

**Grange to Meet**  
BRUSH COLLEGE, Sept. 3.—Brush College grange will hold the first indoor meeting of the season in the local schoolhouse, Friday night. A special feature will be a picnic supper at 7 o'clock.

**Albers Feeds Put Vigor Into Poultry Flocks**

**Tested Helps No. 140**  
Now is the time to cull the undersized and rough pullets from your flocks because it is not profitable to feed them.



- Albers Paks-N-Mash for Pulletts
- 1936 Egg Maker Mash
- Molasses Dairy Feed
- Turkey Grower Paks
- Korinek Fly Spray in Bulk
- Carnation Dairy
- 1936 Egg Maker Paks
- Calf Manna
- Albers Progressive Mash
- Rabbit Pellets
- Molas-O-Meal

Wormol—1 qt. will worm 200 Chickens—\$1.00 per qt.

SACKS FOR SALE!

**STANDARD FEED CO.**

228 Ferry St. Phone 6858

**Pear Canning Time Arrives**

**Three Tested Methods For Making Preserves Are Offered to Cooks**

Oregon is a home state for pears and thrifty housewives should not neglect to preserve some of them for winter time use. Any of the three recipes following are recommended. They have been contributed by cooks from Salem and vicinity.

- Minted Pears**  
Green coloring  
1 cup sugar  
1 1/2 cups water  
Mint flavoring  
Pack firm ripe pears which have been peeled and cored closely in a quart jar. Make a syrup of the sugar and water, using the amount of coloring desired and flavoring with mint to taste. Caution should be used with the mint as it is often very strong. Cover the pears with the syrup and boil in a hot water bath for about 15 minutes. These also may be made red and flavored with cinnamon if desired. Minted pears filled with cream cheese and garnished with mayonnaise and ground nuts make a very attractive salad.
- Blanche M. Syverson Lyons, Ore.**
- Pear Filling**  
12 pears  
3 pounds figs

1 1/2 cups butter  
5 cups sugar  
Grind figs, peel and cut up pears. Mix all ingredients and bring to a boil. Cook slowly about 10 minutes. Put in sterilized jars and seal. One pint makes enough filling for a three-layer cake.  
Gladys Lindgren  
160 West Lefelle

**Christmas Conserve**  
1 dozen large pears  
3 cups shredded pineapple  
4 oranges  
Peel and cut up pears, add pineapple, the juice of two oranges and two oranges shredded. Drain off combined juices and measure bulk. Put back into liquid and add 3/4 cup sugar to 1 cup of bulk. Boil until thick and just before removing from fire add one cup maraschino cherries cut up. Seal in sterilized glasses or jars.  
Mrs. N. J. Lindgren  
160 West Lefelle.

**Brush Fire Spreads To Edge of Timber**

ORCHARD HEIGHTS, Sept. 3.—Fred Gibson, who had obtained a permit to burn brush on his farm here was responsible for an exciting episode which occurred here Monday. After he had left for his home at West Salem, the fire got out bounds and swept over a large area of brush land before being quelled by all available men in the neighborhood, just before reaching a fine stand of green timber.  
Two truck loads of CCC workers, who had been hastily summoned by telephone, arrived after the fire was under control.

**Foods Suggested For Final Outing**

**Hot Meals Without Great Amount of Labor Are Possible, Shown**

This weekend will see the last major trek of the summer to the mountains and seashore for the triple holiday. Canned foods are a boon to campers and should always be included in the supply kit, especially if the trip is of several days' duration.

What could taste better than a piping hot corn chowder, a tomato and corn soup, or a vegetable soup, or a beef or mutton stew with plenty of vegetables. A big pan of steaming hot baked beans or a huge dish of corned beef hash will also "go right to the spot." In addition to these dishes, why not try a fish chowder, or sauerkraut and sausages, or tomatoes and spaghetti, or tamales or enchiladas with a good sauce and a mixed vegetable salad followed by canned fruit for dessert.

Onion soup with big croutons and lots of grated cheese is almost a meal in itself. Use canned onions and the meal will be ready very quickly. To make the meal extra hearty, serve ravioli with tomato sauce.

**Combine Soups**—Italian minestrone may be made by using two cans consomme, one can lima beans, one can green beans, one can corn, one can tomatoes, one can peas, one

can cabbage, and one can onions. When this is served hot with lots of cheese it is a meal in itself. Use number two cans in making this thick and delicious soup.

Russian bortsch is another savory soup, easily made by using canned food. Use two No. 2 cans beef bouillon, add one small can onions—cut fine, one No. 2 1/2 can cabbage, one No. 2 can tomatoes, one No. 2 can cut beets. Simmer over a low fire, season well and serve hot. If came is near a farm, store, or dairy, serve a generous tablespoon of sour cream with each bowl of soup.

**One-Trip Meal Is Sunday Eve Idea**

**Plate Dinner Is Designed to Save Steps; May Be Served Upon Lawn**

By JANE STUART  
Have you served a "one-trip" meal to your houseful of guests? It is a handy for Sunday and may be served on the terrace or in the garden.

The basic idea is to prepare plate dinners, lunches or suppers and place each on an individual tray with implements, garnishes and beverage around the plate. No seconds and no fuss in serving.

"One-trippers" are only as easy as what goes onto the plate. The best idea is to have one hot main dish, such as Italian Baked Rice, or One Dish Supper Soup, or a main-course salad, accompanied by little rolls, and an assortment of garnishes. The dessert can be on a separate plate, and of course, the beverage in cup or glass.

- One-Dish Supper Soup**  
1/2 cup rice  
1 cup chopped celery  
2 small onions  
1 green pepper  
1 pint tomatoes  
6 eggs  
1/2 cup cheese  
3 cups water  
Salt

Add chopped celery and onions to a kettle of boiling water. Add chopped green pepper. Cook slowly 15 minutes. Just before serving, break the eggs into the hot soup. Sprinkle with cheese, Cover. Keep in warm place five minutes. Serve very hot in individual soup dishes or in a tureen over a mound of hot boiled rice. Serve with salt waterers and tart pickles. 6 servings.

**Stayton Students Plan For College**

STAYTON, Sept. 3.—Those of the younger set who are making plans to return to various schools and colleges this term are Jean Inglis to Oregon State, Milton Bell and Gordon Shields to Columbia University in Portland, Miss Delpas Brenner, who attended the University of California last year will go to Monmouth Normal, Fred Lau to Oregon State, Miss Elizabeth Stayton, and Dale and Rowe Crabtree to Willamette, Norbert Dohler and Leonard Berg to Oregon State, Adeline Thomas to the Capital Business college in Salem, and Miss Eunice Jordan will start at a university of dramatics in California. Miss Maxine Huber, a former Stayton graduate, who graduated last term from Monmouth will teach in Elkhorn, Oregon.

**Buchanans Change To Teach at Vida**

SCOTTS MILLS, Sept. 3.—Mr. and Mrs. John Buchanan spent the week-end with Mr. and Mrs. A. W. Woodward. They both taught in the school here last year, and have been attending summer school at Seattle. They will teach at Vida, Oregon, the coming year.

Mrs. Eugene Chick is visiting her daughter, Mrs. W. E. Cave in Salem, also where she is near Mr. Chick who is in the Deaconess hospital, being treated for asthma. Mr. and Mrs. Ivan Smith and daughter, Gals, and Mrs. Addie Smith, visited Dale Magee Sunday, who is in the Salem general hospital, also E. Chick in the Deaconess hospital. Dale hurt his back two weeks ago and was to be put in a cast Tuesday.

**FAT? Lose 5 lbs. a week Safely or No Pay**

If you are overweight and flabby, you can lose weight amazingly easy. There is no need to punish yourself with backbreaking exercise—no need to starve yourself and deny your body the foods you need for health.

**Reduce by this DRUGLESS method**  
Thousands of women are getting back to normal weight easily and quickly by using WATE-OFF, a harmless food compound (no salts, no dinitrophenol, no drugs, no harmful laxatives). WATE-OFF is composed of vegetable and herbal ingredients that neutralize fat—thus preventing accumulation of fat. The instructions say: Take WATE-OFF before meals, then eat your hearty fill. "Results," users say, "are simply amazing." A tablet taken 4 times a day will cause unsightly pounds to melt away like magic—leaving no saggy, flabby or broken down tissue. WATE-OFF was advertised to millions in Fictorial Review, Physical Culture and other leading magazines at \$2.46 per treatment. However, if you act now we offer you a full sized introductory treatment at only \$1.19. Don't forget, if you are not satisfied with the results, simply return the empty cartons and we will return your money.

2 weeks treatment \$1.15  
On Sale at Fred Meyer Toiletry & Remedy Shop

**Wesleyan Pastor Goes To Attend Conference**

AUMSVILLE, Sept. 3.—Rev. Henry Aarhus, pastor of the Wesleyan Methodist church left Wednesday for Portland where he will attend the annual conference at St. Johns church, with W. L. Thompson of Marion, Indiana, secretary of home missions of the Wesleyan Methodist church, presiding. Conference will extend over next Sunday. Rev. Aarhus expects the conference to return him to his parsonate at this place.

**WOOD BROS.**

Groceries — Meats — Fruits — Vegetables  
155 N. Commercial Phone 9164  
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**DRY ONIONS** Burbanks New Crop 10 lbs. 29c

**COFFEE** M. J. B. in 2-lb. and 3-lb. cans 25c lb.  
**SOAP** White Laundry SPECIAL 10 bars 19c

**BAKING POWDER**, K. C., 25-oz. 16c  
**CAKE FLOUR**, Swansdown, large pkg. 23c  
**HUSKIES**, 2 packages 22c  
**DOG FOOD**, SCOTTY ALLEN, 3 cans 22c

**FLOUR** PICKETT, Hard Wheat 49 lb. sack \$1.49  
**GRAHAM Flour** Fine or Coarse 9 8-10-lb. sack 39c

**Ripe Olives** In Bulk pint 15c  
**Dill Pickles** Fresh quart 10c

**CRIPPLED BY CORNS** but she'll dance tonight!

**World's Fastest Corn Cure Guaranteed to Remove Corns PAINLESSLY—in 10 minutes or Your Money Back**  
**CORN-OFF**



On Sale at Fred Meyer Toiletry Shop

**"VAN-TAGE IS WONDERFUL! IT ENDED MY RHEUMATIC PAIN!" SAYS SALEM MAN**

New, Scientific Mixture of Nature's Own Roots and Herbs Continues to Astonish This Whole Section—Now Mr. McDowell, of Salem, Describes the Blessed Relief It Gave Him!

Mr. W. W. McDowell, of Route 3, Box 427, Salem, is the latest widely-known local resident to come forward with a statement PUBLICLY praising and endorsing VAN-TAGE. This "Amazing Mixture of Nature's Roots and Herbs and Other Splendid Medicinal Agents" is now being introduced to crowds daily in this city by a Special Van-Tage Representative, known as The VAN-TAGE Man, at 170 N. Liberty St.

Mr. McDowell is known by almost everyone here in Salem, and his Remarkable Statement about Van-Tage, published below, will be read with great interest by hundreds of men and women who are suffering as he did, and who are seeking the blessed relief that Mr. McDowell found in Van-Tage. Read every word of this sincere, earnest testimonial. See for yourself how Van-Tage goes right to the very source of Human Ailments and drives out the causes of suffering. His statement follows:

**Arms So Painful He Was Unable to Work!**

"For the past 3 or 4 years I've had plenty of trouble with rheumatic pains in my body," said Mr. McDowell. "In fact, these pains got so bad in my arms that I couldn't even turn my milk separator, and could hardly get any of my morning dose. I saw in the paper what so many people were saying about Van-Tage, so I got two bottles and started taking it, and I can truthfully say that it has given me more real relief than I had ever hoped to find in ANY medicine! Just the other day I went out during hay making and pitched hay all day long and my arms didn't hurt me one bit, and now I can run my separator and it doesn't bother me in the least because those pains have been cleared up. I actually didn't think there was a medicine, anywhere, that could do what Van-Tage has done for me, and I am glad to make this public statement about it so that others can hear about it and know what it will do. If anyone wants to know about Van-Tage, all they have to do is just call and see me and I'll be glad to tell them what a marvelous medicine it is."



MR. W. W. McDOWELL, Widely-Known Salem Resident, Tells How the Amazing VAN-TAGE Compound Put a Quick Stop to Rheumatic Pains That Had Kept Him Miserable For Years!

**Enlivens Organs; Clears Out Poisonous Waste**

VAN-TAGE contains more than 30 ingredients, including 21 Natural Herbs. When you take this Amazing Formula, it is almost like taking several medicines all at once. It accomplishes several things inside of you at the same time. For instance, some of its ingredients sweep poisonous gas and waste from stomach, while others give the bowels a great cleansing and clear out the old, foul substance that causes headaches, skin eruptions, foul breath, coated tongue and worn out feeling. Other ingredients act as a splendid diuretic to sluggish kidneys and help Nature flush out quantities of impurity, relieving backache and night rising; others invigorate the liver action and relieve awful biliousness. Rheumatic and neuritic pains, caused by accumulations of waste and poison in the system, quickly disappear when Van-Tage removes those poisons and tones the organs into new, healthy activity. Another thing—due to the immense volume in which it sells, the price of Van-Tage is reasonable. It is within the reach OF ALL! So don't hesitate. Get this Amazing Compound—TODAY—and start feeling like a Real Human Being once again!

A Special Van-Tage Representative, known as The VAN-TAGE Man, is now at 170 N. Liberty St., Salem, daily meeting crowds of people and introducing and explaining this Remarkable Compound.

On Sale at Fred Meyer Toiletry & Remedy Shop 170 N. Liberty St.

**"MY HUSBAND LIKES HIS BREAD FRESH—fresh as the cream in his coffee"**

—writes Mrs. L. R. Bell



**Fresh as Grade A Milk—**

that's how my new bread reaches you

By JULIA LEE WRIGHT

Head of one of the world's largest Home Economics Bureaus

Surely you've noticed it yourself—how bread tastes most delicious only when it's really fresh?

Even between two loaves from the same recipe—when one loaf is fresher than the other—there is a definite taste difference.

The hundreds of Western women who helped me develop my "woman's recipe" bread reported this difference. They found that bread to be most appetizing—should be fresh as Grade A milk!

My new Julia Lee Wright's Bread is costly to bake. Chemists—as well as those who judge bread by taste—rate it superior. Each loaf deserves to reach you at its peak of goodness.

So we take special precautions to see that Julia Lee Wright's Bread is always ideally fresh when you get it—most delightful to eat with meals, toasted, or in sandwiches.

This means economy, too. For my fresh bought bread **KEEPS FRESH LONGER** after you take it home!

**"NO TIME" FOR USUAL BREADS**



**ONE DAY I NOTICED AN AD**



**THE DIFFERENCE AMAZED US**



**Julia Lee Wright's**  
(From her favorite recipe)  
**SLICED WHITE**

**GUARANTEE**  
If you do not agree the new Julia Lee Wright's Bread tastes better—all your money will be refunded

**Julia Lee Wright's**  
(From her favorite recipe)  
**SLICED WHITE**

AT YOUR NEIGHBORHOOD GROCERY SAFEWAY