

Local Happenings

Medford People Here

Mr. and Mrs. John Watson of Medford were Central Point visitors Tuesday.

Harter Visits

J. P. Harter of San Jose, former resident of Merrill, Oregon was visiting E. C. Faber and C. M. Merritt last week, the three families having lived at that place some few years ago. He was well pleased with the valley and may return to make his home here at a future time.

Visit with Ayers

Mr. and Mrs. H. P. Mithcell of Long Beach, Calif. who are on their way to Canada, stopped in Central Point, Sunday for a short visit with the A. W. Ayers family.

Has Tonsils Removed

Little Bobbie Vincent son of Mr. and Mrs. Ed Vincent had his tonsils and adenoids removed at a Medford hospital Saturday.

SHROPSHIRE RAMS for sale, with or without papers. L. A. Salade Jr. Central Point.

Mrs. Jewett Entertains

At the home of Mrs. H. P. Jewett, Wednesday afternoon, the Ladies Bureau class of the Federated church held their regular monthly meeting.

The gathering was in the nature of a birthday party for the pastor's wife, Mrs. J. M. Johnson. She was also given a handkerchief shower and a beautiful birthday cake was served, at the close of the afternoon.

There were 23 ladies present and several children.

Visiting in City

Mrs. Martha Seamon of Rogue River spent the day, Wednesday with Mr. and Mrs. Frank Cochran of this city.

Visits Parents

Miss Lola Davis spent Sunday with her parents at Grants Pass.

Visits at Fabers

Mr. and Mrs. B. A. Newman and Mr. Newman's mother of Klamath Falls were guests at the home of Mr. and Mrs. Everett Faber, Sunday.

Returns to Merrill

Mr. and Mrs. C. Bowman of Merrill who have been visiting at the home of their son Leonard and family, returned home Monday.

Entertains Golden Link

Mrs. J. Sanford Richardson entertained the Golden Link Bible class of the Christian church at her home on Beall Lane Friday afternoon.

The business meeting was presided over by the president Mrs. Ida Henderson. Plans were made for the venison dinner to be given in the near future.

Mrs. Strohmeir gave two readings in her usual pleasing manner and she and Doris Richardson sang two songs which were greatly enjoyed by all.

Refreshments of sandwiches, fruit salad pumpkin pie and coffee were served. Those enjoying the afternoon were Mrs. Wiley, Haley, Tom Pankey, Tetheron, Bursell, Coker, Gregory, Youngs, Strohmeir, Capps, Vincent, Ed Vincent, Cornutt, Hedgpeith, Conger, Henderson, Lewis, Doris Richardson and the hostess, Mrs. Richardson.

Ticket agent: This ticket costs fifty dollars and allows you a three-day hangover in St. Louis.

Buyer and how much if I don't get drunk?

CHURCH ANNOUNCEMENTS

THE FEDERATED CHURCHES

J. M. Johnson, Pastor

FEDERATED CHURCH NOTES

Finding room to care for the intermediates and the juniors who are coming to the Endeavor societies is becoming a problem. The classes will have to be divided in each group. Still we say come.

The intermediates are having a social gathering on Friday evening of this week, under the supervision of Mr. and Mrs. A. W. Ayers.

A baptismal service will be held on the lower little Butte creek on Saturday afternoon of this week. A good class will confess Christ and take the vows of discipleship at that time.

The Pastor enjoyed the fellowship of other ministers of the valley in the regular meeting of the Rogue River Ministerial Association, meeting at Eagle Point on Monday. Luncheon at the Eagle Point

hotel famous for its splendid service, was enjoyed by all. The Methodists and other preachers enjoyed the Presbyterian chicken dinner, and all joined in its praise.

The monthly meeting of the Sunday school board was held at the home of Mr. and Mrs. H. W. Davisson at Table Rock store this week.

The monthly meeting of the ladies Bible class was held at the home of Mr. and Mrs. H. P. Jewett on Wednesday afternoon of last week. A large attendance and a good program is reported. Growing interest is taken in this large, live class of Bible students.

A most practical lesson is assigned us this week. Useful Work, A Christian Duty, is the title, and here are the references: Gen. 2:15; Ex. 20:9; Neh. 6:3; John 5:17, 9:4; Acts 20:33-35; 2 Thes. 3:16-12; Eph. 4:28. Our school opens at 9:45, and we shall welcome you there, if you will come.

Taking Part In the Meeting, Why and How, is the subject the young people will discuss in their devotional meeting at 6:30, Sunday evening. The scriptures are found in Col. 3:12-17. All young people in-

vited. The pastor will preach in both services of the church on Sunday. In the morning service on the subject: Consering The Labor and Fruit of the Harvest; and in the evening on the subject: A Survey and a challenge. Good live singing will be a part of all these services.

CHRISTIAN CHURCH

"You are Welcome"
D. E. Millard—Minister.

Miss Eula Benson—Bible school Superintendent.

Bible school at 10:00 A. M. with classes for all ages.
Church services at 11:00 A. M. A cordial invitation to all.

CHURCH OF CHRIST

Central Point, Oregon
West Pine Street
Faithful Men in Charge
Assembly—10:00 o'clock A. M.
A cordial welcome to all.

WE ARE GOING TO GIVE AWAY

\$8.00 Cash

To Our Patrons Each

SATURDAY EVENING

Until Further Notice

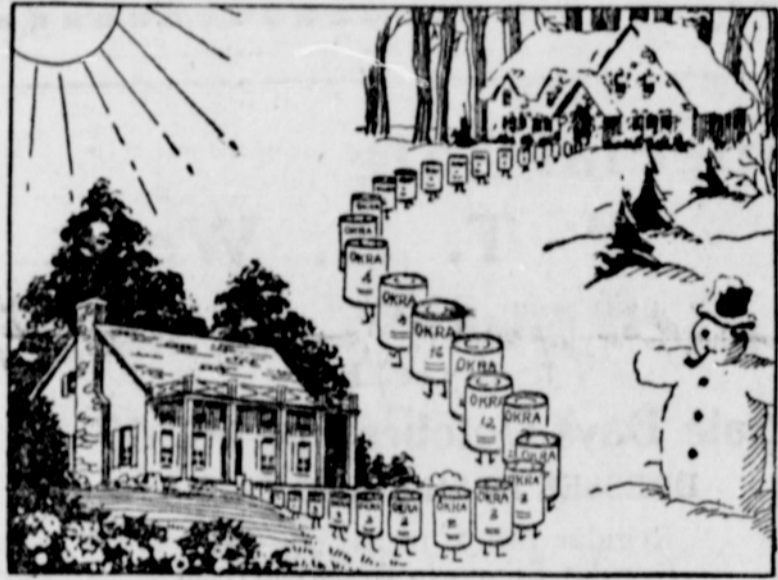
ASK ABOUT IT!

Nip @ Sip Shop
SERVICE STATION

Why Hide Your Light Under a Basket?

If you have Something to Sell Advertise It. Don't try to keep it a Secret. You have Competitors who will not be so retiring.

If you don't think enough of your business to boost it. You should not feel bad if it is not a success.



Okra Emigrates

FORMERLY people who lived in the North could get okra only in its dried form. Now the canning of okra, whole or sliced, has virtually supplanted the older form, and the Northerner as well as the Southerner can get this distinctive vegetable in cans.

How to Cook Okra

The small pod of the okra is the part that is eaten, and its mild flavor is much liked by its devotees. Creole cooks whose flair for good cooking is too well known to need proclaiming are famous for their gumbo (or okra) soups. Okra is especially good in combinations with tomatoes. Or, for a more substantial dish, okra can be combined with cheese to make:

Okra au Gratin: Cut the okra from a No. 2 can in thin slices.

Make a cheese sauce by melting three tablespoons butter, stirring in three tablespoons flour, one-half teaspoon salt and one-eighth teaspoon pepper, and adding one and one-half cups milk gradually, stirring constantly. Cook until smooth and thick, still stirring constantly. Then add three-fourths cup grated cheese and stir until melted. Combine with the okra, and pour into individual buttered ramekins or custard cups. Cover with crumbs and brown in a hot oven. This recipe will serve six people.

Canned okra may be well seasoned with salt and pepper and served by itself as a dinner vegetable. Sometime when you are feeling tired of all the ordinary vegetables, why not try this unusual vegetable? It will undoubtedly be a welcome addition to your food repertoire.*



Willing to Serve You

at all times with the very best meats the market affords. We do our own buying to conform to the local demand for good meats as we know it from our long experience dealing with the local trade.

NO PRODUCT TOO GOOD
FOR OUR CUSTOMERS

Central Point Meat Market

Central Point I. D. Lewis Oregon

Use Your Oldest Established Newspaper

The Central Point Star

Our Newspaper is Not a Sideline But a Business
With Us