

Steak Recipe Will Include Rice

Rice and beefsteak combine to make a delightful dinner dish.

STUFFED STEAK

2 cups boiled rice
2 tablespoons chopped parsley
Paprika
1 1/2 pounds round steak or flank steak

1 teaspoon onion juice

Combine the rice and seasonings. Pound the steak until thin, sprinkle with salt, spread with a layer of the rice stuffing three-fourths inch thick. Roll and shape. Place in a deep oven dish. Add enough hot water to come up one-half inch in pan. Cover, cook in moderate oven (350 degrees) for 2 hours. Remove the cover to brown and thicken the stock to serve as gravy. Yield: 6 servings.

Coconut Gives Good Flavor

Coconut and ginger flavors combine to make good cookies suitable for every occasion from picnic to a party.

COCONUT GINGERBREADS

1 cup sugar
1 cup shortening
4 cups flour
1/2 cup molasses
1 teaspoon soda
1 tablespoon ginger
1/4 teaspoon salt
1 egg
1/2 pound macaroon coconut (the fine kind)

Cream sugar and shortening, add molasses with dry ingredients, add coconut, make into rolls. Chill, slice as thin as possible and bake at 400 degrees.

Sweet Pickled Fruit Good

Sweet pickled fruits, including prunes, apricots and apples such variety as peaches, pears, especially crabapples, make a more variety in wintertime meals. A basic recipe is:

PICKLED FRUIT

3 pounds fruit
4 cups sugar
1/2 cup vinegar
1 cup water
1/4 stick cinnamon
2 tablespoons whole cloves

Wash fruit but do not remove stems. Prick fruit. Make syrup of vinegar and water. Boil well, add spices and a few of the fruit with one or two cloves pressed into each. Let cook until tender. Place fruit in sterilized jars, cook until thick and fill jars to overflowing. Seal. Do not use for a month.

Stuffed Peppers On Food List

Now that the sweet green pepper stuffing season is here again, let's make frequent use of this appetizing method of taking advantage of the minerals and vitamins with which the crisp pep-

Dressmaker Tricks Make New Furs Smarter



Left to right: Three-quarter seal skin box coat; white fox jacket; silver fox stole.

With August just around the corner, those of you who have set your hearts on new fur coats will be attending the sales to look the situation over. Clever dressmaker tricks with furs—usually confined to cloth—make this year's selections smarter than ever. Three models are shown here. Left, the three-quarter round-about-town box coat of seal brown Alaska seal skin with trench pockets and girlish neckband collar. Center, Jane Wyman models a luxuriously cut fur jacket suitable for either daytime or evening wear. It is white fox dyed to resemble lynx, and has broad shoulders and seven-eighths length sleeves. A new silver fox stole is shown, right. The two skins are fashioned in pretzel design to fall gracefully over the shoulders, ending in convenient slits allowing the hands to be passed through when you are wearing an evening gown or suit.

pers are so generously endowed. Add the meaty merits of ripe olives sliced from their pits to a hamburger, rice and onion stuffing, and you've still more vitamin A, the outstanding vitamin of the rich fruit. Sprinkle the stuffed contents of the peppers with grated Parmesan or any sharp cheese. A stuffing of tender cooked brown California rice needs no meat at all, with an expert seasoning of chopped celery, chopped or sliced ripe olives, cooked tomatoes and butter.

Attend Picnic

DAYTON — Jimmy Cooper, Oregonian carrier of Dayton, accompanied Willard Hunt and three boys of Newberg to the annual Oregonian employees' picnic held Friday at Jantzen beach, Portland.

Birthday Party Is Given Zena Girl

ZENA — Miss Alice Haines was complimented with a party honoring her 15th birthday anniversary at the home of her parents, Mr. and Mrs. Charles Haines, Saturday night. Several tables of pinocchle were in play. Refreshments were served to the honor guests, Miss Alice Haines, Mr. and Mrs. James Hall, Mr. and Mrs. Frank Bello, Mrs. C. Darman and daughter Bonny; Mr. and Mrs. Hubert Haines, Mr. and Mrs. Milton Stephens and son Raymond, Tom Davis and Mr. and Mrs. Charles Haines.

Weekend guests at the Charles Haines' home were Mr. and Mrs. Chester Haines and Lester Haines of Fort Stevens and Miss Anna Jones of Chicago.

Gardner Building Barn, Replacement

Also Roofing, Repairing House; Visitors at Fox Valley

FOX VALLEY — A. D. Gardner of Station is making considerable improvements on his farm in Fox Valley. He has a new barn in place of the one destroyed by fire in June and is putting a new roof on the house and making other interior repairs and improvements. Two carpenters are employed at the work.

Mr. and Mrs. G. P. Johnston went to Salem Wednesday night to attend the Centennial pageant.

Mr. and Mrs. Miles McClain of Prineville and his mother, Mrs. Mary Hale and son of Klamath Falls were afternoon callers at Mrs. Daisy Johnston's. Mrs. Hale lived in this vicinity when a girl.

Mrs. George Cliftell visited in Grants Pass this week.

George Cliftell's sister, Miss Cliftell, who has spent the past month here on vacation, expects to leave Friday for her home in California.

Mr. and Mrs. Ed Spa have purchased property in Lyons and expect to be building a house on the lot soon.

Dinner at Lincoln Honor to Guests

LINCOLN — Mr. and Mrs. Kasper E. Neiger were hosts at a dinner Tuesday night honoring Mrs. Frank Wilson and daughter Dorothy of Moberly, Mo., who are visiting here until August 4. Additional guests were Mr. and Mrs. Henry Boy and children Dorothy and Henry, Jr., of Salem.

Mrs. J. C. Jessup, accompanied by Mrs. D. Tarpley and Mrs. Ben Swinford and children June and Harold, drove to Cascadia Monday where they attended the Baptist camp.

Mr. and Mrs. I. R. Utterback and Mr. and Mrs. Victor Utterback and small son Raymond spent an enjoyable day Sunday at Pacific City where they saw the dedicating of the new bridge. They report that Pacific City is in a thriving condition and promises to be one of the leading beach resorts as in former years with its fine stretch of beach and the road now going through to the highway.

Funeral Is Set For John Hybner

WOODBURN — Funeral services will be held at the St. Luke church Saturday at 9 p.m. for John Hybner, who died Tuesday at the home of his niece, Mrs. John Bartos. Burial will be at the St. Luke's cemetery. Melvin Ringo is in charge of the arrangements.

The church service will be requiem high mass. Rosary will be recited at St. Luke's church Friday at 7:30 p.m.

Palbearers will be Martin Krupicka, Tony Krupicka, Edward Koutney, Matthew Bronce, Joe Bronce and Joe Adamski.

Hybner was 85 years old at the time of his death. He was a native of Czechoslovakia, where he was born on January 30, 1855. He has lived in the United States for the past 64 years and has been a resident of this community since 1920. When he first came to the United States he settled in Texas, and became an American citizen on January 17, 1882. He married Margaret Them.

He is survived by his daughters, Mrs. Mary Kasparek of Yonkers, Texas; Mrs. Kate Canek of Arroyo Grand, Calif.; Mrs. Francis Ohrel of Los Angeles, Calif., and his niece, Mrs. John Bartos of Woodburn; also surviving are four brothers, Joseph, Tony and Leo, living in Texas, Valentine in California; ten grandchildren and two great-grandchildren.

Fruitland People Attending Camps

FRUITLAND — Joyce and Dale Lively and Thelma and Gladys Gerig are attending the Junior Farmers' union encampment held at Florence, near the mouth of the Siuslaw river.

Grain yields have been rather disappointing this year owing to the warm, dry weather during the ripening period.

The schoolhouse is due for a paint job. William Schultz has the contract for applying the paint.

Leo Runner has concluded arrangements for attending the Oregon College of Education at Monmouth beginning the latter part of September.

The Gerig reunion will be held Sunday, August 4, at the home of Jacob Gerig, the original home of Peter and Rosa Gerig, the founders of the Gerig clan.

Ralph Girod and his crew painted a yellow stripe on the Fruitland road, thereby adding a safety feature.

Lloyd Girod has registered for the summer school at Willamette university. He is principal of the Richmond school in Salem.

Church services will be suspended next Sunday as the pastor, Gerold Joffe, will be attending the camp meeting at Jennings Lodge.

Navy Man Visits Mother in Dayton

DAYTON — Frank Sean of the United States navy at Bremerton spent a part of Saturday and Sunday with his mother, Mrs. Walter Senn and other relatives here. He will, August 15, have served his four-year enlistment. His last visit here was in November, 1941.

The last 18 months he has been stationed on an airplane service ship in the Hawaiian Islands. He expects to re-enlist when his present term expires. He reports much activity in ship building at Bremerton ship yards.

Mr. and Mrs. Leslie Duran of Portland were weekend guests at Dayton.

National Defense Is Speech Topic

INDEPENDENCE — Twelve members of the Lions club and business men of Independence attended the meeting of the Monmouth Luncheon club Tuesday noon at which William G. Carr, director of research and secretary educational policies commission of the National Education Association of Washington, DC, was the speaker.

Carr spoke on the defense of democratic life and said the United States must prepare to stand alone against totalitarianism. He developed his subject on the three imperatives of national defense, military, economic and moral, and told how education could contribute toward creating in the minds of youth what democracy really is.

He said, "the United States could be fortified on all sides and be surrounded with battleships with their guns loaded and pointed out and still not be safe for democracy unless its people had moral defense."

Woodburn Annual Fair Group Named

WOODBURN — Committees for the 1946 Woodburn Community fair were named at a recent meeting of the board of directors of the Woodburn chamber of commerce.

They are as follows: Entertainment, J. F. Lacey, Fred Hecker, Mrs. John Muir; Housing, Earl Housewart, Frank Settlemyer, Fred Evenden, Jess Finkan; Exhibits, John Hamage, C. G. Rue (agriculture), Mrs. J. e. a Fikan, (textile), Killian Smith (commercial), John Shaw (seeds); Publicity, Winton J. Hunt.

It is planned to have a number of new entertainment features for the fair this year. The board of directors also decided to house the fair entirely in permanent structures. This will eliminate some of the expense of housing, thus enabling the board to use the money for prizes and exhibits.

Woodburn Pastor, Family Honored

WOODBURN — A reception in honor of Rev. and Mrs. Ralph Smith, and Rev. Smith's father and mother, was given by the members of the First Methodist Episcopal church in the church basement at 8 o'clock Tuesday, July 30.

Mrs. Frank Settlemyer gave a short address of welcome and Rev. Smith responded.

A picture, "The Last Supper," was presented to Rev. and Mrs. Smith by the Epworth league. The church presented them with a chair and end table.

The program consisted of a short skit by the Epworth league, showing the Smiths 25 years from now, piano solos by Charlotte May Livesay and Donna Dean, Mrs. Carrie Young gave several readings, and Louise and Mary Buchanan each sang a solo, accompanied by their mother, Kenneth Thompson sang a solo, and Mrs. J. C. Jessup, accompanied by Mrs. D. Tarpley and Mrs. Ben Swinford and children June and Harold, drove to Cascadia Monday where they attended the Baptist camp.

Annual Reunion Is Set for August 11

SPRING VALLEY — Former residents of this valley, Mr. and Mrs. Alex Mateofski (Edith Davidson) and son Junior, and Mrs. Joe Mateofski of Medford, Wis., are spending several weeks' vacation here at the home of Mrs. Alex Mateofski's brother and sister-in-law, Mr. and Mrs. Henry Davidson, and friends.

The Stinkins annual reunion will be held at Champpoo, August 11. All class members are requested to attend and old friends of the family will be welcome.

Hamann Funeral At Independence

INDEPENDENCE — Funeral services for Fred Ernest Hamann who was found dead near the river on C street last Saturday morning were held at the Smith-Baus chapel Tuesday afternoon. Rev. David E. Walker of Monmouth officiated and interment was in the IOOF cemetery.

The body of Mr. Hamann was discovered at 8:30 Saturday morning under a tree near the river. A small bottle of strychnine was found in one of his pockets and C. W. Henkle, county coroner, reported that enough was found in the man's stomach to cause his death.

Fred Hamann, 57, the oldest son of Adolph and Katie Hamann, was born at Davenport, Ia., April 15, 1883. He moved from Davenport with his parents in 1892 and resided in Oregon City until 1900 when the family moved to a farm south of Independence. He spent most of his life there. In later years he worked on the Sam Johnson hop ranch near Independence.

Mr. Hamann is survived by four brothers and two sisters and his many friends.

Mrs. Hartman Is Injured in Fall

WEST SALEM — Wednesday about 9:30 a.m. Mrs. Fred Hartman turned her ankle and fell down a steep incline in the city park.

Mrs. Hartman was taking a shortcut to her new home. Shopping bags in her arms were scattered.

Her leg was deeply torn just above the knee by the fall. She was taken to a doctor's office for treatment.

CORN FLAKES

Albers Reg. Size

5c

5 pkg.

MIRACLE WHIP

SALAD DRESSING

Quart 27c

SANDWICH SPREAD

Quart 29c

RINSO Large Package **19c**

LIFEBUOY SOAP Per Bar **5c**

Large No. 2 1/2 Cans Each **7c**

Regular Size Cans Each **7c**

Orders of 50c and Up Delivered FREE

ASPARAGUS No. 2 Cans **2 for 25c**

TUNA FISH Oregon No. 1/4 cans, each **17c**

SPUDS U.S. No. 2 Yakima Gems 50-lb. bag **51c**

FLAVORADE Assorted Flavors **3 pkgs. for 10c**

FLYTOX Pints . . . **21c**

Quarts . . . **37c**

Pineapple DEL MONTE No. 10 Crushed, each **57c**

Armour's Tamales In Glass Jar Each **23c**

Fels Naptha Soap Chips Reg. pkg. **23c**

SARDINES No. 1 tall cans **3 for 25c**

PEAS H and D High Quality No. 303 cans, each **11c**

DILL PICKLES Per quart **17c**

We Redeem Orange and Blue Food Stamps

Swift's Premium PREM . . . 2 cans for **45c**

Shredded Wheat **3 NBC - The Original packages for 25c**

FLOUR

Western Choice

49-lb. bag **98c**

Red White and Blue Milled of choice Blue Stem wheat, 49-lb. bag **\$1.49**

Kitchen Queen 49-lb. bag **\$1.39**

Castle Brand Montana hard-wheat, 49-lb. bag **\$1.29**

Crown or Fisher's Art 49-lb. bag **\$1.44**

SUGAR

Fine Cane - Softflake

100-lb. Bag . . . **\$4.69**

COFFEE

Airmail

Lb. **12c** 3 lbs. **35c**

Morning Star Lb. **19c** 3 lbs. **55c**

Western Food Special Packed in Reusable Galn Jar Satisfaction Guaranteed Lb. **23c**

Sardines, 1 lb. **3 for 25c**

Asparagus, No. 2 can **2/25c**

Fruit Jars, quarts **70c**

Pints **35c**

Jar Rubbers, **3 doz. 10c**

Rancho Soup **4 cans 25c**

Crushed Pineapple, 9 oz. 5c

Fly Tox, pint **25c**

Quart **25c**

Honey, 5-lb. U.S. No. 1 **85c**

Tomato Juice, 15 oz. **5c**

Mason Zinc Caps, doz. **15c**

Kitchen Queen, 49 lb. **1.89**

Oregon Star Flour, 49s **1.19**

Valley Rose Flour, 49s **1.09**

Air Flight Coffee, 3 lbs. **25c**

Pink Salmon 3 cans **25c**

Corn, Peas, String Beans 3 cans **25c**

Case of 24 **1.89**

Matches, carton **10c**

Wax Paper, 125 ft. **12c**

Giant Borens **49c**

Mother's Oolong **17c**

White Rose Bleach 1/2 gallon **28c**

Jel-Kwick Pectin 3 for **25c**

Gum and Candy Bars **2/10c**

Ice Cream, quarts **25c**

Husky Dog Food 4 for **25c**

Tall Milk **3 for 12c**

Best Brand Raisins **17c**

Sanka or Kaffee Hag **20c**

Log Cabin Syrup, 12 oz. **15c**

26-oz. **20c** 5 lb. **1.00**

Sugar **10 lbs. 49c**

100 lbs. **4.00**

Crackers, 2-lb. salted **15c**

Pen-Jell **3 for 20c**

Certo **3 for 20c**

Borene Soap **4 bars 15c**

Parex, 1/2 gallon **21c**

Open Kettle Rendered **4 lbs. 29c**

LUNCHEON MEATS Assorted, lb. **25c**

CHEESE Full Cream **2 lbs. 39c**

VEAL CUTLETS Milk Fed, lb. **21c**

PRICES GOOD FRIDAY, SATURDAY, SUNDAY

Open Every Day of the Year **9 p.m.**

KRUEGER'S KASH & KARRY

East Center and 4th St.

We Reserve the Right to Limit Quantities

This is "SALAD CELEBRITY WEEK" IN SALEM

TRY THIS VITAMIN VARIETY SALAD

(Supplies Vitamins A, B-1, C, D, E)

1 package (3 ounces) cream cheese
6 slices onion
12 slices orange
11 large prunes
Best Foods Real Mayonnaise

Remove core and slice unpeeled apples crosswise. Peel and slice onions and seeded oranges crosswise. Remove pits from prunes, stem or cook until tender, and cool. Stuff each with cream cheese mixed with 1 tablespoon Real Mayonnaise and insert a half cherry on top. Arrange apples, onion and orange slices on lettuce leaves on chop plate. Garnish with stuffed prunes and whole cherries (as illustrated). Serve with Real Mayonnaise. Serves 6.

SEE YOUR GROCER THIS WEEK FOR GRAND SALAD IDEAS!

Grocers listed below are featuring salad and picnic foods with Best Foods Real Mayonnaise and other delicious Best Foods Products for summer menus.

If you haven't tasted Best Foods Real Mayonnaise before, why not make "Salad Celebrity Week" your time to get acquainted? You'll find it gives your family a new appetite for salads!

You see, Best Foods Real Mayonnaise is different from "Salad Dressing." It contains no starch filler. It is all mayonnaise—real mayonnaise—and doesn't turn watery when you add milk or fruit juices.

And this Real Mayonnaise tastes even fresher than home-made, for it is made with our own "FRESH-PRESS" Salad Oil which we ourselves prepare fresh each day, as it is needed. Then, in our powerful double-whipper the ingredients are so completely blended that Real Mayonnaise, with all its home-made richness, is even lighter in texture than home-made, and has a light, scintillating flavor, free from oily taste.