

### Service Men

### Where They Are What They're Doing

Sgt. Harrison Hartzell, route seven, Salem, has just finished the electrical course in the enlisted specialists department of the coast artillery school at Fort Monroe, Va. He led his class with a scholastic average of 86.3 per cent.

The enlisted men of the coast artillery corps attend these courses at the school upon their own initiative and application. Upon graduation they are eligible for promotion to staff sergeants with the recommendation of their battery commanders.

Sgt. Hartzell worked for "Ramages" in Salem before being ordered into federal service with his national guard outfit in September, 1940. Since then he has been serving in the coast artillery at Fort Canby, Wash.

At the graduation exercises held at Fort Monroe, Sgt. Hartzell received his certificate of proficiency from Brig. Gen. L. B. Weeks, commandant of the coast artillery school, and then left for his home station.

Sgt. Hartzell's parents are Mr. and Mrs. H. H. Hartzell of Ipswich, SD.

Croghan, 1915 Berry street, have enrolled in the cook's and baker's school at Farragut, Ida.

Chief Petty Officer Paul E. Davies, former employe of the state highway testing laboratory, is now at Camp Bradford, Va., according to word received by his parents, Mr. and Mrs. T. W. Davies, of 941 North Cottage street. Formerly a second lieutenant in the Oregon state guard, Davies is company chief of the headquarters company. His wife, Mrs. Marjorie Davies, and sons, Mervin and Richard, are also residents of Salem.

Capt. L. W. Franklin has notified his wife of his safe arrival in northern Africa. He is the son of Mr. and Mrs. C. W. Franklin of this city. Capt. Franklin, a member of the army engineering corps, was a resident engineer for the state highway department before his entrance into the army.

Raymond L. Eschelmann, boatsman's mate second class, recently telephoned his mother, Mrs. Irwin Williamson, 1920 South Cottage street, after completing a trip on convoy duty from New York to an undisclosed destination and back again.

Robert W. Callahan, a resident of 875 North Liberty street who is now stationed with a medical training battalion at Camp Grant, Ill., has been promoted to the rank of corporal technician.

Pvt. George C. Williams, son of Mr. and Mrs. Newell Williams of 346 South 23rd street, has completed training as a radio operator and mechanic in an army air force school at Sioux Falls, SD. Pvt. Williams, a Salem high school graduate in 1938, attended Willamette university prior to his enlistment last June.

CAMP POLK, La.—Pvt. Carl S. Dunkle has arrived at Camp Polk for duty with the 11th armored division, commanded by Maj. Gen. Edward H. Brooks and has been assigned to the 56th Amd. Eng. Br. 11th Div., Co. A. Pvt. Dunkle is the son of Mrs. Susie Dunkle of Mill City, Ore.

### Retired St. Louis Pastor, Portland Hospital Patient

ST. LOUIS — Father Charles Kraus, retired pastor of the St. Louis Catholic church, was recently taken to Providence hospital, Portland, to recuperate from a serious illness. He has been sick for some time and the parishoners hope he will recover soon.

Mr. and Mrs. David Dubois of St. Louis have moved from the Arthur Goffin place to Woodburn. David Dubois is employed in the Portland shipyards. Mr. and Mrs. David Dubois have lived here four years. Mrs. David Dubois has been president of the Altar society of the St. Louis Catholic church for a number of years.

### Visits With Son In Chico Camp

MONMOUTH — Mrs. Virgil Bilsland and Miss Barbara Scholl visited Leonard Bilsland at Chico, Calif., last week. He is in training with an army air corps. Leonard was graduated from Monmouth high school in 1938 and enlisted last summer.

Mrs. Bilsland went from Chico to St. Joseph, Mo., to visit her mother and other relatives for a couple of months, and Miss Scholl returned here where she is attending OCE. The Bilsland family formerly was engaged in farming in the Elkins section west of Monmouth. Recently they have been living at Pendleton and Woodburn.

HOPEWELL — Lee McKinley, Camp Stoneman, Calif., and Merlin McKinley, Camp Geiger, Spokane, Wash., spent recent furloughs with their parents, Mr. and Mrs. George McKinley. Mrs. Lee McKinley, who is employed at Vancouver, Wash., came with her husband. Neither brother had known in advance that the other was to be at home at this time.

After completing their basic training at the San Diego naval base, Bruce and Earl Croghan, twin sons of Mr. and Mrs. W. D.

### Turner Mayor Visits at Home

TURNER — J. S. McKinney, mayor of Turner, spent the weekend at his home here. He is employed in the shipyards near Portland. Mr. and Mrs. McKinney entertained with belated holiday dinners for Mr. and Mrs. Douglas B. Parkes of Salem, Mr. and Mrs. Lawrence Robertson and Leland Riches.

Mr. and Mrs. E. J. Harrison and

son Ira have moved to Salem and purchased a home following 14 years residence in Turner. Mr. Harrison formerly operated the Turner Mercantile store here for a number of years prior to Guy Chapman of Portland assuming the management. Mr. and Mrs. Harry South of Monroe have bought the attractive Harrison home here. Mrs. South is a sister of Lloyd Mudgett of Turner.

Mrs. Margaret Orr of Springfield is visiting in Turner indefinitely as the guest of her daughter, Mrs. E. J. Gilstrap.

### Linfield to Remodel

PORTLAND, Dec. 7—(AP)—Richard Nokes, Linfield college alumni association president, announced

### Keizer Woman Returns Home

KEIZER — Mrs. Grant Hyames and her mother, Mrs. Jessie Culberson have returned to Mrs. Hyames home in Salem after a three months' visit with her daughter

here an alumni financial campaign to provide remodeling of Pioneer hall on the college's campus at McMinnville after the war.

and son in Kansas. Mrs. Culberson will remain in Salem for the winter.

Mr. and Mrs. Jim Hurd are the proud parents of an 8 pound boy born at the Deaconess hospital November 25. Mr. and Mrs. Roy E. Smith are the proud grandparents, it being their first grandson. He has been named Gary Edward.

Mrs. Charles Harris from Eugene, Mrs. Hurd's sister, was here caring for the new arrival. She returned home Sunday. Mrs. Dick Hurd and daughter from San

Francisco, visited at the Hurd home recently.

Mr. and Mrs. M. A. Yoder have been home guests at the Roy Smith home while enroute to their home at Arcadia, Calif., after visiting in Indiana, where Mr. Yoder was called by the death of his only brother. They reported the weather cold in the east and quite a lot of snow on the way here. They also visited at the Amos and Guy Smith home in Clear Lake.

# SAFEWAY Homemakers' Guide

## Homemakers! Here are ten ways you can help the war effort and help yourself too!



Do All Your Shopping at Safeway—Prices Good All Week!

- (1) Plan your buying carefully ... to save shopping trips.
- (2) Buy only what you need.
- (3) Check and compare values.
- (4) Read labels.
- (5) Buy what is plentiful.
- (6) Make it last.
- (7) Keep up-to-date.
- (8) Do things yourself.
- (9) Use all of nature's food.
- (10) Buy war bonds and stamps out of your current income.



### Lookie — Lookie COOKIES!

Youngsters love big, soft, puffy, drop cookies—especially with milk after school. And chances are oldsters go for them, too—any size, shape or kind.

Cookies pack easily in lunch boxes, are delightful to serve when guests drop in, and are tasty for just plain munching. They're good for you, too. So how's your cookie supply? We think the two recipes given below are tempties—real wartime specials and treats for your favorite cookie jar. Why not try them today.



#### PRALINE BUTTER PUFFS (They magically disappear)

- 1 1/2 cups flour
- 1/4 cup brown sugar, firmly packed
- 1/4 teaspoon salt
- 1/2 cup butter
- 1/2 cup white sugar
- 1/4 cup finely chopped pecan or walnut meats
- Powdered sugar

Sift flour, measure and sift again with brown sugar and salt. Cream butter and add flour mixture gradually, creaming after each addition. Melt white sugar in heavy frying pan, heating until golden brown, stirring constantly. Add nut meats and pour into well-greased drip pan (9x12 1/2x2). When hard, crush fine with rolling pin. Add to cookie dough, mixing thoroughly. Form dough into small balls. Bake in moderately hot oven (400° F.) for 15 minutes or until done. Remove from oven, cool slightly about 3 minutes, roll in generous amount of powdered sugar. When cold roll again in powdered sugar. Makes 3 dozen cookies, 3/4-inch in diameter.



#### JEWEL BARS (Cookie jar gems)

- 2 cups flour
- 1 cup baking powder
- 1 tsp. cinnamon
- 1 1/4 cups finely cut gum drops
- 4 eggs
- 2 cups brown sugar, firmly packed
- 1/2 cup chopped walnut meats

Sift flour and measure. Sift again with baking powder and cinnamon. Sprinkle dry ingredients over gum drops. Beat eggs until light; add brown sugar and mix well. Stir in flour and gum drop mixture and add nut meats. Bake in two well-greased shallow square pans (8x8) in moderate oven (350° F.) for about 20 minutes or until done. Cut in bars (1x3 inches) while hot. Cool. Remove from pan and roll in powdered sugar. Makes 3 dozen cookies.

IDEAS FOR CHRISTMAS  
Simple ideas for effective holiday decorating and easy-to-prepare refreshments for Yuletide callers are explained in detail in this week's Family Circle Magazine. A new issue out every Thursday and free at Safeway.

Safeway  
Homemakers' Bureau  
JULIA LEE WRIGHT, Director

CORN MEAL	
Mammy Lou	
White or Yellow	9-lb. sk. 31c
ROLLED OATS	
Ceretana	
Quick, regular	9-lb. sk. 43c
BUCKWHEAT FLOUR	
Pencok	
Large package	25c Small 13c
SYRUP	
Flapjack	
Brand	16-oz. glass 19c
EDWARDS' COFFEE	
Use Stamp	
No. 27	Lb. bag 24c
NOB HILL	
Rich Blend	
Coffee	Lb. bag 23c
TOMATO JUICE	
Sunny	
Dawn	No. 2 can 10c
RIPE OLIVES	
Lindsay	
Extra large	No. 1 can 19c
KRAFT CHEESE	
Velveeta, American, Brick, Swiss	2 lbs. 69c
EGG NOODLES	
Sunrise	
Brand	14-oz. package 15c

### SAFEWAY GUARANTEED MEATS

Pork Liver	Lb. 25c	Cuts of Turkey	
Lamb Brains	Lb. 25c	Legs, breasts, thighs	69c
Beef Liver	Lb. 35c	Necks, wings, backs	39c
Loin Liver Chops	Lb. 39c		
Leg Veal Roast	Lb. 29c		
Shoulder Veal Roast	Lb. 35c		
Sliced Halibut	Lb. 35c		
Medium Size Crabs	each 49c		
Fresh Oysters	1-pint 49c		
"Pan-ready" Chickens			
Colored Fowl	lb. 47c		
Colored Fryers	lb. 59c		
*(Price for neck, dressed wt.)			

### BAKING NEEDS

It is fun to bake at home if you are well supplied with the proper mixings. Check the money savers listed below and treat your family to real made-at-home goodies.

Kitchen Craft Enriched Flour	2 1/2-lb. sack	89c
Kitchen Craft Enriched Flour	49-lb. sack	\$1.69
Drifted Snow or Crown Patent Flour	2 1/2-lb. sk.	95c lb. \$1.85
Harvest Blossom Flour	49-lb. sack	\$1.55
Troco Quality Margarine	Lb. 25c 2 lbs. 49c	
Sunny Bank Margarine	Lb. 17c 2 lbs. 33c	
Swansdown Cake Flour	Large pkg.	23c
Ginger Bread Flour		
Dromedary Mix	14-oz. pkg.	18c
Fruit Cake Mix		
Radiant Diced Fruit	1-lb. pkg.	33c
Fresh Pecans or Brazil Nuts	1-lb. pkg.	35c
Almonds Soft Shell	1-lb. pkg.	39c
Enriched Bread		
Julia Lee Wright's	1 1/2-lb. loaf	12c

PEANUT BUTTER	
Real Roast	2-lb. jar 49c
APPLE BUTTER	
Libby	
32-oz. glass	24c
CRANBERRY SAUCE	
West Peak	17-oz. can 12c
DUCHESS	
Salad Dressing	32-oz. jar 33c
NALLEY'S TANG	
Dressing	32-oz. jar 38c
PEANUT CLUSTERS	
Fresh	1-lb. pkg. 23c
CHOCOLATES	
Dorothy Duncan	2-lb. box 97c
MATCHES	
Searchlight	Carton 24c
SANIFLUSH	
Safe for Septic Tanks	22-oz. can 19c
DOG FOOD	
Pal	
Small or large	Pkg. 15c

### GUARANTEED-FRESH PRODUCE

## Grapefruit 8c

Texas Pink or Ariz. Marsh Seedless—full of healthful sweet juice.

Oranges		Potatoes	
Valencias	Lb. 10c	U. S. No. 1s	
Apples		5 pounds	16c
Delicious	Lb. 5c	Yams	
Tomatoes		Porto 3 lbs.	29c
Rqd-ripe	Lb. 19c	Rican 3 lbs.	29c

D'Anjou Pears  
Red Grapes  
Lettuce, Celery, etc.

<b>SU-PURE SOAP</b> All-Purpose Granulated 24-oz. 50-oz. 19c Box <b>37c</b>	<b>OXYDOL</b> For Laundry or Kitchen 24-oz. 69-oz. 22c Box <b>62c</b>	<b>IVORY SOAP</b> Gentle, Velvety Suds Medium Size Bar 4 for <b>23c</b>	<b>LIFEBUOY</b> Toilet Soap 2 bars <b>13c</b>	<b>WALDORF</b> Luxury Texture 4 rolls <b>15c</b>
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Buy Bonds: **TOP THAT 10% BY NEW YEARS!** Buy Stamps!

### SUE KNOWS HOW TO PICK A WINNER!

THEY'RE SOME MORE ABOUT MEAT EATING IN THE OCEAN TOWN. ARE YOU DOING ANYTHING ABOUT IT?

YOU KNOW DA INTEREST! IN FACT I'M DOING SOMETHING ABOUT IT RIGHT THIS MINUTE.

WHY DO YOU MEAN DOING SOMETHING ABOUT IT NOW—ALL YOU ARE DOING IS ARGUING WITH YOUR SEC'S FILE.

THEY'RE JUST WANT THE GOVERNMENT WANTS US WOMEN TO DO. PLAN MEALS THAT MAKE MEAT GO FASTER.

FIGURING OUT MENUS TO MAKE MEAT GO FASTER... FOR PETE'S SAKE! I DON'T GET IT! I EXPLAIN IT IN ENGLISH!

THE GOVERNMENT WANTS US WOMEN TO BUY 25 POUNDS OF MEAT PER WEEK. MEAT LEAF ONE-CENT-POUNDS... DO YOU SEE THE POINT?

ON PREPARING MENUS FOR ALL OF NEXT WEEK GO TO THE BUTCHER AND BUY THE GOVERNMENT MEAT—AND STILL HAVE ALL THE MEAT YOU WANT THAT YOU NEED. I BUY ALL OF MY MEAT AT SAFEWAY TO BE SURE OF TOP QUALITY. NOW—ANY OTHER QUESTIONS, DEAR?

## MR. FARMER!

### YOUR OWN PROGRAM "ON THE FARM FRONT"

THE LAST MINUTE NEWS CONCERNING THE FARMER.  
FROM THE WORLD WIDE WIRES OF UNITED PRESS.

KEEP ABREAST OF A FAST-CHANGING WORLD.

Every Morning — Monday  
Through Saturday  
7:15 A. M. — KSLM

PRESENTED BY

# SEARS Farm Store

— 8 LIBERTY ST. SALEM —

### Meat for Victory

Your Government has requested that you and your family eat no more than 2 1/2 pounds of meat per person weekly. Let's all cooperate. Buy no more than your family's share ... for Victory.

## SAFEWAY