

BIG ROCK CRUSHER PROVES PROBLEM ON AVERAGE ROAD

Weight and Height of Machine Brought From Portland for Wimer CCC Crew Causes Detours Enroute

CAMP WIMER, Aug. 16.—(Sp.)—A new 75-yard portable rock crusher with continuous belt conveyor, powered by four cylinder gasoline motor reached its site of operations two miles up Wimer's Ditch Creek-King Mountain road at 9 last night. The crusher, sent out by J. J. "Jap" Russell, ECW construction and maintenance superintendent, will be used to rock the Ditch Creek road so that CCC winter work out of this camp will not be stopped by weather conditions.

Bringing the crusher to Wimer was no mean feat of transportation. It weighs 17 tons and mounted on a 12-wheel truck and trailer weighing eight tons. Its top stood 17 1/2 feet above the street. Since tunnels had to be taken into consideration, it was not safe to ship the machine by rail. As normal road clearance of bridges is less than 17 feet, the Pacific highway from Portland to Rogue river, because six unloading would have been necessary.

Hence the forest service sent the truck around by Bend, Ft. Klamath, Crater lake and Central Point. While the distance required only 40 hours traveling time, one week elapsed between the departure from Portland and the arrival of the truck and crusher at Rogue River.

Technical men from Wimer braced the Wards creek bridge at Rogue River for crossing on the north side of the Rogue. The crusher was unloaded from the truck at Evans creek below Wimer where Wimer CCC caterpillar men took it in tow. John Connine and Gail Huggins pulled it across Evans creek with block and tackle using a safety across the creek.

When the crusher was safely across the creek, it was found that the tongue was too short safely to attach to the caterpillar draw bar. Bill Dunbrack, Wimer CCC blacksmith, extended the tongue four feet, after which the crusher was towed to its site of operations.

Some preliminary blasting is necessary before the new crusher can begin work. It is expected here that the first rock will be delivered to the road Monday. Three dump trucks will keep it in continuous operation after that date.

Talent C-C Names Officers For Year

TALENT, Aug. 16.—(Sp.)—Talent chamber of commerce met Monday evening at the city hall and elected the following officers for the year, beginning in August:

President, Ray Burnett; vice-president, Ray Reid; secretary, Ray Schumacher; treasurer, William Boyd; director, William Hotchkiss.

A social time was spent after the election of officers.

Neff Speaks At Talent Tonight

TALENT, Aug. 16.—(Sp.)—There will be a meeting of the city council at the city hall at 8 p. m. tonight at which time Attorney P. J. Neff of Medford will explain the necessary procedure for securing government co-operation in construction of a sewer system for Talent. The public is invited and it is hoped that as many citizens as possible will attend.

Trims Tresses For Art



Katharine Hepburn, film actress, as she appeared after submitting to a boy's haircut, necessary for properly playing a role in a forthcoming motion picture. (Associated Press Photo)

Peach Recipes

Peach Betty
 8 shredded wheat biscuits, finely rolled
 3 cups peaches, cut small
 1/2 cup sugar
 1/4 teaspoon salt
 1/2 cup boiling water
 2 tablespoons butter
 In buttered casserole put a layer of half the biscuit crumbs and a layer of half the peaches. Sprinkle with half the sugar and salt. Repeat. Pour water over all, and dot with butter. Bake in hot oven (475 degrees Fahrenheit) 25 minutes. Six portions.

Omelet Royale
 4 eggs
 3/4 cup hot milk
 1 cup shredded wheat crumbs
 4 tablespoons butter
 Salt and pepper
 1 cup hot chopped peaches sweetened with 1/4 cup sugar
 Separate eggs and beat yolks until lemon-colored. Pour hot milk over crumbled shredded wheat and two tablespoons of the butter, and beat until of the consistency of white sauce. Blend with egg yolks and season. Beat egg whites until stiff and fold into the yolk mixture. Melt remaining butter in heavy frying pan and pour the omelet into it. Cook covered, over very low flame until barely set. When of custard consistency, spread with chicken and green pepper, and fold one-half of the omelet over the other half. Transfer to a hot platter and serve at once. Six portions.

De Luxe Peaches
 1/2 cup flour
 2 shredded wheat biscuits, rolled fine
 1 1/2 teaspoons baking powder
 3 tablespoons powdered sugar
 1/4 teaspoon salt
 1-3 cup milk
 1 egg
 6 peach halves
 Mix dry ingredients, add milk and well beaten eggs. Dip peach halves in batter and fry in deep hot fat (350 degrees Fahrenheit) until golden brown. Serve sprinkled with powdered sugar or with jelly or sauce. Six portions.

FIRST JOSEPHINE PEARS SENT TO SALEM CANNERY

GRANTS PASS, Aug. 16.—(Sp.)—The first carload of pears out of Josephine county this season left here Wednesday for the Hunt Brothers Packing company in Salem. Local fruit from about 35 growers is being shipped by P. G. Bettendorf, who has a contract with the Salem company for 20 carloads.

Growers this year are receiving \$25 a ton for their fruit, Bettendorf said.

TOURING SCOUTS CROSS CANADIAN PRAIRIE SECTION

By Irwin Doty
 Gathering stickers for suitcases has become quite a fad among Boy Scouts of Crater Lake council. As a person passes down the aisle of the car, he can observe the suitcases of the scouts with stickers of the different towns visited, on them.

At each town, when the train stops, the boys all rush to the nearest hotels to get stickers. If these hotels do not have stickers the scouts then dash to the railway express office to get express labels.

Stops at the different towns are made, generally from 120 to 180 miles apart, and at each town a stop of about 10 to 15 minutes.

If there happens to be a Royal Canadian mounted police standing at the depot with his bright red coat, a rush is made for him to get his picture and autograph. Near Brandon, 138 miles from Winnipeg, is one of the greatest wheat raising sections on the North American continent.

As the train travels along one can look out over the prairie and as far as the eye can see are the large wheat fields. Some of them are ready to harvest while others are not ripe yet. Along the railroad tracks are the big grain elevators.

The scouts are all having an excellent time. Some read magazines while others go into the other cars to make friends with the other scouts. Some trading goes on among the scouts and these little tokens of the trade are real souvenirs. At each town when a stop is made, each patrol stays together under the leadership of the patrol leaders and visits the places of interest.

Scrub trees, caused by wind and poor soil, are very numerous on the west side of Winnipeg.

The train is to stop at Winnipeg for about two hours and the boys will get a chance to swim and see the city.

Dance every Saturday night at Bonney's Grill.

KEEP COOL and ENJOY meals and fountain service at the What Not New air conditioner.

FREE GARAGE in new location, 801 No. Central, Phone 1388.



HERE'S a breakfast for a hot morning! A bowl of crisp Kellogg's Corn Flakes, with cool milk or cream, and some berries or sliced fruit. Delicious! And marvelously refreshing.

Kellogg's are rich in energy but light, easy to digest. An ideal food for any hot-weather meal. The danger of heat-prostration is lessened when Kellogg's Corn Flakes are eaten in place of heavy, slowly digested foods.

Kellogg's are ready to serve. No cooking. They're the largest-selling Corn Flakes in the world because they're crisper—finer in flavor. And the patented heat-sealed WAXTITE bag keeps them oven-fresh, even in hot, sultry weather. Quality guaranteed. Made by Kellogg in Battle Creek.

Kellogg's CORN FLAKES



OVEN-FRESH FLAVOR-PERFECT

Final Days HARVEST JUBILEE Sale!

Going! Going! soon it will be GONE!

SAFEWAY STORES

ONLY 2 MORE DAYS

... and they'll be even days, too, because we've added even greater bargains to the already great savings customers have been enjoying all week. Everybody is reaping a real harvest of values at our Harvest Jubilee Sale. There are only a few more days. Why not make the most of them!

LAST DAY—MONDAY

OATS

ALBERS
 Peacock Regular

Stock Up at This Price

9lb. Bag 29c

TEA

Edwards Green

1/2 lb. Cello Package

15c

Pork & Beans

Van Camps

Large 27 oz. can 10c

Mixed Vegetables

Phillips—For Salads

No. 2 can 10c

FLOUR

Fisher's Blend

49lb. Bag \$1.63

Cocoanut

Unsweetened—In Bulk

POUND 15c

STORE LOCATIONS—No. 41, 113 N. Ditch. No. 471, Main and Holly

FRESH FRUITS & VEGETABLES

WATERMELONS

Red Ripe Lb. 1c

Tomatoes Firm Ripe. 3 lbs. 10c	New Potatoes No. 1 Local Grown. 25 lbs. 49c
Cantaloupes Local Grown. Large size. 2 for 15c	GRAPES Thompson's Seedless. 4 lbs. 17c
Green Beans Garden Fresh. 5 lbs. 10c	PEPPERS Large Size for Stuffing. 2 lbs. 15c

PEAS

DEL MONTE
 New Pack Early Garden

No. 2 Cans 2 for 25c

CATSUP

YOLO BRAND
 Packed by C. H. B. Just the Right Flavor

14 oz. Bottle. 2 for 25c

Deviled Meat

LIBBY'S Makes an Economical Spread
 Mixed with Mayonnaise

6-8 size cans 29c

Salad Dressing

BEST FOODS Cooked Dressing

Pint 25c

SOAP

WHITE KING
 For the Laundry

10 Bars 29c

Corn Beef

SWIFT'S PREMIUM

12 oz. CANS. 2 for 33c

Coffee

AIRWAY
 Blended Right—Roasted Right—Ground Right

Lb. 15c

SAFEWAY MEATS

FRESH CHINOOK SALMON SMALL AVERAGE 1/2 OR WHOLE Lb. 13 1/2c	FRESH GROUND HAMBURGER NO CEREAL Lb. 12 1/2c
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DILLS Firm Crisp . . . Qt. 10c

SALAD DRESSING . . . Qt. 33c

Swift's Brookfield Flavor

BEEF STEAK

RIB or SHOULDER
 Lb. 17 1/2c

Chicken Legs

MOCK
 7 For 25c

Just a reminder!

As you prefer... in BOURBON or RYE

OLD QUAKER BRAND
 BOTTLED AT THE DISTILLERY

YOU DON'T HAVE TO BE RICH TO ENJOY RICH WHISKEY!

75c PINT No. 136C (Rye) No. 172C (Bourbon)
 \$1.45 QUART No. 136A (Rye) No. 172A (Bourbon)

OLD QUAKER STRAIGHT WHISKEY
 As you prefer... in BOURBON or RYE

ALSO **OLD QUAKER DISTILLED GIN**
 60c PINT No. 801C (90 Proof) 95c FIFTH No. 801B (90 Proof)