

Auburn Mother's Club to Hold Ham Supper Feb. 23

East Salem—The Mothers club of Auburn school has cancelled the regular meeting scheduled for Thursday night and in its place will sponsor a benefit ham supper at the schoolhouse Saturday, Feb. 23.

Supper will be served from 6:30 to 8 p.m. Several prizes have been offered by business men, especially interested in the community school, for use by the mothers in the evening program. They include a basket of food, permanent wave, an azalea and several small items.

Following the supper hour a short program will be given by school children.

The Five Cooklets 4-H cooking club of Auburn school girls held their meeting Saturday morning at the home of Jeanie Stone. The demonstration in the making of muffins was given by Maxine Bressler, Jeanie Stone and Sharon Bouche.

The largest attendance for any regular meeting night, over 100 adults were present for the meeting Tuesday night at the schoolhouse when the PTA met.

For the program a peasant was presented with mothers, Mrs. W. J. Kruger, Mrs. Harry Martin, Mrs. Clifford Forse, Mrs. Dale Oliver, Mrs. George Brown, Mrs. M. M. Blackburn and teachers, Mrs. Marjorie Howsley and Miss Arlene Jensen taking parts.

Fifteen dancing students from the Paul Armstrong School of Dancing entertained.

The president, Mrs. Dale Oliver, presided. The nominating committee was named for the new year's officers. They are Henry Martin, Mrs. Harry Reese and Mrs. W. P. Kruger.

A benefit talent show is being planned for the night of March 27. Mrs. Delbert Beach and Mrs. Henry Martin are serving on this committee.

A turkey dinner will be served by the PTA at the Mayflower hall the evening of April 10.

Mrs. Howard Lee and Mrs. T. M. Blackburn are on this committee as general chairman.

An adult play night is planned for some night in March.

Need of school bus service for the school children of Swegle

Auto Firm Must Instruct Driver Court Decrees

Atlanta (AP)—Anyone who turns a person loose with a gadget like an automatic gear shift without sufficient instruction must be prepared to accept some responsibility for what happens.

That, in effect, was what Georgia's court of appeals held Tuesday in a suit brought against an automobile sales company by Mrs. Alma Burke, who was hurt last fall when she piled a new automobile into an oil truck while trying to decide whether to buy the car.

Mrs. Burke said that after only a short ride the salesman let her drive the car away, by herself. She contends failure to instruct her in use of the automatic shift was negligence and led to the accident.

The trial court upheld the company's claim that it wasn't their fault but appellate court reversed this finding and ordered the case tried on its merits.

Dr. Maaske Speaker Oregon College of Education, Month — Dr. Roben J. Maaske, president of OCE, will be a panel discussion leader at the fourth annual meeting of the American Association of Colleges for Teacher Education. The group's session meets in the Congress hotel at Chicago, Feb. 21 through Feb. 23.

Cloverdale Pie Social Cloverdale—A pie social will be held at the Cloverdale school at 8 p.m. Thursday, February 21. Ladies will bring pies.

Will Try and Convince Japs War Is Over

Manilla, Philippines (AP)—A former Japanese army lieutenant-colonel has flown to Lubang island in attempt to convince 10 to 20 Japanese holdouts that World War II is over.

Nobuhiko Jimbo will work with the Philippines army psychological warfare forces trying to persuade the Japanese stragglers to come out of the hills.

On Lubang, 80 miles south-west of here, a special task force, which had attempted vainly for three weeks to make contact with the Japanese, sus-

Ex-Fighter on Wanted List

Washington (AP)—An ex-prizefighter who allegedly used his wife as an accomplice in a series of robberies, car thefts and jail breaks Thursday was put on the FBI's list of "10 most wanted men."

He is Thomas Edward Young, 34, with many aliases. His wife, Margaret Rita Margie Young, 32, is also a widely sought fugitive.

Both are charged with burglary of the State Bank of Sallanta, Kas., on the night of Dec. 30, 1951.

Bulges in Wrong Places

Kennewick, Wash. (AP)—Bulges in the wrong places trapped a woman in a food store here.

Store employees found three slices of ham under her coat. When police were called, they hit the jackpot. They found three steaks tucked into her stocking tops.

New Englanders were the first to extract the oil from menhaden, a species of fish.

wanted" Hst as a replacement for Harry Burton, wanted for murder at Los Angeles and taken into custody at Cody, Wyo., Feb. 7.

Silverton—John Taylor, 19, of 3915 Liberty road, Salem, was fined \$50 by Municipal Judge Kenneth Brown after pleading guilty to a charge of reckless driving, Tuesday.

How to Hold FALSE TEETH

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See the new 100-foot FRANZ traveling oven automatically distributes freshly baked FRANZ Bread from baking pans to the modern bread cooling system. COMPARE this with methods used elsewhere.

MORE FUN ON PANCAKE DAY TUESDAY FEB. 26

Serve the **Lightest Pancakes you can bake!**

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