

Reclamation Congress of Oregon Opens at Albany

Albany, Nov. 21—Delegates to the 1946 Oregon Reclamation congress assembled here Wednesday for the opening sessions, devoted the morning to the conservation section which convened under leadership of Omar Spencer, chairman of the board of supervisors for the Sauvie Island soil conservation district.

The morning was devoted mainly to discussions of progress made by Oregon soil conservation districts, which now comprise in all 3,885,643 acres of land under improvement from the standpoint of erosion and flood control.

Eight of the state's 18 conservation districts were represented each by a spokesman who reported progress in his district.

Reporting for the Langell valley project in Klamath county was Lloyd Gift; for the Monument district in Grant county, Todd Moore; for the Keating district in Baker county, Ray Hunt; for the Sauvie Island district in the Columbia near Portland, A. N. Scritsmier; for the Eagle Valley district, Baker county, John Denstey; for the First Union county district, Gilbert Courtwright; for the West Umatilla district, Henry Kozacz and for the newly authorized Linn-Lane district, Ben Christensen, Harrisburg.

Largest district from which a report was received and largest in the state is the Monument district, containing 862,220 acres.

Sam Sloan, state conservationist for the Oregon state soil conservation service, concluded the morning session with a report on the work his department has been doing toward assisting conservation districts in mapping and executing programs and in financing.

Registered for the conservation section were 50 men, largely from sections of the state where conservation work is under way or contemplated.

A highlight of Thursday's events will be a special drainage session, with G. T. Newcomb, extension soil conservationist, as discussion leader.

At this session Dr. W. L. Powers, of the Oregon experiment station will discuss "Farm Drainage Needs." H. B. Hoe, civil engineer, will speak on "Drainage in the Willamette Valley"; William Mulkey, engineer for the state P.M.A. committee, will speak on "Agricultural Conservation, Program, Drainage Practice," and Robert Leep, engineer for the soil conservation service will discuss "Some Soil Conservation District Drainage Problems."

Concluding event of Thursday will be the annual reclamation congress banquet at the Hub cafe. Mayor G. C. Knodel will preside as toastmaster and George Aiken, state budget director, will speak on the subject "Reclamation, I Knew Her When."

The congress will conclude its sojourn here Friday afternoon. All sessions not otherwise specified are being held at the Albany civic center.

Past Noble Grands Hold Meeting

Jefferson—The Past Noble Grand club held an all-day meeting Tuesday at the home of Mrs. Neva Kester. She was assisted by Mrs. Nellie Fidler.

The following officers were elected for the coming year: president, Ada Wells; vice president, Nellie Fidler; secretary, Neva Kester; treasurer, Lillian Smith.

The committee appointed to arrange for the Christmas meeting December 10, includes Mavoureen Bruce, Lavina Cochran and Helen Ackerman. Laura Thomas and Ada Wells are to decorate the Christmas tree. The committee to name the hostesses for the year is Nettie Hawk, Maud Epley and Laura Thomas.

Rev. Kilgour Guest

Silverton—Mr. and Mrs. Alvin C. Dickover had as their house guest Rev. Robert D. Kilgour, dean of the Simpson Bible Institute who occupied the pulpit of the Christian and Missionary alliance, Sunday in the absence of Rev. A. B. Franklin.

Rev. Kilgour and Dickover were friends at their former homes at Billings, Mont., where Rev. Kilgour began his ministry more than twenty years ago.

Jesse Lasky made the first four reel movie.

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SUMMONS

In the Circuit Court of the State of Oregon
FOR THE COUNTY OF MARION
No. 33033

CHARLES F. LACHER, Plaintiff,
vs.
FLORA E. LACHER, Defendant.
TO: FLORA E. LACHER, the above-named Defendant:
IN THE NAME OF THE STATE OF OREGON, You are hereby required to appear and answer the Complaint filed

Capital Journal, Salem, Oregon, Thursday, Nov. 21, 1946—15

against you in the above entitled Court and cause on or before Four Weeks from the date of the first publication of this Summons, and if you fail so to answer, for want thereof, the plaintiff, will apply to the Court for the relief prayed for in his complaint namely for a decree dissolving the marriage contract between you and plaintiff.

This Summons is served upon you by publication in the Capital Journal, at Salem, Marion County, Oregon, by order of the Honorable Geo. R. Duncan, Judge of the Circuit Court, the date of such order being: Nov. 6th, 1946.

Date of First Publication: Nov. 7, 1946.
Date of Last Publication: Dec. 8, 1946.
W. DOUGLAS HARRIS,
Attorney for Plaintiff,
Post Office Address and Place of Residence: Mt. Angel, Oregon.
No. 7, 14, 21, 27 Dec. 2.

Fruit-Cheese Salad Happy Climax to Winter Meal



Here's a cheese fruit salad that provides a delicious and satisfying last course for a winter meal. Serve it with hot decaffeinated coffee, so that nobody need worry about sleeping problems later on. The new instant variety is an easy choice. It is made in the cup, as it is needed, so there's no percolator to wash afterward, and you can serve refills for everybody without wondering if your beverage will hold out. Instant decaffeinated coffee is a good choice for adding flavor to milk shakes and other drinks. You can make the flavor as strong as you like without danger of causing sleeping worries.

For the salad, a molded ring of cottage cheese filled with a fruit mixture is a popular choice. Oranges, grapefruit, bananas and apples, with maraschino cherries or bits of pimiento for accent, combine appetizingly. The fruit can be marinated in French dressing for half an hour before serving.

Worry of FALSE TEETH

Slipping or Irritating?
Don't be embarrassed by loose false teeth slipping, dropping or wobbling when you eat, talk or laugh. Just sprinkle a little **PASTEETH** on your plates. This pleasant powder gives a remarkable sense of added comfort and security by holding plates more firmly. No sunny, soapy, pasty taste or feeling. It's alkaline (non-acid). Get **PASTEETH** at any drug store.

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Mixing Bowl Magic by Mary Mills

HOME ECONOMICS DIRECTOR, FISHER FLOURING MILLS CO., SEATTLE, WASH.

TURKEY TIME IS PUMPKIN PIE TIME

As a topper-offer treat for any festive meal—a spicy pumpkin pie with a flaky, tender crust is just the thing.

Fisher's Blend Flour Ideal for Pie Crust

Using dependable Fisher's Blend Flour and Mary Mills' easy, streamlined method, it's easy to bake crusts that will make the tastiest pie fillings better.

For a one-crust, 9-inch pie or an 8-inch, two-crust pie—just follow this recipe:

1 1/2 cups FISHER'S BLEND FLOUR
3/4 teaspoon Salt
1/2 cup Shortening
3 tablespoons Cold Water

Sift and measure flour, sifted with salt. Add half of shortening to sifted flour and salt. Cut in with pastry blender or two knives until consistency of coarse corn meal. Add remaining shortening and cut in only until lumps are pea-size. Sprinkle cold water lightly over mixture, blending with fork. Handling gently, form pastry into ball and let stand a few minutes for easier rolling. Roll out pastry 1/8-inch thick on lightly floured board. Roll into circle large enough to leave 1-inch margin around edge of pan. Fit pastry into pan without stretching. Trim off ragged edges with scissors or sharp knife, leaving 1/2-inch margin. (Make fluted edge by placing left forefinger against inside of pastry rim and pinching outside with tips of right thumb and forefinger.) Chill. Add chilled filling and bake (according to recipe directions).

MARY MILLS' PUMPKIN PIE

1/2 cup Brown Sugar
2 Eggs
1 teaspoon Ginger
1 teaspoon Cinnamon
1 teaspoon Vanilla
1 teaspoon Lemon
1/2 teaspoon Salt
2 tablespoons melted Butter

Mix the brown sugar, un-beaten eggs, ginger, cinnamon, salt, and flavoring. Blend well. Add melted butter.

2 cups canned Pumpkin
1/4 cup Milk

Add pumpkin and milk to above mixture and blend well.

Place in unbaked pastry shell. Bake 20 minutes at 425°F. and 30 to 45 minutes at 300°F.

Some Food Prices Coming Down. Saving Center Still Fights High Cost of Living

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TURKEYS

In order to assure you of really fresh-killed birds, we will not receive our stock until Monday before Thanksgiving. As for price it will be, as usual, the lowest in Salem.

Coos Bay
Cranberries 1 lb. Cello Bag **35c**
A Thanksgiving MUST! The Price is Right!

The Right Amount for a Family Pie
Mince Meat Straight Mince Meat No Filler Added **Lb. 23c**
Packed 21 oz. in a Waxed Carton for 30c

Royal **PUMPKIN** First Grade **13c**
No. 2 1/2 Can
This is a Whale of a Buy!

Royal **TOMATOES** Solid Pack The Finest **16c**
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If You Didn't Can Tomatoes, This Is Your Chance 24-Can Case, \$3.59

Mellow Freeze
ICE CREAM Quarts **33c**
Also 5c and 10c Cones and 15c Sundaes—All Flavors—

HONEY Heinz A Good Deal 2-lb. jar **89c**
A Well-Known Brand at a Low-Down Price!

Deviled Meat ARMOUR'S Regular Size Can **6c**
For Sandwiches — Another Step Down in the Cost of Living

Dennison's
Tomato Catsup 14 oz. Bottle **18c**
Down Quite a Lot in Price!

STILL THE BEST BUY!
PURE Ground Beef Lb. **29c**
The Price of Meat Seems to Be Weakening

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When you try stew Hunt style— You'll see why women by the thousands are switching to Hunt's Tomato Sauce!

For this extra flavorful cooking sauce with the spicy tomato tang does something wonderful for even the simplest dishes (just watch the family clean up their plates!)

The secret's in the way Hunt's Tomato Sauce is made. Blended from the plumpest, red-ripe tomatoes you ever saw. Then perked up with delicious seasonings and spices to mouth-watering goodness.

Try Hunt's and see what a glorious flavor it gives to spaghetti... meat loaf... Spanish rice... soups... and chili! In fact—wherever a recipe calls for tomatoes.

Better get several cans! Hunt's Tomato Sauce is the handiest cooking ingredient in the pantry.

Hunt's TOMATO SAUCE

WHEN A RECIPE CALLS FOR TOMATOES, USE HUNT'S

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- Yes, an 8-oz. can of Hunt's costs only a few pennies.
- So you can use it generously. Just be sure to ask for the extra flavorful tomato sauce—with the Hunt red label!

BEEF STEW—Hunt Style

1 can Hunt's Tomato Sauce
2 tbs. drippings
2 lbs. stew beef
Seasoned Soup
1/4 cup parsley
1 chopped onion

1 stalk celery
1 cup hot water
4 peeled carrots
4 peeled onions
4 peeled potatoes

Dredge pieces of meat in seasoned flour, brown in drippings. Add parsley, chopped onion—then Hunt's Tomato Sauce and water. Cover closely, simmer gently 2 1/2 hours. Add other vegetables, placing meat on top. Add more water if needed. Continue cooking until vegetables are tender. Remove meat and vegetables, thicken gravy with flour and water paste (1 tbs. flour to 1 cup gravy). Season to taste.