

FOOD AND MARKET BASKET PAGE

MANY TOURISTS FOUND VICTIMS OF MELANCHOLY

Paris, (AP)—Any waiter in the so-called American restaurants around town, the mail clerks in the tourist offices, the Anglicized drink dispensers in the cocktail bars will tell you that the melancholy days have come. Melancholy days for melancholy tourists.

The boats no sooner start to dump their cargoes of vacationists at Cherbourg and Havre, than hundreds of them begin to count the days until they sail again. Many are the tourists who never surmount the obstacle of turning in an American car on a French tongue.

Take any group of 100 tourists and more than half of them are ready to go back home, and the sooner the better. Many of them have dreamed for years of a trip to Europe, have digested hundreds of pounds of travel literature, or have skipped to meet the fare. But the minute they get away from home, they find that there was something in the slogan, and that, after all, there's no place like it.

You can see dozens of tourists standing like lost sheep outside the American Express company, just behind the Opera, before the doors of the steamship companies and in the lobbies of the American banks. They have been Paris and its suburbs by autocar in three days and are ready to go home.

They have their troubles, as follows:

Inability to make the language grade;

Can't get used to currencies;

Don't like their foreign cooking;

Can't get good American coffee;

Pure casual; nothing to do;

Home sick;

The chief complaint in the restaurants is about the coffee. Several restaurant owners have gone so far as to import the popular brands of American coffee, but even then the cooks spoil it before it gets into the cup.

The French menu is a stumbling block to many who never get any farther than hors d'oeuvres which they find to contain a meal in itself. French chicken, somehow, just doesn't taste like Maryland fried, and even the French fried potatoes in France don't taste like the French fries do at home. Any of the melancholy tourists will tell you that there is not a single cook between the Channel and the Mediterranean who can fry ham and eggs.

BEATIE ON VISIT
Silverton—Alfred Beatie, who has been teaching at the Puyallup schools this year is visiting friends here. He was a teacher in the Silverton schools under Principal Edwin Tingstad last year.

"OLD OAKEN BUCKET" OBSOLETE AS SURREY

Urbana, Ill. (AP)—If the Illinois Home Bureau federation has its way the next few years will make the "old oaken bucket" as hard to find as a fancy fringed surtrey—linousine of the horse and buggy era.

A campaign is under way to put running water in every farm and small town home. It will cover four or five years with awards for the best installations or improvements of water and sewage systems.

The state has been divided into eight sections on the basis of types of farming and these districts will be further divided into five classes. In each class the expenditure is limited to \$100, not including labor.

WEATHER FOUND LARGE FACTOR IN EGG PRICES

Petaluma, Cal. (AP)—When it's cold in New York, hot in Venezuela and foggy in the Petaluma valley, egg men are happy. It is a climatic combination that builds bank accounts.

Particularly in the spring or early summer is the connection between New York's temperature and the Petaluma egg producer's pocketbook a tangible factor measurable in dollars and cents.

Marketing figures of the Poultry Producers of Central California—the state's largest egg cooperative—show that New York consumed 21,000 more cases of eggs during the first two weeks in May than during the same fortnight a year ago.

Growth in population, it is explained, may account for some of the increase, but the bulk of it is attributed to the cool weather. When the temperature is low, New Yorkers eat more eggs than they do when it is warm.

Heat in the South American countries—the west coast's newly found egg market—helps materially. It keeps down production there and creates a market for the surplus eggs in this country. Fogs, which keep temperatures down, also influence Pacific coast hens to lay well into the summer months.

The first large shipment of eggs to the southern hemisphere was made last spring when 50,000 cases went to Argentina from California and Washington in an especially chartered ship. Approximately six car loads monthly now are exported to the Canal Zone, and regular shipments go to Peru, Chile and Venezuela. The new market helps immensely in preventing a break in market prices due to overproduction.

STATES CATTLE WILL SUPPLANT COTTON FIELDS

Monticello, Ga. (AP)—Thousands of sleek fat cattle grazing upon farm lands where cotton formerly bloomed and stockyard centers to rival Chicago and Kansas City—that is the picture of the southeast of the future visualized by Gov. Franklin D. Roosevelt.

The New York executive, who is known to his friends as a "part-time Georgian" through his occasional sojourns at Warm Springs, believes the southeast might become the greatest cattle raising section in the United States.

Not only in words, but action, Governor Roosevelt has expressed his faith in the revolutionary trend in the agricultural situation in the south. He recently completed the destruction of a vast orchard of 14,000 peach trees. These trees being fattened for market will, forage for food, and the transition of Mr. Roosevelt from a fruit grower to a cattle raiser will be complete.

"Nature has imposed no barriers to cattle raising here, and I hope to see the day when Georgia will be dotted with cattle farms," Mr. Roosevelt recently said in giving his views on the agricultural situation. He believes cotton is losing its prestige in the heart of the old south and that for the southeast, at least, cattle will be the salvation of the farmer.

There are 10,000,000 acres of idle

Georgia farm land and many thousands more acres throughout the southeast which might be used for feeding cattle.

The foundation of the Georgia cattle industry is a reality now, and each year has seen an increase in the number of head sent to market, and the monetary return to the raisers. The industry has grown from 3,000 head in 1917 to 30,000 marketed last year.

Fattier cows and better beef have brought better prices and the annual return in 1928 was \$1,500,000 as compared with \$60,000 in 1927.

SUBLIMITY

Alva Schmidt had his right hand bruised when loading strawberries at his home.

Mr. and Mrs. Casper Gerhardt and son, Raymond, and Mrs. Mary Childs are here from Oakland, Cal., visiting with relatives making their home at Phil Steffes. Mrs. Steffes and these ladies are sisters.

Mr. and Mrs. Jos. Keidel and Mrs. Adam Silbermeyer of Perham, Minnesota visited with Mrs. John Kints Tuesday. These women were school mates in Minnesota.

EAGER FOR EDUCATION
Uxbridge, Mass. (AP)—Cassie Richardson, 17-year-old high school senior, walks more than 2,500 miles a year to get her education. She walks six miles to school and six miles home, rain or shine, and has so impressed local educators that the tardiness rule is suspended in her case.

COP WOULD HAVE WON
Spokane, Wash. (AP)—Betochka \$100 you can't arrest me," Charles Hutchinson, a farmer who was showing utter disregard for the 18th amend-

COLLECTS PIPES

Pittsburgh, Pa. (AP)—Another paradox—a pipe collector who does not smoke. He is S. L. Lang, Pittsburgh manufacturer, and collector of pipes for the past 25 years.

Exhibiting his collection of more than 70 meerschaum pipes, Lang said that a pipe collector gets no considerable enjoyment from smoking his pipes because as soon as one pipe is secured and colored to the proper shade by smoking, he is ready to put it away and search for another one.

"It's been more than seven years since I've smoked any of my pipes, but I guess I did enough smoking in my earlier years as a collector," he went on.

A cod caught in Massachusetts bay was 5 1/2 feet long and weighed 100 pounds. His head was the size of the top of a quarter barrel.

Our Saturday Special

Medium Milk Fed Hens—Dressed and drawn

34c lb.

- Creamed Cottage Cheese— 15c
- Pound 15c
- Whipping Cream— 15c
- 1/2 Pint 30c
- Whipping Cream— 55c
- Pint 10c
- Table Cream— 20c
- Pint 15c
- Sweet, Wholesome Buttermilk— 15c
- Per Gallon

Andresen & Son Inc.

475 FERRY STREET The Home of the Cherro Valley Butter

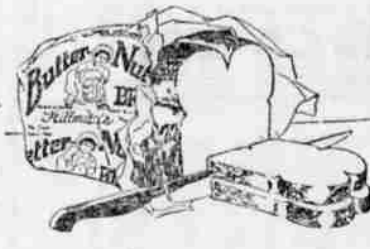
Budweiser
Barley-Malt Syrup
Budweiser spells satisfaction



It is the daily task of men in posts of responsibility to turn uncertainties into certainties

CERTAINTY that the bread you eat—the bread you give to your children—is fine bread, sanitary and nutritious, is a certainty worth something.

Every time you buy your loaf of Hillman's Butter-Nut or Hillman's Snowflake, you get not only your fine loaf of bread, but you get also a certainty—a gratifying certainty. You know that our plant is a model of sanitation and scientific system—built especially for the business of producing the finest bread that can be made—and that it is open for your inspection at any time.



The flour and other ingredients used are carefully selected; a skilled organization, taking a pride in its work, supervises every part of our finely adjusted baking processes so that we can deliver to you, not just bread, but a CERTAINTY that you are getting in Hillman's Butter-Nut and Hillman's Snowflake, the finest bread that can be made.



CHERRY CITY BAKERY
Market at Broadway Salem, Oregon

Midget Market

Originators of Low Prices 351 State St.

IN PREPARING MEATS

The thrifty housewife of today realizes that it is economy to buy only the best meats—such as are sold at the Midget. Our meats are of the highest quality and reasonably priced.

For Saturday We Offer

Young Pig Pork Roasts 18c lb.	Fresh LOIN CHOPS 25c lb.
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Pure Pork Link Sausage 25c lb.	Pure Pork Bulk Sausage 20c lb.
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Useless to pay more—Risky to pay less

Sugar Cured Sliced Bacon.....35c lb.
We are selling more of this delicious bacon every day

Prime Beef Roasts 24c lb.	Tender Beef Steak 25c lb.
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CUT FROM GRAIN FED QUALITY BEEF

Best OLEOMARGARINE
15c pound

Fresh Liver (Beef or Pig) 10c lb.	Home Rendered Pure Lard 15c lb.
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Out of consideration to our employes, we close Saturdays at 7:00 P. M.—Harry M. Levy, Mgr.

PIGGLY WIGGLY

SELF SERVE AND SAVE

245 N. Commercial Street

FREE CAPITOL THEATER TICKETS—ASK US
Substantial Qualities
Everyday Savings
More Satisfaction
Makes Happy Homes for our Customers

BUTTER Chosen the best by every customer, lb. **45c**

BREAD Fresh quality and made by master bakers—they know how—Twins. **8c**

Try a Loaf of White Health Bread. Regular size. **9c**

White Wonder Soap
For all washing and laundry

Two 5c Bars (limit) .. 5c
With other items not advertised Saturday

Vegetable Nut Margarine
3 lbs. 49c 10 lbs. \$1.59
Quality that has been tested and liked by thousands, spreads better—Try it in baking, too.

Best Foods Mayonnaise, Pints.....39c

Best Foods Bread and Butter Pickles
A Flavor uncomparable

2 Large Bottles . . . 39c

Mineral Oil, Quart 33c
Makes non-fattening mayonnaise. Take it, as it is for medicinal purposes

NEW STOCK

Ball Mason or Kerr Mason Jars
Guaranteed Sound

Pints, doz. **79c** Quarts, doz. **89c**
With fitted lids and heavy rubbers

Jar Rubbers That Fit The Jar
4 doz. 25c 12 doz. 69c
Made from new heavy red rubber, with double lips. You take no chances of losing the contents

CERTO, Sure Jell for any fruit juice
3 Bottles, New Stock 79c
Never waste any extra juice. Makes jelly or fine jams

Dozen.....\$2.99 Case, 2 doz.....\$5.95

Cheese lb. 29c
Genuine whole milk used. Made to satisfy the most delicate taste. Toast some on a sandwich

Piggly Wiggly Delicious Ice Cream
Quart, always **39c**

Fresh Milk, Grade A, Pasteurized qt. **9c**

PIGGLY WIGGLY Market Features

Sinclair's Eastern Sugar Cured By the Piece

BACON 27c lb.

Open Kettle Rendered Pure Lard 2 lbs. 29c	Vegetable Shortening 2 Pounds 29c
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Small Lean Sugar Cured 8 to 10 Lb. Average

HAMS
1/2 or Whole
31c lb.

Just the Size for Your Vacation Trip and Something That Will Please You