

WHITE HOUSE GROCERY

PHONE YOUR ORDER—FREE DELIVERY

SATURDAY AND MONDAY FOOD BARGAINS

SPUDS 50 pounds U. S. No. 2's **59c**

FLUHRER'S Walnut Cookies dozen 13c	FLUHRER'S CRULLERS dozen 19c	FLUHRER'S ANGEL FOOD 23c
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FLOUR White House Blend 49's **\$1.89**

- S.W. PRUNES**, 2-lb box **21c**
- S.W. RICE**, 2-lb box - **20c**
- S.W. CRAB**, 1/2's, flat - **29c**
- S.W. PINEAPPLE**, 2 1/2 tin **23c**
- S.W. PEACHES** 2 1/2 slic'd **21c**

49c
2 LB CAN

COFFEE
27c
1 LB CAN

TRADITIONAL S.W. QUALITY

CRISCO 3-pound Tin **59c**

- LETTUCE**, per head - - - - **5c**
- PEAS**, 4 pounds for - - - - **25c**
- NEW SPUDS**, 8 pounds for - - - - **25c**
- ORANGES**, size 288, each - - - - **1c**

BATTLE CREEK ZO 2 for 25c	BATTLE CREEK Lacto Dextrin 5 pounds \$4.09	BATTLE CREEK Black Psylla pound 35c
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SUGAR 20 Pounds **\$1.00**

EAST SIDE MARKET



Wholesale and Retail
BEEF — VEAL
PORK—LAMB
POULTRY AND FISH
Phone 188—Free Delivery

PLAZA MEAT MARKET
Under Same Management

DRESSED CHICKENS ON AN HOUR NOTICE

Saturday Special

- WEINERS**, per pound - - **15c**
- PURE LARD**, 3 pounds - - **50c**
- STEW and BOIL**, pound - - **6c**

Veal Shoulder ROASTS
Pound **12 1/2c**

HAMBURGER
2 Pounds
25c

- BOLOGNA**, 2 pounds - - - **25c**
- LUNCH LOAF**, per pound - **30c**
- STEAKS**, per pound - - - **12c**

● Miss Dorothy Reed had as her guest for the week-end, Miss Roberta Dale of Klamath Falls.

● Miss Bernice Ranker, student at the University of California, visited briefly in Ashland with Miss Beth Cummings, Miss Maxine Stapley, and other friends.

● Mr. and Mrs. J. L. Wilcox left recently for Grants Pass intending to spend the summer with their son, Roy Wilcox. While they are gone, their home will be occupied by William J. Thomas of Tentfield, California.

● Mrs. Augusta McCormick returned to her home here last Friday, following a three weeks visit in Medford with a cousin, Mrs. S. A. Leaverton.

● Mr. and Mrs. George Mason and daughter, spent several days recently in Crescent City.

● Mr. and Mrs. Sam Roberts of Spokane, Wash., returned to their home after visiting for some time with Mrs. Sylvia Lamb, sister of Mrs. Roberts.

● Mrs. Orville Hall and two children left Sunday for Klamath Falls for a visit with her parents, Mr. and Mrs. O. F. Konschot, who spent Sunday here. Mrs. Hall plans to return home in a week.

● Miss Helen Detrick returned here from Roseburg last Sunday, following a weeks visit with Mrs. Fred Hedberg of that city.

● Miss Louise Hanson will leave the latter part of this week for Oregon Caves, where she is to be employed for the summer. Miss Hanson returned to Ashland recently from Medford, where she had been teaching in the Roosevelt school.

● Wally Wolcott, Al Lutz, and Merritt Schilling spent Sunday fishing in Butte Creek, reporting very poor luck.

● Miss Zelda Heer returned to San Francisco recently following a brief visit in Ashland with her mother, Mrs. Bertha Herr.

● Ben Eayrs left Tuesday for Sprague River, Ore., to take over his new duties as superintendent of the Crater Lake Lumber Company. Mrs. Eayrs will join him there later.

● Mrs. J. A. Yeo returned recently to Ashland, after a several days visit in Grants Pass, with Mr. and Mrs. Charles Butchart.

● Perry Ashcraft recently enjoyed a short trip to San Francisco and Sacramento, visiting briefly in the latter city with his brother, Elmer Ashcraft.

● Mrs. Arthur E. Cooper, teacher in the Provolt, Ore., school, returned recently for the summer to her home in Ashland, on Blaine street.

● Mr. and Mrs. R. B. C. Mundy and family, who have been residents of Neil Creek and Ashland for several months, left recently to make their home in British Columbia. Their place in Neil Creek has been sold to Mr. and Mrs. Charles Dowd of Chico.

● Mrs. Anna Robbins who has been the guest of Mr. and Mrs. H. T. Mitchell of Ashland for two weeks, left the latter part of the week for her home in Salem, accompanied by Mrs. Mitchell who plans to visit her daughter in Springfield for a week.

● Vincent Barrett of the University of Oregon, former SONS student, spent the week-end in Ashland attending the Southern Oregon Normal school alumni picnic.

● Miss Eunice Hagar and Miss Mary Pinkerton left last Saturday for Eureka, California, to spend a week visiting with friends and relatives.

● Esther and Jean Spayde recently enjoyed a short visit with their sister, Mrs. Leona Madison, in Kellog, Oregon.

● G. M. Frost spent the week-end in Oakland, California, with Mrs. Frost, who is a teacher there.

● Mr. and Mrs. S. A. Peters Jr., and children, of Marshfield, are the guests of Mr. and Mrs. S. A.

Culinary Jingles by Marcia Camp

Now since with ease
Desserts that please
You too can freeze,
Why not reform to-day?
You only need
This rule to read,
Then quickly speed
And get one under way!

WHAT WOMAN doesn't thoroughly enjoy serving a dish at a party, whatever the occasion, which makes her friends a little jealous because they didn't discover it first? Sometimes it may be a salad, sometimes a main course; quiet often it is a tricky little hors d'oeuvre; but this time it will be a dessert—one of those delectable frozen desserts called marlows because their most important ingredient is marshmallows.

An apricot marlow for choice—rich in flavor, velvety in smoothness imparted by its base marshmallow base, it will never be suspected of being anything but a product of the hostess' resourceful skill. Though a good many who eat are likely to marvel that anything so creamily perfect could be produced by a mechanical refrigerator—as of course it couldn't, without marshmallows. But they will never suspect the presence of the marshmallows unless you are charitable and explain that anybody can make a perfect marlow, and why.

The woman who uses an ice cream freezer can save the bother of agitating, by using this method. Perfect ice cream may also be made in a mold packed in an ice-salt mixture. Be sure to cover it tightly and seal with adhesive tape.

If you prefer you may use canned apricots and their juice in this recipe, but dried apricots have in greater degree that tangy, biting flavor

which makes this ice cream so full of character. Of course they must be prepared by scrubbing, soaking in cold water until soft, and cooking to tenderness in the same water, which should be sufficient in quantity to furnish plenty of juice.



APRICOT MARLOW
16 marshmallows 1/4 cup orange juice
1/2 cup apricot juice 1/2 pint whipping cream
1/4 cup pureed apricots

Steam the marshmallows with the apricot juice until they are melted to a smooth blend. Add the apricot puree and orange juice and cool. When cold and slightly stiffened, combine with the stiffly beaten cream. Pour into containers and freeze without stirring.

The remainder of the fruit and juice, put through a sieve together and slightly sweetened if desired, makes a delicious sauce for this marlow. Chill the sauce thoroughly before serving.

It is not necessary to use whipping cream for a perfect marlow. Day-old coffee cream which can be beaten stiff is equally satisfactory.

Peters, Sr., and of Mr. and Mrs. H. O. Butterfield of Hyatt. Mr. Peters returned home the first of the week, leaving his family to spend the summer at the Butterfield home.

● Miss Willa Nourse arrived in Ashland on Saturday to spend two weeks with her parents the Rev. and Mrs. D. E. Nourse. Miss Nourse is taking nurses training at St. Mary's hospital in Walla-Walla, Washington.

● Mayor and Mrs. T. S. Wiley left on Saturday for Nampa, Idaho, to attend graduation exercises of the Northwest Nazarene College, where their daughter Miss Mary Wiley, was graduated on June 3. Another daughter, Miss Lois Wiley is also a student there.

● Miss Anne Guetslaff returned on Thursday of last week, by plane, from San Diego and other California cities, where she spent two weeks. She attended the opening of the fair at San Diego, and enjoyed a trip to Catalina Islands.

● Dr. R. L. Burdick left last Wednesday for Portland to attend a convention of the state Dental Association starting Wednesday and continuing until Saturday, at which time he plans to return home.

● Mr. and Mrs. G. S. Vestal had as their guests for several days this week, their son and daughter-in-law, Mr. and Mrs. Donald Vestal of Salem.

● Fred Patton left last week-end for Crater Lake to supervise work done by CCC men there, for the summer.

● Marcus Woods returned to Portland recently to be graduated from the North Pacific Dental College, and to take the State dental examinations, on June 10. His mother, Mrs. E. A. Woods accompanied him to Portland, to attend the graduation exercises and to visit for several days.

● Mrs. A. C. DeMers and son left Sunday for Portland for a brief visit with Mrs. DeMers' mother and father, Mr. and Mrs. Fred Beuhner.

● Mr. and Mrs. Fred Wolcott and baby daughter, of Grants Pass, have been visiting for several days this week with Mr. and Mrs. Arthur S. Taylor of Manzanita street, parents of Mrs. Wolcott.

The Des Moines Register says America owns 10,000 of the world's 400 Stradivarius violins, but it may be stringing us.—Weston Leader.

DON'T BURN UP Over A Hot Stove This Summer

YOUR FAVORITE DISHES SERVED QUICKLY AND EFFICIENTLY

Night or Day

BROMLEY'S CAFE
24-HOUR SERVICE

WE

Are Equipped to Handle Your Hot Weather Cleaning Problems

Standard Cleaners
PHONE 108

O'Harra's Grocery and Meat Market

WE DELIVER FREE—PHONE 95

61 NORTH MAIN, ASHLAND, ORE.

The Supreme Court of the United States has decided the NRA is unconstitutional in many of its features. It is our opinion that the decision was right and, while the purpose of the NRA was to aid in recovery of the depression by stabilizing prices and wages, it seems to us that it failed in that it caused a rise in prices which caused curtailment of consumption. We have never believed that our economic trouble was due as much to overproduction as to underconsumption. We believe that the Townsend plan will do more to solve the question of unemployment and increase the purchasing power of the country than the NRA with its army of political appointees whose salaries must be paid by adding more taxes, such as processing and license, taxes which add to the ultimate consumer—but whether we have the NRA or the Townsend plan, our purpose is to pay our employees all the wages our business will stand, pay the producer a living price for his products and sell groceries and meats of the best quality at reasonable prices and give the best of prices. One thing we will not do—sacrifice quality, weights, measure or service in order to meet cut-rate competition. We invite you to make our store your food store.

Use your phone and your orders will receive the same careful attention as if you were present. Try our meats, groceries and service.

“NOT HOW CHEAP, BUT HOW GOOD AT O'HARRA'S”