

Service Men

Where They Are—What They Are Doing



Daniel L. Hostetler of Hubbard received his wings as an army air force pilot and was commissioned a second lieutenant at graduation exercises recently held for a large class completing pilot training at the 11 fields composing the Gulf Coast Training Center in Texas. Lt. Hostetler received his training at Blackland field, Waco, Texas.

Master Sgt. David Drager, son of Mrs. Lucretia Drager and brother of Mrs. Alex Jones, is stationed at Amchitka in the Aleutians. Enlisting prior to Pearl Harbor, he was sent first to Kodiak. He is in the medical branch of the army.

Mr. and Mrs. J. F. Kammer of route two, Salem, have received a letter from their son, Pvt. Reginald G. Kammer, saying he is feeling fine and is in good health. He is stationed somewhere in the south Pacific.

ELDRIDGE—Cpl. Fred R. Sahle of Gervais, who has been stationed in Texas, is now on maneuvers in Colorado. He has taken radio training and so sends messages to troops on the move from a jeep. Weather is different in Colorado from that experienced in Texas. Sahle has written his parents, Mr. and Mrs. Anton Sahle, and from sundown there he has gone back to khaki and added an overcoat.

JEFFERSON—William W. Anderson, AOM 3/c recently spent a leave with his parents, Mr. and Mrs. James W. Anderson at their country home near Jefferson. Mr. Anderson, who enlisted October 27, 1942, in the naval reserve, took his basic training at San Diego naval training station, and upon completion of bootcamp was sent to Norman, Okla., for a course in naval aviation ordnance, graduating seventh in a class of 250 men.

After receiving his petty officer's rating, he volunteered for aerial gunnery and was transferred to Purcell, Okla. He took aerial gunnery at Sanford, Fla., completing his course June 14, and has been assigned to the Seattle naval station awaiting final orders as a combat air crewman on a bomber.

Word has been received from Lt. James K. Anderson that he has been advanced in his work with the air transport command at his overseas base.

An unannounced landing by a squadron of bees created a furor at Shenango replacement depot, Greenville, Pa., last week and

found a soldier from Oregon ready to construct a hangar for BEE-19s, according to a dispatch from that depot.

The Oregon man was Pvt. Richard Harper, Corvallis, who used a bit of sugar to induce bees to enter the new hive which he had aided Pvt. Edward Wolfe, apiarist from Rebeboth Beach, Del., in constructing.

Harper, who learned to handle bees during the three years he was a ward at the Children's Farm home, WCTU-operated institution near Corvallis, "suffered only two attacks from fighters of the squadron, while successfully transferring thousands of the insects, including a queen, without benefit of camouflage or smoke screen protection," the Pennsylvania news writer relates.

Harper and Wolfe are now engaged in constructing a permanent hive of modern design to house the new arrivals.

Calvin Spencer Cox, son of Mrs. John Cox, route 1, box 19, Rickreall, began his recruit training last week at the Farragut, Idaho, naval training station. Upon completion of his training there which will include military discipline, physical training and the fundamentals of seamanship including experience with boats on Lake Pend O'Reille, he will be given opportunity to qualify for one of the navy's service schools for specialized training.

Staff Sgt. Martin W. Lee, whose mother, Mrs. Wilma Lee, lives at Halsey, has been killed in action while serving in the middle east area, according to a war department announcement.

Among 400 American soldiers recently commissioned second lieutenants in Australia, having risen from the ranks via officer candidate school, were William J. Holland of Mt. Angel, Vernon F. Starr of Lebanon, William Kittrell and James L. Rosenbalm of McMinnville. All are infantry officers.

Ivan G. Martin, chief petty officer in the Seabees, and his son, Jess P. Martin, aviation machinist's mate second class in the navy, both of Sweet Home, recently managed to spend a 72-hour leave together, friends at Sweet Home learned. Chief Martin is stationed

U'ren Funeral Service Set This Morning

DAYTON—Funeral services have been set for Tuesday at 10:30 a.m. at the Methodist church for William S. U'ren, who died July 1 following a heart attack. Interment will be in the Evergreen park, McMinnville.

Survivors are the widow and two sons by a former marriage, Tom J. U'ren of Los Angeles and Robert in the navy.

Astoria Meat Shortage Acute

ASTORIA, July 5—(AP)—Astoria's meat shortage was acute again Monday.

The lockers of wholesale dealers were almost empty and many retailers expected to run out before supplies were replenished. Wholesalers said no meat shipments were due here until Wednesday.

at Camp Perry, Virginia, and his son at Anacostia, DC.

PORTLAND, Ore., July 5—(AP)—Sixty-three men celebrated the Fourth of July by enrolling in Uncle Sam's fleet recruiting headquarters here announced Monday.

The list included Daniel M. Hoeye, Mill City; Theodore J. Bennett, Monmouth; Loran E. Prothero, Newberg; Peter J. Elder, St. Paul, and John H. Small, Tigard.

AUBURN—Leland LaRoy Manning of Lyons, son of Cecil R. Manning of this community, has enlisted in the navy and will be sent to Farragut, Idaho, for his basic training.

Trevall Massey, second son of Mrs. Clara Massey, who enlisted in the coast guard, has been at Alameda, Calif., and has passed his first examination receiving a promotion.

Tell All



Tokio Slocum, FBI agent, is pictured telling a house committee of laxity in the Japanese relocation camp at Manzanar, Calif., where 90,000 Japs are now quartered, causing pro-Jap rowdies to stir up trouble. — IHN photo.

Aussie Minister Praises Aid Given by South Sea Natives

SEATTLE, July 5—(AP)—The "fuzzy-wuzzies" of New Guinea—the head-hunters of the south-east Pacific—were credited Monday by the Rev. Dr. C. Bernard Cockett, distinguished Australian church and civic leader, as having "saved" both Australia and the United States from invasion by the Japanese.

Dr. Cockett arrived in Seattle at the conclusion of a tour of United States and Canadian cities as an Australian ambassador of good will lecturing on the need for cooperation between the United States and his country both in war and peace.

The New Guinea natives, the mild mannered minister who was in New Guinea at the time of the greatest danger explained, were

friendly to the Australians because of the work done by missionaries in the past, both religious and civil, and as a result helped the allied cause.

"The fuzzies" he asserted, "fought shoulder to shoulder" with the allies and provided the bearers who kept the supply lines open to the advance contingents of the American marines.

Lend-lease, Dr. Cockett explained, has been in reverse as far as his country is concerned, so far.

"Before the war," he explained, "Australia had more food per person than any country in the world. Now we are eating about one third of what the average American consumes."

How Oregon's Congressmen Voted

Northwest congressmen voted as follows Friday in the roll-call vote by which the house sustained President Roosevelt's veto of the commodity credit bill.

Democrats voting to override—None in the northwest.

Republicans voting to override—Angell, Ellsworth, Mott and Stockman of Oregon.

Republicans voting to sustain the veto—None in northwest.

"To American troops alone last year, Australia furnished 25,000,000 pounds of meat and a total of 115,000,000 pounds of food stuffs." Ninety per cent of all private cars in Australia are off the road for the duration because of the gasoline shortage, he added.

OSC Grad Is Winner

CORVALLIS, July 5—(AP)—Oregon State college officials Saturday were informed that Hugh Fleming, 1942 graduate in electrical engineering, submitted the first prize technical paper in a competition of the American Institute of Electrical Engineers.

Markets Closed

NEW YORK, July 5—(AP)—All major security and commodity markets in the United States were closed Monday in observance of Independence day.



SAFEGWAY

Homemakers' Guide

Best Buys In BAKING NEEDS

FLOUR	Kitchen Craft Enriched	24 1/2 lb.	98¢	10-lb. Bag	44¢
FLOUR	Gold Medal Enriched	24 1/2 lb.	\$1.19	10-lb. Bag	53¢
Baking Powder	Royal	12-oz. tin	41¢	Calumet	25-oz. tin 23¢

Powdered Sugar	1-lb. carton	8¢	Cake Flour	Swans Down, 2 1/2-lb. pkg.	24¢
Brown Sugar	Golden C, lb. carton	7¢	Pancake Flour	Susanna, 2 1/2-lb. pkg.	19¢
Salt	Max-I-Mum, plain or iodized, carton	7¢	100% Bran	Nabisco, 1-lb. pkg.	19¢
Cake Mix	and Muffin Mix, asst. pkg.	28¢	Vanilla Extract	Schilling's, 2-oz.	33¢
Corn Meal	Mammy Lou yellow, 4 1/2-lb.	18¢	Almond Extract	Schilling's, 1-oz. bottle	18¢
Molasses	Red Hen, No. 1 1/2 size bottle	13¢	Margarine	Sunny Bank, 1 lb. (Reduced to 4 piz.)	17¢
Peanut Butter	Real Roast, 1-lb. jar	28¢	Whip-Aid	Makes cream whip, packet	9¢
Brown Rice	1-lb.	13¢	Mello-Whip	For whipping cream, pkg.	19¢

Summertime baking—an economy measure

Kitchen pretty warm these days? Let the oven do most of your cooking work this summer! It's easier—and by the way, summertime baking is really an economy measure. Just think of the ways meat can be stretched with the aid of the oven... shortcakes, meat pies, and oh, so many other ways! Use meat drippings for shortening, and let the good flavor carry the meal forward.

BISCUITS—Let those meat drippings get firm in the refrigerator, then use them for making biscuits for meat shortcakes. Creamed hamburger is a grand topping. Or cut link sausages into small slices, fry them and make a gravy from the drippings and serve them over the biscuits.

MEAT PIES—Use the same kind of biscuit dough made with drippings for a covering for meat pie. Use leftover meat or small pieces of precooked meat, vegetables of your choice and enough thickened juice from the meat or vegetables to give moisture to the pie filling. Cover with biscuit dough and bake in a hot oven (450° F.) until the crust is rich, golden brown.

SUMMERTIME STUFFING—Ever think of serving stuffing in place of potatoes... even though you haven't anything to stuff? It is really something the family will like. For 3 cups of bread crumbs, add 1/2 tsp. salt, 1/2 tsp. pepper, sage or other seasoning to taste, saute sliced green onions, tops and all, and 1/2 cup meat drippings. Mix and pack into loaf pan or ring mold. (An egg or 1/4 cup of evaporated milk enriches and binds the stuffing together.) Bake in moderate oven (350° F.) for about one-half hour or until browned slightly. Serve as a meat accompaniment.

ECONOMY CAKE—Sift 2 cups all-purpose flour with 2 1/2 tps. baking powder, 1 tsp. cinnamon and 1/4 tsp. cloves. Cream together 3 tps. shortening and 3 tps. meat drippings and add 1 cup of sugar gradually, creaming until smooth. Add 1 egg and beat well, then add flour mixture alternately with 3/4 cup milk. Then add 1 tsp. vanilla or other flavoring. Bake in greased layer cake pans or muffin tins in moderate oven (375° F.) for about 25 minutes or until done. Fill layers if desired with chopped raisins and honey mixture.

MOLASSES COOKIES—Use those meat drippings in your favorite recipe for molasses cookies. You'll get an honest-to-goodness old-fashioned flavor. And the cookies make grand accompaniments to fresh fruit.

VICTORY CANNING AND DRYING are current topics of conversation. Julia Lee Wright's article in this week's Family Circle tells you how to go about it. Helpful hints on sun and oven drying and jelly and jam making will make summer canning a pleasure.

Safeway
Homemakers' Bureau
JULIA LEE WRIGHT, Director

LOOK FOR THE GREEN MARKERS

You can spot them immediately—they indicate non-rationed foods. You'll be amazed at the variety of good foods that require no points.

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SNOWDRIFT

Shortening 15 pts. 3 lb. **68¢**
ROYAL SATIN 15 pts. 3 lb. **60¢**
Shortening red. 3 lb. **60¢**

Julia Lee Wright's Enriched White

BREAD 1 1/2-lb. loaf **12¢**
Sliced—It's Guaranteed Fl.

Sierra Pine Toilet Soap, 2 bars **13¢**
Super Suds Concentrated, 24-oz. box **22¢**

Other Typical Safeway Values

SODA CRACKERS, Tasty Maid, 2-lb. **23¢**
HI-HO BUTTER WAFERS, lb. pkg. **19¢**
SALAD DRESSING, Over the Top, qt. **38¢**
KRAFT MIRACLE WHIP, pint jar **26¢**
KRAFT VELVEETA (4 pts. red), 1/2 lb. **22¢**
VIENNA SAUSAGE, Libby's, 14-oz. (2 red) **11¢**
RIPE OLIVES, Lindsay med., pint jar **16¢**
CHILI SAUCE, Moneta (10 pts. blue), bottle **16¢**
MUSTARD, Heinz Brown, 6-oz. jar **9¢**
FRESH PEANUTS, roasted, lb. bag **29¢**
PLANTERS SALTED PEANUTS, per bag **5¢**
SALTY SOYS (soy beans), 10c size bag **9¢**
SOUP MIXES, Aunt Polly's, asst. 3 pkgs. **25¢**
FRENCH KETTLE SOUPS, Dehy, pkg. **13¢**
CLAM JUICE, Halferty, 8-oz. bottle **13¢**
TOMATO JUICE, Sunny Dawn, 46-oz. can (4 blue pts.) **21¢**
CHILI POWDER, Gebhart's, 1-oz. bottle **13¢**
SAVORY SALT, Schilling's, 3-oz. bottle **15¢**
TENDERONI, Van Camp's, 6-oz. pkg. **8¢**
ELBOW MACARONI, Porter's, 14-oz. pkg. **14¢**
DRIED PRUNES, Oregon, 2-lb. pkg. **25¢**
SPLIT PEAS, yellow, lb. pkg. (4 blue pts.) **10¢**
LARGE LIMA BEANS, 2-lb. pkg. (8 blue pts.) **24¢**
RICE KRISPIES, Kellogg's, per pkg. **11¢**
GRAPE-NUTS, they're different, pkg. **13¢**
KOOL AID, assorted flavors **3 pkgs. 10¢**
SHREDDED RALSTON CEREAL, 12-oz. pkg. **11¢**
INSTANT OATMEAL, Clapp's, for baby, 8-oz. pkg. **12¢**
THRIFT-T JAR LIDS, per pkg. of 12 **9¢**
JELS-RITE PECTIN for jellies **3 bts. 29¢**
PEN-JEL FRUIT PECTIN, 3-oz. pkgs. **3 for 25¢**
PARAFFIN JELLY SEAL, 1-lb. pkg. **12¢**
MATCHES, Favorite, carton of 6 **20¢**

BROWN DERBY ALE 12-oz. bottles **3 for 32¢**
EDWARDS COFFEE Whole Bean, Store Ground, lb. pkg. **24¢**
AIRWAY COFFEE Use Stamp No. 21, lb. pkg. **20¢**
Nob Hill Coffee, lb. bag **23¢**
Chase & Sanborn Coffee, lb. bag (Coffee Stamp 21) **27¢**
Hills Coffee, lb. jar **33¢**
Schilling's Coffee, 2 lbs. 62¢ (Coffee Stamp No. 21)
Friskies Dog Food, 2-lb. pkg. **23¢**
Pard Dog Food, dehydrated **2 pkgs. 25¢**
Strongheart Dog Food, 8-oz. pkgs. **2 for 15¢**
Zee Paper Towels, 3 rolls **24¢**
Mechanics' Hand Cleaner, Victory pkg. **8¢**
Zymole Trokeys, throat lozenges, pkg. **10¢**

FRESH PRODUCE

Priced by the pound to save you money. Buy just what you can use today—pay only for what you get at Safeway.

GRAPEFRUIT Arizona Marsh Seedless **1 lb. 8¢**
ORANGES Juicy Valencia **1 lb. 9¢**
LEMONS Sunkist Quality **1 lb. 11 1/2¢**
POTATOES California White Rose U. S. No. 1 **1 lb. 4¢**
SQUASH Zucchini or Yellow Crook Neck **1 lb. 14¢**
FRESH BERRIES—Make Your Selections from Quality Stocks at Safeway

SAFEGWAY MEATS

Prices on Safeway guaranteed meats are as low as these every day of the week.

ASSORTED LUNCH MEATS **33¢ lb.**
A Grade Country Style Pork Sausage **33¢ lb.**
SLICED CHINOOK SALMON **59¢ lb.**
Pork Back Bones **8¢ lb.**
Sliced Halibut **45¢ lb.**
Regular Jowls **21¢ lb.**
Dry Salt Pork **23¢ lb.**
Spare Ribs **24¢ lb.**
Pork Liver **24¢ lb.**

Wanted—Veal

Top prices paid in accordance with Grade and O.P.A. Ceiling Regulations.

SAFEGWAY

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CAROL DOES A LITTLE CAROLING!

