Latest News Covering Central Willamette Valley by Capital Journal Special Correspondence

Woodburn Bank Will Move Into Larger Quarters $=2$

Work on Dallas Third Quarter
Salem Road To Be Started Soon

Attendance A
Normal Is Good
Mienaxa

| Tumosis |  | School Delayed By |
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|  |  | - ${ }^{\text {an }}$ |
|  |  |  |
|  |  | Grand Opera |
|  |  | Friday, April 16. |
|  | Road Bond Bill |  |

Revival Services

Stayton Bank To Become National Institution Soon


REDUCED PRICES ON MAZOLA
in pints, quarts, full gallons, half gallons. Now Selling at all grocers

Now is the time to buy. Buy in Quantities
Once You Try Mazola You Will Never Go Back to Lard or Butter for Cookingor Olive Oil for Dressings

0F interest to every wide-awake housewife are these important facts about the general use, the quality and the unusual economy of Mazola.

## Deep Frying

No fat excels Mazola for and a great deal more decen frying. It is far better and a great deal more economical than lard or com-
pounds. Mazola is $100 \%$ pure vegetable fat. It pounds. Mayola is $100 \%$ pure vegetable fat. It
contains no moisture. Butter and Lard contain moisture. The same lot of Mazola can be used over and over again-even after frying fish and onions. Merely straining makes it perfectly fresh for use as a shortening. It carries no odors or flavors from the
foods cooked in it and doess not smoke up your kitchen.

## Shortening

The purity and richness of Mazola best demonstrates itself in the fact
 that $1 / 1$ to $1 /$ less Mazola is required than that of butter not only be liihht, rich and easily digested but will cost you less to prepare. Being an oil, the tiressome "creasm ing in process" is eliminated. Mazola is always ready
for instant use.

## Salad Dressings

Thousands or Ital-
 know olive cill, use Mazola, Not only because it costs know olive oul, use Mazola, Not only because it costs
about half that of the best olive oil, but because of its about tass, quality and purity.
richer
For French Dressing, Mazola blends readily-and mayonnaise made with Mazola will keep for weeks without separating.
CORN PRODUCTS REFINING COMPANY, 17 Battery Place, New York Selling Represeatatione
JOHNSON LIEBER CO.
Portland, Ore.

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## Important to Housewives

One of the most severe cornparative tests ever used
on a cooking fat gives unqualified FIRST HONORS
to Mazola to Mazola. Understand the remarkable economy and high
quality of Mazola by these figuree FRENCH FRIED POTATOES

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 Note: Mazola goes over three times as
far as lard; is twice as oconomical as compound.
as as as is oconomical 2 lbe of Marola $\frac{\text { FISH }}{\text { fries }}$
 Note: Compate tho fikureo yourself.
 DOUGHNUTS 2 Bbs of Mazola fried ${ }^{2} 16$ Doughnuta

2 lbs of Lard | 2 2 lbs. of Lard |  |  |
| :--- | :--- | :--- |
| 2 lios. of Compound | " | 141 | Alldoughnuts were the same size.

Mazola - made doughnute are more easily digested.
phined in column to the left. Remadic figures are ex

