

# Frozen Food Sale

Prices Effective  
October 6 - 7 - 8  
Members of United Groc.



## T.V. DINNERS

— Swansons —

- ★ Beef ★ Chicken
  - ★ Turkey ★ Swiss Steak
- 11-oz Dinner

**49¢**



## ORANGE JUICE

— Shur Fresh —  
"The real thing from Florida"

3 12-oz. Tins **\$1.00**

6 6-oz Tins **\$1.00**



Larry's Poor Boy  
Sandwiches **79¢**

Bradley Frozen  
**Fruit Pies**  
Apple - Peach - Cherry  
8" Pies  
Each **39¢**  
Values to 49¢ Pie

Flav-R-Pac — Your Choice —

**Vegetables**  
Flav-R-Pac — Your Choice —

- ★ Peas ★ Corn
- ★ Peas & Carrots
- ★ Chopped Broc.
- ★ Spinach

6 10-oz Pkgs. **\$1.00**

- ★ Broccoli Spears
- ★ Cauliflower
- ★ Brussel Sprouts
- ★ Lima Beans

4 10-oz Pkgs. **\$1.00**

Chef-Boy-ar Dee  
**Pizza**  
Sausage or Cheese

12-1/4 oz. Pkg. **49¢**  
Values to 75¢ Each

Kubla Khan Pork  
**Fried Rice**  
Heat & Eat  
10-oz Pkg. **39¢**  
Regular 49¢ Each

Flav-R-Pac Vegetables in

**Butter Sce.**

- ★ Cut Corn ★ Peas
- ★ Peas & Carrots
- ★ Mix Veg. ★ Beans

4 10-oz Pkgs. **\$1.00**

Idaho Gem — Your Choice —

**Potatoes**

- ★ Hash Browns
- ★ French Fries
- ★ Crinkle Cuts

5 1-lb. Pkgs. **\$1.00**

Sara Lee  
**Chocolate Cake**  
Regular or German

Regular 8" **79¢**  
Just like Homemade

Welch's Pure  
**Grape Juice**  
Natural Flavor  
5 6-oz Tins **89¢**  
Same as one can Free

Kubla Khan Chinese — Your Choice —

**Dinners**

- ★ Combination Sukiyaki
- ★ Combination Shrimp

12-oz Dinner **59¢**

Chets — Your Choice —

**Meat Pies**

- ★ Beef
- ★ Chicken
- ★ Turkey

5 8-oz. Pies **\$1.00**

Stouffer's Spinach  
**Souffle or**  
Potatoes, Caulif. or Broc. Gratin

Pkg. **39¢**  
Values to 49¢ Ea.

Head & Shoulders  
**Shampoo**  
For Dandruff

Reg. \$1.10 **89¢**  
Tube Unbreakable Tube

8-Hour Cough Formula  
**Pertussin**  
Really Effective

Reg. 79¢ **69¢**  
Size Keep Some on Hand

Deodorant Soap  
**Dial**  
38 Hour Protection

7 Reg. Bars **\$1.00**  
Regular 2 for 49¢

Liquid Detergent  
**Chiffon**  
Kind to Hands

22-oz. Bottle **39¢**  
Regular 49¢ Ea.



## Fresh Lettuce

Solid Green Heads

**2 Heads 25¢**

Thick Meated  
Danish Squash. .... Ea. **5¢**

U.S. No. 1 Jumbo  
White Onions ..... Lb. **10¢**

**Sunkist Oranges**

Jumbo Size

7 Lbs. **\$1.00**

**Delicious Apples**

Red Delicious or Golden

8 Lbs. **\$1.00**

**Bath. Tissue**  
M.D. Assorted Colors

12 Rolls **\$1.00**

**Paper Towels**  
Coronet Assorted Colors

4 185 Ct. Rolls **\$1.00**

**WILLIAMS**

**THRIFTWAY**

SANDY, OREGON

Butter Cup Fresh Chuck Wagon

**Bread** 1-lb. **29¢**  
A Taste Treat 6 1/2-oz.

Butter Cup Fresh

**Rolls** Cinnamon ..... Reg. 43¢ **33¢**

Nabisco Saltine

**Crackers** 2 Lb. Box **59¢**

## Pioneer Days

By LILLIAN TEN EYCK

Nippy chilly dawns lasting a while into the morning, a few leaves drifting down and October's bright blue weather all point to the inevitable approach of the Pilgrim's celebration, Thanksgiving, and that historic day is linked with pumpkin pies and that noble bird, the turkey. At Sandstrom's on Wednesday, Sept. 28, we met as usual on the fourth Wednesday of the month for the Presbyterian Community Church's Ladies Aid and it is such a delightful time always. The Sandstroms have such a beautiful home, everything so pleasing to the eye, from the landscaped yard to the perfectly designed home. All so attractive and on the field north of the home forty-five hundred huge white turkeys gobbling happily away unmindful of their fate.

So many years George and I

bought our Thanksgiving and Christmas turkeys there. George looked forward to carefully selecting the most perfect although as far as I could tell they were all perfect. Then he took care of the roasting, buying day old bread, toasting every slice in the oven, cooking the giblets to be chopped with the onions and celery properly and so carefully seasoned with the salt, sage and pepper. It was a solemn time. Then on Thanksgiving morning, early so the roasting need not be hurried, carefully packing in the prepared stuffing and reverently placing the bird in an aluminum roaster that my mother had bought of Birch Roberts when we were living in Cherryville way back in 1912 or so. A wonderful piece of cookware - and it is still usable.

After numerous peerings and basting - what a triumph of culinary art, George was always so proud of his skill.

I was always perfectly willing to let him take over and I enjoyed the turkey as much as anyone and I was usually reminded of the time when we were in the turkey business though on a much smaller scale.

It was Ross's senior year in high school, twenty five years ago now. As a project after talking it over with his father he decided to raise turkeys. They fixed up one corner of the barn in a snug enough room, an old wood stove was contrived (electricity had not as yet arrived on the ridge) and we were ready for the more than five hundred poult that Ross purchased with money he had saved. Such a time! We all worried about those precious morsels and Ross had to get up several times in the night to keep the fire going. Every time one little turkey died and I guess that always happens, we mourned. Finally when warm weather came we could turn them out, although then we worried about coyotes, bob cats, weasels and anxiously checked them often. In late summer, after the flock was checked, Ross was awarded a scholarship to Oregon State on his turkey project which was a great thrill to all of us. When he enrolled in college it was left to the rest of us to herd the turkeys until Thanksgiving; we all slept with one eye open. At the least different sound George would bound out of bed in his night shirt and rush out to the barn and the field beyond where the turkeys roosted. Finally George, Jr. fixed up a bed in the barn so he could be near if anything threatened our treasures. He had a loaded shot gun by his bed, I don't remember whether he ever had to use it.

Later as the birds neared their maturity we turned them across the road in a corn field that was liberally sprinkled with pumpkins. Folks going by would stop and admire the huge bronze birds strutting about among the dried stalks and the golden pumpkins, such a lovely fall picture.

Then in early November we had to prepare a place for the killing and preparing the birds for market. Was that a hectic time! We finally found several who had had experience in such work, so in good time we were ready to dispose of what had taken a lot of our time and a lot of our thoughts for six months or more. I was rather sad about it through as I had grown quite fond of them, they were so showy and how they dominated the landscape.

We did quite well with them financially and when Ross came home at Thanksgiving we not only had a \$500 bill for him out several other bills as well after all expenses were paid. The feed man wanted us to try turkey raising another year but we decided once was enough but it was an interesting experience and I always look fondly on a flock of turkeys.

## OBITUARIES

IDA MAE HORNQUIST

Ida Mae Hornquist, 67, of Rt. 2, Box 128-C, Troutdale, (Fairview), died at a local hospital Oct. 3. Mrs. Hornquist was born Ida Mae Kidder, Jan. 24, 1899 in Calhoun county, Mich. As a youngster she and her family came to the community of Maupin where she attended school. She graduated from The Dalles high school, and then lived with her husband and family as they moved from town-to-town, or job-to-job in the heavy construction business. About 1928 they moved to Fairview, and lived in the area until her death. In 1917 at Maupin, she married Laco Bay DeCamp. Mr. Demp died in 1933.

She was a part time cannery worker, and a sometimes domestic, as she made her way in the community she loved so well. She was a member of the Gresham Assembly of God church.

The surviving members of her family include four children, Mrs. Leola Karle of Chicago, Ill.; Mrs. Betty J. Arrants of Milpitas, Calif.; Mrs. Dorothy Loughmiller of Troutdale, and Dee DeCamp of Fairview; 13 grandchildren; two great-grandchildren; and a brother, Ira N. Kidder of Sandy.

Funeral services were held Oct. 5 in the chapel of Carroll Funeral Home. Interment was in Lincoln Memorial park, Rev. O. B. Cros offered the services and William Elliott sang.

WALTER LEE HAYES

Funeral for Walter Lee Hayes, 1106 N. E. Roselawn St., was Monday in the Chapel of Skyline Memorial Funeral Home. He died Thursday at Portland Sanitarium hospital.

Hayes was born July 26, 1886, in Harrison, Ark. After serving in the Armed Forces, he moved to Oklahoma, where he married and began a barbering career which was to span 63 years in Oklahoma cities, as well as Halfway, Baker, Burns, and Portland. He was self-employed until a year ago when he began working part time in a Portland barbershop.

Mr. and Mrs. Hayes celebrated their 50th wedding anniversary last November. He was a member of the Masonic Lodge in Burns and Portland.

Survivors include the widow, Mary L.; two sons, Charles F., Sandy, and Sterling A., Portland; two daughters, Imogene Hogg and Dorna Lee Wittke, both of Portland; 14 grandchildren and 13 great-grandchildren.

Rev. Ralph Holcomb and the Masonic Lodge 158 AF & AM officiated at the services.

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