

TOMATO AND MELON CODE IS EFFECTIVE

The Oregon and Washington melon and tomato agreement is now in effect. This agreement is the first of its kind in the entire United States, wherein the growers in two states have attempted to control the marketing of their products. It controls the distribution of 1,000,000 crates of melons. The agreement as now in effect guarantees the grower a minimum price on tomatoes and melons. At present the minimum price that tomatoes can be sold to retailers is 50 cents for each 20-pound lug. The cost of picking, packing, furnishing of containers, freight, selling and stamps is 34 1/2 cents per crate. This nets the grower 15 1/2 cents for growing 20 pounds of tomatoes.

The minimum price to the retailer on melons is \$1.25 per crate which nets the grower an average of 42 1/2 cents to pay the cost of rent, taxes, water, labor and supervision.

Administration of the agreement is invested in a control board which also sets the minimum prices. Office of the board is at 516 Oregon building, Portland. Members of the board are Morton Tompkins, chairman, Dayton, O.; Wesley Williams, Roseburg, O.; H. D. Davis, Wapato, Wash.; H. N. Hampton, Haver, Wash.; and Roy Hewett, Salem, who is a member at large. H. G. Hawkins of Yakima is manager of the agreement. He is an experienced fruit and vegetable man of 20 years experience.

"This agreement will assure the consumer of high grade melons and tomatoes at no increase in prices, yet the producer will get a decent income from his crop. Most of the evils of the old speculative, cut throat method of competition that existed until this time have been eliminated," according to Morton Tompkins, chairman of the board. "We have received the fullest cooperation from retailers, produce men and growers."

Each crate of tomatoes grown in the two states will bear a three cent stamp, each crate of melons a seven cent stamp. The income from these stamps will go to defray the expense of enforcing the agreement.

New Methods of Handling Woods To Be Tried Out

A 6417 acre tract in the Sluslaw national forest in Tillamook county was designated yesterday by the state forestry department as an experimental area for the discovery of new methods of logging, timber management, slash disposal and similar work. The activities will be carried on in this region for several years under the direction of U. S. Regional Forester C. J. Buck and T. T. Munger, director of the northwest experiment station. The property contains Sitka spruce and hemlock, Douglas fir and alder in heavy forests.

Last Rites for Mrs. Minor Set

Mrs. Bertha Webb Minor, 55, wife of Ed Minor, of Silverton, died late Wednesday night. Funeral services will be held at the Larson chapel in Silverton Saturday afternoon at 2 o'clock. Besides the widow, Mrs. Minor leaves two daughters, Ruth and Edna, at home; two brothers, Albert Webb of Silverton and Roy Webb of Spokane; a sister, Mrs. Grace Selson of Salem; and an aunt, Mrs. L. K. Siegmund, of Salem.

Salmon Rich In Minerals Man Needs

Of all the fish in the sea, the salmon is the most sentimental. It never forgets the scenes of its childhood. It is the only fish that stages an Old Home week. After spending the first two years of its life in a river, it sets forth to see the world. It reaches the ocean and leads a gay life under the ocean waves. But finally it turns from the sea and makes a pilgrimage which involves both weariness and hunger back to its native watery health. There it spawns and dies.

We gladly humor the whims of the salmon. For it is not alone the dramatic story of its homesickness that interests us. The "big, handsome, symmetrical fish," as an old cook book describes the salmon, is very rich in phosphorus, minerals, and in iodine which is indispensable to the diet of both adults and children.

Salmon are caught in the sea when they are in their prime, just as they are congregating to make their run. Canneries are maintained near the fishing banks—in some cases on the fishing boats themselves—in order that salmon may be put into the cans at their best and freshest. It is interesting to remember that no iodine is lost in canning.

Savory Salmon
Chilled Salmon Loaf: Remove bones and skin from the contents of one 1-pound can of salmon. Flake. Add half a No. 2 can of peas and half a No. 2 can of diced carrots, well drained. Add two cups cooked spaghetti, half a cup of lemon juice and half a cup mayonnaise, and season to taste. Pack in buttered loaf pans and chill thoroughly. If refrigerator trays are not in use, pack the mixture in them. Chill for an hour or two, being careful not to freeze it, if in trays. Turn out, slice, and serve on lettuce with mayonnaise garnish. This serves twelve.

Creamed Salmon, Peas and Cucumbers: Make a white sauce of four tablespoons butter, three tablespoons flour and two cups milk. Season to taste. Add the contents of one 8-ounce can peas, half a tall can salmon, and half a cup diced cucumber. Serve very hot. This serves six.

Sautéed and in Salad
Sautéed Salmon with Deviled Egg Sauce: Remove four salmon steaks very carefully from their cans. (One can of salmon steak serves one person.) Lay them in a hot skillet with a little butter. Sauté gently on both sides, turning with a wide spatula to prevent breaking. Serve with the following sauce: Melt one tablespoon butter, add one tablespoon mustard, salt, pepper, and paprika to taste. Mash the yolk of one hard cooked egg, and stir into the sauce. Add finely chopped egg whites. This serves four.

Metropolitan Salmon Salad: Chill one 7-ounce can of salmon in the can, open the can and transfer contents to a small bowl lined with lettuce, being careful not to break up the meat. Mix a quarter of a cup mayonnaise, one tablespoon thick sweet or sour cream, one teaspoon vinegar, one tablespoon chopped celery, one tablespoon chopped pimiento, one teaspoon capers and one teaspoon Indian relish or chopped sweet pickle. Mix thoroughly and then spread over the salmon. This serves two or three.

The lowest point in Haywood county North Carolina, measures 1400 feet above sea level and the highest 6621 feet.

MORE DELAY AHEAD FOR ARCHERD CASE

Longer delay in the long-protracted case of the state against Charles Archerd on a charge of conversion of warehoused goods was assured yesterday when the state supreme court granted William H. Trindle, district attorney here, an extension of time for the filing of his brief.

The case now before the court is Archerd's habeas corpus proceeding against Sheriff A. C. Burk. Archerd lost in the circuit court here before Judge L. G. Levelling and immediately appealed. The state moved to throw the appeal out of the supreme court on the grounds that Archerd's appeal bond was insufficient. The higher court allowed Archerd to correct the bond.

Since the supreme court goes on vacation August 1, it will be September or October before the Archerd case is at issue. The original suit of the state, on which Archerd was found guilty and sentenced to the state penitentiary, was pushed to the United States supreme court which refused to take jurisdiction.

Counsel for Archerd is reported to have stated that he would seek to place the habeas corpus proceeding before the United States supreme court if the Oregon supreme court ruled against his client.

For the past three years, the period after the alleged conversion took place, Archerd has been on a mine near Grants Pass.

Kowitz Getting Case Ready for Suit to Condemn

Chris J. Kowitz, city attorney, said yesterday the city was preparing its case for the condemnation of the plant of the Oregon-Washington Water Service company here. Kowitz, meanwhile, is anxious to learn Judge Alger Fee's decision to a demurrer on the case filed by the water company in federal court in Portland. Not until this demurrer is out of the way, can the suit proceed.

Kowitz believes the case will be set either in September or October. Judge Alger Fee has indicated the case must be tried within a month and has said he would hold night sessions rather than let the litigation extend beyond that time. Some engineers predict two months will be needed to put on the case.

Sunday School Units Enjoy Joint Picnic

ROSEDALE, July 19. — The boys' and girls' Sunday school class had a picnic in Bonney's woods Wednesday evening. Fourteen were present.

Mr. and Mrs. Albert Cammack are the happy parents of an eight-pound boy born Wednesday, the 18th. He is named Ralph Lindley in honor of both grandfathers.

WILLIAMS TO SING, TONIGHT'S CONCERT

Program for the municipal band concert at Willson park Friday night at 8 o'clock, as announced by Oscar A. Steelhammer, director, follows:

Impresario March—Hughes Selection, "Babes in Toyland," Herbert
"Blue Danube" Waltz—Strauss
Popular Numbers—
"Build a Little House"
"Don't Say Good Night"
"Miss Trombone"
Overture, "The Golden Dragon," King
Vocal solo—
"Sunshine of Your Smile"
"Sunnyside Up"
Curtis Williams, vocalist
Waltz fountain in play
"The Doll Dance," Brown
Selection, "Lady Luxury," Schroe-

der
Semper Fidelis March, Sousa
Star Spangled Banner

Miller's to Go Into Yakima in Fall is Report

Another Miller store, of the same percentage as the large mercantile establishment here, will be in operation in the northwest by fall, with announcement from Yakima yesterday that George O. Miller of Portland was reported to have closed a long-term lease of the Dittler block in Yakima. Remodeling of the Dittler block for the new department store is already under way.

B. E. Sisson of Miller's store here said yesterday he did not yet have specific knowledge as to who will be manager of the Yakima store. This will be the seventh Miller store in Oregon and Washington.

Walter Molloy to Represent 2 Counties, Code

Walter Molloy of the Cherry City Baking company here was yesterday elected representative from the Marion and Polk county district for the Oregon Bakers' code control board. Bakers from the two counties met yesterday afternoon at the chamber of commerce and adopted the code as set forth by the director of agriculture recently.

Other districts in the state will select their control board member shortly, and it is thought the first meeting of the board will be held Friday, in Portland.

Woodburn Lodge Not to Receive \$300 Trust Fund

Heirs of the late John C. Wilson of Woodburn are to receive a \$300 fund he set up to care perpetually for a cemetery plot at Goshen under the terms of a supreme court decision handed down this week.

The Woodburn Odd Fellows lodge, trustees of the fund provided for in Wilson's will, sued to recover the money from Guy W.

Wilson and Julian L. Backer, heirs to the estate. The defendants asserted that the Goshen cemetery had been abandoned and the remains of

members of the Wilson family there interred, moved to Woodburn cemetery. The superior court upheld the contention of the probate judge here and of the defendants,

that the trust provision of Wilson's will—drawn in 1925—was inoperative. Judge McMahon sustained the lodge in his opinion which the supreme court reversed.

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PRICES
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C & H Menu
SUGAR
25-lb. Cloth Bag
\$1.36

MATCHES
6 Boxes to Carton
21c carton

Dried Beef— 9c
Glass Jars
Deviled Meat 1/4 size— 9c
3 cans

Maxwell House
Coffee
29c lb.

Post Toasties
Fresh and Crisp
3 pkgs. 20c

New POTATOES
10 lbs. 8c.

Fresh
Graham
Crackers

CHEESE
Full Cream
2 lbs. 23c

White King
Toilet Soap
7 cakes 29c

Free Offer—With the 7 Wrappers
\$1 Bottle Nadjil Perfume FREE

Oregon Milk
Tall Cans
3 cans 17c

\$10,000 CASH PRIZE
PUZZLE CONTEST

Thompson's Chocolate
Malted Milk
39c can

Grape Nuts 15c pkg.

Closing Out
Cake Cleanser
1c cake

Peanut Butter
2 lbs. 19c

Liberty White
10 cakes 19c
SOAP

White Wonder
10 cakes 24c

VAN CAMP'S OR
ARMOUR'S
PORK & BEANS
1-lb. can
5c can

SANI-CLOR

Quart Bottle — To Close Out
8c bottle

Instant Postum— 36c
Large Size
Small Size 23c
Sample Size Coconut Free

PEN-JEL 10c pkg.

ROYAL GELATIN
Assorted Flavors— 5c
Package

2-lb.
box
25c

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HAMS
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Beef Boil 5c
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Spare Ribs 8c
Bacon Square 8c
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