

aptist Missionary oclety Has Meeting

Bociety Has Meeting Mrs. J. E. Judy was howers at her home. 410 Newtown, last week to members of the missionary society of the Baptist church. Mrs. J. E. Lester, chairman, presided. Scripture was read by Mrs. Stemmerson and prayer by Mrs. Bowling and Mrs.

Shaffer. Toplos were discussed by Mrs. Bowl-ing, Mrs. Crawford, Irene Judy, Mrs. Sumpson, Mrs. Barrett, Violet Judy, Mrs. Leiter and Mrs. Daily. Mrs. Platt sang, "In the Garden" and Helen Judy, "The Christ of the Cross" and "When Irish Eyes Are Smilling."



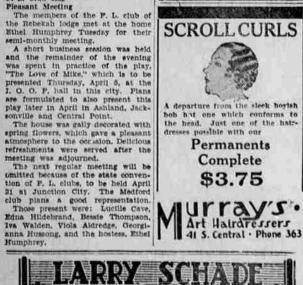
There Are Good Reasons for this Enthusiastic Acceptance

UST six weeks on the market, and SPUN BREAD has revolutionized buying habits . . . every day finds new and enthusiastic boosters for this sensational new product . . . different in texture, more delicious than you've ever thought bread could be and at NO EXTRA COST!

NE of the outstanding advantages of SPUN BREAD



Bmilling."
P. L. Club Has
Pleasant Meeting
The members of the P. L. club of the Rebekah lodge met at the home Scheel Humphry Tuesday for their semi-monthly meeting.
A short business seasion was held and the remainder of the syening was spent in practice of the play. "The Love of Mike." which is to be presented Thursday, April 5, at the 1, 0, 0, F. hall in this city. Plans are formulated to also present this play later in April in Ashland, Jack-sonville and Central Point.
The lowers, which gave a pleasant



Symphony Chased A New Style Chased Effect by TOWLE

Makers of Sterling Exclusively at Larry Schade's

YOUR FAVORITE JEWELER SINCE 1918

12 Years in Medford, Ore.



is its continued FRESHNESS . . . the unique spinning process HOLDS this freshness long after ordinary breads become dry and tasteless. The "different" texture of SPUN BREAD-a process which includes the intertwining of two strands of dough - makes possible this freshness along with vastly superior taste.

PUN bread is new . . . although on the market here but six weeks we thoroughly investigated this new type bread . . . it had to be good or it would not have been introduced under the long-established FLUHRER name. The CCC camps were our testing ground before Spun Bread was marketed and the one-hundred percent success here substantiated our early belief that this product really is SUPERIOR.

DIFFERENT TEXTURE

Note the difference in Texture of plain bread and Spun Bread. Diagonal Air Cells in Spun Bread prevent free circulation of drying air through the slices.

From Our Clean, Sunny Bakery - One of the Coast's Finest

N the construction of our new Plant we spared no effort or expense to make it a model of cleanliness and efficiency. The comments of the various tradesmen and bakers who have come to inspect it from all parts of the coast have been most complimentary. We believe that with this new plant and the knowledge gathered from two generations of experience in the baking business that now more than ever before Fluhrer's Breads are the finest the market affords.

Just Try TOASTING Spun Bread

