

## Don't Wash Eggs For Storage

WASHINGTON (UPI)—If you're storing eggs, don't wash them! That's the conclusion of egg research experts at Iowa State College.

It seems that one egg producer took elaborate pains to ship clean eggs to an eastern market. He washed his eggs. He scrubbed his trucks. He painted his egg room. But still his carefully inspected eggs arrived in a rotten state at the eastern market.

The market was forced to cut the price of eggs two cents a dozen. Finally, it dropped the puzzled supplier from its list after losing \$2,000. Immediately the rotten eggs stopped, and prices rose again.

Meanwhile, egg researchers came up with evidence from independent studies: "Washed eggs can spoil in as short a time as one week in storage."

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**JACK L. GILLETTE**, Soil Conservation Service engineering aide, has made more than 100 observations of the level of Silver Lake in the past few years. Readings taken from the highway bridge give an accurate picture of the accumulation and recession of the lake waters and will be valuable for future watershed planning. —Photo by Parks

## Water In Silver Lake At Highest Level In Years

By HELEN PARKS  
**SILVER LAKE** — Water in Silver Lake this year reached its highest level since 1914 and is nearly nine feet above its 1951 high. This rise poses the question as to how much more water it will take before breaking out to overflow the lands around Thorn Lake and Table Mountain as it did in the period prior to World War I.

Located in a natural depression, Silver Lake covers about 12 square miles and normally evaporation balances the streamflow entering the lake. Since first observed in the 1850's the lake has generally held water at varying levels except for the prolonged drought from 1919 to about 1949.

Recent years of more abundant water have renewed interest in additional upstream storage and more beneficial use of available supply. However, much of the rapid rise of the lake is due to fast runoff from lower elevations.

According to figures made available by W. T. Frost, snow survey supervisor for the Soil Conservation Service, Portland, the highest lake level reached this year was elevation 4309.05, which occurred on June 26. Old records obtained by Frost show that on September 17, 1904, water was flowing out of Silver Lake into the Thorn Lake area and at that time the lake level was 4310.36.

According to local information, as the lake became more stabilized, in the period about 1914 ranchers blocked the channel to stop further overflow onto adjacent land. Then during the period of nearly three decades when the lake bed was dry and dusty large sand dunes were built up, further blocking the channel.

Since lake levels have been rising to new highs, readings averaging twice a week have been taken by Jack Gillette, SCS technician, Silver Lake. The U.S. Geological Survey also has been tabulating the rise of the lake and has correlated the elevations between the old gauging points and the one currently in use at the Slough Bridge on Highway 31, at the entrance of the principal channel into the lake.

In 1957 the highway department raised the section of highway along the east side of the lake to clear the high water. This year's peak found water lapping at the stringers of the Slough Bridge and made necessary the riprapping of the bridge approaches to avoid the wave action against the fills. Water was reported seeping into the borrow pits at milepost 54.80 by

E. E. Moran, highway maintenance foreman, Silver Lake.

This spot, about two miles east of the Slough Bridge, is the location of the former channel to the Thorn Lake area.

According to combined USGS and SCS records, Silver Lake has risen from a high water level of 4300.90 in 1951 to highs of 4304.8 in 1955, 4306.9 in 1956, 4307.89 in 1957 and 4309.05 in 1958. With another good water year, Frost believes, the level of Silver Lake could reach beyond elevation 4310. This year's mark has not been equaled since 1914 when the high water mark was 4310.4.

## Red Cherry Soup Good Starter

**NEW YORK (UPI)**—Red cherry soup is a good beginning for a ham dinner.

Drain one 1-pound can of water-pick red sour pitted cherries. Preserve liquid and a few whole cherries for garnish. Chop remaining fruit very fine or puree in electric blender.

Combine  $\frac{1}{4}$  cup sugar with 2 teaspoons cornstarch and  $\frac{1}{4}$  teaspoon salt and cinnamon in saucepan. Stir in cherry liquid, chopped cherries and orange juice, and cook over medium heat, stirring constantly until mixture comes to boil. Boil  $\frac{1}{2}$  minute. Remove from heat, stir in  $\frac{1}{2}$  cup claret wine and serve, hot or chilled, with a garnish of sour cream and whole cherries. Serves four.

## Quiz Panel Proves Ability

**NEW YORK (UPI)** — Panelists on CBS Radio's "Sez Who?" quiz were stumped by only six of the 350 voices they were asked to identify during the show's first year on the air.

The stumblers included Enrico Caruso in the only recording he ever made in English, conductor Leonard Bernstein singing a Russian folk tune, author Ben Heck describing a dinner party he had given and actress Shelley Winters telling how she planned to bring up her children.

Panelist Joey Adams failed to recognize his own voice reciting a speech from Shakespeare's "Julius Caesar" and panelist Eloise McElhune was stumped by the voice of her own husband doing a stage love scene.

## Carriers Of Stock Asked To Aid Plan

The State Department of Agriculture is contacting all "for hire livestock carriers" in the state urging their full cooperation with brand inspection activity and laws.

The department is furnishing carriers with a complete list of all Oregon brand inspectors so they may know who is the closest brand inspector when they load livestock for large out-of-state shipments.

The department is making a thorough effort to inform carriers of the livestock brand inspection program so the carriers may avoid the inconvenience and time loss of having animals unloaded for brand inspection.

The carriers situation will be materially improved, according to Henry A. Matschiner, supervising livestock officer, if they will themselves make it a point to help advise shippers of the inspection requirements.

He pointed out that in the past few years the department has expanded its inspection services throughout the state to the point where it is now able to offer on-the-ranch brand inspection for all large shipments going outside of Oregon.

Various livestock groups and associations have urged the department to refuse to issue brand inspection on loaded livestock or between the hours of sunset and sunrise. Matschiner advised the carriers.

## Purse Decides Meat Buying

**WASHINGTON (UPI)** — Women buy meat according to the pocketbook, not the appetite, says the Agriculture Department.

We buy more expensive cuts of beef or pork and larger amounts of veal or lamb if the budget is larger, an Agricultural Marketing Service report showed.

The effect of income on choices of meat was determined in a survey of food consumption by households in all parts of the United States.

Total meat consumption also is related to family income level, the survey showed. The relationship was marked most sharply in the South.

No matter what the income, most families tend to eat less pork than beef. The amount of pork consumed varies in each part of the country. In the South and North Central states, families eat more lamb. Stewing and boiling beef is most popular with low income families. Ham has lost favor with the wealthy, and ground beef is popular in all income levels.

## Deer Help Develop New Peach Process

**STERLING, Mass. (UPI)** — Peaches on the farm of Jonathan Davis will ripen two weeks early this season, thanks to trespassing deer.

Hungry deer, unaware of their own importance, made a million-to-one shot come true for Davis, his brothers George and John who jointly operate a dairy and fruit farm.

In grafting or budding peaches to obtain a new strain, the new graft or bud is placed toward the upper part of the tree, known as the union. The peaches eventually grow from the sprout above this union, but almost never grow from the buds below the union.

On the Davis farm, however, deer ate the top buds but spared those below the union. The buds below the union thrived and peaches grew.

After extensive tests 150 of these trees were developed. The Davis brothers, with a nod to the deer, patented the process. This summer it will pay off.