

Items About Local Boys In Service

Bob Bailey Now In Texas Camp

Writing from Camp Barkeley in Texas, to which point his 41st Armored Regiment has been transferred from Louisiana, Robert O. Bailey says:

Changed again. Boy! One gets around the country with Uncle Sam. Am right in the heart of Texas. Camp Barkeley is located just ten miles from Abilene, which is said to be deep in the heart of Texas.

It's really nice here in Texas. Having just finished two months extensive maneuvers in Louisiana and east Texas.

Moving here to Camp Barkeley was quite an achievement in itself for an armored division. Also the first time people had seen an armored division. I'd give anything for the people of Coquille and vicinity to see it, too. It's the most colorful unit we have outside the air corps and ranks next to it.

There are several boys from Coos county and Coquille here in the 11th but I only get to see them once in a while. One is a mess sergeant, one a tank commander from Bandon, tank mechanic from Coquille and others. I've sort of lost track of. At present I'm a rip-roaring motorcycle rider.

Is Expecting Overseas Duty

Melvin Schroeder, chief petty officer in the 106th Battalion of the Seabees and stationed at Camp Parks, Calif., came in for a short visit with old friends last Thursday. He had arrived in Eugene the Monday before and Mrs. Schroeder came down with him. He was on ten days' leave and expected overseas duty on his return to camp. His department is ordnance and heavy earth-moving equipment. He left Coquille in 1939 and had been on inactive duty since last September until April 1 this year when he was assigned to active service.

Bill Stewart Here On Furlough

Wm. A. Stewart, who left Coquille eight years ago and resided in California prior to his enlisting in the army two years ago, came in last Friday from Yuma, Ariz., where he is one of a ground crew in the Army Air Corps contingent stationed there. He had started for Coquille, on a furlough, before receiving word that his father, Wm. E. Stewart, had passed away last Thursday.

George Hannon Praised For His Marksmanship

Private Geo. A. Hannon, son of J. A. Hannon of this city, last week received the following self-explanatory commendation from his commanding officer at Camp Roberts, Calif.:

"May I congratulate you on behalf of your officers and Battalion Commander for your exceptional score in your recent firing of the new M1 Carbine.

Your score ranks among the highest ever recorded by men of this organization and is a noteworthy achievement considering the many in competition with you." George is with Battery D, 55th FA Training Battalion.

Five Granges To Meet Here Sept. 22

A special meeting of Coquille Grange has been set for Wednesday, Sept. 22, with the McKinley, Myrtle Point, Bandon and Fairview Granges all assembling for a potluck luncheon. A good program has been arranged for the meeting which opens in W. O. W. hall at eight o'clock and all Grange members are urged to attend.

Leonard Ensele Slightly Injured

The War Department wired Mrs. Mae Ensele yesterday that her son, Technical Sergeant Leonard C. Ensele, was able to return to duty on Aug. 25 after being hospitalized since Aug. 15, when he was slightly wounded in action in the European area. Leonard is a radio gunner on a flying fortress, based in England, and Mrs. Ensele had already had word from him that he had a hand injury but that it would not interfere with his violin playing when he gets home. Notwithstanding, the wire gave Mrs. Ensele a shock before she had read the contents.

Chas. Oerding Sent To Detroit

Chas. H. Oerding, a supervisor in the electric shop at the U. S. Naval Air Station, Sand Point, Seattle, is now in Detroit, Mich., where he was sent by the government for six weeks of special training in airplane turrets. Mrs. Oerding returned last Friday evening from Seattle where she went to tell her husband good-bye. On her way home she spent a few hours in Portland with their daughter, Jane, who is now enrolled in Northwestern School of Commerce.

Ray Reilly Here To See Family

Private first class Ray I. Reilly, of the U. S. Marine Corps, is here for a 14-day leave after being nine months with the fleet in the Pacific. He entered the Marine Corps last Dec. 1 and received his boat training at San Diego. From there he was sent to Hawaii and he has seen operations in other Pacific sectors, on the U. S. S. New Mexico.

Besides his wife, the former Agnes Caudle; his sister, Mrs. Bertha Hunt, and other relatives here, he is seeing for the first time his son, Raymond Michael, who was born while he was away from the United States.

His mother, Mrs. Jess Reilly, and her son, Jimmy, who formerly resided here and now live at Pacific Beach, Wash., met Ray on his way home and came in with him. He was to return to duty this week.

Sgt. Oscar Brandt A Coquille Visitor For A Couple Of Days

Sgt. Oscar H. Brandt, who has been stationed at the Santa Maria Air Base in southern California and who had been ordered to Spokane for a few days, stopped off here last Friday and remained until Sunday, visiting his sister, Mrs. Wm. Matejka, and other friends here. He expected his outfit to be ordered somewhere for duty about the time he was to arrive back at the base but did not know where it would be.

Choice flowers and plants reasonably priced at Bergen's.

Can Vitamins Change GRAY HAIR?

Impartial investigators have found vitamins have a value in changing gray hair, where a deficiency of this vitamin may have caused gray or graying hair. For example, one test conducted by Good Housekeeping magazine on a number of people showed 88% of those tested (all ages were included) had positive evidence of a return of some hair color. Now thousands use GRAYVITA, which contains 10 mgm. of Calcium Pantothenate (the same amount used in above tests) PLUS 450 U.S.P. units of B₁₂, the vitamin necessary to a healthy nerve. Try GRAYVITA. See what a difference it may make in the way you look. 30 day supply, \$1.50; 100 day supply, \$4.00.

Thousands Use GRAYVITA
Phone, write or call at
BARRON DRUG CO.

George E. Oerding Makes Record Sales

The cold storage locker plant in Bandon, owned by Jas. H. Thompson, was sold this week to Tucker and Peterson of Coos Bay by George E. Oerding. This locker plant was the first successful locker plant in Coos county. Mr. Thompson came to Bandon from Albany in 1934 and started the development of the plant and continued to build it until it became a very successful venture. Mr. Thompson sold it in order to enter the shark liver business which is becoming a big industry on the Pacific Coast. He will buy shark livers from Mexico to Canada. The new owners will take possession immediately and Mr. Thompson will assist them for a short time in order that they will become acquainted with the working of the plant.

Two Coquille valley residences were also sold by Mr. Oerding and one residence in Myrtle Point. The residence, owned by George H. Chaney at Johnson Mill, was sold to Mr. and Mrs. Eldred J. Wilder. Wilder, who is a logger, has already moved into his new home. Mr. Chaney is liquidating some of his properties.

The home and three acres on Fairview road, owned by Mr. and Mrs. Harry Cooper, was sold to Mr. and Mrs. Ben H. Owen, who intend to take possession in about a week. Mr. Cooper is employed in the Smith plant here.

The residence in Myrtle Point, owned by Mrs. Callie Leach, was sold to Mr. and Mrs. C. P. Moore of that city. They purchased the property for investment purposes and will make the needed improvements

and rent the house to a school teacher who will be employed in the school there.

Soroptimist Club Met Tuesday

The Soroptimist Club enjoyed a full hour of unusual and interesting entertainment on Tuesday when the group met for their usual luncheon at the Coquille Hotel. Edith McNelly, program chairman, requested that members tell what the influencing factor was which led them into their present business or profession. The short business session which opens every meeting was presided over by the president, Mrs. Florence Barton. Mrs. Jewel Noble, a guest of her sister, Hattie Lee Holimon, visiting here from Arkansas, attended.

Class of Five Complete First Aid Course

A group of five has just successfully completed the Standard Course in Red Cross First Aid work, an eight weeks course of instruction given by Dr. James Bunch. Classes were held at the Eagles Hall. The following passed their examinations: Edith Haddix, Charlotte F. Wornstaff, Haris Martindale, Alice M. Allen and Gloria Haga. This class is now qualified for the Ambulance Corps.

O.P.A. Sets Date For Meeting With Beer And Wine Dealers

O. P. A. announces a special meeting of the wholesale and retail dealers of imported and domestic wines, spirits, cordials, liqueurs, and specialties. The purpose of this meeting is to present Maximum Price Regulation No. 445, which establishes new ceiling prices at retail and wholesale. The meeting will be held at the Co-

quille War Price and Rationing Office on Friday, Sept. 17 at 8:30 p. m. Merchants finding it impossible to attend this meeting should phone or write for a copy of this new regulation because it becomes effective at once.

Don't forget a corsage for that special date—roses, gardenias and orchids at Berge's.

Have you seen Harrison's fine display of myrtlewood? At Bergen's.

Chadwick Lodge No. 68
A. F. & A. M.
Special Communication
TUESDAY, SEPT. 21, 8:00 P. M.
WORK IN F. C.
Visitors Welcome

Extra Gas Coupons For Cranberry Pickers

Extra Gas Coupons are available for those who will pick CRANBERRIES this season. Apply now to your local ration board.

War industries have absorbed many of the usual cranberry pickers. This is a vital food crop and if it is to be harvested many who have never picked before will have to help this year.

People of other communities have harvested THEIR crops, and our cranberry crop can be harvested by our local people if everyone lends a hand.

Growers have no way of supplying transportation so please get your gas coupons and be ready for the harvest which will start the last of this month.

SAFEWAY Homemakers' Guide



Last Call for Home Canning

We always have wound up the canning season at home by making sauerkraut. Probably the reason is because the late cabbage as a rule seems so much better and is so firm.

SAUERKRAUT
20 lbs. cabbage
½ lb. (¾ cup) cooking salt

Select firm, mature heads of cabbage. Remove outer leaves; wash well; quarter, remove core; slice very fine. Mix 5 lbs. (about 7½ qts.) shredded cabbage with 2 oz. (3¼ tbsps.) salt; place in deep crock or tight wooden keg; tamp down firmly with wooden masher. Repeat until all cabbage is used. Press down, cover with clean white cloth, then with plate or round wooden board small enough to fit down inside crock; weight down with a clean rock to keep cabbage covered with brine that forms. Keep in a warm place, 75° to 85° F. Inspect each day; remove scum with spoon; rinse cloth in clear water.

Kraut will be "cured" (appearance and taste will tell) in 10 to 20 days, depending upon amount of cabbage and temperature. Kraut may be left in crock or keg all winter, in a cold cellar or basement (take care to remove any scum) or it may be canned from 1 to 3 months after curing. To can: drain off juice, pack cold kraut into hot sterilized fruit jars to ½ inch from top; heat juice to boiling, pour over kraut, seal, store in cool dark place. Do not process.

NOTE.—Cooking salt is salt without a filler and comes in bags.

ALL ABOUT HOME CANNING
If you haven't a copy of my Handbook of Home Canning, 1943 edition, then send for your copy today and let it help you wind up the canning season in grand style. To get your copy, just send 15c to me at Box 660-CB, Oakland 4, California, and I'll see that it's mailed to you right away.

Julia Lee Wright, Director
Safeway Homemakers' Bureau

Farm-Fresh Produce

There's still time to preserve more good fresh food, at home—it'll taste mighty good next winter! Safeway's produce is rushed as fast as possible from farm to store. Just right for home canning! Take advantage of it this week.

- CELERY Utah Type - lb. 9c
- BELL PEPPERS - lb. 10c
- GRAPES Malaga - lb. 15c
- CANTALOUPE - lb. 7c
- FRESH COCOANUTS - lb. 19c

We have a Complete Line of FRESH FRUITS For Canning

Rationed Food Values

- CHERUB MILK (1 red pt.) tal lean 10c
- MARGARINE Sunny Bank (4-R) 1lb 21c
- Short'n'g Roy. Satin (12-R) 3 lb jar 64c
- SPAM Hormel's (5-R) 12 oz. can 37c
- Vege. Soup Campbell (4-Blue) can 12c
- Tom Juice, Sun. Dawn (6-B) 46 oz can 25
- Slic. Peaches Red Tag (18-B) No. 303 17c
- Pears, Harper House (21-B) No. 2½ 27c
- Pumpkin All Gold (21-B) No. 2½ can 10c
- Corn, Del Monte QB (16-B) No. 2 can 14c
- Beans, Gardendale (10B) No. 2 can 2/25c
- Tomatoes, Std (21-B) No. 2½ can 14c

SAFEWAY MEATS

- GRADE A. A.
- SIRLOIN STEAK Lb. 42c
- ROUND STEAK Lb. 43c
- ROAST Lb. 30c
- VEAL CHOPS—A. A. Grade Lb. 41c
- ANCHOVIES 7 oz. Jar 25c
- CUT LUNCH—HERRING 13 oz. Jar 25c

COFFEE
Whole roast—ground to your order when you buy!
EDWARDS lb. bag 27c
NOB HILL lb. bag 24c

Miscellaneous Items

- Peanut Butter, Real Roast 2 lb. jar 56c
- Peanut Crush, Dennison 23 oz. jar 50c
- Soup Mix, Minute Man pkg. 9c
- Flour Kitchen Kraft 49 lb sack \$2.58
- Pancake Flr., Aunt Jemima 2½ lb pk 23c
- Pancake Flr., Suzanna 40 oz. pkg. 19c
- Corn Meal, Mammy Lou Yel. 4½ lb 21c
- H-O Oats Reg. and Quick, smal pkg 11c
- Bread, Julia Lee Wright's 1½ lb loaf 13c
- Graham Crackers, Honey Maid 2 lb. 36c
- Matches, Favorite carton 25c
- Regular Jar Rubbers dozen 4c

RATION TIME TABLE

Sugar Stamps 14-15-16 (5 lb. each) good until Oct. 31
Blue Stamps R-S-T and U-V-W Good. (R-S-T expire September 20)
Red Stamps X-Y-Z and Brown Stamp A good now for meats, oils, etc.
BACK THE ATTACK BUY WAR BONDS

CUTLETS, BELIEVE IT OR NOT!

For **Service and Protection**
Buy Your **Auto • Fire • Life** and **Accident and Health INSURANCE**
From **GEO. E. OERDING**
Bank Bldg. LICENSED REALTOR
Don't Forget that this Office Secures Birth Certificates for You