

Your RED & WHITE Store

Hot Weather Foods . . .

PEANUT BUTTER	Red & White, 1 lb.	.39
MACARONI	Red & White, 1 1/2 lb.	.25
SPAGHETTI DINNER	Henri's, 15 1/2 oz.	.39
HEMO	1 pound	.59
PRUNES	Red & White, 2 lbs.	.36
GRAPEFRUIT JUICE	R. & W. No. 2's, 2 for	.39
BLENDED JUICE	Palm Beach No. 2's, 2 for	.33
LUNCHEON MEAT	Red & White, 12 oz.	.37
ASPARAGUS	Med. Spears, Wadhams No. 2's	.45
PABLUM		.39
INSTANT POSTUM	8 oz.	.47
CHEEZ-IT	Package	.12
HI-HO		.23
FRISKIES CUBES or MEAL	4 1/2 lbs.	.53
CORN FLAKES	Red & White, 18 oz.	.13
WHEAT FLAKES	Red & White, 8 oz.	.10
GELATINE	Wadhams	.14
ICE CREAM MIX	Old Mill	.15
ORANGE MARMALADE	Sunny Jim, 2 lbs.	.39
PREPARED MUSTARD	R. & W. 9 oz.	.11
WESSON OIL	Quart	.57
BABY FOOD	Red & White, 3 for	.26
DUZ		.23
VANO	Quart	.29
MATCHES	Carton	.23

— MEAT DEPARTMENT —

FRESH SALMON — HALIBUT
VEAL CHOPS & ROASTS
WIENERS & KRAUT
LUNCHEON MEATS

Fresh Fruits

FOR YOUR TABLE

PEACHES — GRAPES — APPLES
TOMATOES — MELONS
LETTUCE — CARROTS — ROASTING EARS
ONIONS — CABBAGE

Hermiston Trading Co.
RED & WHITE STORE

MANY APPLY FOR SPECIAL TAGS

Application for the special doe deer and cow elk tags are accumulating rapidly at the office of the Oregon State Game Commission as the deadline for the drawing approaches.

If by the end of the day's business on August 1, the applications on hand exceed the number of tags authorized for any particular area, a drawing will be held at 1:30 p. m., August 2, 1944, at the Oregon State Game Commission office in 616 Oregon Building, Portland.

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ORDNANCE MISSION

E. M. Ayers, Pastor
Phone 3809

Services will be held Sunday, July 30, at 2:00 p. m. with Sunday School at 3:00 p. m. An evening service will be held at 8:00 o'clock. In the absence of the regular pastor, Benjamin Franklin will be in charge of both the afternoon and evening services.

PENTECOSTAL TABERNACLE

Leland Morse, Pastor

We encourage you to attend the church services regularly, that you may be instructed, inspired and blessed of the Lord.

Remember David said: "As for me, I will call upon God . . . evening and morning and at noon will I pray." Psa. 55:16, 17.

OREGON TURKEYS TO ARMED FORCES IT IS REPORTED

PORTLAND—Oregon civilians will find turkey supplies somewhat short during the next few months while the Armed Forces fill their requirements for holiday dinners, but military purchases should be completed well before the start of the holiday season; here, announces C. R. Tulley, Oregon district representative for the Office of Distribution, War Food Administration.

All old and new crop turkeys produced and marketed in Oregon and 26 other producing areas of the nation are governed by War Food Order No. 106, effective July 17, which requires processors to set aside 100 per cent of all turkeys for procurement by Army Quartermaster Market Centers.

"This new turkey order will not operate as a complete embargo on civilian sales, as was the case last year," Tulley explained. "Turkeys placed in storage prior to July 17 are not affected by the order and can be sold in civilian channels. Birds not meeting Army QMC specifications automatically will revert to civilian trade channels."

"Any owner of less than 25 birds located on a farm more than 100 miles from an authorized processor, may apply for release to the Dairy and Poultry Field Representative, Office of Distribution, 821 Market Street, San Francisco, Cal. If the release is granted, these turkeys may be sold for local civilian consumption. However, if released turkeys are later sold a turkey buyer or authorized processor, they are again subject to provisions of the order."

In Oregon and Washington, processed turkeys will be purchased by the Officer in Charge, Quartermaster Market Center, Attention Poultry Section, 228 National Building, 1008 Western Avenue, Seattle, Wash.

The order provides that the turkeys marketed must be slaughtered by authorized processors and held for sale and delivery to the QMC, or to wholesale receiver or cold storage for ultimate sale to QMC. Authority to process for the QMC may be obtained by wire or letter application to the deputy order administrator, 2114 Malers Building, 5 South Wabash, Chicago, Illinois.

A larger U. S. crop and increased military requirements will have the effect of giving civilians about 3

pounds of turkey per capita this year, which is about a quarter of a pound less than last year, but larger than average pre-war capita consumption. Only turkeys produced and marketed in the 27 designated areas, including the eleven western states, are covered by the set-aside order, which will be lifted as soon as necessary quantities are obtained by QMC.

Enjoy a Continuous Ink Supply Fountain Pen

It's Actually Here Now!

No matter where you may be—at work, in camp, campus or on the march, your ink is made fresh in your pen as you write. No more messy ink bottles to bother with.

The Inkmaker Pen generates lustrous, quick-drying ink from a concentrated Ink Battery. Simply add water when ink runs low. One Ink Battery writes for months. An extra "spare" Battery is concealed in the pen. So you are assured of a continuous ink supply at all times.

— NOW AVAILABLE AT —

Behrman Jewelry

Open Evenings



Why Buses are Crowded This Summer



Five million Americans are overseas. Single transports have carried thousands of troops. Everyone of these boys needs ten civilians behind him to produce food and munitions. Essential workers must travel. This is what is crowding the buses.

Your travel will be more comfortable if you (1) Take your vacation late—September, October or in the winter. (2) Don't travel on weekends. (3) Travel light—one bag. (4) Arrange your trip in advance—call our agent for details. (5) Unless your trip will help win the war—stay home.

When traveling, be sure to put identification stickers on your baggage. We supply them free.

HERMISTON DRUG CO.
Phone 2271

AIR CONDITIONED BUSES
OVERLAND GREYHOUND
LINES
Operated by UNION PACIFIC STAGES, INCORPORATED

SAFEWAY Homemakers' Guide

Summertime BAKING NEEDS

Finest Flour	25 oz.	.25
Baking Soda, A & H	1 lb. pkg.	.07
Sno-White Salt, pl. or iod.	26 oz. pk.	.07
Fleischman's Yeast, fresh	3 cakes	.10
Vanilla & Lemon, Westag	8 oz. bot.	.10
Schillings Extract, vanilla-lem.	1 oz.	.20
Bisquick Flour	40 oz. pkg.	.29
Krusteaz Pie Crust Mix	17 oz. pkg.	.24
Cinch Cake Mix, Golden	17 oz. pkg.	.18
Softasilk Cake Flour	2 3/4 oz. pkg.	.26
Royal Satin Shortening	3 lb. jar	.59
Crisco or Snowdrift	3 lb. jar	.65

REALLY FRESH PRODUCE

Canning Corn	FULL SACK	\$1.19
FRESH MEATY EARS		
LEMONS	Lb.	12¢
Bursting with juice		
CARROTS	Lb.	7¢
Tender, Medium size		
TOMATOES	Lb.	11¢
Firm, red ones		
CANTALOUPE	Lb.	7¢
Golden Meated		
PEACHES	Lb.	16¢
Luscious slicers		
MELONS	Lb.	3 1/2¢
Guaranteed ripe		

SAFEWAY GUARANTEED MEATS

FRANKFURTERS	Lb.	29¢
Fresh and Tasty		
VEAL STEAK	Lb.	29¢
Not Rationed		
LUNCH MEATS	Lb.	39¢
Assorted		
BOLOGNA	Lb.	29¢
or Liver Sausage		
HALIBUT	Lb.	35¢
Fresh		
BACON	Lb.	33¢
Any Size Piece		
PORK STEAK	Lb.	29¢
Lean Shoulder Cuts		
GROUND BEEF	Lb.	29¢
Fresh Ground		

How to make a "Jiffy" cake

THIS CAKE is the magic answer, when you're really in a hurry. Takes only a few minutes to make the batter, and a half-hour to bake. Here's the recipe:

1 3/4 cups enriched flour	2/3 cup milk
2 1/2 tps. baking powder	1/2 cup softened shortening
1/4 tsp. salt	1 egg
1 cup sugar	1 tsp. vanilla extract

Sift flour; measure; sift into large bowl with baking powder, salt, and sugar. Measure milk into cup; add shortening to fill. Dump milk, shortening, unbeaten egg, and flavoring into flour mixture. Beat with rotary beater 2 to 3 minutes, or until batter is smooth. Pour batter into well greased shallow square cake pan (8x8x2). Bake in moderate oven (375° F.) 30 minutes, or until done. Serve warm or cold, plain or with sauce. Serves 8.

Cup cakes, too, require surprisingly little time to prepare (summertime suggestions: serve them split and covered with crushed fresh fruit, or with frosting, or with powdered sugar). The recipe:

1 3/4 cups enriched flour	1 cup sugar
2 1/2 tps. baking powder	1 tsp. vanilla extract
1/4 tsp. salt	1 egg
1/2 cup shortening	3/4 cup milk

Sift flour; measure; mix and sift flour, baking powder and salt. Cream shortening until smooth; gradually add sugar, creaming until fluffy; beat in vanilla and egg. Add flour alternately with milk, beating until smooth after each addition. Turn into greased muffin pans and bake in moderate oven (375° F.) about 25 minutes. Makes 13 cakes.

Safeway Homemakers' Bureau
JULIA LEE WRIGHT, Director

TOMATO JUICE	Libby (6 pts.) No. 2 cans, 6 for	.61
GREEN BEANS	White Tag No. 2's 12c, case of 24	2.79
PORK and BEANS	Penthouse (15 pts.) 26 oz., 6 for	.85
TOMATOES	Gardenside (7 pts.) 2 1/2's, 6 for	.73
DICED BEETS	Blue Tag, No. 303's, Case of 24	2.49
DICED CARROTS	Blue Tag, No. 303's, Case of 36	3.39
GUAVA JELLY	Ferro No. 2 1/2 can.	.39

Are You Doing Your Part Toward Aiding in the Shortage of Transportation and Labor?

Now Have Coal on Tracks and More Coming!

Place Orders Now

Inland Cooperative
Hermiston, Oregon

IT'S DIFFERENT, NOW!

WELL STARVE IF THE COST OF FOOD GOES ANY HIGHER! OH, THESE TERRIBLE, TERRIBLE WARTIME PRICES!

...AND THAT'S A DOLLAR NINETY-EIGHT ALTOGETHER, MRS. JONES.

WELL, THAT ISN'T SO EXPENSIVE!

AT LEAST, WE CAN STILL BUY PLENTY OF GOOD FOOD, DESPITE THE WAR! I'M THANKFUL THAT PRICES HAVEN'T JUMPED OUT OF REACH!

CEILING PRICES ARE ONE REASON WHY WE AMERICANS CAN AFFORD SUFFICIENT FOOD IN WARTIME! YOU HAVE A PART TO PLAY IN KEEPING THOSE PRICES DOWN—NEVER PAY A CENT ABOVE THE CEILING PRICE!

USA—50 YEARS AGO

NOWADAYS