

Roseburg Chiefs Lose Opener To Ashland JV's, 32-6

The advantage of pre-season experience and conditioning showed its toll last night at Finlay Field as the Roseburg Chiefs dropped their 1946 opener, 32-6, to classy junior varsity Southern Oregon College of Ashland. The locals' only touchdown was a fourth quarter determined 35-yard drive with halfback A. W. Foster carrying the ball over on a desperate fourth-down line-plunge.

Outweighing the Ashland visitors completely, but definitely outclassed in teamwork and conditioning, the Roseburg Chiefs kept fighting throughout the entire game in spite of the fact that the junior "Sons" repeatedly broke the locals' line on scrimmage, intercepted passes, and recovered fumbles of the unpolished squad, and chalked up the defeat as their first real scrimmage for this season.

Visitors Score Early

Ashland scored 31 minutes after the opening gun after a series of line drives by Lutz and Arant and two wide end sweeps by Gande on a 45-yard march to the end zone with Jones' dropkick missing the conversion to lead the Chiefs 6-0. Lutz scored the second touchdown for the visiting collegians six minutes later on a single center-plunge to get away for a 36-yard sprint. The Chiefs again blocked Jones' dropkick conversion attempt.

Roseburg threatened to come back with Karney and B. Schermer taking turns at carting the ball, until a pass was intercepted by Ashland's Gande who fleet-footed it 40 yards to the goal line. Jones' dropkick cleared the uprights to mark the end of the first quarter with the "Sons" leading 19-0.

A forward pass from Jandreau to Roberson to the ten-yard marker set the fourth touchdown for Ashland 45 seconds before half-time, sending Arant over standing up. Jones' dropkick was wide and the score stood 25-0 at half-time.

The Chiefs displayed entirely new tactics in the second half and tightened up their line defense, forcing the "Sons" to aerial tactics which were also stonewalled. The Chiefs finally penetrated enemy territory three minutes before the closing of the third stanza only to lose the ball to Ashland's Kannasto who drove and passed successfully down to his own 12 where the Chiefs again took over as the game entered the fourth period.

Two plays by Roseburg's Lee and Schermer netted gains as far as Ashland's 4-yard marker, only to be taken over by Ashland and back down the field by a reverse and quick-opener by Boyce and Kannasto to the 29 where Kannasto's forward pass was completed by Robinson in the end zone. Jones' fifth dropkick at

tempt was good to boost their lead 32-0.

Chiefs Score In Fourth

The Roseburg squad, not lacking in fight and individual power, began a determined attack on their own 35 following Lee's recovery of an Ashland fumble. Fred Schermer, Lee, and Foster each made long gains to the four-yard line where, on their fourth down, Foster squeezed through the enemy line to score the Chiefs' only touchdown of the game. An offside penalty on Ashland gave the Chiefs a second try after Foster was nailed behind the scrimmage line on the first attempt, but Lee, on the receiving end of Schermer's pass, was a few feet short of the pay zone, leaving the score at 32-6 with two minutes left in the ball game.

Arant, Gande, and Kannasto of the "Sons" backfield were the standouts of the visiting eleven, while the Chiefs, lacking pre-season practice as a team, stood out more as individuals with Karney

taking the backfield linelight and Hatfield, Kirshner and Tubbs looming as line stalwarts.

Roseburg Chiefs

Roseburg Chiefs	Position	Ashland
Myers	RE	Reynolds
B. Hatfield	RT	Cupeland
Kirshner	MC	Robertson
Travis	LT	Newton
Tubbs	C	Clawson
B. Hatfield	LT	Rogers
Tracy	LB	Roberson
Foster	QB	Jandreau
P. Schermer	RB	Gande
B. Schermer	HB	Stutz
Lee	FB	Arant

Substitutes for Roseburg: Long, Travis, Brown, Crane, Shure, Foster, Karney, Dunham, Kennedy, Patton, Jones, Ashland: Gorman, Morris, Sahero, Boyce, Harran, Jones, Pinkham.

There are 25,000 barn fires in the United States annually.

Weed Menace To Coast Lakes Seen

REEDSPORT — Neither boating, swimming nor fishing will be possible on Lake Tahkenitch or Siltcoos Lake within two years if "drastic action" is not taken immediately to eradicate weed growth conditions in the two lakes, according to Burrell B. Boyer, field research engineer for the Cloroben Corporation.

Within 20 years, Boyer said, these lakes as well as many oth-

er coastal lakes, may become "nothing but swamps." Boyer's investigation in the last few weeks have disclosed that already "floating islands" of weeds have formed on the surface of the lakes, and many more have formed just beneath the surface.

It is not his intention to "alarm" those in this section who are interested in the lakes from a sports or recreational angle, he said, but he "knows and believes" that the people of this state, as well as of other states, are interested in preserving the

scenic beauty of these coastal lakes. Boyer pointed out that "investments of thousands of dollars would become total loss" if the weed conditions now developing were allowed to continue. He urged that state, county, and city officials request their legislative representatives to take action.

Honorably Discharged

Oakland: T-5 Virgil K. Kester, son.

Library Books Listed

YONCALLA — The following new books are now on the shelves of the Yoncalla Public Library: "Fun in the North Woods" by Harry Brand, "Wander of the Wasteland" by Zane Grey, "The Yellow Room" by Mary Roberts Reinhart, "The Secret of the Closed Gate" by Margaret Leighton, "Scudra Hoo, Scudra Hay" by Geo. Chamberlain, and "Famous Historical Places in the United States" by Herbert H. Waller.

Every day, 28 people in the United States die by fire.

OVERSEAS VETERANS! THIS IS IT —

Join your comrades at 8:00 P. M. at Eagles Hall, Thurs., Oct. 17.

If you are a veteran with overseas service, you are invited to the big free DUTCH LUNCH AND SOCIAL CATERING of the V. F. W.

SURPLUS

Government-Owned Supplies & Material For Sale At

CHROME SEPARATOR PLANT

5 Miles North of Coquille, Oregon on U. S. Highway 101

Tuesday, Oct. 22 thru Friday, Oct. 25, 1946, 9 A.M. to 4 P.M. Daily

Hardware, electrical and plumbing fittings, tools, wire, posts, paint, water tanks, 13" fire hose, oils and greases, welding rod, v-belts, etc., mostly new. Material — Cash — "As Is where is" — purchaser to pick up.

For itemized sales list and prices write or phone

Reconstruction Finance Corporation

444 Pittcock Block Portland 5, Oregon Telephone Atwater 6401 or from

Mr. F. J. Kelleher

or

Mr. J. L. Fredricks

at plant during sale



Carol Drake's favorite ways to cook chicken

Did you ever think of the many mouth-watering dishes that you can make with stewing hens? Below are some of our tested favorites for your taste approval

FRICASSEE CHICKEN

Cut chicken in pieces, roll in flour and brown well in hot shortening. Cover with boiling water, add salt, pepper, chopped onion, parsley and celery leaves; cover and simmer until tender, about 2 hours. Add more hot water if necessary. Thicken liquid and serve over chicken.

SMOTHERED CHICKEN

Brown chicken as directed above, then place in casserole or baking pan. Add enough milk to half cover chicken, cover pan or dish and bake in moderate oven (350° F.) until chicken is tender, about 2 hours.

FRICASSEE CREOLE STYLE

Brown chicken as directed above. Combine 1 cup tomato sauce, 1 medium onion sliced, a dash of chili powder, chopped green pepper, and seasonings to taste, and pour over chicken. Cover pan and simmer slowly until chicken is tender, about 2 hours. Serve with steamed rice.

CHICKEN CURRY

Brown chicken as directed above. Cover with boiling water, add small chopped onion, celery, and 1 tsp. curry powder with seasonings. Cook as for Fricassee Chicken.

CHICKEN PIE

Cut chicken, place in large kettle and cover with boiling water; add 1 tsp. salt and cook covered until tender, about 2 to 2½ hours. Cool, remove meat from bones. Measure 1½ cups of broth and combine with 1 cup milk and ½ cup thinly sliced celery. Make a paste of ½ cup milk, 5 tbsp. flour, and seasonings to taste. Add flour mixture to broth and cook until thickened, about 10 minutes, stirring constantly. Add chicken, 1 cup cooked peas and 1 cup cooked carrots, and simmer until thoroughly heated. Pour into heated casserole, top with biscuit rounds and bake in hot oven (450° F.) 15 minutes or until biscuits are lightly browned.

Carol Drake, Director
The Homemakers Bureau
An Extra Safeway Service

Soups and Crackers

Mushroom Soup	10½-oz. can	16¢
Asparagus Soup	10½-oz. can	10¢
Pea Soup, Rancho	10½-oz. can	10¢
Tomato Soup, Rancho	22-oz. can	15¢
Soda Crackers	SNOW FLAKES box	22¢
Soda Crackers, Krispy	box	39¢
Cookies	TRULY YOURS assortment pkg.	28¢
Ser-Toast	KARAMEL 25-slice pkg.	23¢

Breakfast Foods

Wheaties	8-oz. pkg.	12¢
All Bran, Kellogg	19-oz. pkg.	13¢
Cereals, Kellogg	variety pack of 10	23¢
Cereals, Post Tens	pkg.	23¢
Ralston	WHOLE WHEAT 1½-lb. pkg.	23¢

Household Needs

Brillo	SOAP-FILLED PADS Small pkg.	9¢
Steel Wool, American	1-gal. can	10¢
Dry Cleaner, Renuzit	can	79¢
Cream Wax, Johnson	pt.	59¢

Miscellaneous

Candy	COLONIAL ASSORTED 17-oz. pkg.	23¢
Pie Crust	GENTLE 20½-oz. pkg.	29¢
Mustard, Premium	quart jar	15¢
Mustard, Crescent	quart jar	18¢
Paper Duo-Dustin	roll	50¢
Sauerkraut	MAGIC Brand 24-oz. jar	18¢
Chinese Dinner	Ben Gee 24-oz. jar	49¢
Boned Turkey	Lynden 5½-oz. can	50¢
Oysters	Sherwood Farms Small-Slices 3-oz. tin	49¢

Pet Foods

Dog Meal, Gaines	5-lb. pkg.	65¢
Dog Food, Home Plate	8-lb. pkg.	89¢
An-i-mal	Dog and Cat Food 2-lb. pkg.	23¢
Pard	Dehydrated Dog Food 8-oz. pkg.	11¢

I'M BACK AT YOUR GROCERS



I'm again available to help you achieve baking success. For tasty bread, rolls, cakes and other good things "like mother used to make", my quality is supreme. Take me home with you, soon.

ORANGE TEA-ROLLS

Sift together — 2 cups Crown Best Patent Flour
4 teaspoons baking powder
1 teaspoon salt
1 teaspoon sugar
Cut in — ½ cup shortening
Add and mix — 1 cup orange juice
1 cup milk
Roll out into sheet one-half inch thick, spread with cool orange filling.
FILLING — 2 tablespoons Crown Best Patent Flour
grated rind of 1 orange
1 cup orange juice
1½ tablespoons melted shortening
Cook together until thick — 1½ cups sugar and beat well.
Remove from fire, add ½ cup sugar and beat well.
Roll dough with orange filling up like jelly roll. Cut in 12 pieces, place in greased muffin tins, bake about 20 minutes at 425 degrees F.

CROWN MILLS
PORTLAND, OREGON

TYPICAL SAFEWAY VALUES

Sardines	Capl. Benny brand	In Tasty	Soya Sauce	No. 1/4	7¢
Peanut Butter	Rev. 8-OZ. jar	19¢	33¢	2	59¢
Dill Pickles	BITS O' DILL DOODLE DANDY	24-OZ. JAR	23¢		
Golden Pearl Rice	COOKS UP WHITE and FLUFFY	2-LB. PKG.	22¢		
Prunes	Choice RED TAG	NO 2½ CAN	22¢	GREEN TAG	NO 2½ CAN 19¢
Olives	LOS OLIVOS	3-OZ. JAR	18¢	STUFFED 6 OZ.	47¢
Baking Chocolate	HERSHEY'S FAMOUS	½-lb. CAKE	13¢		

Suzanna Pancake Flour

1½-lb. pkg.	12¢
2½-lb. pkg.	23¢
3½-lb. pkg.	29¢

Pure Cane Sugar

5-lb. Sack	35¢
10-lb. Sack	70¢
25-lb. Sack	\$1.74

Beet Sugar

5-lb. Paper	36¢
10-lb. Cloth	69¢
25-lb. Cloth	\$1.71

Use Spare Stamps 9-10-51

Yellow Medium Dry Onions

Stock up now—while onions are at their very best!

lb. 2 1/2 c 50-lb. sack 1.09

Brussel Sprouts

In Sanitary Cellophane Packages 9-oz. 25¢

U. S. No. 1 POTATOES

10 LBS. 37¢

100-lb. Sack 2.89

EGGS Grade "A"

Large—doz. 74¢
Medium—doz. 69¢

FRESH FROM THE COUNTRY

Use more fruits and vegetables now while they are at their best

Lettuce	GARDEN FRESH	lb. 10¢
Rutabagas	Very Heathful	lb. 5½¢
Table Grapes	Red Emp.	lb. 16½¢
Cauliflower	SNOWY WHITE	lb. 14¢
Cabbage	LOCAL CROP	lb. 5¢
Parsnips	FLAVOR-FUL	lb. 11¢
Turnips	IDEAL FOR STEWS	lb. 8¢
Crisp Celery		lb. 5¢
Yams	EXCELLENT BAKERS	lb. 9½¢

GRAPEFRUIT

Morph seedless

lb. 11¢

Extra fancy and fancy APPLES

Brighten up those Fall Menus

Red Delicious, lb. 13 1/2¢
Jonathans 43-lb. box 3.69, lb. 11¢

Produce features are for Friday and Saturday only.

YOU GET MORE FOR YOUR MONEY AT SAFEWAY