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MANUFACTURE POWERED MILK

What it Means to the City of Brighton, Michigan

From the Brighton Argus, Michigan

Few people in this vicinity realize the importance of the local item, "The National Food Products Company have begun the manufacture of powdered milk or 'Milk Flour' as it will be called, in their Brighton plant.

We will endeavor to explain what it means to Brighton and the citizens thereof. At the present time there are but a half dozen flour manufacturing plants in the world, and none are able to put out the product that is to be manufactured here.

The dessication of milk is a new and scientific process of removing the liquid matter quickly from the solid. It is done by spraying the milk through an atomizer under very high pressure into a current of warm air at a temperature below the point of cooking or coagulation. The flour is left in a natural or uncooked state.

Milk is a necessary food in all countries of the world. It is a perfect food, having all the elements that go to make up the body. The fact, then, that it can be converted into flour and shipped any distance or kept for any length of time is of no small consequence.

There is nothing added to the milk, and nothing taken away except the water, and in the solids that remain there is nothing that will ever spoil or deteriorate in value, hence, you can take the milk flour, keep it as long as you wish, and when you want fresh milk, add the same amount of fresh water that was extracted, and you will have pure milk that no one can possibly detect from

that freshly drawn from the cow. Furthermore, if you let it set for a short time, cream, will raise and this cream can be churned into butter. The flour will keep sweet indefinitely in any climate or under any conditions.

There are several kinds of modified milk on the market, but only one perfect milk and that is the natural milk. This particular process was invented by John MacLachlan of Chicago and patented Sept. 17, 1912. His process is the only one in existence whereby milk flour can be made that will produce milk on which cream will rise in its natural state.

The fact that no one has ever accomplished this before is the reason that there is no milk flour to be found on the shelves of our grocers today. What milk flour has been manufactured has been made of skim milk and is of an inferior quality, being used principally in bakeries.

The National Food Products Company at an expense of \$10,000 have purchased the patents on the manufacture of this article and of course have the exclusive right to manufacture it.

The milk flour equipment of the Brighton plant represents an outlay of \$4000. It is all completed and was tried out on Saturday to the satisfaction of the owners of the plant and the inventor who has been here for several weeks installing it.

The flour will be put up in one, two, five and ten pound cans, labeled "Brighton Milk Flour, manufactured by the National Food Products Co., Brighton, Mich." and sent to all parts of the world. It will be sold so that it will cost the consumer about six cents per liquid quart.

When this article is on the market the housewife will not

need to worry about the coming of the milk man, or whether the milk will keep sweet. It will to a certain extent eliminate the use of ice and will be a blessing to the poorer class of people in the cities. It will save thousands of lives by being sweet, pure and uncontaminated. It is the ideal food for infants, thousands of whom die each year from the effects of impure milk. The armies and navies of the world will eventually have a ration of milk flour.

The market has no limit, from the fact that no firm has ever before tempted to put milk flour in the hands of the consumer.

The process of manufacture is in many ways a secret one; do not ask permission to go through this department of the factory.

NAPOLEON AS A FARMER.

He Fathered Sugar Beet Cultivation to Head Off a Revolution.

The method of extracting sugar from beets by which more than half the world's supply of sugar is now produced was the discovery of a German scientist, but the credit for establishing the culture of beets as a world industry belongs to Napoleon.

In the course of his great struggle with England the emperor of the French issued his famous decrees forbidding commercial relations with that country and specifically prohibiting importations from British colonial possessions, from which at that time practically the entire supply of sugar was obtained. Cut off from this supply, the price of sugar in France rose within a few years to \$1 a pound and threatened a revolt among his own subjects.

Napoleon, however, had had eminent French scientists studying the sugar beet and experimenting to determine its possibilities. As a result of their investigations he was able to meet the difficulty by directing that 90,000 acres of land in various parts of the country should be devoted to the culture of sugar beets. At the same time he called attention to the fact, discovered in

the experiments conducted by his experts, that "the growing of beet roots improves the soil and that the residue of the fabrication furnishes an excellent food for cattle."

In such dramatic and arbitrary fashion did the humble beet make its appearance as a factor destined to assume worldwide and mighty commercial importance. To Napoleon it was only a minor incident in his herculean struggle for dominion, but it stands today as the most beneficial single act of his career, for the demonstration that beet culture improves the soil and increases the yield of other crops used in rotation with this one has revolutionized the agricultural methods of the leading countries of continental Europe, has halted the flood of emigration that formerly poured out of these countries and has solved for a long time to come, and perhaps for all time, the threatening problem with which they were confronted of providing a food supply for their people.—National Magazine.

Should Give Something.

Coming out of a theater the other night the shrill voice of a woman sounded high and clear above the noise of tramping feet and of street cars, says the Baltimore Sun.

"I never went to such a stupid play," said the woman. "They didn't give away a single thing. Why, they didn't even spray us with perfume. It seems to me that every manager should have learned by this time that women expect some little souvenir when they go to the theater, even if it's only a lingering odor of violets in their hair."

"Violets," growled a man beside her. "Violets! Why, in the theaters in Vienna they spray you with a disinfectant. How would you like that?"

Study Yourself.

In order to judge of the inside of others study your own, for men in general are very much alike, and though one has one prevailing passion and another has another, yet their operations are much the same, and whatever engages or disgusts, pleases or offends you in others will engage, disgust, please or offend others in you.—Chesterfield.

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