

Soil Conservation Leads To Bigger Crop Yields

By SAM SLOAN
In town and country, the soil conservation movement in Oregon is on the march. The state's 21 farmer-voiced soil conservation districts, operating on the democratic "self-help" plan, are aiming to set a new high in gains from "conservation farming" in 1948.

Most Oregon landowners are watching their soils closely. The margin between a good farm yield and a meager income from the land has become too close in many areas to take lightly. That is why, this year, more and more Oregonians are putting their stake in soil conservation as a way to save and develop their agriculture. They have set themselves for a tough, uphill fight

to combat the state's top land problem—soil erosion.

The swing to the soil and water saving logic of "farming the conservation way" isn't coming too soon. Let's size up Oregon's soil conservation job.

Recently, the Portland regional office of the soil conservation service reported one-third of the Oregon land area in urgent need of erosion control measures, while another third required soil-holding practices. The Columbia basin grainlands, for example, were pointed out as the state's biggest erosion trouble spot. Here, from 25 to 75 per cent of the best topsoil mantle has already either washed or blown away.

The outlook for building a permanent agriculture depends largely on how well the state's farmers and ranchers use the good land they have left. Many Oregonians are staking their future around the "people's movement," the farmer-managed soil conservation district program.

Today the bulk of cropland in Oregon is cleared and farmed. There are no new "frontiers" for our farmers and ranchers.

Less than three acres of good land remains in the United States for each person, and at least two and one-half acres are needed to support each of the nation's people. But Oregonians aim to keep this one-half acre margin safe.

Army Drops Biggest Bomb

WASHINGTON, March 11 (AP)—The world's biggest bomb, a 21-ton missile, has been dropped in a penetration test at Muroc Base, Calif., it was learned Wednesday.

The bomb, made by the army ordnance department, was not charged with explosive. The test was to find how fast the bomb would fall and how deep into the earth it would penetrate. The test was last week.

A specially-equipped B-29 plane took the bomb up and dropped it.

One thing the air force wanted to find out is the effect on a B-29 when such a big weight is suddenly released.

The army and air force are expected to keep secret virtually all details of the test.

The heaviest bomb dropped prior to the test was one of 12 tons used in experiments last fall in Germany by the United States air force and the British Royal air force.

Four-H News

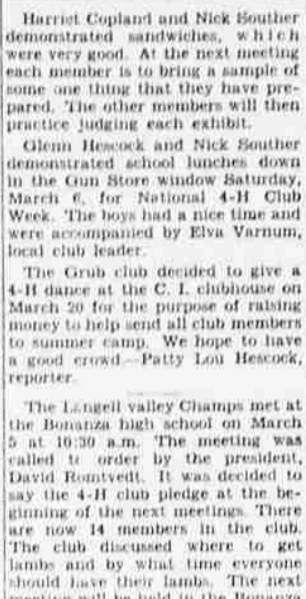
Harriet Copland and Nick Souther demonstrated sandwiches, which were very good. At the next meeting each member is to bring a sample of some one thing that they have prepared. The other members will then practice judging each exhibit.

Glenn Hescock and Nick Souther demonstrated school lunches down in the Gun Store window Saturday, March 6, for National 4-H Club Week. The boys had a nice time and were accompanied by Elva Varnum, local club leader.

The Club club decided to give a 4-H dance at the C. I. clubhouse on March 20 for the purpose of raising money to help send all club members to summer camp. We hope to have a good crowd.—Patty Lou Hescock, reporter.

The LaGrange valley champs met at the Bonanza high school on March 5 at 10:30 a.m. The meeting was called to order by the president, David Romtved. It was decided to say the 4-H club pledge at the beginning of the next meetings. There are now 14 members in the club. The club discussed where to get lambs and by what time everyone should have their lambs. The next meeting will be held in the Bonanza high school on March 20 at 10:35 a.m. The meeting was adjourned.—Alvild Romtved, reporter.

TOONERVILLE FOLKS



Light company it was said the disruption was caused by a violent surge of voltage and that it was necessary to switch off generators in order to prevent extensive damage. The cause of the surge in voltage was not known.

Kansas City Power Cut By Storm

KANSAS CITY, March 11 (AP)—Many sections of the city were without power and light Wednesday in the midst of a snowstorm and cold wave.

At the Kansas City Power and

20-30 Sign Back In Order

Well, they've done it. Seven hardy members of the 20-30 club ventured up the hill northeast of Hot Springs district last Sunday to reset their prank-beset chalk-rock monogram.

An unknown group of wags re-modeled the 20-30 sign to read P.U. 39 on Halloween night. Not satisfied with their handiwork, they paid the site another visit several days later, leaving a very distinguishable P.U. 39 sign to greet the local citizenry.

Now—after four months of indecision and muddy weather—20-30 members feel that they have regained their dignity and position in

If your plans are knocked asunder... here's SOMETHING TO ENJOY!

Golden West Coffee

Laugh off disappointment in the friendly flavor of Golden West. Every sip is pure delight. 3 grinds—drip, silex, regular. Try Golden West—always something to enjoy

Phone Monique Beauty Shop, 8280, for your Easter Permanent appointment now. Only the best! If you haven't heard... ask us about the Supersonic! Upstairs in The Town Shop.

SAVE TIME-SAVE WASTE!

FLAY-R-PAC

FROZEN FOODS

LOOK FOR THE BRIGHT YELLOW PACKAGE

GREEN PEAS

the community with a respectable monogram.

Those adventuresome clubbers who fared forth on Sunday—Jim Klowski, Jack Paddock, Harold Buck, Tom Patty, Bob Hall, Pete Green and Tom Milne—claim they paid a dear price in sore muscles for the glory of the club.

What the Twenty-Thirtians would like to know—who done it, and how? Little Ads get Big Results—Use the Herald and News Want-Ads!

SAVE MONEY ON YOUR FOOD BILLS

with easy... safe... wonderful to use

NATIONAL Presto COOKERS

These "Best-Kitchen-Helpers" pay for themselves 10 to 20 times over in a single year...

Presto Cooking reduces the ordinary amount of meat shrinkage as much as 25%... makes less expensive cuts of meats deliciously tender, not in hours, but in mere minutes... saves more of the natural food vitamins, minerals, flavors and colors... ideal for making highly nutritious soups and combination dishes, even with left-overs... saves up to 75% cooking time... saves cooking fuel costs. Presto Cookers are perfect, too, for canning small quantities of all non-acid foods during the season for out-of-season enjoyment.

AWARDED AS FOLLOWS:
1st Prize \$1,000.00 in Cash
2nd Prize \$750.00 in Cash
3rd Prize \$500.00 in Cash
4th Prize \$250.00 in Cash
50 Additional Cash Prizes of \$50.00 Each
1,000 Prizes of 1 "Companion" Presto Cooker Each

BELL'S HARDWARE

528 Main Phone 5662

IN KLAMATH FALLS, IT'S PIGGLY WIGGLY

SAVE MONEY ON THESE FOOD SPECIALS

HERE'S A BUY FOR YOU GARDENERS! We have made a special pre-season purchase of 3-quart galvanized metal Hand Sprayers

We are offering these \$1.49 each for this week-end only

These are the continuous spray type and were originally sold regularly at \$2.50 each

"Save a dollar on this fine sprayer." Get yours early at this low price and be ready to spray when needed.

FORMAY SHORTENING 3-lb. tin 1.19

PETER PAN PEANUT BUTTER 12-oz. jar 39c

TOILET SOAP LUX, LIFEBOUJ or med. IVORY (Limit) bar 10c

From Our Fresh Frozen Food Cabinet

FRESH FROZEN PEAS 13c 2 for 25c

FRESH FROZEN Strawberries 39c

Chicken a la King 63c

Creamed Tuna 59c

Fillet of Sole, Fillet of Cod, Fresh Frozen Halibut and Salmon in 1 pound packages

PRODUCE DEPT. Celery 10c

Grapefruit 49c

Big Saving! Redeem Swift's Cleanser Coupons Here! Big Value!

PIGGLY WIGGLY

HANSON'S MARKET WE SAVE YOU MONEY!

FRICASSEE HENS lb. 39c	FAMOUS CASCADE HAMS lb. 54c
SWIFT'S PREMIUM BACON lb. 67c	SWIFT'S PREMIUM BACON lb. 69c

Drawn, ready for the pot

AGAIN AVAILABLE

Lean — by the piece

Sliced

How PALACE MARKET Gives You Lower Food Prices

TODAY we are going to put in our 2 cents worth on the thesis of food prices.

During the past two weeks you have noticed lower prices on many important food items in The Palace Market.

These prices are a direct result of the reduction in the market cost of the food to us.

Many of our customers are amazed to find these price reductions going into effect so quickly at the retail level and they ask us how we do it.

There is no mysterious trick about it. We simply reflect these market reductions promptly because of our following basic policies.

First: We endeavor to buy our food from primary sources of supply, such as farmers and grocery manufacturers, and move it direct to our store. This keeps down the cost of distribution to us and the price to you at all times.

Second: When the cost of food to us goes down, we don't wait until we have exhausted our hand but endeavor to reflect reductions in our retail prices promptly.

Third: We are food merchants, not food speculators. We do not build up large inventories of food at any time. We are in the market day to day buying food to meet our customer's day to day needs.

Fourth: Our beef are fancy steers selected from the best local beef herds.

We place them in our own feed lots where they are put on full grain feed. When fattened they are scientifically aged and then brought directly to The Palace Market.

We invite you to come in and watch our expert butchers fabricate and trim this delicious meat before it is weighed, wrapped in cellophane and put in our sanitary self-service meat counters.

This method of handling meat is not only the most sanitary method known, but it is the most efficient — thereby enabling us to reduce the cost to you.

You help yourself to our meat and save the additional cost we would have to charge if we had high priced butchers to wait on you. Our men are skilled butchers and devote their entire time to their trade instead of most of their time to "counter-hopping" which is the practice you pay for in commonplace markets.

The lower prices you are finding at The Palace Market, coming at a time when all of us are concerned with the high cost of living have caused many of our customers to ask us what the food price outlook is. Are there going to be further reductions in these and other foods?

Frankly, it is impossible for anyone to predict future retail food prices without knowing whether the recent break in commodity markets is temporary or the beginning of a general trend.

However, we will not dodge the issue but will bluntly state that in our opinion food prices reached their all-time peak the middle of January and we won't see those exorbitant prices again for many years to come.

And we can definitely say that The Palace Market will follow the market trend, and that any further reductions in the cost of food to us, or in our cost of doing business, will promptly result in lower prices to you.

We won't resort to insulting your intelligence by advertising items below their current cost because you know and we know that no matter how big you are you can't stay in business that way... and we refuse to run our business on a "bunko-game" basis.

However, if some of our competitors are silly enough to advertise so-called "week-end specials", items below our costs in order to try to "bait" you into their store for the purpose of selling you long profit items, we will meet those silly prices on the same quality merchandise if you bring us their ad.

And you can count on The Palace Market to give you lower day-to-day prices whenever it is possible. You can trust The Palace Market to give you the MOST QUALITY FOOD FOR YOUR MONEY.

We unconditionally guarantee every item of food we sell at The Palace Market. If for any reason you are not pleased, we will gladly return your money without the return of the merchandise.

THE PALACE MARKET

524 MAIN STREET