



**CHEERING HIS WIFE**, Barbara, retired world heavy-weight boxing champ Rocky Marciano visits her in Pratt Diagnostic Hospital in Boston where she is being observed for a glandular condition. (International Soundphoto)

**Two Countries Push Drive To Save Atlantic Salmon**

Washington — The Atlantic salmon, a staple food since the days of the cave man, may be served from extinction by the United States and Canada.

Both countries are surveying spawning streams, providing for elimination of dams or the construction of fish ladders and reduction of commercial pollution in rivers favored by the species.

Canada still has a comparatively small commercial fishery but work in the United States is largely confined to preserving the salmon as a game fish.

The Romans relished the firm, pink flesh of the Atlantic salmon. They imported the fish in quantities from British and Gallic provinces. In the first century A.D. Pliny the Elder wrote: "In Aquitania (France) the river salmon surpasses all the fishes of the sea."

Archaeologists working in the Pyrenees district of southern

France have uncovered an ancient piece of reindeer bone decorated with the picture of a salmon.

In American colonial days the breed was so plentiful that indentures of apprentices specified they could be fed salmon not more than twice a week.

The Atlantic salmon goes through five distinct phases. Eggs are laid and fertilized on the gravel bottoms of streams when the temperature is approximately 50 degrees Fahrenheit.

Months later, the alevin or fry emerges. A large yolk sac sustains the little fish for about a month. Then it begins to feed on small insects. Soon after, the still tiny salmon reaches the parr stage. In this period it is marked with vertical bands, red and black spots, and a forked tail.

Nourished by aquatic life, the parr lives in the fresh water stream from ten months to two years. Then comes the migration urge. At this point the parr sheds its distinctive marking and attains the silvery hue of the adult salmon. It is now known as a smolt.

**Grows At Sea**  
Flashing downstream to the ocean, the smolt begins its sea water career. It feeds largely on crustaceans and grows rapidly. Presently, it changes its tail and fin structure and becomes a grilse.

Although grilse have been known to return to spawning streams in their first year, most remain in the ocean two years or more, feeding heavily and reaching weights of 30 to 40 pounds.

Before fish experts proved that the Atlantic salmon undergoes major physiological changes, in each phase the fish was thought to be a separate species.

One trait of *Salmo salar* works in favor of the conservationists. Unlike the five distinct kinds of Pacific salmon, the Atlantic salmon does not die after spawning. Some go back to the sea and return for egg-laying as many as four times. Atlantic salmon are called kelt in this final stage of their lives.

**Deep Mine Shaft Reaches Sea Level**

Lead, S. D.—(U.P.)—There's a spot in mile-high Lead, S.D., that is a mile deep.

It's a shaft in the Homestake gold mine. Sea level was reached recently by crews which are deepening operation is 5,800 feet below the surface.

The Homestake is one of the deepest mines in the world.

On a sea-level basis, the Magna copper mine at Superior, Ariz., is the lowest in the United States. The mine is down to 1,200 feet below sea level, although its total depth is only 2,400 feet.

The deepest mine in the world probably is in the Kolar gold fields in India. That mine is about 7,100 feet below sea level with a total depth of about 10,000 feet.

**French Legation Restored in Texas**

Austin, Tex.—(U.P.)—French legation that was the scene of many social functions more than 100 years ago when Texas was a republic has been restored.

The Daughters of the Republic of Texas spearheaded the drive to raise the necessary funds.

The state of Texas turned the legation over to the patriotic organization to act as custodians in 1949. In the last seven year, the organization has been raising a considerable sum of money to restore the legation.

Now the job is complete and the legation will become one of the show places of this capital city of Texas.

Texas was a republic from 1836 until 1845 when it was admitted to the Union.

**Odds High Against Collecting Life Insurance**

Chicago — (U.P.)—The odds are almost 100-to-1 against a policyholder ever collecting on his own straight life insurance policy.

At least, that's the conclusion of statisticians who draw up the mortality tables for insurance companies.

A 96-year-old great-grandmother of Elmhurst, Ill., is an exception to that rule. Mrs. Emma Glos received a \$50,000 check from her insurance company thanks to her longevity.

BORDEN'S FRESH  
**Cottage Cheese** Pt. **29<sup>c</sup>**  
Made in Our Own Rogue Valley

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CHOCOLATE DRINK

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CAKE MIXES  
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**FRESH FRYERS** **49<sup>c</sup>** LB.  
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**SMOKED PORK CHOPS** All Center Lean Cuts from Fancy "Choice" Eastern Pork **89<sup>c</sup>** LB.

"OREGON" SLICED BACON **39<sup>c</sup>** LB.  
Sweet, Mild Cure  
Thick Sliced or Regular

"OLD FASHION" REGULAR WIENERS **55<sup>c</sup>** LB.  
"PURETA BRAND" Old Fashion Roasting Wieners with the Tender Skins on TRY 'EM ROASTED THIS WEEK-END

AGED RED RIND Wisconsin Cheddar **69<sup>c</sup>** lb.

GROUND BEEF 3 Lbs. **\$1<sup>00</sup>**  
NO CEREAL

PORK SAUSAGE Delicious PURE PORK **49<sup>c</sup>** lb.

"CHOICE" STEER BEEF ROAST **49<sup>c</sup>** lb.  
CENTER CHUCK CUTS

**FRESH FRUITS — VEGETABLES**

CRISP, CRUNCHY GOLDEN ORANGE  
**Carrots** **3 25<sup>c</sup>** BUNCHES

The First "California" Sweet Corn of the season. Large Size Plump, Tender Well Filled Ears  
**CORN** **3 29<sup>c</sup>** EARS

Medium Size Young and Tender. Direct From California  
**ZUCHINI SQUASH** **2 29<sup>c</sup>** POUNDS

NEW CROP, CALIFORNIA VALENCIA JUICE  
**Oranges** **5 49<sup>c</sup>** POUND BAG

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