

Salem Woman Points to Critical Need for Park Here

"Some people say Salem does not need a park, and others say the city should buy the Bush property for park purposes. So there you are. What shall we do?" asks Miss Renska L. Swart, who knows the local situation about as well as anyone in Salem.

Miss Swart sides with those who want to see the Bush pasture converted into a modern park.

"Many Salem people," says Miss Swart, "go to neighboring cities, like Dallas and Silverton, for their picnic outings for the reason that they find there tables, benches, stoves and water that make picnicking easier than where you have to spread a tablecloth on the ground and risk kicking over a bottle of pickles or a plate of sandwiches. That's the best you can do in either Marion square or Wilson park. And there is not a rest room in either one of them.

Cause for Shame

"Last year Salem people had cause to feel ashamed of Salem when the July 4 celebration and barbecue were held at Marion square. Thousands of people came from all parts of the valley with picnic baskets. There wasn't a table on which to spread dinner, no place to wash hands, no place for mothers to take their babies or small children. One toilet room in an unsanitary condition to serve the thousands who came.

"Not only should the com-

fort of the visitors be considered but some accommodation for those who live here and who can't get far from the town because of the gasoline shortage. Many Salem families would be happy to have a park within the city limits with a section where picnickers could go. Wouldn't the mothers who prepare picnic dinners for their families appreciate a place to eat out doors under the trees by a stream?"

Another Reason

"Right now there is an added reason, for the railroad companies are pleading with people to stay at home and not travel, so the soldiers and war provisions can be transported."

Miss Swart admits there are priority restrictions against lumber, but thinks that in this land of timber boards enough to build tables could be found, and as for manpower shortage says plenty of women are left in Salem who can handle a saw or drive a nail.

"Why not call on the girls at the state house?" she asks. "They will volunteer to help, just as they do when the farmer needs his beans or fruit crop picked, or when the canneries become flooded with fruits and vegetables."

Camp Adair Needs Civilian Employees

Reactivation of Camp Adair, Oregon, will provide for several hundred civilian service employees probably exceeding the number employed before the camp was deactivated a year ago, according to Colonel Lewis S. Norman, post commander.

Men and women employees are urgently needed for all types of jobs, clerical, administrative.

"With soldiers returning from the war and the flood of tourists that will come to the northwest after the war, why shouldn't Salem set its house in order with flowers, gardens and parks?"

technical and skilled and unskilled labor. Camp Adair has resumed activities to handle the redeployment of army ground forces troops for the Pacific theater of operations.

It is expected that the post will be in full operation within a few weeks, which fact adds to the urgent need for civilian employees. Temporary civilian service appointments providing substantial incomes are awaiting those who apply.

A dormitory for women will be provided for those who live too far from the post to commute. Restaurant and recreational facilities will also be provided for all employees. Qualified persons may contact their nearest U. S. employment service for positions at Camp Adair.

Unionvale—Earl Behr of Klippa, Tex., came by bus on a surprise to visit Sunday at home of Mr. and Mrs. Edward Clow. He is now visiting Mrs. Clow's mother and brother at Salem and expects to remain in Oregon.

Flavor Specials

TENDER YOUNG VEGETABLES AND MORTON'S SALT



AT YOUR GROCER'S NOW

WHEN IT RAINS IT POURS

Here's the Quick, Easy Way to Make Marvelous BERRY JAM

8 Cups Ground Berries (Any Variety)
8 1/2 Cups Sugar
1 Package M.C.P. Pectin

Wash, stem, grind 3 quarts fully ripe berries, or crush completely a layer at a time so each berry is reduced to pulp. Measure exactly 8 level cups crushed berries (add water to fill out last cup, if necessary), into large kettle. Add M.C.P. Pectin, stir well and bring to a boil. Measure exactly 8 level cups crushed berries (previously measured), stir well and bring to full rolling boil. BOIL EXACTLY 4 minutes. Remove from fire, let boil subside, stir and skim by turns 5 minutes. Pour into sterilized jars, allowing 1/2 in. space for sealing with fresh paraffin. (NOTE: For Strawberry Jam, add 1/4 cup lemon juice to each 8 cups crushed berries.)

TESTED RECIPES FOR ALL POPULAR FRUITS and BERRIES

JAM and JELLY MAKERS—

Save SUGAR
Save FRUIT
Save TIME
Save WORK
with M.C.P. PECTIN

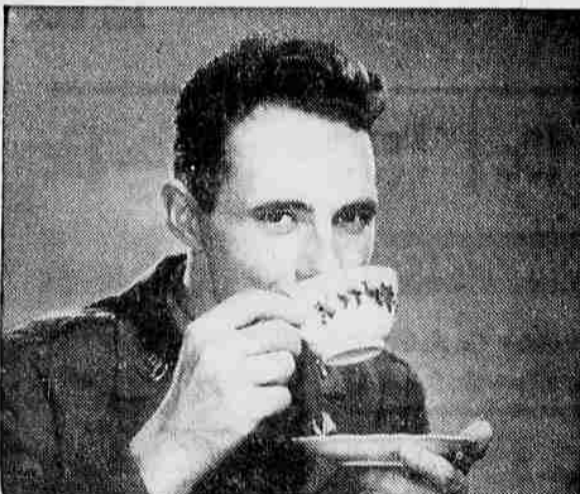
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"They'll thrive on it," said Doctor



Any mother would be proud of two young huskies like these—sturdy and full of pep! Babies thrive on Borden's Evaporated Milk. You see, Borden's is so rich in Vitamin D and Calcium, it's just the thing they need to help grow good teeth and bones.

And Golly! What Borden's does for coffee!



Honestly, until you try it, you just can't imagine what marvelous things Borden's does for coffee! Somehow it brings out all the full rich coffee flavor...so every sip is downright delicious. And Borden's is mighty swell for cooking and baking, too. Just you try it and see!

"MAKE THIS GRAND DESSERT WITH LEFTOVER COFFEE AND BORDEN'S!"

COFFEE NUT PUDDING

1 cup strong coffee
1 cup Borden's Evaporated Milk
1/2 cup sugar
3 tablespoons corn starch

1/2 teaspoon salt
1 egg, slightly beaten
1 teaspoon vanilla
1/2 cup coarsely chopped walnuts, if desired

Heat coffee and 1/2 cup of the Borden's Evaporated Milk in top of double boiler. Mix sugar, cornstarch, and salt; slowly add remaining 1/2 cup of milk, stirring until smooth. Stir cornstarch mixture into hot mixture. Cook, stirring constantly, over hot water about 10 minutes. Pour part of mixture over egg, mixing well. Return to double boiler; cook 2 minutes longer, stirring. Remove from heat. Cool, stirring occasionally. Add vanilla and nuts. Serve with cream or top milk. Serves 4.



NO FINER MILK IN ANY CAN!

VALUES - I'LL SAY!

FINE GRANULATED SUGAR

10 lb. bag **62c**

5 lb. bag **32c**
25 lb. bag **1.55**

BRER RABBIT GOLD LABEL MOLASSES

16 oz. can **24c**

Use the Gold Label for table use and the Green Label for cooking purposes.

GREEN LABEL MOLASSES, 16 oz. can **21c**

DUFF WAFFLE MIX

14 oz. pkg. **23c**

Hot or Iced! IT HITS THE SPOT!

START THE DAY RIGHT WITH A CUP OF IGA DE LUXE COFFEE

1 lb. jar **28c**

HOW TO MAKE ICED COFFEE: Put all full glass with ice cube, pour hot coffee over ice. Let stand for few minutes until thoroughly chilled. Add cream or sugar to taste.

- Muchmore GREEN BEANS..... 2 No. 2 cans **25c**
- IGA DICED BEETS..... No. 2 can **11c**
- Pictsweet CREAM CORN..... No. 2 can **16c**
- Pictsweet Whole Kernel CORN..... 12 oz. vacuum **15c**
- Sacramento TOMATO JUICE..... 47 oz. can **21c**
- IGA GRAPEFRUIT JUICE..... No. 2 can **13c**
- Old South ORANGE JUICE..... 46 oz. can **47c**
- Fargo BLENDED JUICE..... No. 2 can **19c**
- IGA PEANUT BUTTER..... 1 lb. jar **25c**
- IGA PEANUT BUTTER..... 2 lb. jar **45c**
- Choice BLUE ROSE RICE..... 2 lbs. **22c**
- IGA SALT, Plain or Iodized..... 2 pkgs. **15c**



and EVERYDAY at IGA

Post Toasties

Watch the kiddies go for a big bowl of these crunchy, delicious corn flakes.

11 oz. pkg. **9c**

MOTHER'S COCOA

Not just a special price—but IGA's every day low price.

1 lb. pkg. **11c**

IGA GRAPEFRUIT JUICE

Tangy, natural juice from tree-ripened fruit. Serve a big glass at breakfast!

46 oz. can **33c**

DEPENDABLE SOFTASILK

It's easy to have light, airy cakes when you use this dependable cake flour.

large pkg. **26c**

IGA ENRICHED FLOUR

25 lb. sack **1.15**
10 lb. sack **52c**
50 lb. sack **2.23**

PORTER'S CHINESE NOODLES

14 oz. pkg. **14c**

PORTER'S SOY SAUCE, 6 oz. bottle **19c**

LIBBY'S APPLE BUTTER

No. 303 jar **20c**

Save your points for canning sugar—apple butter is point free.

Kellogg's CORN FLAKES

11-oz. pkg. **11c**

"OF COURSE I CAN!"

I'M PATRIOTIC AS CAN BE—AND RATION POINTS WON'T WORRY ME!

360 SIZE JUICY

LEMONS

Good health depends on citrus juices and lemons are one of the best citrus fruits—serve them in as many ways as you can.

doz. **29c**

ROSY CHEEKED

Cots lb. **17c**

Buy a lug of 24 pounds for canning.



FOR Canning and Preserving

Their canners are making IGA their headquarters for all canning needs.

Kerr Mason FRUIT JARS
Dozen **69c**
pints
Dozen **79c**
quarts

KERR LIDS Regular
3 Doz. **25c**

KERR LIDS Wide Mouth
dozen **14c**

KERR CAPS Regular
dozen **21c**

PAROWAX
2 lbs. **25c**

ECONOMY CAPS
dozen **17c**

LEMMON'S MARKET

598 North Commercial Street

KRUEGER'S KASH & KARRY

About One Mile East of State Hospital — East Center at 40th Street

STATE STREET MARKET

1230 State Street

HEINLEIN'S MARKET

17th and Market Streets

BERG'S GROCERY

1701 Center Street

MODEL FOOD MARKET

275 North High Street

1-B Spuds 10 lbs. **39c**

Well matured.

ARIZONA Grapefruit . . . 3 for **29c**

Huge in size and plenty of real grapefruit flavor.

- Duff's Gingerbrd Mix, 14 oz. pk. **23c**
- Duff's Muffin Mix, 14 oz. pkg. **23c**
- Porter's Frillets..... 8 oz. pkg. **14c**
- Porter's Frillets..... 16 oz. pkg. **24c**
- Calumet Bak. Powder, 16 oz. can **17c**
- Derby Barbecue Sauce, 5 oz. bot. **10c**
- Derby Meat Sauce, 5 oz. bottle **10c**