

Car Backfires, Burns Near Dillard Thursday

A 1934 Ford coupe caught fire and was totally destroyed shortly after noon Thursday, about a mile south of Dillard. According to a report from state police headquarters the car was operated by Arthur L. Franklin of Winston, but recently of Oklahoma.

The fire was believed to have started when the car backfired and the gas tank was ignited. The occupants escaped injury. The

fire spread into the grass at the side of the road, and burned over an area of about 300 square feet, before being extinguished by the Douglas Forest Protective Association, according to the police report.

Permits for Beverage Handlers Ready Sept. 18

PORTLAND—(P)—Permits for alcoholic beverage handlers will be available Sept. 18, Liquor Administrator William H. Hammond reports.

The permits will be required Nov. 1 for all employees who mix, serve or sell alcoholic beverages for consumption on the premises. Application forms will be available, Hammond said, from all license inspectors, all state liquor stores and agencies and the Portland and Salem offices of the commission. The blanks also will be mailed to all licensed establishments affected by the new regulation.

The permit system was ordered by the State Liquor Commission July 15.

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Stock Club Members Taken On Conducted Farm Tour

Members of the Elgarose, Melrose, and Cleveland 4-H stock clubs were taken on a conducted tour of stock farms in the Melrose and Elgarose districts last week by Frank von Borstel, Jr., county club agent, and Andrew Hanson, the local club leader.

After the tour, the members met at the home of Mr. Hanson for a short business meeting with Donald Sundberg, president, in charge. Those in attendance included: Betty Johnson, Donna Sundberg, Shirley Pankay, Jo Ann Paddy Court, Gerry Lou Paddy Court, Sally Lee Brown, Margie Hanson, Michael Woolen, Merle Sanders, Charles Tuck, Glen Dick Brown, Stephen Makenson, Stanley Tuck, Curtis Kocken, Phillip and David Makenson, Jack Houston, Leon Nelson, George Sundberg, Mr. and Mrs. Lee Brown, Mrs. Thelma Sundberg, Mrs. Thelma Hanson, and Frank von Borstel.

Barcus Company Named Packard Sales Agency

Designation of Barcus Sales and Service, Roseburg, as the sales, service, and parts agency for Packard automobiles was announced this week by E. P. J. Rigdon, Portland, zone manager for the Packard Motor Co.

To inaugurate the dealership in Roseburg, three new Packard cars will be on display for a few days in the company's showrooms.

located at the intersection of Garden Valley Road and the Pacific Highway.

The new Packard agency will be under the management of Paul Barcus and Bud Parsons, who were both employed for many years by the B. F. Goodrich Co. in Seattle.

Barcus established his business here in 1946, having the distributorship for Goodrich tires. Parsons became associated with Barcus as a partner this year.

Rigdon was in Roseburg for a few days to discuss details connected with the setting-up of the new Packard agency here. He was accompanied by Frank J. Dunning, Portland, zone district manager for the Packard company.

Barcus said numerous improvements have been made in the company's location and modern equipment has been installed.

Dr. Morris Scheduled To Speak at Men's Meeting

Dr. Victor P. Morris, dean of the school of business administration at the University of Oregon, will speak to the men of the First Presbyterian Church at a dinner meeting scheduled Friday, Sept. 17, at 6:45 p. m. in the church parlors. Dr. Morris' topic will be "Creative Christianity." Tickets for the dinner are available from members of the church.

Miss Peterson Listed Among SOCE Graduates

Rose Peterson, Myrtle Creek, is listed among the 30 men and women completing requirements for graduation from Southern Oregon College of Education during the summer session which ended Aug. 27. She will receive her bachelor of science degree in elementary education at the next commencement.

TOMATOES

Turn off Winston road on south side of Winston Bridge, follow road signs. Bring your own containers. You pick. \$1.50 a bushel.

—Jesse James—

FIREPROOF

Storage or Warehouse Space

Flegel Transfer & Storage Co.

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Sunday At The Churches

(Continued from page 2)

SAINT GEORGE'S EPISCOPAL CHURCH

Main and Cass streets. Fr. Blaker. Sunday services at 8:00 and 11:00 a. m. Church school 9:45 a. m.

CHURCH OF JESUS CHRIST OF LATTER-DAY SAINTS

Sunday school at 10 a. m. at the "Knights of Pythias" hall. Everyone invited to attend.

THE FIRST BAPTIST CHURCH

"Repentance, a Greatly Neglected Subject" is the sermon topic Sunday morning at eleven by Rev. H. P. Sconce, Baptist pastor. Gene Yates has charge of the special music at both services Sunday. Rev. Willis Erickson, new pastor of the Elgarose Lutheran Church, will be a special guest soloist Sunday morning and speak briefly about the church census soon to be taken by a group of churches in Roseburg. "If My People" is the sermon topic Sunday night at eight. A very important meeting of church and Sunday school leaders to plan the fall and winter program of the church will be held Monday night at eight o'clock. The Sunday school meets each Lord's Day morning at 9:45 o'clock. Youth groups meet each Sunday evening at 6:45.

Dr. James Whitcomb Brougher is to be a special guest in Roseburg the last Sunday in September and the first two Sundays in October. Also, a new Hammond organ will be dedicated the last Sunday in September.

ASSEMBLY OF GOD

948 W. First St. Vernon L. Klemin, pastor. Sunday night will be the last service of a three week revival meeting conducted by Rev. Mr. and Mrs. Stanley P. MacPherson, and his subject will be "What is the Unpardonable Sin?" Tonight (Friday) will be a special young people's service.

LOW BID SUBMITTED

SALEM — (P) — McCormick Construction Co., Pendleton, submitted a low bid of \$207,131 for construction of an addition to the nurses home at the Eastern Oregon State Hospital, Pendleton. The bid was \$22,000 under the board of control's estimate.

ROSEBURG CHURCH OF THE NAZARENE

400 East Douglas. Forrest Hill, pastor. Sunday school 10 a. m. S. S. Linnell, superintendent. Worship 11 a. m. Sermon by the

pastor. Junior service 6:30 p. m. Young People's Society 6:30 p. m. Dorothy Trobe and Ralph Linnell, leaders. Evangelistic service 7:30 p. m. Sermon by the pastor. Prayer meeting, Wednesday 8 p. m. Radio broadcast, Saturday, 6 p. m.

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Raisins 4-LB. PKG. **55c**
Alka Seltzer 60c Size **49c**

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Arizona Grapefruit . . . 2 for 13c
Local Tomatoes . . . lb. 10c
Nice Crisp Celery . . . lb. 8c
Local Cantaloupe . . 3 for 25c

Snowdrift Shortening . . . 3-LB. CANS **1.15**

Smith's PEAS No. 2 Cans **10c**

Green Spears Asparagus No. 2 Cans **39c**

Hunt's HOT SAUCE Can **5c**

MILK All Brands **2 for 29c**

DURKEE'S **OLEOMARGARINE** LB. **37c**

SAVE FRESH MEATS

FANCY RIB STEAKS . . . lb. **79c**
SLICED BACON . . . lb. **59c**
SKINLESS WIENERS . . . lb. **51c**
VEAL ROASTS . . . lb. **59c**

DUZ or OXYDOL Lge. Pkg. **33c**

PAPER TOWELS 2 ROLLS **27c**

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Here's how to make perfect coffee

using, it is not enough. Here's why—a quick rinse will not remove the coffee oils that have a tendency to cling to the inside of a coffee-maker. If they aren't removed, they'll become stale, and eventually impart an undesirable taste to the coffee brew. So wash the coffee-maker thoroughly with hot soapy water after using. Then scald, and set it out "to air." A coffee-maker that has not been used for some time should be thoroughly washed before using.

Keep the coffee pot "sweet" by a more thorough cleansing at least twice a month. If coffee-maker is porcelain, enamelware, or glass, put all parts of the utensil in a large kettle and boil for a few minutes in a solution of about a tablespoon of washing or baking soda and a tablespoon of ammonia to each quart of water. If a large kettle is not available, fill coffee-maker up to the spout with the cleaning solution, place on stove, and boil. If the coffee-maker is a type that will not stand direct heat, just let it soak in the hot cleaning solution in the dishpan. With aluminum coffee-makers, polish the inside with steel wool and boil in a solution of vinegar and water (about 1/4 cup vinegar to 1 quart water). Coffee-makers with built-in electric units should never be immersed in water.

Measure—don't guess

Do you measure the coffee and the water? It's very important to do this, because if you are not careful you may get too strong coffee one time and weak coffee another time. For each 6-oz. cup of water, we recommend 2 level tablespoons of coffee. This is the same amount as 1 heaping tablespoon but is a far more accurate way to measure. By using a measuring cup, you may vary the water—more or less—to obtain the

strength that suits you best. Measure this way and your coffee will be the same every time.

Time coffee-making carefully

Coffee should be in contact with water for a definite length of time, depending on the type and capacity of the coffee-maker, as well as the strength of beverage desired. After the correct timing has been determined, stick to it; otherwise results will not be uniform.

Look before you buy

Hills Bros. Coffee comes in 2 GRINDS: (1) "Regular Grind"—suitable for any method of coffee-making if directions on the label are followed. (2) "Drip and Glass-Maker Grind"—if you prefer a finer grind for a Drip-Pot or Vacuum-Type Maker (not recommended for Percolator or Coffeepot). When you decide which gives results that please you most with your method of coffee-making, we advise against switching back and forth, as you are likely to notice some variation in taste and will suspect something wrong with the coffee.

The final answer

Hills Bros. Coffee is a blend of the world's finest coffees. Uniform flavor is developed by Controlled Roasting—an exclusive Hills Bros. process that roasts coffee "a little at a time" . . . continuously and evenly. Vacuum-packing brings it to you fresh.

The final step in "perfect coffee manufacturing" is in your hands—when you brew the beverage. If you follow these directions with Hills Bros. Coffee, you'll always have perfect aroma, flavor, and strength—delightful coffee that will make every one say—"Now that's what I call good coffee!"

What kind of coffee-maker do you use?



Do you use a coffee-pot?

"Regular Grind" Hills Bros. Coffee is best for coffee-pot or saucepan. Measure in the required amount of coffee and add the measured amount of cold, hot, or boiling water. Place on heat, stir well and just bring to a boil. Stir again, remove from fire, and add a dash of cold water to settle the grounds.

Steeping method. Preheat pot by rinsing with hot water. Pour boiling water on coffee. Stir well. Stir again in 5 minutes. Steep 5 to 10 minutes more. Place pot on part of stove where coffee will keep hot but not boil.



Do you use a percolator?

"Regular Grind" Hills Bros. Coffee is recommended. Start with cold or hot water. Percolate gently 7 to 10 minutes after steady "perking" begins. Insufficient percolation results in a weak, thin beverage, while over-percolating produces a "cooked" or "stewed" taste and unsatisfactory flavor. Experiment to determine the exact "perking" time that gives best results in your percolator, then be careful to "perk" for the same period every time the coffee is made. Otherwise the coffee will taste one way at one meal and different at another.



Do you use a vacuum-type maker?

Use either grind. Bring water in lower bowl to boiling. Reduce heat (if electric, turn off, but leave bowl on unit). Then place upper bowl containing filter and ground coffee on lower bowl. When the water has risen into upper bowl, stir thoroughly (about 30 seconds). In approximately 3 minutes (5 minutes if "Regular Grind" is used) remove completely from heat so coffee brew will return to lower bowl. Remove upper bowl and serve. (For best results always operate Vacuum Coffee-Makers at not less than two-thirds capacity.)



Do you use a drip-pot?

Use either grind. Preheat pot by rinsing with hot water. Measure coffee into filter section. Then measure fresh, briskly boiling water into upper container. If less than 3/4 capacity is made, the water may drip too fast, giving weak brew. When dripping is completed, remove upper section. Stir brew and serve. Never boil nor overheat coffee. This drives off the aromatic substances from the coffee and is detrimental to the quality of the beverage. You'll be disappointed, too, if you let coffee cool and then reheat it.

LOOK BEFORE YOU BUY

Hills Bros. Coffee comes in 2 GRINDS: These are:

1 Regular Grind 2 Drip and Glass-Maker Grind (With Yellow Band)

The type of grind is printed at the top of the label on the Hills Bros. Coffee can or jar.

"Regular Grind" for any method of coffee-making. Do not use "Drip and Glass-Maker Grind" for percolator or coffee-pot.



FREE—"The Art of Coffee-Making"

This 8-page booklet gives complete instructions for making Hills Bros. Coffee in all types of makers. Free for the asking. Mail this coupon today to Hills Bros. Coffee, Inc., 2 Harrison St., San Francisco 19, Calif.

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CHECK TYPE OF COFFEE-MAKER AND GRIND USED
☐ COFFEEPOT ☐ VACUUM-TYPE ☐ REGULAR GRIND
☐ PERCOLATOR ☐ DRIP POT ☐ DRIP GRIND 336