

Prune Week Is Martin Decree

The 7-13 Set; Assisting Home Industry One of Purposes, Stated

Governor Charles H. Martin has set aside the week of June 7-13 as Oregon Prune Week. The chief executive issued a formal statement yesterday which follows in part:

"Oregon's supremacy as a prune growing state has been recognized by the federal government in the recent purchase of 1500 tons of the delectable fruit at a price which will bring approximately \$100,000 in cash to the growers of the state. This purchase is in addition to that of a few months ago totaling 2500 tons, and bringing to the growers approximately \$200,000, making a total of \$300,000.

"It is therefore fitting and proper that the people of the state should recognize the value of the prune, not only as a means of creating wealth and bringing outside money into the state, but as a choice item of diet.

"For that reason I am designating the week beginning June 7, Oregon Prune week, and call upon all Oregonians, with so every dispersed, to pay tribute to the prune and show their appreciation of its fine qualities by making dried prunes a major item in menus for the week. There is no reason why the people of this state, or any other for that matter, should not enjoy the healthful elements of the prune, especially when it can be made a food or dessert that will tickle the palate.

"Patronize home industry and eat prunes—that should be the slogan for the week."

Ohioan Marks 111th Birthday



John H. Davis and his 100th grandchild

Instead of offering a formula for longevity, John H. Davis celebrated his 111th birthday at his home near Washington Court House, O., by playing cards for three hours, greeting relatives and friends and telling pioneer stories to several of his 100 grandchildren. Davis is pictured here with Joe Francis Hansford of Wilmington, O., his 100th grandchild. He reads without glasses and has voted in every presidential election since 1846.

Prune Juice in Unconcentrated Form To Go on Market Soon; Prunes Found Alkaline Part of Diet, Value Shown

The prune, Oregon's own fruit, has been dubbed "lowly" but it really ranks on top for food value, distinctive flavor and economy.

Dried prunes are inexpensive and plentiful the year around in the Willamette valley. During Oregon prune week, starting next Sunday, try serving prunes several times, glancing over the following recipes for ideas on how to prepare them.

Prune Cream Cookies
 1 1/2 cups prunes
 1 1/2 cups brown sugar
 1/2 cup shortening
 2 eggs, beaten
 1 cup sour cream
 1 cup rolled oats
 3 cups all-purpose flour
 4 teaspoons baking powder
 1/2 teaspoon soda
 1/2 teaspoon mace

Boil prunes in sufficient water to cover for 20 minutes. Drain, remove pits and cut into pieces. Grind rolled oats. Cream sugar with shortening and add sour

cream and beaten eggs. Combine with ground rolled oats and flour sifted with baking powder, soda and mace. Add prunes and beat thoroughly. Drop by small spoonfuls onto greased pan and bake 10 to 12 minutes in a hot oven, 425 degrees. Makes 3 dozen cookies.

Jean Boyce
1870 Market

Prune Snow
 1 pint stewed Oregon prunes
 Whites of 6 eggs
 1/2 pint thick cream
 After thoroughly draining the prunes, pit them and put through a colander, avoid rubbing skin through as much as possible. Beat the whites of egg to a stiff froth. Then by degrees, beat this together with the sieved prunes. When they are thoroughly and smoothly beaten together, pour them into a pretty dessert dish. Whip the cream and spread evenly over the top of the pudding. It can be flecked with bits of jelly if desired. Serve with cream or a custard made from the yolks of the six eggs. Serves 5.

Elizabeth Esplin
1296 S. Commercial

Prune Puffs
 25 large prunes, cooked, skinned and chopped
 Whites of 4 eggs, beaten stiff and sweetened
 Mix with prunes and drop in large spoonfuls on buttered pan. Bake 20 minutes. Will make about 6 puffs. Serve with whipped cream. Double the recipe for a larger quantity.

Katherine Shaver
260 N. 15th

Cream of Rice and Prunes
 1/4 cup rice
 1 1/2 cups milk
 1 package gelatine
 1 pound dried prunes
 1 pint whipped cream
 2 egg yolks
 1/2 cup sugar
 1/2 cup milk

Let prunes soak over night. Stew in small amount of the water in which they were soaked. Slowly cook the rice in 1 1/2 cups of milk. Put 1/2 cup milk and 1/2 cup sugar in double boiler over hot (not boiling) water. When hot, add beaten yolks of 3 eggs and cook until thick enough to coat a spoon. Remove from fire at once, and add the gelatine which has been previously softened in a little cold water. Stir well and strain over the rice. Let cool. Fold in pint of whipped cream, and 13 of prunes which have been put through food chopper. Let get very cold and serve surrounded with stewed prunes. Serves six.

Mrs. D. A. Hoag
Monmouth

Melvin P. Larsen Called to Beyond

SILVERTON, June 4.—Melvin P. Larsen, 27, former Silvertown resident, died Wednesday night at St. Vincent's hospital in Portland and funeral services will be held at the Immanuel Lutheran church here Friday at 2 p. m. with Rev. E. G. Larson officiating.

Melvin Larsen was born in Silvertown February 25, 1909; attended school here and later went to business college in Portland, where he had been employed for the past few years in the Lipman and Wolfe store.

Surviving are his father, Louis Larsen; sisters Emma and Marie, and brother, Lloyd, all of Silvertown; sister, Mrs. Esther Jenkins of Medford, and brother Gerhard in Alaska. Interment will be in the Evans Valley cemetery with Ekman funeral home in charge.

Board Elects 3 New Instructors

SILVERTON, June 4.—The school board elected three new teachers to the Silvertown system at the meeting Wednesday night. They are:

Rose Marie Larsen of Alsea, graduate of Oregon State college, who will teach in the high school commercial department.

Dorothy Elliott of Dallas, also Oregon State graduate, who will teach high school home economics and direct girls' physical education.

Velma Hill of Portland, graduate of Monmouth Normal school, who will teach in the grades.

F. M. Woodward Will Make Extended Visit, North Dakota Points

SCOTTS MILLS, June 4.—Mr. and Mrs. F. M. Woodward and daughter, Mrs. Harriet Smithrud, left Tuesday for Bottineau, N. D., where they expect to make an extended visit.

Miss Velma Gieger of Longview, Wash., is visiting at the Moberg home. Miss Gieger formerly attended school here.

Students of the high school motored to Astoria for a picnic Friday accompanied by Mrs. Bethel Taylor and John Buchanan, members of the faculty.

Mrs. Hiram C. Overton Passes at Hubbard Home

HUBBARD, June 4.—The body of Mrs. Hiram C. Overton of Hubbard, who passed away at her home here, was taken to Newport for burial yesterday. Mrs. Overton died after a brief illness. She leaves to mourn her loss her husband, Hiram C. Overton, and her sisters as well as several grandchildren.

Game Stated Sunday
 MACLEAY, June 4.—One of the most interesting ball games of the season will be played here at 1 p. m. Sunday when Macleay crosses bats in a doubleheader with Marion.

Apple Stuffing

1 lb. loaf of bread
 2 apples, sliced
 2 tablespoons seedless raisins
 1/4 teaspoon cinnamon
 1 teaspoon spiced seasoning
 1 tablespoon sugar
 yolks of 3 eggs, beaten
 1 cup milk
 salt to taste
 Soak bread in milk, mix well with other ingredients and stuff into fowl. Dressing serves six.

Hazel Porter,
581 Highland.

Unemployed Find Work at Mehama

Situation Encouraging as Logging Camps, Berry Fields Open Up

MEHAMA, June 4.—Edwin and Ernest Kubin have started log hauling for Rittner's Logging company above Niagara. They purchased two new 5-ton trucks for this purpose. In spite of the rain they are making good progress. Glen Berlinger and Ralph Downer are also employed by Rittner.

Hubert Wagner, who has been employed at Vernonia for some time, is working for the Harris Logging company above Detroit. Merle Philippi and Walt Bevier are working at the Cochran-Hinkle mill. This mill has started operation again after being closed down for several years.

The employment situation at last is encouraging for the summer months. With the berry season opening and the different logging camps running, all the unemployed are employed.

Elect Teacher
 The newly elected school teacher for the coming school term is Mrs. Frances R. Finley of Monmouth. Mrs. Finley is a former resident of this community. The annual school meeting will be held at the schoolhouse the night of June 15.

Miss June Kubin, who has been teaching in the high school at Battleground, Wash., returned to her home Saturday. She intends to spend the summer vacation at home with her mother, Mrs. Caroline Kubin.

Mr. and Mrs. I. A. Dixon are going to Manhattan beach within the next week where they will have a month's visit with their daughter, Mrs. Harry Early.

The Harley Johnsons, who lost their home by fire in February, are now established in their new home which has just been completed. Mr. Johnson has been employed in Stayton for the past several months doing carpenter work on the new city hall.

Fiscus of Rickey Sells House to Hans Zinglers

RICKEY, June 4.—R. Fiscus has sold his home to Hans Zingler of Salem. The Fiscus family has been prominent here in school and community club affairs. Mr. Zingler is connected with the Singer Sewing Machine company.

Balloon Gift For Salt Purchasers

An amusing DoDo bird balloon will be given free at all grocery

stores beginning today with the purchase of two packages of Morton salt. The announcement was made by Jack White, local representative of the company, yesterday.

Youngsters will love the fat yellow balloon which braces itself in a standing position on spindly legs.

There will be a limited supply of the balloons so early shopping is advised.

Talk of the Town

We're Cooperating With The Statesman Cooking School at the Salem Armory June 17 - 18 - 19 — Plan to Attend

SUGAR Pure Cane 7 lb. bag **35c**

JELLWELL - - 5c **Cube Flavored**

Peanut Butter Highest Quality **lb. 9c** **Jell-well**

free! Morton's SALT 2 lbs. **15c**

C. S. ORWIG MARKET
 Friday and Saturday Specials
 Sugar Cured Picnics, lb. . . . 18c
 Sugar Cured Bacon Squares lb. 18c

Flour
 Drifted Snow 49-lb. bag . . . \$1.89
 Bonneville All Family Purpose—24-lb. bag . . . 83c

JAR RINGS 3 pkgs. **10c**

Economy Caps 2 pkgs. **35c**

PEN-JELL - - 2 pkgs. **25c** For Jams and Jellies

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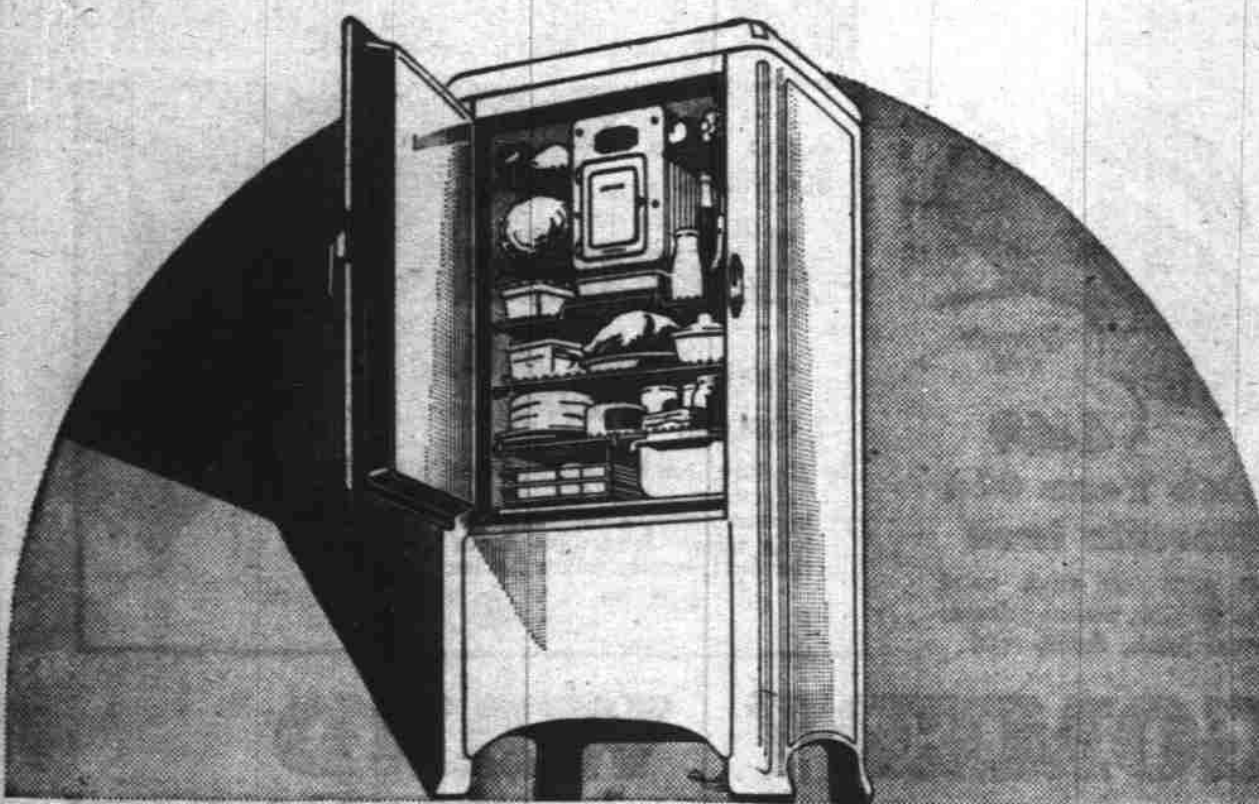
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