## THE CAPITAL JOURNAL, Salem, Oregon

Emery's offers an automatic checkout that eliminate Emery's offers an automatic checkout that eliminates the tiresome waiting in line customers have often experi-enced heretofore. A short conveyor belt brings the articles to the checkers, totalling the items purchased. The move-ment is controlled by the articles touching a bar when they are placed on the belt faster than the cashier can check them. Each article is moved over this bar, which eliminates the possibility of the customer being charged for an article a second time. When fully staffed it is pos-sible to check out customers as much as four times faster with this automatic system than with the conventional type of checkout system. type of checkout system



JIM STEWART, PRODUCE MANAGER, AND THE 45-FOOT PRODUCE COUNTER



## 265 Drowned in **Frozen Meats** Iran Flash Floods **Cooking Hints** Tehran, Iran (P-An esti-

Puzzled as to how to cook rozen meats. Here are some mated 265 persons drowned late last week in a series of answers to questions you may flash floods that swept away

have. All frozen meats are cooked by the same method as unfroz-en meats, but, of course, frozen meats require longer cooking The floods the floods isolated the

The floods isolated the whole valley area near t whole valley area near the villages of Vaz, Tijan and Chal-sia until Monday when news of the disaster was carried out

you he murface by the lime it is cooked to the internal degree you want. If chops and steaks are to be coated with crumbs or a batter, defrost before cook-

ing. This brings up the question of the way in which to defrost meats. Defrosting may take place in your refrigerator; at room temperature; or during

cooking. It has been found that the flavor, tenderness and juiciness of meat is not significantly af-fected by the manner in which it is defrosted.

Jim Stewart Old Hand In Produce Business

Jim Stewart, who will man-age the produce department of age the produce department of the new Emery store, is an old hand in the produce field. Stewart worked for the Val-ley Fruit and Produce Co. here seven and a half years. He was also with the Wheeler Bros. Produce Co. a year and a half and with Krueger's Cash and Carry store for six ears. He has lived in Salem 17 years. Stewart, who came here from Stewart, who came here from Portland, has a wife, two daughters and a son.



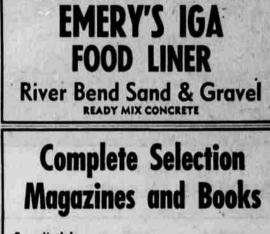
YEGGS WASTE TIME

said today he'd like the burglars who this his safe. Het Berkeley, Calif. and

Michigan State athle ing the last school year w enrolled in 29 different fit of study.

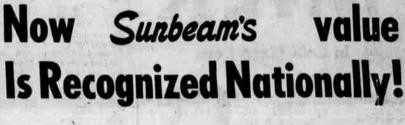
RINSO

his safe. He'd be get the darned thi



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