

EAGER YOUTHS TRY TO HIDE DEFECTS FOR NAVY SERVICE

Amusing Incidents Are Encountered by Recruiting Officer Here — Examinations Show Deficiencies

It's not so easy to get into the United States navy as it once was. There was a time when almost any busy, hardboiled gent who could swab a deck was acceptable, and no questions asked. That time, however, has passed.

Today applicants must pass mental as well as physical examinations. Their character and morality record must be beyond reproach. Their background is carefully checked. References must be given and thoroughly investigated.

With standard of enlistment on a high plane, service in the navy has become a goal whose attainment is sought by many young men. In their eagerness to get into the navy youths applicants sometimes attempt to cover up deficiencies which would bar them from enlistment. Generally, these subterfuges seldom escape the scrutiny of the recruiting officers who make the initial examinations.

Barred By Wooden Leg
In his two and a half years as recruiting officer here, Ernest M. West has had many amusing experiences. Like the time a young man with a wooden leg applied for enlistment. Unlike many others, however, he did not try to cover up his deficiency. He announced at the outset that he had a wooden leg but declared that should be no bar to enlistment as he could get around quite readily. He had to be turned down.

On three different occasions youths applied when they had obvious handicaps which they tried to conceal. Each had a glass eye which was not mentioned in the application from wherein physical defects must be noted. Mr. West kept mum until the youths came to the part of the physical examination where they had to read a chart with their glass eyes. The examination ended there.

Once a youth who had lost a hand in an accident applied for enlistment. He managed well enough in civil life and thought he could do as well in the navy. He also met with disappointment.

Hit Up On Birthday
At another time two brothers tried to enlist. One, however, was obviously too young. The boys had rehearsed a plausible story to conceal this deficiency. They had neglected, though, to fix up one salient point and that was the date of their births.

So when they filled out their vital statistics, their birthdays were just one month apart in the same year. Questioned on this biological phenomenon, the brothers readily confessed that they had cooked up the story so that they might serve together in the navy. They explained that they were great pals and did not want to be separated.

"Few of these boys actually mean to cheat," Mr. West said. "They are so eager to serve in the navy that they hope to get by and make up for their little untruths by good service. There's not much chance, however, of getting by. Regulations are strict and must be followed closely."

Don't Know Names
Another odd thing Mr. West noted is that not a few young men actually do not know their real given names or dates of birth. Sometimes, he has found after much research, parents will change a child's name after the birth certificate has been made out without taking steps to have the official record changed accordingly. In other instances, he said, a nickname given the youth is so common that it is not his right name. All these discrepancies must be ironed out to keep the official record straight, Mr. West related.

Recently Mr. West accepted for enlistment a youth who had had only five birthdays. He was born on February 29, 1920.

Hard on Breches
ALBANY, N. Y.—(UP)—Members of New York's state police are tough on breeches. The state has ordered 1,450 pairs of breeches for the "boys in gray," compared with 510 uniformed coats.

Menus of the Day

By Mrs. Alexander George
A RELISH RECIPE
Menu for Breakfast
Cantaloupes
Cooked Cereal Cream
Buttered Toast Coffee
Menu for Luncheon
Corn Chowder Crackers
Sliced Cucumbers
Cocoanut Cookies Tea
Menu for Dinner
Sliced Roast Meat
Browned Potatoes
Fresh Vegetable Salad
Danville Relish
Bread Butter
Sliced Tomatoes
Dutch Peach Cake Coffee

Danville Relish
8 cups chopped cabbage
3 cups chopped onions
1 cup chopped green peppers
1 cup chopped red peppers
2 cups chopped celery
3 tablespoons white mustard seed
2 tablespoons celery seed
2-3 cup salt
2 cups brown sugar
6 cups vinegar
Thoroughly wash all vegetables. Drain and combine with other ingredients. Seal in hot sterilized jars.

Dutch Peach Cake
1 1/2 cups flour
3 teaspoons baking powder
1/2 teaspoon salt
1/2 cup granulated sugar
1 egg or 2 yolks
4 tablespoons fat, melted
1/2 cup milk
Combine ingredients and mix lightly. Pour into buttered, shallow baking pan. Add topping.

Topping
1/2 cup brown sugar
1 teaspoon salt
4 tablespoons butter
1 cup sliced peaches
Mix all ingredients and pour over top of soft dough. Press down well so that the mixture will stay on when it is baked. Bake 30 minutes in a moderate oven. Serve warm, with cream, lemon or hot sauce with it.

Fresh Vegetable Salad
4 slices tomatoes
1/2 cup sliced cucumbers
1/2 cup chopped onions
1/2 cup chopped green peppers
1/2 cup sliced onions
1/2 teaspoon salt
1-3 cup French dressing
Mix and chill ingredients. Serve on crisp lettuce leaves.

By Mrs. Alexander George
USING UP THE HAM BONE
Dinner Menu
Bean Soup With Ham Bone
Buttered Toast
Radishes Olives
Chili Salad
Melon Compote Coffee
Milk for the Children
Ham Soup With Ham Bone

Ham bones
3 cups water
2 cups navy beans
2 cups boiling water
1/2 teaspoon pepper
2 tablespoons chopped parsley
1 tablespoon horseradish
Add 4 cups of water to the ham bone. Cover and let simmer for 2 hours. Add rest of the water to beans and let soak for 2 hours. Combine and add boiling water. Allow to simmer for 2 hours or until the beans are very tender when tested with a fork. Add rest of the ingredients. Remove ham bone. Cover soup and let simmer for 20 minutes.

Leftover baked beans may be added to the cooking ham bone. Then only about 3 hours will be needed to prepare the soup.
Soups require long slow cooking to bring out the desired flavors.

Chili salad
1 package lemon-flavored gelatin mixture
1 2-3 cups boiling water
1/2 cup chili sauce
1/2 cup chopped cabbage
1-3 cup chopped green peppers
1 tablespoon granulated sugar
1/2 teaspoon salt
Dissolve gelatin in water. Cool. Add rest of the ingredients. Pour into a mold rinsed out in cold water. Chill until firm. Unmold on shredded cabbage leaves and top with salad dressing.

Melon Compote
2 cups diced cantaloupe
2 cups diced watermelon
1 cup sliced pineapple
1/2 cup orange juice
1 tablespoon lemon juice
2 tablespoons granulated sugar
Chill all ingredients. Combine and serve in glass cups.

Just as most famous liners and hotels have one special set of rooms set aside for the "bridal suite" the huge new plane being built for American service across the Atlantic will have one cabin that is furnished more luxuriously than the rest.

2 NEW CCC CAMPS IN WINTER SETUP FOR LOCAL REGION

Fall Schedule Leaves Company at Lava Beds With Extra Units Slated for Coos Head and Lakeview

WASHINGTON, Sept. 10.—(AP)—Director Robert Fechner announced today 51 civilian conservation corps camps will be maintained in Oregon during October, November and December.

Forty-one of the camps will remain at their present locations. Eight others will be set up. Camps to be set up are located in Crater lake national park; on private land near Beulah in Malheur county and Gibbon in Umatilla county; on the public domain near Burns, in Harney county; near Coacodia in the Willamette national forest; near Diamond lake in the Umpqua national forest, and near Albion in the Umatilla national forest.

Transfers Listed
The camps will be relocated near Grants Pass in the Siskiyou national forest; near Camp Sherman in the Deschutes national forest; near Gibbon in the Umatilla national forest; near Reedsport on state forest land; near Condon on private land; at Kerby, near the Oregon Caves national monument; at Charleston, in the Coos Head Metropolitan park; and at Prescott park near Medford.

The two new camps will be near Lakeview, on the Hart mount in refuge, and on the public domain, near Brothers, in Deschutes county.

The CCC camp moves announced from Washington are routine winter shifts, according to Medford district officials. Camps Annie Spring and Wineglass at Crater lake will be closed for the winter and the companies now there will move back to their old camp sites at Oregon Caves and Prescott park.

Back to Hand
The company now at Camp Diamond Lake will move back to Camp Rand, near Grants Pass, for the winter. The company now at Camp Lava Beds will not move back to Camp Coos Head, near Charleston, but will remain at Lava Beds for the winter and a new company will move to the coast site.

The new camp at Hart Mountain will be occupied by a company not now in the Medford district and, with Coos Head, still increase the district strength by two companies for the winter period. Capt. E. W. Gruhn, district executive officer, and Capt. H. J. Meiring, district quartermaster, reconnoitered the new site recently. Other Oregon camps mentioned in the Washington dispatch are in the Vancouver Barracks district.

Girls Meet Death In Flaming House

LEWISTON, Idaho, Sept. 10.—(AP)—Two young girls burned to death today in a fire which destroyed their home at Gifford, a village east of here, at 2 a. m.

They were Annis and Evelyn Shoemaker, age 13 and 9, respectively. Their mother and three other children escaped from the flaming house after the fire awakened a boy. The father was away at the time.

6800 TURNED DOWN ON APPLICATION FOR CAR DRIVERS PERMIT

SALEM, Sept. 10.—(AP)—About 6,800 applicants for motor vehicle operators' licenses have been rejected this year for failure to meet examination requirements, Secretary of State Earl Snell said today.

Examiners rejected 2,217 because they did not know how to drive, while 2,121 were denied licenses because they had no knowledge of the state traffic laws. Poor vision resulted in 1,540 re-

fusals, and 612 others were denied licenses because of physical and mental handicaps. Twenty-three others had epilepsy and 22 could not interpret road signs. Miscellaneous failures resulted in 268 denials.

Applicants who fail to pass are permitted to try again after correcting their faults, but those with permanent handicaps never are given another chance, about 22,000 drivers have been examined during the present renewal period.

Only applicants who have not been licensed in Oregon before, or who are more than 70 years of age, are required to take the examination.

3 Weeks in 33 Years
LORAIN, Ohio.—(UP)—At 69, John Hite, a machinist, looks back on 33 years' steady work for the same employer. Until this year his vacations had totaled exactly three weeks.

Sky Pilot Becomes Transport Pilot

GLENDALE, Calif., Sept. 10.—(AP)—A sky pilot for several years, the Rev. Elmer Gorman, 30, pastor of the North Glendale Methodist Episcopal church since last July, stepped out of the pulpit into an air transport pilot's seat today.

Mr. Gorman resigned from the church yesterday to become a co-pilot on Transcontinental Western Air Lines. He will fly on the run between San Francisco and Albuquerque, N. M. He received his air training in the United States army schools at Kelly field and March field.

Robert E. Lee, a military engineer, never had commanded more than a few dozen troops in the field before the Civil war.

Pioneer Dies
FENDLETON, Sept. 10.—(AP)—Mrs. J. B. Perry, 70, well known Umatilla county pioneer, died of heart disease at her home here today. Survivors include her husband and a daughter, Mrs. Roscoe Keator of Bonners Ferry, Idaho.

There are 2,000,000 boys and girls playing instruments in high school bands in the United States. School bands are maintained in 30,000 communities.

GERKE'S MINERAL FOR HEALTH
Recommended by Thousands. Free sample with this adv.
C. E. SODENSTROM
111 South Riverside
Exclusive Agent

NOW IS A GOOD TIME TO BUY FLOUR

A selection of fine wholesome flour to suit every individual need.

KITCHEN CRAFT—Highest quality hard wheat all purpose flour. 49 lb. bag \$1.79

HARVEST BLOSSOM—A high quality blended flour, dependable in every way. 49 lb. bag \$1.69

SUNSET GOLD—Pure, wholesome and economical. A fine family flour. 49 lb. bag \$1.39

PRICES EFFECTIVE SATURDAY AND MONDAY, SEPT. 11 AND 13

JELLO America's Favorite Dessert. pkg. 5c

HONEY Sweet Clover. Clear, amber colored. Delicious on hot biscuits. 5 lb. tins 49c

APPLE BUTTER 5 lb. tins 39c
Kerrs. Made from selected apples and high grade spices.

MILK Maximum Pure, convenient and economical. and contains all the food values. Tall tins 6 for 39c

MOLASSES 5 lb. tins 33c
Aunt Dinah

Karo Syrup 5 lb. tins 43c
Red or Blue Label

SALT 50 lb. bags . 49c
Half Ground Rock Salt

FLAVORADE 3 pkgs. 10c
Lime, Lemon, Cherry, Orange, Strawberry or Raspberry

MAYONNAISE Quart 39c
Aristocrat. A smooth, rich, fine flavored dressing made with fresh eggs.

FRUITS and VEGETABLES

Potatoes 50 lb. bag 69c
Local Reds or Klamath Gems

Peaches 20 lbs. 79c
Local Crawford's or Elbertas

Red Cabbage lb. 5c

Tomatoes 18 lb. bx 35c
Local Red Ripe

Oranges . each 1c
Sunkist, small size, for juice

Peaches 20 lb. lug 79c
Tuscan Clings.
Produce Prices Effective Saturday Only

CANNING SUPPLIES

	Pints	Quarts
Ball Regular Mason	69¢	.75
Ball Ideal Jars	87¢	1.03
Ball Special Wide Mouth	89¢	1.05
Ball Eclipse Wide Mouth	97¢	1.13
Kerr Economy Wide Mouth	89¢	1.03
Kerr Mason Wide Mouth	89¢	1.05
Jelly Glasses, tall of squat	Case	43¢
Ball Regular Caps	Dozen	23¢
Ball Ideal Glass Lids	Dozen	15¢
Ball Top Seal Lids	Dozen	14¢
Ball Special Wide Mouth Caps	Doz.	33¢
Kerr Mason Caps Complete	Dozen	23¢
Kerr Mason Wide Mouth Caps	Dozen	39¢
Kerr Lids	Dozen	25¢
Kerr Economy Clamps	2 doz.	9¢
Ball Vacu-Seal Lids, Reg.	2 doz.	15¢
Kerr Economy Caps	Dozen	21¢
Ball Reg. Rubbers	3 doz.	10¢
Parowax	Lb. pkg.	10¢
Certo	2 bottles	45¢
Pen Jel	2 for	23¢
Sure Jel	2 for	23¢
Jellis Rite	2 for	23¢

When buying Jars ask for Ball or Kerr. You will be sure to get the best.

COFFEE
EDWARDS DEPENDABLE
Blended from the finest coffees grown, carefully selected and guaranteed to please you or your money refunded.

2 lb. tin 49c
NOB HILL
A rich, full-bodied blend of fine, high grade Brazilian coffee.

2 lbs. 45c
AIRWAY
For those who like a mild, smooth really fresh coffee.

3 lbs. 49c
BROWN DERBY BEER
One of the good things of life you can enjoy without extravagance. Experts acclaim it the equal of imported Pilsner, but Brown Derby costs less.

3 12 oz. cans . . . 29c
11 oz. bottles, 3 for 29c
1c refund on 11 oz. bottles

Quality Meats

BEEF STEAKS lb. 29c
Rib and Sirloin.

POT ROAST lb. 17 1/2c
Prime Steer Beef.

BOILING BEEF lb. 15c
Short Rib and Brisket.

GROUND BEEF 2 lbs. 35c
Pure Beef, no water or cereal.

SALAD DRESSING pt. 15c
New Lemon Whip qt. 29c

SLICED BACON lb. 35c
Broken Sliced.

RICE
Extra fancy long grain Blue Rose, for dainty, nourishing desserts. 5 lbs. 33c

MACARONI
Porter's Rose City. Use with leftovers to make many wholesome dishes. 6 lbs. 33c

SUGAR
Brown or Powdered. 3 lbs. 17c

VINEGAR
40-grain pure cider, in bulk. Bring your container. gallon 19c

TEA
Canterbury Orange Pekoe. 1/2 lb. pkg. 29c

SYRUP
Sleepy Hollow, pure cane and maple. 5 lb. tins 69c

FRESHEST MAYONNAISE THERE IS...
Made with "FRESH-PRESS" SALAD OIL!

MOTHER, WHY IS IT THAT BEST FOODS REAL MAYONNAISE TASTES SO MUCH FRESHER THAN ANY OTHER?

BECAUSE IT'S MADE WITH "FRESH-PRESS" SALAD OIL, JANE! THAT MAKES BEST FOODS FRESHER EVEN THAN HOME-MADE MAYONNAISE!

BEST FOODS REAL MAYONNAISE

FREE DELIVERY
Phone 414, 8th & Bartlett
Phone 1010, Main & Holly
Phone 311, Central Point

SAFeway

Store Hours
8 to 6 Daily
8 to 8 Saturday