THE COQUILLE VALLEY SENTINEL. COQUILLE, OREGON. THURSD.

Airmail Letter From Mrs. D. L. Perkins

SEPTEMBER 30, 1943.

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Gifts for all occasion, at Bergen's



Paul Walker Married In Conn.

The announcement printed in Connecticut paper of the marriage of a former Coquille boy, Paul Walker, who is now in the U. S. submarine service, was received by Mrs. M. O. Hawkins from his mother, Mrs. June Walker of Seattle, this week:

The wedding of June Vivian Oefinger of Old Saybrook and Paul William Walker, Jr., of Seattle, Wash., took place Saturday morning at St. James' chapel, New London. Rev. Owen, chaplain, of the U. S. Submarine base, officiated.

The bride was attended by her sister, Mrs. Paul J. Bleau of Old Saybrook as matron of honor. Larry Vergennes of the U.S. Navy acted as best man. The bride wore a blue dress with fuchsia accessories and wore a corsage of rose buds

After an unannounced wedding trip they will reside at 51 West street, New London.

Chas. Mulkey Taking His **Air Training At Blythe**

Charles E. Mulkey is now in training at Morton's Air Academy, at Blythe, California. Charles is 20 years old, a graduate of the Coquille high school and the son of Mrs. Martha Mulkey. He enlisted in Oct. 1942, but was not inducted until Feb., 1943.

Charles is now taking his primary flight training, which he hopes to com-Texas. plete early in November in preparation for army airplane pilot. He is

Dick Avery listed in the March, 1944, class. After his induction, he received his college this morning from Dick Avery, who

fornia, near the Arizona line in the think of you and the old gang. Mojave Desert and he reports that "I'm in England and though I'd like in spite of the heat the climate is to be in U.S.A., I can't complain of fine for flying.

Picture of Bud Gaffey In Jap Prison Camp Received

A clipping from a Spokane paper, eceived from Mrs. G. E. Garrison of Marshfield, shows a wire-photo picture of a dozen U.S. men who are in a Jap concentration camp. Among them is Willard Ivan Gaffey of Co- Geoge E. Oerding Sells quille, who was seized when the Japs Hunter Home On No. Coulter took Kiska, months ago. In the picture "Bud," as he is called by his parents, Mr. and Mrs. Wm. Gaffey, ooks well and he hasn't the crop of whiskers on his face that some of the others in the picture have.

Dinner Party For Two Boys Home On Furlough

The home of Mr. and Mrs. Arthur Hensley was the scene of a happy gathering last Friday evening when Past Noble Grands To they gave a dinner in honor of two Meet Friday Evening of the local boys in the service, who were, home on furlough. Those present were Private and Mrs. Elmer Goodpaster, P.F.C. and Mrs. Paul M. Pinkston, Mrs. Wm. VanFleet and Mr. and Mrs. Arthur Hensley. Private are invited to attend. Goodpaster left Sunday evening for Camp Buckley, Colo., and Paul lebt Monday morning for Camp Barkley,

Life

Caling cards, 50 for \$1.00.

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Service and Protection Buy Your

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NEUR ING

LICENSED REALTOR

Don't Forget that this Offices Secures Birth Certificates for You

Auto - Fire

An air mail letter was received

things here. "Give my regards to Mr. Greenough,

and all of them. .

and prosperity, I remain, Dick."

The home owned by Marie E. Hunter at 725 North Coulter St. in Coquille, was sold by George E. Oerding, realtor, to Mr. and Mrs. S. tend to move into their new purchase in the near future. Marie Hunter, the former owner, is now located in Gold Beach.

The Coquille Past Noble Grands Club, I. O. O. F., will meet tomorrow

Mrs. D. L. Perkins who spent many years of her life in the Coquille valtraining in Jamestown, North Dakota, and his pre-flight at Santa Ana, Calif. Blythe is located in southern Cali-

who ran boats on the river for years, was born Laura Ann Shelton, in 1879 in Pottawattamie county, near Red Oak, Iowa. She came to Oregon with

her parents, Mr.and Mrs. John Benett Clarence Shoemaker and the Grimes'. Royel Shelton, at the age of three Everyope else who knows me. Tell The Shelton family lived for years them I would like to hear from any on Beaver Slough and it was there and all of them. "Hoping this finds you in health married. Mrs. Eunice Dickens, their

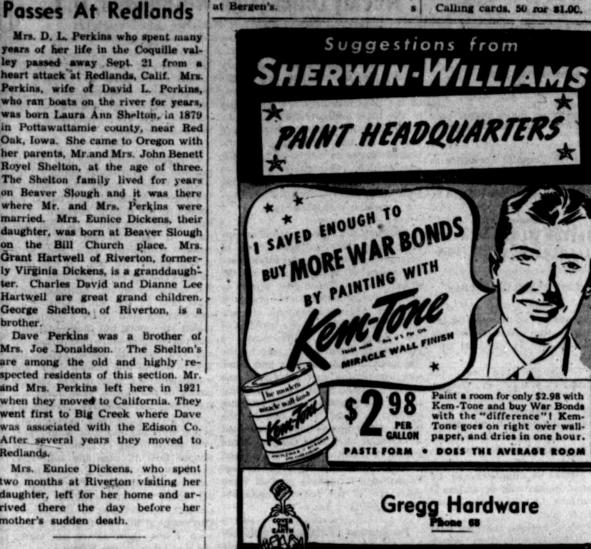
daughter, was born at Beaver Slough the Bill Church place. Mrs. on the Bill Church place. Mrs. Grant Hartwell of Riverton, formerly Virginia Dickens, is a granddaughter. Charles David and Dianne Lee Hartwell are great grand children. George Shelton, of Riverton, is a brother.

Dave Perkins was a brother of Cooper. Mr. Cooper is employed at Mrs. Joe Donaldson. The Shelton's the Smith Wood Plant and they in- are among the old and highly respected residents of this section. Mr. and Mrs. Perkins left here in 1921 when they moved to California. They went first to Big Creek where Dave

was associated with the Edison Co. After several years they moved to Redlands.

Mrs. Eunice Dickens, who spent two months at Riverton visiting her (Friday) evening, at eight o'clck, at daughter, left for her home and arthe home of Mrs. Estelle Dunn on rived there the day before her Heath street. All Past Noble Grands, mother's sudden death.

See Schroeder's Jeweiry Store in Norton's now have Christmas cards Coquille for Diamonds and Watch in stock. Choose yours early. s Straps.



Harbison's hand-carved myrtle-

wood animals and costume jewelry

SHERWIN WILLIAMS PAINTS

SAFEWAY Homemakers' Guide NNNND Saleway for farm-fresh Julia saysvegetables sold by weight Here's how with fall vegetables During these "harvest days" we're offering betterthan-ever fresh vegetables, rushed from farm to store just as swiftly as possible! Remember you can buy exactly what you need at Safeway, where all produce is sold by the pound! POTATOES Wash. No. 2 50-1b bag 86c GRAPES Fancy Tokay 1b. 14c

^{Ib.} 12c

^{Ib.} 10c

Ib. 5c

lb. 36c

lb. 31c

Ib. 42c

Ib. 24c

1b. 4c

I FOUND, long ago, that fall vege-tables can really be both good and different! Take parsnips and ruta-bagas, for instances. If your family hasn't been too keen about them before, they might like them this way. I know my family does and way. I know my family does, and they're inclined to turn up their noses at them served in any other way. Here are some suggestions for





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Limited Quantity of Anti-freeze. Get yours NOW. **Repair Shop in connection.** Open daily from 8 a.m. till 7 p.m. Closed Sunday. R. B. "Bob" Wandling, Mgr.

> Your Shell Station Front & Willard Phone 203, Coquille

Shop early in the day-early in the week

EGG PLANT

APPLES Roseburg Delicious

CANTALOUPE Dillard

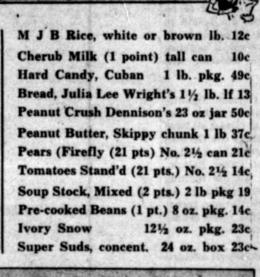
CARROTS Fresh Local

Flour, Kitch. Craft enriched 49 1b 2.58 Flour, Drifted Snow, 49 lb. sk. \$2.56 Soda Crackers, Tasty Maid, 2 lb. 29c Macaroni and Spaghetti, Durum 1½ lb. 21c

Oats, Morning Glory Quick or Reg. 24c Lge. . . 5.0 Swans Down Cake Flour Ige. pkg. 27c Margarine, Sunny Bank (4 pts.) lb 21c Margarine, Dalewood (4 pts.) lb. 23c Spry Shortening (12 pts.) 3 lb. 72c Tenderoni, Van Camp's 6 oz. - 9c

RATION TIME TABLE	
Red Stamps X, Y, Z' Brown Stamps A, B, C Blue Stamps U, V, W Sugar Stamps 14, 15, 16	
ALL VALID NOW! Red Stamps X, Y, Z and Brown Stamps A, B expire October 2!	

BACK THE ATTACK Buy Extra War Bonds During The Third War Lean Drive



Regardless of cut or price, Safeway meat is. guaranteed to please you.

SAFEWAY MEATS

A GRADE VEAL SALE Leg Rump **Shoulder Veal Steak** A Grade Sirloin Steak -Pork Liver FISH

Ling Cod lb. 25c Ocean Caught Tresh Chinook Salmon lb 49c . . Halibut lb. 39c

Bring your waste fats to any Safeway Market-we'll pay you for it-and send it on its way to bomb the Axis.

se two fall vegetables, and oth too:

CANDIED PARSNIPS -- Wash and scrape or peel parsnips, and cook whole or cut in halves lengthwise. Cook covered in small amount of salted water, about 30 minutes or until tender. Drain, sprinkle with brown sugar, salt and pepper, and bake in mod-erate oven about 15 minutes, basting parsnips once or twice with hot water and meat drippings. Serve as you would sweet potatoes.

SPICED RUTABAGAS — (This goes for turnips, too). Wash and slice ruta-bagas, and cook covered until tender in just enough hot, salted water to create a steam, about 15 minutes. Drain and mash and season with salt, pepper and a little ground cin-namon and clove if you like.



CAULIFLOWER SALAD - Wash caulilower, and separate into tiny flowerlets or chop coarsely. Add raisins, chopped apple, chopped nut meats and marinate in a tart light dressing. Serve on a bed of shredded spinach. This really tastes better than it sounds!

STUFFED SQUASH - Use small individual squashes like Danish. Split squash, remove seeds and parboil in alted water until almost tender. Drain and fill cavities with chopped, cooked meat and tomato mixture. Bake in hot oven (400° F.) for about 30 minutes or until squash is thoroughly tender and meat mixture is heated through.

Julia Lee Wright Director Safeway Homemakers' Bureau

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