

SOCIETY

By CAROL S. DIBBLE

A UNIQUE and gala observance of New Year's day was enjoyed by a gay group of golf enthusiasts, who motored out to the Country club today for an afternoon of golf, which culminated festively with a five o'clock dinner served at the club house.

The piece de resistance of the menu was the turkey, recently won by Edwin L. Baker as a trophy in the turkey tournament held by the members of the Iliho Country club. The guests also honored Mrs. Homer Smith whose birthday anniversary likewise fell on this festive date.

Participating in the informal jollification were Mr. and Mrs. Homer Smith, Mr. and Mrs. George G. Brown, Mr. and Mrs. Edward Gillingham, Mr. and Mrs. O. G. Locke, Mr. and Mrs. James Wilson, Dr. and Mrs. H. H. Olinger and Mr. and Mrs. E. L. Baker.

Though the New Year is invariably greeted as a welcome opportunity of renewing long standing friendships, the arrival of 1919 will mark the temporary relinquishment of staunch friends in many cases, as the return to peace conditions and the consequent changes in the world of progress will be attended by the departure of many persons into new and varied fields of activity.

Among the Salem young people, whose going is casting a shadow of regret over the gladness of New Year's day on the part of a host of friends is Miss Florence Cleveland, secretary of the local Y. W. C. A. for the past two years, who left for Portland this morning.

Miss Cleveland resigned her position several weeks ago, after a most successful and congratulatory period of progressive achievement in the upbuilding and welfare of the Salem association.

Ever animated by a desire to do a vital part in the line of purposeful activity, Miss Cleveland intends to enter other fields of endeavor after a vacation interim. She will pass the New Year's season with her parents, Mr. and Mrs. Albert Cleveland of Portland.

Mr. and Mrs. Robert Kinney and little son, Robert, Jr., left last night for Portland to spend New Year's day, going on to their home at Astoria tomorrow. Mrs. Kinney has been visiting in Salem as the guest of her parents, Mr. and Mrs. A. N. Moore, since Thanksgiving, being joined over the Christmas holidays by her husband. During her stay the charming visitor has been the inspiration of numerous delightful affairs given by her many girlhood friends in the city.

Mr. and Mrs. Will H. Bennett are celebrating New Year's day in Portland, having gone up this morning.

Mrs. Richard H. Robertson (Louise Benson) has returned to Portland after a holiday sojourn in the city with her parents, Judge and Mrs. Henry L. Benson.

Miss Maude Durbin arrived home from Portland today to pass the New Year's holidays with her parents, Mr. and Mrs. F. W. Durbin at their home on court street. Miss Durbin, who has held a government position in Portland the past year, will remain in Salem for the present, her plans for the immediate future being indefinite.

Mr. and Mrs. B. M. Hofer were delightful dinner hosts today at their home on South Commercial street. Evidently to share in the New Year's hospitality extended at the Hofer residence were: Mr. and Mrs. E. Hofer, Mrs. Allan Hynon, Mrs. Mary Hofer, Mr. and Mrs. Vyvian Bent and children of Portland and E. W. Bent of Portland.

Mrs. L. G. Haack and son, Gordon, will arrive from Portland tonight to spend a week in Salem as the guests of Mrs. C. E. Farmer and Mrs. Armin Steiner.

Mr. and Mrs. E. Cooke Patton and daughter, Miss Luella Patton, went to Portland today to participate in a New Year's family reunion at the home of Mrs. Patton's sister, Mrs. A. W. Rogner. They will return home tomorrow.

The Salem friends of Mr. and Mrs. J. L. Van Dorn, who are passing the mid-winter months in Minneapolis, will be glad to hear that they are both rapidly recovering from a siege of influenza. They plan to return to Salem within a month or six weeks.

Mrs. Allan Hynon was a week end visitor in Portland, having gone down to bid farewell to Mr. and Mrs. Fred Hynon and family, former well known Salemites, who left Monday night for Chicago to reside permanently. The Hynons have been enjoying a two months visit on the coast, having made their home in Indiana the past two years.

Miss Gladys Johnson, who has been 'cellist at the Oregon theater the past five weeks, left Monday for her home in Portland, where she will remain until the Salem theaters are re-opened. Miss Johnson is a talented musician and her playing in conjunction with the work of Mrs. Warren Hunt on the organ, has been a most popular feature at the Oregon this month, eliciting much commendation and many appreciative remarks on frequent occasions.

HE WAS A LOGGER WAY BACK IN 1882

Still In The Business And Is President Of The Spaulding Logging Company.

Charles K. Spaulding, president of the Spaulding Logging Company of Salem was a logger over towards Newberg in 1882 when but 16 years of age. About all he had at that time was youth and a desire to accomplish something in the logging business. For a number of years he logged by contract. Open were used for the transporting of the logs and there now hangs in the office of the Spaulding Logging Company a picture taken in those early days, showing Mr. Spaulding as a young husky logger.

The business continued to grow until in 1897 the company was organized with B. C. M'Ue and William McLaughlin, a young man who had been working with Mr. Spaulding. Believing in the future of the lumber business, the Spaulding company purchased the Newberg mill of Dorrance Bros.

In 1904 the company was reorganized and H. L. Pittock and F. W. Ledbetter, Portland capitalists, were admitted. The Newberg mill was rebuilt and enlarged and the Capital Lumber company of Salem was purchased from A. N. Moore, and became known as the Spaulding Logging company.

At the beginning of the war the Spaulding company was given large contracts by the government, especially for the spruce lumber used in the manufacture of airplanes. At the time the armistice was signed and the government cancelled its outstanding orders, 50 per cent of the output of the mill was government contracts. Two car loads of airplane parts were being shipped each week.

The company now employs 175 men, and its contracts are mostly for railroad materials used in the construction of car equipment and bridge materials. At present what is known as yard trade is rather dull throughout the west and middle west but with the coming of spring and the removal of all government restrictions, it is thought this trade will show considerable activity.

To supply logs for the two mills the Spaulding company owns four camps—Black Rock, two near Hoskins and one at Philomath, known as Mary's river. The company now has one steamer—the 'Grey Eagle'—used mostly for towing of logs.

Besides the manufacture of regular material, the company is manufacturing agent for the Pacific coast of the Indiana siles and the Money-Maker siles cutters. The Indiana siles is coming into general use on the Pacific coast and the company has sold its product all the way from the Imperial Valley in southern California to the northern part of Washington and especially in the Yakima valley.

The present organization of the company is as follows: Chas. K. Spaulding, president; Roy H. Mills, secretary and general manager; H. L. Pittock, vice-president; F. W. Ledbetter, treasurer. U. G. Holt who has been with the company for the past 18 years is logging superintendent and William McLaughlin, his assistant. Oliver Myers is local manager and Chas. B. Smith, also sales manager.

A message from Washington stating that President Wilson will appoint six of the warships surrendered by Germany.

room. (This is another big secret.) They stay in the cooling room for half an hour.

From the cooling room the loaves go to the automatic wrapper where each loaf is wrapped in a sanitary wax wrapper and ready for delivery.

From the time the flour at the Cherry City baking plant goes first on the scale to the time ready for delivery is 11 hours. For the morning delivery of bread, the dough is mixed at 6 o'clock the previous evening and is taken out of the oven at 1:30 o'clock in the morning or as soon as the groceries open. Bread for the afternoon delivery of the Cherry City Bakery comes out of the oven about 8:30 in the morning. Two deliveries of fresh bread are made daily.

The Cherry City Bakery delivers in 40 towns outside of Salem and its outside business equals the amount sold in Salem. H. F. Rittman is president of the company and Roy B. Wise, local manager.

DR. SCOTT, PIONEER IN CHIROPRACTIC

In Seven Years Practice Here Has Most Remarkable Success.



Dr. O. L. Scott is the pioneer in Salem of the Chiropractic School. He is a graduate of the Fountain Head school of Chiropractic, of Davenport, Iowa, and had had nine years practice, seven of them in Salem where countless numbers have been benefited and cured by his adjustments. Many of his patients are among the city's best known residents and they are practically unanimous in their expressions of satisfaction with his adjustments and enthusiastic in his praise. His ever increasing patronage is an eloquent testimonial to him personally, and to Chiropractic methods. It is one of the latest things in the realm of science of the body and being comparatively new is not well understood by many.

"What is chiropractic?" asked the writer.

"It is the science of common sense, replied the doctor instantly. It teaches that the brain is the source of all bodily power; it is conveyed through the spinal cord and nerves, which end in every tissue and organ of the body, and there expresses health. That the spinal cord and nerves are soft structures and are surrounded by bones which are hard. That these bones are movable within certain degrees. That when they are moved beyond that, by accidents, the hard bones squeeze the soft nerves, decrease their size, cut off the flow of life from the brain to the organ. That the degree of pressure registers the lack of 'brain current' that can't get to the tissue, hence makes any one of a thousand diseases. The chiropractic knows why, and how to remove these pressures and permit the currents to continue transmission for the purpose of reconstruction of disease to health.

It is a science and method of adjusting the cause of disease without drugs or instruments, based on a correct knowledge of anatomy, and especially the spine and nervous systems. The Chiropractic idea is that the cause of disease is in the person afflicted. The adjustment in correcting the wrong that is producing it. The function of every organ in the body is controlled by mental impulse, from the brain which transmits through the nerves. Any impingement of these nerves interfering with the transmission of mental impulse results in an abnormal function called disease. This interference is produced by subluxated vertebrae pressing upon the nerves as they pass out from the spinal cord. The trained adjuster is able to locate the point of obstruction or interference and by means of adjusting the subluxated vertebrae corrects the cause and normal conditions of health is the result.

Investigation costs nothing and means health and happiness.

The chiropractor does not pin his faith to any single panacea. Simply knowing that pressure of bone on the nerve brings about abnormal physical conditions, he sets about to relieve the cause of the trouble and by his skillful manipulation of the hand, he soon is able to bring about the proper adjustment.

"I would say to those who are sick, worn out or troubled by disease, that an examination by a chiropractor would be essentially the wisest course to follow. Nature may be hindered from her proper functioning through nerve pressure. An analysis would soon locate the seat of such disease and then by chiropractic methods, improvement and cure would be rendered the easier.

Four years ago Chiropractic was recognized by the legislature as a distinct and progressive science, and it created a state board of chiropractic examiners. The board was perfected by appointment by the governor, and it has been in working order since June, 1915.

Dr. Scott's offices are 309-312 U. S. National bank building; Phone 87; Hours 10 to 12 a. m., 2 to 6 p. m. Residence 1360 S. Liberty and home phone 828R.

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Happy New Year

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CHAS. G. MILLER, Mgr.

Winter Seeding of Clover Best, Says O.A.C.

Oregon Agricultural College, Corvallis, Jan. 1.—The best method of getting a clover stand under western Oregon conditions is broadcasting the seed on fall sown wheat, oats, barley, or vetch and oats grain in late February, writes B. F. Sheehan, instructor in farm crops. If the ground is dry enough, the seed is harrowed in. If not, the rains will beat in enough to make a stand. To succeed it must be sown not later than the first of March, before the spring growth begins. The seed will be tested for purity and germination at the experiment station seed testing laboratory free of charge. Farmers may thus know exactly what they are putting on their fields.

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There are just seventeen of those warm, fluffy wool blankets left. When these are gone there will be no more for sale at Barnes' Cash Store and not likely to be any such blankets anywhere at these prices. They range from \$7.85 to \$19.50 less 20 per cent.

Hats

Men's Black Stiff Hats in several shapes, sizes 7 to 7 1-2. Formerly priced \$1.95 to \$3.45. Your choice for \$1.25

Lot of Boys' Grey, Brown, Blue and Black Felt Hats, in all sizes, especially good for winter wear, choice for 75c

STORY OF HOW THE BAKERY MAKES BREAD

Cherry City Baking Co. Puts Out 13,000 Loaves Daily Using 40 Barrels Flour.

If the average housekeeper would really like to know the secret of making good bread like that of the Cherry City Baking company of Salem, now is the opportunity. For it will now be set forth in plain type just how it is done and the secret is no longer a secret.

To begin with, instead of mixing a nice pan full of dough, the bakery of course goes at it in something of a wholesale style, but the idea will apply for small amounts as well as large.

During the summer and fall, the bakery put out on an average 13,000 loaves a day. When it opened for business two years ago today, the output was just 2000 loaves daily. To bake 13,000 loaves every 24 hours requires 90,000 pounds of flour or something more than 40 barrels.

But to proceed with the story of making bread. Just for one baking there is dumped out of sacks into the sifter and blender 600 pounds of flour. The blender mixes the different kinds of wheat flour that have been found to produce the best bread. This blender is large enough to hold 40 barrels of flour at one time. Everything is mixed by an automatic stirring apparatus instead of the usual household spoon.

With the 600 pounds of flour dropped in the bin, placed there by an automatic scale, by another automatic weighing process, 300 pounds of water is also poured into the big mixer. Now we have 600 pounds of flour and 300 pounds of water from which there will finally emerge 900 loaves of bread, each weighing 16 ounces. This amount of dough really weighs 1100 pounds but for each 18 ounces started on its way there finally appears but 16 ounces of bread, as the baking takes out two ounces from each 18 ounces of dough.

After the dough is placed in the mixer, by an automatic process similar to that of an ice cream freezer, the dough is mixed 20 minutes. To get the dough out of the mixer, it is partially inverted and it is turned out into the raising trough 12 feet long, 2 1/2 feet wide and two feet deep. There it remains for 5 1/2 hours and later by hand is kneaded down as no machinery has been found that will do the kneading automatically. This is one instance where the bakery has nothing on the housewife.

The dough is taken out of the big trough by hand, put into a big hopper or dividing machine where it comes out in quantities enough to make four loaves of bread. On an automatic traveler while on the way to the next machine, it is separated into the amount of dough needed for a loaf and remoulded into the shape of a ball of dough.

Then in this round ball shape it goes in the proofer—automatically of course—given 15 minutes to rest and on an endless chain taken to the moulder. It is this moulder that shapes the dough for the pan, giving it the regular loaf of bread shape.

Now the dough is in the pan placed in proof cabinets away from dust and air to remain an hour and one half. It is then placed in the oven and baked for 25 minutes at a temperature of 350 degrees. From the oven the loaves go to the cooling racks where they cool in their own temperature in a steam

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