

IVAN M'KAY RAMS FORK INTO HAND

Summit Hill Youth Suffers
Painful Injury While
Working in Hay

SUMMIT HILL, Aug. 12.—Ivan McKay, son of Bert McKay, rural mail carrier, out of the Salem postoffice, was severely injured while helping his father on the North place. One of the men accidentally ran a pitch fork through the boy's hand.

He was taken to Salem to a doctor, who pronounced the wound a bad one.

Jack Craig, son of Dr. and Mrs. D. D. Craig of Salem, has been spending several days with Mr. and Mrs. Carl Booth and son Herbert. Jack says will tell he has had all the warm milk he wanted to drink.

RUMMAGE SALE IS W. C. T. U. PLAN

INDEPENDENCE, August 12.—The W. C. T. U. women are holding a rummage sale in one of the store rooms in the Odd Fellow building. These women each year just before the hay picking season, plan to have one of these sales.

Mr. and Mrs. Milton McGowan and Mr. and Mrs. C. Parks of Hopville and Mrs. Alice Parks of Independence, spent several days at Toledo and Newport.

Mrs. W. Furman, Mrs. M. J. Butler and Mrs. Alpha Basque went to Portland Sunday returning on Monday night.

Mr. and Mrs. Jim Wilcox are moving into the Miller property on the corner of 4th and A streets.

Mr. and Mrs. Erney Tripp are spending some time at Rockaway.

Gidleys Back to Visit Friends

SCOTTS MILLS, August 12.—Mr. and Mrs. Clarence Gidley and family of Longview, Wash., visited friends here over the weekend.

Mr. and Mrs. Gordon Woodford of Kelso, Wash., visited relatives here Sunday.

Another Sitter Seriously Hurt

MINNEAPOLIS, Minn., Aug. 12.—(AP)—Stephen Streleck, 16, tree sitter, suffered a badly fractured skull last night when a limb on which he had been perched for nearly 400 hours gave way plunging him 25 feet to the ground.

He was taken to the hospital in a critical condition.

COME INTO THE KITCHEN

By ELLA M. LEHR

The lure of the winding road—tall trees, bird melodies, the splashing of a tiny stream, cool, damp grass, crisp brim sea air, the soft thrush of the ocean's breath—are we not all drawn at heart? Whether we picnic in cliff-top and high heels or revel in the freedom of rough tread and knickerbockers—we love it.

Joyous, carefree days—free from dusting and mending and clearing up. Mrs. Housewife sighs as she thinks. But again, the "daily three." The last time—all night long before the trip to Yosemite, she was pursued by a huge minced ham and cheese sandwich which threatened to engulf her between its yawning halves. Could she? "Oh, John, let's eat at the 'Fly-Trap' today."

To a sippy here we offer these gleaming! Meats of camp and trail revolve around these foods—hence the classification:

1. Hot dishes
2. Breads
3. Beverages
4. The finishing touches (Is there any limit to tramp capacities?)

Hot Dishes and Breads

Camp Fire Meals

Everyone loves a campfire! What incense can compare with the redolence of bacon hung on a forked stick or juicy broiled steaks or pork chops browned over glowing coals? Link sausages rolled like frankfurters and slipped cautiously between the gaping halves of picnic hams, seared, passed by our standby—potato salad doesn't go amiss. Or better still sausage pan broiled in your skillet, a bit of flour and the ever-present canned milk added to the drippings—ah, gravy, fit for a king, plus hot biscuits!

Did you have hot biscuits the night before? Double the recipe, cut them and pack them in a long flat box between oiled paper with a bit of flour. Leave them in the refrigerator over night. These are to be cooked on a greased griddle over the campfire, browned and turned. Oatmeal scones also provide that something different. Seald one cup of white or yellow cornmeal with one cup of boiling water; add one tablespoon of sugar, three of butter, salt and enough milk to make a medium batter. Mix this up at breakfast time and carry in a tightly covered dish or jar. After frying the sausage, drop from a spoon in little scones in the hot oven and fry on both sides.

Corn on the cob—boiled six minutes, served with butter dripping off its sides, or boiled three minutes and toasted until brown on a broiler rack over a good bed of glowing coals—yum, yum!

35-Bushel Yield Held as Average

PRATUM, August 12.—There is a large variation of yield both in oats and wheat this season. Some fields yield very high while some very poor.

An average of about 35 bushel per acre for both oats and wheat would not miss the production very far.

sage may be used) and pour over all a can of either mushroom or tomato sauce. Simmer awhile. Then pour over and mix with the rice. Serve with French bread split into the long way and toasted.

Home Cooked Camp Meals
Modern devices now make it possible and convenient to serve delicious hot foods with very little trouble on the part of the housewife. Besides, campfires are not always possible. Hence, the small electric cooker with a tall handle, which is light enough to carry, the vacuum jug and thermos bottles are especially desirable. The former has two or three inset pans which make it possible to cook several foods at once. The food is placed in the cooker, the current turned on and while

breakfast dishes are being washed the food becomes thoroughly heated and will cook on stored heat three or four hours while you journey on. Vegetables, baked beans, soup, fried meats, pot roasts or stews lend themselves to this type of cooking. The food may be prepared at home, the day before and the cooker used to keep them hot. Again, baked beans, chop suey, meats, steamed bread, vegetables and chowders are at your call.

How's this for a picnic meal? Warm meat loaf, cup cakes baked in paper baking cups, cold potato salad, butter, fresh warm bread, hot coffee, bananas. All made the day before about the coffee! It may be made at home and carried in a thermos jug or bottle—necessities for the modern sippy.

Meat Loaf
1 lb. ground meat
1 lb. ground pork
1 lb. ground beef
1 egg
1 cup cracker crumbs
1 cup tomato sauce
1 salt and pepper
1 small onion
Bacon strips
Mix all together, place strips of bacon across top and bake in a moderate oven 225-275 degrees, for an hour and a half, or two hours.

hours. Two or three hard cooked eggs inserted in the middle while shaping the loaf adds "character" to the dish. A gravy may be made by adding flour and tomato soup to the drippings.
Brown bread may be steamed in baking powder, coffee cans or lard buckets. The equivalent may be had by placing cans on a rack in the oven, leaving them in about 3 hours at 250 degrees—a slow oven.
Remember, Mrs. Housewife, you're out for a good time, change

of air and scenery and to forget the cares of the home.
"Take me somewhere in the red-woods
Where there aren't no rooms to dust,
Where the kitchen sink's forgotten,
An' there's no such thing as rust.
For I'm tired of plannin' three meals,
And it's there I'm goin' to be.
Not a thot of tea man—groceries,
Lookin' lazy at the sea."

Quench That Unquenchable Thirst



with a
Cool
Refreshing
Drink
at

Carson Pharmacy

Court and High Tel. 233 Hotel Senator Bldg.

OPEN EVENINGS UNTIL 10 P. M.

Variety Bakery Under New Management

This shop, in the future as in the past, will endeavor to give the Public the High Class Bakery Products at reasonable prices which people have the right to expect.

Salt Rising Bread Tues. and Fri.'s

The Variety Bakery

235 N. High St. OPEN SATURDAYS Tel. 1657

SEED BUYERS

We buy all kinds of Clover
Seed, Vetches, Etc.
Also, first class Gray Oats
Suitable for Seed

SEED CLEANING

The very latest type of
machinery that saves all
the good seed
You will always find we pay
the highest market prices

D. A. White and Sons

Phone 100 231 State St.
Salem, Ore.

BUSTER BROWN 2 FOR 1 SALE



You Don't Have to be Rich
to be Stylish

Buster
Brown
Sales

Represent
Genuine
Bargains

IF YOU HAVE
AN EYE FOR
BARGAINS

SALE
NOW
ON



Buster Brown Sales have been pronounced the country over as the greatest opportunity to the buying Public—2 such sales a year enable us at all times to present the newest and best styles.

Please shop as early in the day as convenient for better service.

Famous by its great power of value giving of Seasonable Styles.

Simply select 2 Pairs, then pay the regular 1 pair price. If you cannot use 2 pairs, bring a friend and each be fitted, then split the bill.

THE GREATEST BARGAIN
EVENT OF THE SEASON

BUSTER BROWN
SHOE STORE

Originators of the Famous 2 for 1 Shoe Sales

Naturalizers
for Correct Fit

2 FOR 1

Shop Our Display
Windows
For your famous
Style - Now

2 FOR 1

Midget Market

Originators Of Low Prices 251 State St.

Lower Meat Prices

You can enjoy the finest meats obtainable when you trade at this market. New customers discover the fact every day.

FOR FRIDAY AND SATURDAY
WE OFFER

Steer Steak 20c lb From choice young steers	Prime Steer Roasts 15c lb
Prime Steer Boiling Meat 12 1/2c lb	Prime Steer T-Bone Steak 25c lb

"Nut Sweet" Sliced Bacon 30c lb.

Unexcelled for quality

EXTRA SPECIALS

Young Mutton Chops 10c lb	Young Leg of Mutton 12 1/2c lb
Fresh Ground Beef 18c lb	Pure Pork Little Links 25c lb

Useless to pay more—Risky to pay less

Best Oleomargarine,
2 lbs. 25c
Pork Back Bones, per lb 5c

Milk Fed Veal Steak 22c lb	Young Pig Pork Roasts 18c lb
----------------------------------	------------------------------------

Out of consideration to our employees, we close
Saturdays at 3 p. m.

Harry M. Levy, Mgr.