industry for Western Oregon—

Their names are Mrs. Fanny Branson and Mrs. Avalona Beal. They have direct oversight and charge of the making of Roquefort cheese on the farm there, in the first factory of the kind in the United States. They are making progress. They are turning the leaves and bark of the underbrush, and the wild grasses of the forest spaces, eked out with a little help of cultivated crops, through well bred milk goats, into a wanted commercial article worth a dollar a pound at retail—

Wanted to the extent of $70,000,000 to $75,000,000 worth annually by the consumers of the United States. They are making money. They are pioneering a big business, built up on and from the land—

And what they are doing may be repeated many thousands of times in the Coast Range, and in the Cascades, and in between, clear to the Pacific ocean.

It will be done. It should come quickly. These women, with the help of their men folks, are pioneering. They are pointing the way to a gigantic industry.

Some day, the people of the country west of the summit of the Cascades will build monuments to Fanny Branson and Avalona Beal, as they will build a monument to Mrs. W. P. Lord, pioneer of the Oregon flax and linen industries.

ON WHICH SIDE?

Editor Statesman:

Have the long ages brought advancement in civilization, or has time passed on only to bring us women and mothers who participate in drunkenness—dragging down not only their own lives into the dung of earth, but whose influence weighs heavily on youth?

Does not the answer come clearly to all? Yes, the "bad" are becoming worse? But the "good"—and there are many loyal ones whose souls are pure and true—the good are becoming better.

On which side of these classes are you and your offspring drifting? If intoxicating liquors are bad at all, they are always bad—bad under all conditions. It no longer remains for parents to permit the home brew and home made wines to be concocted and used in the home, and then expect their children to refrain from drinking under "improper" conditions.

Is not the practice always improper? I repeat, on which side are you drifting?

MOTHER.

Salem, Or., July 20, 1927.

NOT ENOUGH GOATS

Oregon has a good many goats; is the third state in the Union in respect to number of goats; the last census showed 185,000, though a very competent Salem authority thinks there must have been a mistake; that the number is far too high. He puts it around 100,000, because the mohair clip of the state is around 500,000 to 600,000 pounds annually—

And as the Clifford W. Brown estate of Salem markets about 80 per cent of the whole clip, it is likely that S. Ellis Purvine of that organization, who is being quoted, is correct in his opinion that the census figures are high—

But no well posted man will dispute the statement that the figures are far below what they should be. They should be many times 185,000, for the goat is the pioneer in the clearing of land. He will do the work for nothing, and pay his board besides. His fleece will sell at around 50 cents a pound, and his increase is worth something. As for milk goats, there is an immense future, in the use of the milk for the making of Roquefort cheese, which industry had its start at Falls City, is more than holding its own, and is pointing the way to a gigantic business.

There is a future, too, in the very long mohair of the super Angora—going as high as $14 a pound, as in the case of a Polk county fleece.

We should have condensed milk factories, using the milk of both cows and goats, and dried milk factories, too, using both kinds.

Nature has made this a great goat country; better even than Turkey or South Africa. Our people should avail themselves fully of the advantages nature has given them.

Angora goats have long been known to our people as being of great value in clearing land. Late experiments show that they are of wonderful help in increasing the production of grain crops.

The United States has become the great manufacturing country for the various articles of commerce made of mohair, with a rapidly extending list—

Till now we use all the mohair we produce, and about a third of that produced in the rest of the world besides.

Oregon can and should produce all the mohair we now import for our factories, besides the additional amount that is being required each year by the fast expanding demand for various articles made from mohair by our forward looking American manufacturers—

And these factories ought to be located in western Oregon, where all the natural facilities are present, including vast water power running to waste.

A very good and well known and prominent Salem man came to the office of The Statesman yesterday to say something ought to be done to include the makers of booze as accessories before the fact in the prosecution of the unfortunate and weak woman who now cowers before the bar of justice with a long prison term staring her in the face. Because, says this man, the makers of the hellish stuff that befuddled her mind and sent this weak sister out on her trail of involuntary murder are more guilty than she is of the crime that sent a good young man to his untimely grave.

Cherry harvest is drawing to a close. One lesson is the growing of Royal Anns with the use of lime, to make them large; twice their usual size, and twice the per acre tonnage, and more than twice their value. Another is, do the same with black cherries. Make bigger and better cherries on the same trees, or trees grafted over, and increase the net profits several hundred per cent.

SALEM GROWS AND KEEPS ON GROWING

Phone Exchange Adds Facilities, Does It Again, and Must Keep It Up

Work will start at once according to C. C. Aller, manager of the Pacific Telephone and Telegraph company, on the installation of additional equipment in the Salem central office, designed to meet the increasing demands for service resulting from the rapid growth of this city. An additional section of the switchboard containing equipment for approximately 300 lines is to be installed at the cost of about $10,500. This is in addition to advanced installation work just completed which cost $1600. This combined installation is being provided to care for the rapid growth being experienced in Salem; and, according to Mr. Aller, this equipment is expected to be exhausted in a few months, when it will be necessary to install additional facilities.

A section of two position, special wire chief's desk and auxiliary equipment is to be installed to handle the large volume of testing required in an exchange of the size of the Salem exchange. This equipment will cost approximately $1200 and its installation is to start on September 1.

Bits For Breakfast

For over 2000 years—

* * *

On the lower reaches of the Pyreness mountains, in southern France, centered at the city of Roquefort, the Roquefort cheese industry has sustained one of the most prosperous districts in the world—

* * *

Drawing hither from all lands a constant stream of money for the annual products of the soil, made into this wanted article for every market, until the people on five continents pour the wealth of the Indies into their laps.

* * *

They have for centuries made their cheese from the milk of sheep, bred for the purpose. Now they are using the milk of goats and cows to eke out the supply.

* * *

We have the same conditions necessary for curing in the foothills of the Cascades and the Coast Range, and we can bring here the flow of $75,000 annually which our people are sending to France for the Roquefort cheese they consume. We can beat the French at their game. The United States department of agriculture will furnish the culture free. Two Falls City women are showing the way. They will be acclaimed pioneers in a great industry. Speed the day. The goats will clear the land for sheep and other live stock, while adding this immense annual welath to Oregon.

* * *

How would you like to have an Angora with mohair worth $14 a pound, as told of by County Agent Beck of Polk county on the Slogan pages? U. S. Grant, owner of the Angora, was for a long time postmaster of Dallas. Wouldn't that just get your goat?

CLAIM REWARDS HERE IN D'AUTREMONT CASE

(Continued from page 1.)

by Governor Pierce at the time four Southern Pacific trainmen were murdered during the holdup of a passenger train in Siskiyou tunnel.

The D'Autremont brothers are now serving life terms in the state penitentiary here for the part they played in the crime.

AID FOR SINGING CHILD PRODIGY ASKED STATE

(Continued from page 1.)

name was Frances Florence and that her mother was in charge of the cafe attached to the hotel.

"There is no question but the child's voice was a most wonderful one and that she should be trained in the best possible fashion.

"I learned from her mother that she is quite unable to find the necessary funds for this, but I feel sure that the authorities of so progressive a state as Oregon would find no difficulty in providing or obtaining funds for such an object.

"As the education of the young man and women is my business in life I felt constrained to write to you concerning the case which I sincerely think deserves very special consideration."

Governor Patterson has not yet determined what he will do with Mr. Bovey's letter but probably will turn it over to some luncheon club in Eastern Oregon.

FLOOD OF QUESTIONS CONFRONTS RICHARDS

(Continued from page 1.)

J. G. M.—Is my son coming home anyways soon? Will he stay here?

Ans.—Your son will be home in exactly two weeks. He will remain about eight or nine weeks and then go back to his present work.

G. E.—What is the cause of my husband's actions? Am I correct in my suspicions?

Ans.—You are wrong in your suspicions as the woman in question is a local stenographer and not a married woman. I never mention names in the paper, but if you will bring your question to the matinee Friday afternoon for ladies only I will give you the party's name and all particulars from the stage. No scandal is necessary if you act tactfully.

J. S.—Will my husband do well here or should we move to California?

Ans.—I advise you to remain as you are for the balance of this year.

L. S.—My niece has not been seen nor heard from in over four years, can you tell me what has become of her?

Ans.—Your niece, Mabel, is now living in Billings, Mont., and may be reached by addressing a letter to her care post office box 151.

E. M. S.—Did I do right regarding my husband?

Ans.—Yes, as there never would have been any lasting happiness had you continued the way you were.

J. W.—Will you please tell me what became of the $10.00 I lost out of my purse a week ago. Did I suspect the right party?

Ans.—The bill was not stolen. You will find the bill loose in the pocket of the coat you were wearing.

W. B.—When can I sell my Ford car and how much will I get for it?

Ans.—You will sell your car to the man who wanted to buy it last Friday. You will get exactly $300 for the car.

E. J. S.—Will I succeed in getting the job I am trying for?

Ans.—No, you will not get this special position. However, you will get a satisfactory position this coming Tuesday and work at it for about five months.

W. B. (Silverton, Ore.)—Will my husband make anything out of the estate he is heir to?

Ans.—Yes, although there will be considerable delay due to necessary litigation.

G. P.—Will my father get the money due him for work?

Ans.—Yes, he will receive a check for this tomorrow morning.

N. A. M. (Lyons, Ore.)—Will my land in Texas continue to pay me well?

Ans.—Yes, you will receive good returns for at least two or more years.

E. W.—Will my sister fully recover her health?

Ans.—This is possible, but not with her present treatment. She is suffering from neuritis and blood disorders, not rheumatism. I advise more expert medical attention.

F. J.—Who and when will I marry?

Ans.—You will marry William C. about the 25th of October. You will enjoy fair happiness.

This is Mr. Richards' last installment of answers today, although another and final installment of answers will appear in The Statesman again tomorrow. Do not send any more questions for Mr. Richards to answer in The Statesman as he has more on hand now than he may be able to answer in these columns. However, he will be glad to answer you in person at the Capitol theater during the mental part of his massive big three hour mystery-musical-comedy production which has been making a tremendous hit in Salem, or private question blanks may be had at the theater ticket office which will assure you a prompt and private answer. There will be a general bargain matinee today and a special ladies only matinee tomorrow.

SAN FRANCISCO—The local chamber of commerce pledges support for Weed-Klamath Falls highway.

FIRST ROQUEFORT CHEESE FACTORY IN UNITED STATES NEAR FALLS CITY, AND MAKING BETTER PROGRESS THAN EVER

Using the Milk of 125 Goats Now, and More Than Holding Its Own, Under Vigorous Management and a Hopeful and Enthusiastic One, Having a Vision of a Great Future—There Is a Chance to Build Up a Gigantic Business in That Region, Surpassing All Others Put Together in Size, by the Development of This Now More or Less Infant Industry—Roquefort Cheese Sales in United States $70,000,000 Annually

The first Roquefort cheese factory in the United States is near Falls City, Polk county, in a district for which Salem is the chief trading center. This is a distinction of note, and it will finally lead to great things—to a gigantic industry that will endure throughout the ages, as it has done in southern France, in the Roquefort district there, in the lower reaches of the Pyrenees mountains.

The "Promised Land"

Because Fanny Branson, fresh from the open ranges and wide expanses of eastern Oregon, looked out upon the wooded ranges and saw the milk goats thriving and producing splendid yields of the rich, creamy, white milk, so sweet and free from foreign flavors that it is absolutely different, and saw that the production would warrant the manufacture of cheese for commercial purposes, and because she was dissatisfied with the ordinary returns from the common square brick cheese commonly manufactured and sold as "Swiss cheese," we have the domestic Roquefort cheese today that is the equal, and, by many connoisseurs, pronounced the superior of any imported from France.

In the fall of 1919 Mr. and Mrs. Branson came to Falls City, having left eastern Oregon some time before and visited promising locations in California. When they arrived in Falls City, visited the ranch of something over 400 acres belonging to the Teal estate, of which Albert Teal is executor, and saw the promising herd of goats which Mr. Teal offered them for sale with the ranch, they decided this was the "promised land" for them and stayed.

All Three Breeds

Early in the spring of 1920 they took the herd consisting of about 40 head, with six pure bred Toggenbergs, and went to Hazel Dell ranch, where in less than seven years, they have built up a herd of pure bred and grade stock of the best quality. They have Toggenbergs, Saanens and Nubians.

The usual winter feed for the milk goats in the vicinity of Falls City is good native hay, containing a large proportion of oats, though clover, alfalfa, or other good hay would please them just as well. The amount of hay required to winter one dairy cow, allowing two tons per cow, would feed six goats. So far those raising goats in this locality have not used dairy feeds, depending on the hay in stormy or snowy weather, permitting the goats to forage for themselves as much as possible. Where mill feed has been fed, the increased milk production is marked.

The Cheese Making

To begin with: The goats are handled in clean, well arranged barns, built especially to accommodate them, each goat having her own individual stall, standing upon a platform for milking.

As soon as the milking is completed, if in the evening, the cans of milk are immersed in cold spring water where they are left until the milking is completed the next morning. The two milkings are mixed, placed in a copper vat (which is built inside a wooden vat with space between for a circulation of hot water), about 3 or 4 per cent of sour clabbered milk added (cows' milk being used for this as the goats' milk is almost immune to the bacteria which cause souring of cows' milk), and heated to a temperature of 85 degrees. When this temperature is reached the heat is shut off, the warm water being left in the wooden vat to maintain an even temperature, and the rennet added. This is the same kind of commercial rennet as is used in making cream cheese, about four ounces being used to a thousand pounds of milk. After one thorough stirring the vat of milk is covered and left until the rennet does its work and a firm curd is formed, this part of the process requiring from one hour to one hour and ten minutes, according to sourness of the milk used as "starter." When the milk has reached the proper stage for cutting the curd it resembles firmly clabbered milk and when cut will separate without clinging to a knife.

The cutting of the curds is done with wires strung in frames, the same as used in ordinary cheese making, the milk being cut into very fine squares. These squares are agitated gently to permit the whey to escape readily, and to permit the slight hardening of the outside of each tiny square, which will keep the curds from settling back into a solid mass when draining and packing into the molds, and while draining, after molding.

After the whey drains from the curds sufficiently the entire mass is dipped into a draining frame, where the whey is dipped out. After this draining the curd is ready for molding. The molds used are round, made of zinc, about seven inches in diameter and six inches deep, perforated all around with small holes to permit the whey to escape, each mold holding enough curd to make a finished cheese weighing about five pounds. These molds are left in the same room where the milk is heated and processed and allowed to drip for 24 hours, being kept at a temperature of about 75 or 80 degrees, after which they are carried to the salting room. The "culture" is put into the curds when placed in the molds, the process used being to put in the bottom of the mold a layer of curd, then shake over it from an ordinary salt shaker enough of the culture to represent a well peppered cake of cottage cheese, then add another layer of curd, sprinkle with culture as before, then a third layer of curd, then a sprinkling of culture, repeating until the mold is filled, the proportion being about four layers of culture and five of curd in the molds used at present.

Now the Culture

This "culture" which gives to the cheese its distinctive blue markings and nippy flavor, is bluish grey in color, very fine and soft, but dry and powdery, without any strong odor. It is obtained by treating bread with hypodermic injections of this same culture, sealing each loaf in a paraffine coating and keeping it under proper moisture and other favorable conditions. They have made some culture at Hazel Dell, but that used in the commercial cheese making is usually obtained from the bureau of animal husbandry, United States department of agriculture, in Washington, though the Oregon Agricultural college has furnished some.

The entire salting of the cheese is done by rubbing with fine dairy salt, the cheese being unmoulded after it has set three days, rubbed once with salt, left to absorb this and then salted again the third day. This process is repeated three times, the cheese remaining in this salting room 10 days.

The salting room is built into the bank of a spring, is about 14x18 feet, with side walls of cement, and has a constant circulation of cold spring water all over the bottom, maintaining a temperature of about 55 degrees, about five degrees above the temperature of the water coming from the spring. This room was constructed by Teal and Branson in 1924 after plans worked out by themselves. It has a heavy plank roof, covered with dirt about one foot deep.

Now the Curing

The last process of the cheese curing is carried on in a new room built especially for that purpose. This room is 11x22 feet, is built into a high bank, facing the east, with a roof of one inch plank covered with rubber coating over which the spring water flows continuously. There is a constant flow of water on all sides and over the floor of this room also. There are four two inch pipes which carry the water around the four sides of the room, and a cooling fan placed on the floor level at the west end of the room, operated by water power, helps to maintain the temperature of 50 to 51 degrees, under which the cheese ripens best.

After the cheese has set in this cooling room for about 10 days it is perforated with fine wires, making 25 to 35 holes to permit a circulation of air which helps in the growth of the culture, producing the mottled effect distinctive of this cheese. In about 14 to 20 days a red "mold" or culture appears on the outside of the cheese. This indicates proper curing, and at this time the outside of each cheese is carefully scraped, closing the perforations. This finishes the handling of the cheese unless a second scraping is necessary. The time required to properly ripen the cheese is from 60 to 70 days.

For packing an aluminum foil lined with waxed paper, prepared especially for wrapping this kind of cheese, is used. Each cheese is wrapped separately, and in packing twelve cheeses are placed in wood boxes lined with waxed paper.

Clean sawdust is sifted around the cheese when boxed and carefully firmed in to insure absorption of excess moisture and insure safe carriage in transit.

Great care is taken to keep everything sweet and clean.

Many people visit Hazel Dell ranch to see the processes of Roquefort cheese making.

Pleasant, Profitable Business

This is a pleasant, profitable business. The cost is not excessively high, as compared with making other kinds of cheese. The prices are much above those of other kinds. The raising and handling of the milk goats is a pleasant occupation, and there is no doubt but the handsome profits in Roquefort cheese making will eventually lead thousands into it.

The industry is capable of indefinite expansion. There is room for thousands of such factories in the Willamette valley and west to the Pacific ocean; especially in the coast range districts. The "Covered Wagon" is the trade mark of the Falls City Roquefort cheese factory, appropriately showing that it is a pioneer industry. At Ettersburg, Humboldt county, California, where a goat cheese industry has been conducted for four years, they are now going into Roquefort cheese making. One of the moving spirits there is Albert F. Etter, the Burbank of the strawberry world; the wizard who has developed so many new varieties of strawberries.

John McCorkle, on the Tillamook road, in Yamhill county, near the summit, has been making a good goat milk cheese, but not the Roquefort.

There is every advantage in building up a great Roquefort cheese center here; to the industry itself and to the country. May the Roquefort cheese factories here multiply fast. There is a market in the United States for millions of dollars' worth of this choose annually. About $70,000,000 worth a year. One firm in Portland takes all the output of the Falls City factory.

Milking 125 Goats Now

The Bransons and Teals are milking 125 goats now, and making a superior quality of Roquefort cheese, having added some improvements. They have some about ripe and ready for the markets now, and will soon have several thousand pounds for sale, so they will be able to supply at least their old customers.

Mrs. Avalona Beal has joined Mrs. Fanny Branson in direct charge and oversight of the cheese making, and this makes a wonderful team, for they are both capable and equally enthusiastic in their work, and in the good they are doing in pioneering a new industry.

The first Roquefort cheese factory in the United States is more than holding its own this year, and has a great future.

General Markets

DAIRY

PORTLAND, July 20.—(AP)—Another advance of one cent was forced in the egg market here today, making a climb of three cents thus far this week. The prices are greatly favoring holders of storage stuff and will likely enable them to move their stocks at a good profit. The prediction was made again that it would not be long before the market reached 30c. Extras are quoted at 27c; standards at 26c; mediums at 24c; and current receipts at 23c.

Butter is firm; extras were unchanged today but standard cubes rose another half cent to 39c while prime firsts and firsts went up to cent each to 38 and 36c respectively. The buying price of butterfat is 40c.

PORTLAND GRAIN

PORTLAND, July 20.—(AP)—Wheat bids: BBB hard white July $1.35, Aug. $1.32, Sept. $1.31; HW, BS, Baart July $1.33, Aug. $1.32, Sept. $1.31; federation July $1.32, Aug. $1.32, Sept. $1.32; soft white July $1.32, Aug. $1.32, Sept. $1.32; western white July $1.32, Aug. $1.32, Sept. $1.32; hard winter July $1.29, Aug. $1.27, Sept. $1.26; northern spring July $1.33, Aug. $1.29, Sept. $1.28; western red July $1.28, Aug. $1.26, Sept. $1.25.

Oats, No. 2, 36 pound WF July $31; Aug. $30, Sept. $30; ditto gray July $31, Aug. $30, Sept. $30.

Barley, No. 2, 45 pound BW July $36; Aug. $36, Sept. $36.

Corn, No. 2 EY shipment July $44.75, Aug. $44.75, Sept. $44.75.

FRUITS AND VEGETABLES

PORTLAND, July 20.—(AP)—The receipts of new apples are still very light and clean Transparents of good size are bringing $2.75 to $3 per box. Tomatoe prices are weak. Several cars are on the track and receipts are increasing from around The Dalles. Immediate warm weather would force a flood of supplies on the market. Demand was light today on account of the grocers picnic and prices are practically unchanged in all lines.

CHICAGO GRAIN

CHICAGO, July 20.—(AP)—Good export buying of United States red winter wheat together with smallness of domestic threshing returns brought about a decided advance in wheat values today. Unseasonably cool weather gave a lift on the corn market. Closing quotations on wheat were firm, 1 3-8c to 2c net higher, with corn 1¼ to 1 5-8c up and oats 3-8c to 5-8c again.

PRODUCE

PORTLAND, July 20.—(AP)—Poultry: Light hens 1c lower; broilers up 2c; Pekin ducks down 2c; heavy hens steady; heavy hens 21@23c; light 12½@13c; springs 18c; broilers 18@19c; pekin white ducks 18c; colored nominal; turkeys, alive nominal.

Onions locals $2.25@3.

Potatoes $3@3.50 sack.

LIVESTOCK

PORTLAND, July 20.—(AP)—Cattle, receipts 100; calves 10; cars 6; steady.

Hogs receipts 260 direct; steady.

Sheep receipts 35; steady.

HAY

PORTLAND, July 20.—(AP)—Hay, buying prices: Eastern Oregon timothy $22@22.50; ditto valley $20@20.50; cheat $14.50; alfalfa $20.50@21; oat hay $15; straw $8.50 per ton. Selling prices $2 a ton more.

DAIRY

PORTLAND, July 20.—(AP)—Dairy Exchange, net prices. Butter, extras 40c; standards 39c; prime firsts 38c; firsts 36c.

Eggs, extras 27c; firsts 26c; mediums 24c; current receipts 23c.

Salem Markets

GRAIN

No. 1 wheat white	$ 1.20
Red, wheat, sacked	1.16
Oats, per hu. milling	.54

PORK, MUTTON AND BEEF

Top hogs	.07½
Sows	05@.07
Top steers	.06@.07½
Cows	.03@.05½
1927 lambs, under 66 lbs.	.16½
Top live veal	.10
Dressed pigs	.15

POULTRY

Light hens	.18
Heavy hens	.22
Springs	.27
Roosters	.06@.08

EGGS, BUTTER, BUTTERFAT

Standards	.39
Pound	.42
Butterfat	.39½
Cream butter	.42@.43

VEGETABLES

Vegetables, beets, sacked	.05
Turnips, carrots	.80
Onions, doz. bunches	.80
New cabbage	.07½
New potatoes	.03½
Celery, doz.	$1.25@1.50
Local lettuce	$1.25@1.50
Local spinach	.06
Local strawberries, per crate	1.75
Watermelons, lb.	.07
Cantaloupes, standards, crate	2.75

NOTICE TO CREDITORS
No. 6763

In the Superior Court of the State of Oregon, for the County of Marion.

In the matter of the Estate of Camden L. Mitchell, deceased.

Notice is hereby given that the undersigned has been appointed and has qualified as administratrix of the estate of Camden L. Mitchell, deceased; that all persons having claims against said deceased are hereby required to serve the same, duly verified, on said administratrix or their attorneys of record at the address below stated, and file the same with the Clerk of said Court, together with proof of such service, within six months after the date of first publication of this notice, or the same will be barred.

Date of first publication, June 30, 1927.

Date of last publication July 28, 1927.

LAURA CLAUSEN,
Administratrix of said estate, 1611 Chatham Avenue, Portland, Oregon.
Frank A. McMenamin,
Attorney for Estate,
1014 Northwestern Bank Bldg., Portland, Oregon.
j 30 jly 7-14-21-28

Notice of Intention to Improve Summer Street From the South Line of Electric Avenue to the North Line of Hoyt Street.

Notice is hereby given that the Common Council of the City of Salem, Oregon, deems it necessary and expedient and hereby declares its purpose and intention to improve Summer Street from the south line of Electric Avenue to the north line of Hoyt Street, in the City of Salem, Oregon, at the expense of the abutting and adjacent property, except the street and alley intersections, the expense of which will be assumed by the City of Salem, Oregon, by bringing said portion of said street to the established grade, constructing Portland cement concrete curbs, and paving said portion of said street with a six-inch Portland cement concrete pavement, thirty feet in width, in accordance with the plans and specifications therefor which were adopted by the Common Council on the 6th day of July, 1927, now on file in the office of the City Recorder, and which are hereby referred to and made a part hereof.

The Common Council hereby declares its purpose and intention to make the above described improvement by and through the Street Improvement Department of the City of Salem, Oregon.

By order of the Common Council, July 6th, 1927.

M. POULSEN, City Recorder.

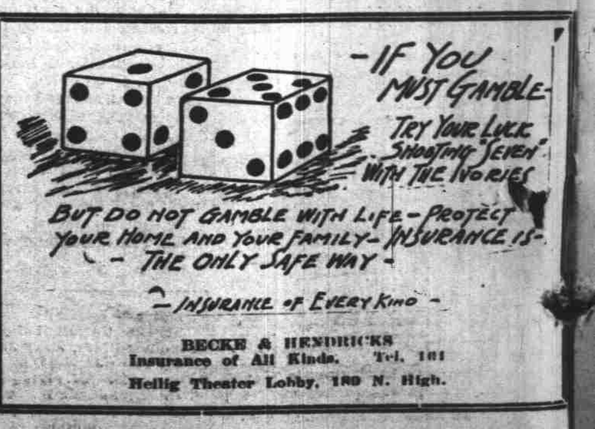
Date of first publication hereof July 21, 1927.

Date of final publication hereof August 2, 1927. J21-A2inc.

Eliminate the Summer Suffering

HOT weather but intensifies suffering from Rectal and Colon ailments. Yet, it is unnecessary to endure the discomfort. Relief can be had positively and permanently by the Chas. J. Dean non-surgical method. It will mean better health, increased vitality, greater earning capacity and a happier existance to you to become physically fit once more. Treatments may be had daily, weekly or monthly. No confinement to bed or room. No painful operation or other disagreeable or dangerous method. All doubt is removed as to results by our WRITTEN GUARANTEE OF PILES BLOCKED, FULLY TREATED OR FEE RETURNED. Our FREE 100-page Book describes everything. Send for it today.

CHAS. J. DEAN, M.D., Inc.
PORTLAND RECTAL CLINIC, 5th & Main



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