

Fair Opens Saturday With 'Gay Nineties' Theme

Eighty-Four State Fairs



William H. Humphreys, Salem resident for many years and now of Portland, pictured here with his wife, the former Hattie Ashby, will be attending his 84th Oregon State Fair on Labor Day. Humphreys attended his first Fair at the age of six weeks and has not missed one since. The only years he did not attend a State Fair were the years from 1942 through 1945 when no Fair was held, but those years he took in the 4-H shows.

Humphreys Hasn't Missed Show Yet In His 88 Years

When he was six weeks old William H. Humphreys attended his first Oregon State Fair. Since then he has never missed a one. The 1955 event will be no exception. Humphreys, now 88 years of age, plans to be on hand on Labor Day.

A resident of the area near Salem most of his life, Humphreys will come from Portland to attend the Fair. He and his wife, the former Hattie Ashby, to whom he was married October 7, 1891, have resided in Portland since October 1, 1943, with a son-in-law and daughter, Mr. and Mrs. Ralph Westering of 2336 North-east 40th avenue.

Humphreys attended his first State Fair in company with his parents, William L. Humphreys and Penelope Jane Wilson. Hum-

phreys. They came to the fairgrounds from their 400 acre ranch in the Wando Hills, 14 miles east of Salem on the Station and Silyerton road, where Humphreys was born.

Until his marriage Humphreys resided on that farm and annually came to the Fair from there. The Humphreys family exhibited stock at the fair for a number of years, including sheep and single and double driving horses.

Of those days of camping at the State Fair Humphreys commented, "I was very much at home camping at the State Fair with my milk cow (they took the cow for milk during their stay) and bird dog."

After his marriage Humphreys and his wife resided on a smaller farm in the Riekey community, about four miles east of Salem. In the years that followed he worked for a number of years at the State Fair.

His first job was that of selling tickets for the races, in the first old grandstand and he recalls it was a mad scramble with everyone wanting tickets at the same time.

When another grandstand was built with 50 box seats Humphreys had charge of them for 10 or 12 years under the superintendent, Frank Meredith. "I had no assistant," he commented, "and it was a full-grown job."

Later he was assistant marshal at the race track, calling out the running and trotting horses. Of his job he remarked, "what a time we had with the people on the track. I can herd stock, but people—I give up."

Telling of these times Humphreys said, "They had big wooden barns and cut the hay off the ground, putting it in the barn to feed the stock, while we were at the Fair. The exhibitors of stock were given a card to have checked when we got hay. We would take our card and rope and we would get 15 or 20 pounds of hay and carry it on our back."

During his years of working on the fairgrounds, Humphreys also served as marshal at the race track and a marshal on the grounds.

Though he has resided in Portland for almost 12 years now Humphreys' interest in the State Fair has not diminished. He still looks forward to the annual outing here, though it is usually for a day instead of for the entire fair. Spending almost all of his life until moving to Portland, either in the Riekey community or the Wando Hills—ten years of his married life was also in the Wando Hills and they moved back to Riekey—he maintains a constant interest in this section of the state and activities here.

Old-Timer



Johnny Graber, sanitary engineer at the Oregon State Fairgrounds, whose days at the Oregon State Fair date back to when a watering trough was the only water system.

Graber Takes Care of Pipes

Sanitary Engineer Has Been on the Job For 40 Years

When plumbing at the Oregon State Fairgrounds needs attention the man they call is Johnny Graber. For 40 or more years he has been answering those calls.

Johnny, whose title is sanitary engineer, before he took a steady job at the fair worked there as a member of the firm of Graber Bros.

In the days when Johnny started working at the Oregon State Fairgrounds there was nothing in the way of plumbing, except an old trough through which the water ran. Since that time an entire water system that includes all of the barns and buildings on the grounds has been laid. There are also 10 rest rooms.

When water came to the fairgrounds Johnny recalls he helped lay a two-inch pipe running there from the state prison. This pipe became inadequate as the fair grew and eventually the fairgrounds had to have its own water system, which was in use for six or seven years. That, too, became too small and now one eight-inch pipe and one six inch pipe from the city water main supply the fairgrounds.

In remembering back to his early days at the fairgrounds, Graber mentioned that there was once a creek running through the fairgrounds and that he helped put-in the culvert draining the creek. He also recalls when the agricultural building was located in the center area where now is found the carnival.

FFA Judging Set Thursday

Future Farmers of America from all over the state are beginning to arrive in Salem for the Oregon State Fair where they will compete for several thousand dollars worth of premiums.

Livestock of the FFA members will not come until the latter part of the week, with the judging starting Thursday. This includes their purebred beef, dairy, sheep and swine. Here all through the fair, however, are their farm machinery and equipment repaired and constructed in vocational agriculture classes during the year. Other FFA exhibits include poultry and many classes of crops, fruits, vegetables and grains.

Among the highlights of the fair program for the FFA members are the Farm Mechanics contest sponsored by the Oregon Bankers association, the fat hog and lamb sale starting Thursday, September 8, at 1 p.m. and the dairy and livestock judging contest beginning Saturday morning, September 10, at 9 a.m. It is expected that the latter, alone, will attract more than 300 participants.

Industry Displays Featured

Judging to Go On In Some Sections Most of Week

Pages will be turned back many years for the 1955 Oregon State Fair, opening for its eight-day run Saturday, September 3.

"Gay Nineties" is the theme for the annual event, which this year is being held for the 90th year. This theme will be carried out, not only in the decorations for the fair, but for some of the exhibits and special events.

Light post decorations featuring a couple on a bicycle-built-for-two will be used on the grounds, alternating with circus figures.

Those who attended the first State Fair held in 1861 (there were four years during World War II when fairs were not held) would find the 1955 event considerably different type of show from what they attended in those days. And certainly, it is one covering more area and having a greater variety.

Exhibits will all be in place by Saturday morning, though some may have to work late into the night to complete their booths and visitors to most of the departments will find the ribbons already in place when the fair opens. Judging in some of the divisions will last most of the week.

Four-H club members who exhibit their livestock only the first part of the Fair, leaving by Tuesday night to be replaced by Future Farmer exhibitors of livestock by Thursday morning will start their judging Saturday. This will include their livestock, dairy and poultry. The Fair time is divided between the 4-H club members and the Future Farmers because there is not enough space for the large number of youthful exhibitors competing in recent years.

In the adult livestock competition judging of poultry, rabbits, draft and light horses will start on Saturday. Also judged that day will be the bees.

Among the exhibits this year at the Fair will be one being arranged by the Willamette Valley Industry and Invention Exposition, which will feature industries in the valley from the small to the very large.

The 1955 State Fair also finds the annual Western Angus Breeders Futurity being held here in connection with the fair, with those animals in the New Beef Barn. Judging in the Futurity will be held Sunday and Monday Angus breeders from 10 western states will be here for the event, which rotates among the 10 states.

Two permanent new rides are found on the midway this year, a roller coaster and the Old Mill. Several of the other rides have been moved to new location to erect the Old Mill.

For the farmers there will be a large implement exhibit, which also includes some logging equipment.

Entertainment features scheduled in connection with the State Fair are the horse races held daily, except Sunday, with post time being 1:30 o'clock; the Circus produced by Bailey, Bros., and Cristiani circus set with performances set for each afternoon and evening, and the Helene Hughes Night Revue each night.

Sunday will find two extra entertainment features, folk dancing and a gleeman concert both of which are free, and both scheduled for 2 p.m.

On the lawn near the Administration building the Oregon Folk Dance Federation will present a two-hour show using authentic old world costumes and doing the traditional folk dances.

Forest Grove Gleemen will present a two hour program also, with this to be given in front of the grandstand and having the Gay Nineties theme.

Sunday afternoon there will also be two performances of the circus, the first at 2 p.m. and the other at 4 p.m. On other days there will be only one matinee daily.

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Foods Department Adds Judging Room

State Fair visitors this year will find something new has been added in the foods department.

In use for the first time will be the all-electric judging and demonstration room, a room built onto the agriculture building at the south side of the foods department and opening into the exhibit section of the foods department.

On Tuesday and Wednesday of the Fair week all food preservation judging will be done in this room. The room will be open to the interested public at all times during the judging—the thought being that home makers may learn new methods and get other food preservation information by asking questions of the judges while the judging is being done.

Included in the food preservation group will be fruits, vegetables, meats, jams, jellies, pickles and relishes.

Thursday, Friday and Saturday of Fair week at 2 p.m. 45-minute freezing demonstrations will be given in that room by Grace Schoeni, economist for Portland General Electric. Plans are also in the making for breadmaking and canning demonstrations to be held in this room at times to be announced later.

A new division, pies, has been added this year. These, however, will not be exhibited the first part of the Fair but are to be brought into the department the afternoon of Thursday, September 8, from 1 o'clock on. They will be judged Thursday night and on display Friday and Saturday.

Event of Friday afternoon at 3:30 o'clock will be the announcement of the exhibitor in the foods department who has won the title "Queen of the Kitchen." While the total number of exhibitors in the food department will not be known until Friday

State Fair Commission



Behind the scenes at the State Fair you will find a group of men from various sections in the state, who form the Oregon State Fair Commission, work out policies for the annual event and with the manager, Leo Spitzbar, plan the annual Oregon State Fair. Board members are (top left) Dr. Earl B. Stewart, chairman; (top right) Henry Ahrens, secretary; (lower left) Harold Barnett; and (lower right) Kenneth Hall. A fifth member, Russell F. Brown, no longer resides in Oregon, having been transferred to California.

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Lace-Making To Be Shown

Bringing art from the "old country" to the State Fair this year will be Jake Kristan of Oregon City, who came from Yugoslavia.

Monday he is to be in the textiles department demonstrating the making of real Cluny lace. He plans to be there all day and will make the lace on a cushion with bodkins.

Cluny lace made by his family will also be exhibited in the textiles department.

Color Photos New Division

New division added in the State Fair art department this year is that of colored photography. This includes color slides, color prints from transparencies and Dye transfer prints.

As a result of this division there will be a showing of color slides in the department in the evenings. No definite time has been set yet, as it will be on a volunteer basis.

As the time for closing entries in that department drew near there seemed to be a larger number of entries than previously. Judging will all be completed in time to have the ribbons in place by Saturday morning when the fair opens.

This year the watercolors and all prints may be entered without being framed and it seems to have resulted in larger pictures and more of them being entered in that class.

Pencil drawings that have interesting subjects are that of Mr. Oregon Farmer and Kush-Now-A-Gah, chief of the Cascade Indians. Something unusual in sculpture is one of a woman done in mobile sculpture, which is wire. Another wire art piece exhibited is a picture with the design done in wire on a black cloth background.

Pengree Will Operate Cafe

Operating the state fairgrounds restaurant near the administration building this year is Jerry Pengree of Portland, who for six years operated the restaurant at the Pacific International Livestock show in Portland.

Pengree, in the restaurant business for 25 years, has a catering business and presently is serving from 250 to 300 daily on a Jeff Chandler location near LaGrande for the shooting of the picture "Pillars of the Sky." Last Sunday he served 1,000 at Ocean Lake for the boat races.

The restaurant has been redecorated with a lattice work dividing the main dining room, from the other section and a planting of green plants. The coffee shop has a separate kitchen and will be open from 6 a.m. until midnight daily. It opened for business Thursday.

The dining room, which will not open until the opening day of the fair, will open daily at 11 a.m. and remain open until 8:30 or 9 p.m. daily. Outside there will be barons of beef under an infra-red light.

Many People Employed In Production of Fair

It's a big production—this Oregon State Fair, and if you don't believe it take a look at the number of people required to keep the production rolling.

During the fair some 700 persons are on the payroll. This includes office help, attendants, ticket sellers and takers,

Gay Nineties Theme



These silhouettes of a Gay Nineties couple peddling along on a bicycle built for two decorate the light posts along the midway at the Oregon State Fair, carrying out the Gay Nineties. A light will be placed inside the double picture, which is four feet in diameter.

janitors, guards and watchmen. In addition to the fair employees there are exhibitors and those people with concessions and the help they employ. All are required to make this big show the success it is.

See Our Display of

BALDWIN

Piano and Organ Products

at the Fair

The Instrument Display in the Old Floral Bldg.

Hear

MR. FRANK STITT of Cincinnati in daily recitals at the BALDWIN ELECTRONIC ORGAN. In the GARDEN AND FLORAL DISPLAY.

Daily Concerts Noon to 9 P.M. Sat., Sun. and Mon.

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PIANO AND ORGAN CO.

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TO THE STATE FAIR

Our Full Display of the Latest

NORGE & INTERNATIONAL HARVESTER FREEZERS & REFRIGERATORS

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The 30 Year Dream Come True!

As she serves her guests in her beautifully appointed room, comfortably warmed by the silent, clean Glassheat with its infra-red "sunshine" rays, she is realizing a dream come true.

She can remember, in the not too distant past, when her husband had to begin each morning by taking out ashes, getting the fire started, doing his best to have the furnace properly stoked for comfort as long as possible. She remembers that the fire had never held throughout the day... that there were constant demands upon her to add fuel to keep her and her guests warm. She and her husband had dreamed of a better heating system.

Then came another system that seemed to fulfill their dreams. It did not need constant attention. It started by one thermostatic control. It kept the house warm by constant change of thermostat. But there was still the problem of fuel delivery... the noise of its operation... the drafts of circulation... the soiled walls and ceilings caused by forced movement of air and combustion of fuel. Again they dreamed of a better heating system.

At last their dreams have come true. They have installed the newest development in scientific heating, Continental radiant Glassheat. Now each of their six rooms has its own temperature control. There is no fuel delivery problem. There is no circulating air to cause drafts... no fuel combustion to create dirt... no annoying operating noise... no moving parts to fail and perfect peace of mind knowing there is safety from fires.

They now have the finest of all heating systems. Continental radiant Glassheat with its 58 reasons for superiority no other heating system can duplicate. It is the answer to a dream that has taken thirty years to realize. The original Glassheat system, developed by scientists thirty years ago as the answer to the heating problem of the famous Maginot line in France. It was brought to America, and improved upon for home and commercial use by Continental. Its baseboard or wall panels are attractive, unobtrusive and truly the most considerate of all heating systems.

For the first time you can try your heating system before you buy... right in your own home. Call or write your local Continental Glassheat store for a free demonstration by a qualified heating engineer. There is no obligation. Make your heating dream come true.

"Glass-Ray" says Visit Your Friendly Glassheat Company

RADIANT

Glassheat

of Salem

1540 Fairgrounds Rd. Ph. 4-6263

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