

Expectant Mother Needs Help at Critical Time

The pitiful plight of a young woman in dire need of assistance was brought to the attention of the Mail Tribune today by Dr. LeRoy C. Jensen, in an effort to focus public attention on such cases.

The woman told this story: She is the mother of a boy 17 months old. She is expecting another baby momentarily. Her husband deserted her last May. Since then she has been living in the country with her parents, who have been taking care of her son and are not in a position to help her to any further extent. She herself is without means.

With the birth of the baby near, the young woman, she continued, went to the Red Cross for assistance. She said she was told that the Red Cross would provide her with a layette but could provide no other help. The Salvation Army informed her that there was no time enough now to investigate her case prior to the birth of her baby, but offered her clothes if she returned later, she asserted. The Jackson county welfare commission, she stated, told her it had no funds to use in cases like hers.

Her story indicated that there was no welfare agency here equipped to take care of her case.

Dr. Jensen commented that if "we contributed more generously to the Community Chest, perhaps one of the participating agencies would be able to assist in such cases."

Doctors here, it was indicated, render their services and hospitals donate their facilities in maternity cases like this, but it was pointed out there should be some welfare agency in a position to take charge. A maternity case requires numerous things that the doctor and hospital cannot provide, it was declared.

Forest Creek

Vida Foxworth, Oct. 20.—(Spl.) Vida Foxworth is ill at her home on Forest creek. Friends are wishing her a speedy recovery.

Elsie Carter became the bride of Victor Royston of Medford on October 5.

A teachers' meeting was held at Ruch school, October 6. Mrs. Armprist and Elizabeth White attended.

Mrs. George Conklin and Mamie Day Nelson were in Medford on business Monday.

Edward Ayers has been employed at the B. & H. dredge the past few days.

L. P. Christean visited Ed Phillips here Sunday.

Mrs. Robert Christean and son Lorin of California were guests of Mr. and Mrs. George Conklin Sunday. They returned to California Monday.

Mrs. George Conklin, Mamie Day Nelson, Verna McVay, Dale McVay, Bonnie, Virgil, Richard and Edward Conklin attended a Medford show Saturday.

L. P. Christean visited the Conklins Monday.

Rev. D. D. Randall and wife attended services at the Forest Creek Sunday school, October 15, and praised Mrs. Conklin for the fine work she is doing, and for her new method in teaching. Rally day will be held November 19. At that time certificates of promotion will be presented to all children eligible for promotion.

Mrs. Dale McVay was in Medford Tuesday.

Mrs. Conklin helped Mrs. Royston move to her new home on King street.

Forest Creek Sunday school has two new members, Verna and Dale McVay.

A school board meeting will be held at the Forest Creek school October 21 at 9 a. m.

Examination of mummies showed that many ancients died of hardening of the arteries.

SNOW FLAKE Tasty RECIPES

Apple days are here again—which means apple pies, apple betties, rosy-cheeked apples and cheese as dessert, and a host of apple favorites to perk up autumn menus.

But old-time recipes often mean work so, in tune with these happy, hectic, hurried days, we've modernized them till they are as simple and quick as tying on your apron—well, then, almost!

All we've done is reach for the gay red and white box of Snow Flake crackers, "scrunch" these crisp little squares between our hands, or roll them in a sack (tied at the end) and use them in place of the flour or bread crumbs these traditional dishes call for. Easy, no end!

Take our version of apple pie—it's crispy crusted and melts in your mouth for flavor—traditional but different—thanks to Snow Flakes!

Snow Flake Apple Pie
Mix together 1½ cup Snow Flake crackers, rolled fine (about 35)

½ cup butter or butter and shortening

2 tablespoons sugar.

Press mixture firmly against sides and bottom of a buttered pie dish. Peel and slice apples very thin, enough to fill dish. Mix with 1 cup sugar, 1½ tablespoons flour, ½ teaspoon or more of nutmeg. Place in crumb lined dish. Bake at 450 degrees (a hot oven) for about 15 minutes, then reduce heat to 350 F. (moderate oven) and bake about 30 minutes. Remove from oven and sprinkle top with grated American cheese. Return to oven to melt. Serve warm. Cheese may be omitted and pie served warm with whipped cream or hard sauce. Makes a nine-inch pie.

Something different and good any time for the family is this:

Snow Flake Apple Pudding

You'll need:

20 Snow Flake crackers
2 apples
2-3 cup raisins
3 cups milk
3 eggs
1 cup brown sugar
1 tsp. salt
½ teaspoon nutmeg.

Alternate layers of crackers and raisins and apples in buttered baking dish. Pour on milk. Cover and let stand 1 hour. Beat eggs. Add brown sugar, salt, and nutmeg and pour over first mixture. Bake in a 325 degree oven (slightly under moderate) about two hours or until "set." Serve with hard sauce or cream. Serves 6.

Maybe you just haven't tried this idea out on your family—but after a heavy meal, a bowl of rosy-cheeked apples polished till they glow, served with Snow Flake crackers and cream cheese is about the best dessert yet. Of course you don't have to hold to apples. Try dates sometime, or pass your fruit centerpiece—a

DURKEE'S Mayonnaise
Tastes Better
because DURKEE'S MAKE THEIR OWN SALAD OIL
HERE IS THE PREMIUM COUPON

chopping bowl of apples, pears, grapes and bananas. But don't forget the Snow Flakes—these crunchy lightly salted little squares that stay crisp. They're packed that way!

As winter comes on, salad makings get slim. That's why the old favorite—Waldorf Salad—has reigned supreme for so long a time. Apples chopped (don't bother to peel them; their scarlet skins add color), celery in small bits, walnuts—some times carrots, shredded, or pineapple tidbits added, and mixed with mayonnaise or boiled dressing—that's all. Chill of course. Serve it with Snow Flake crackers, just as they come from the package, or spread with cream cheese, or sprinkled with grated American cheese and toasted.

Grand for luncheon, prefaced with soup, and equally good as a dinner salad.

For a salad, spread a piece of nut or candied fruit in the center of each. If desired, before baking make a deep impression in each marshmallow and put in piece of butter—about ¼ teaspoon. Then bake.

Marguerites
(Meringue Method)
Beat until stiff 1 egg white. Fold in gradually ¼ cup of sugar, adding ¼ teaspoon vanilla. Place a spoonful of this meringue atop each Snow Flake cracker, arranged in a shallow pan. If desired, sprinkle with chopped walnuts or shredded coconut. Bake in slow oven (300 degrees) about 15 minutes. Serve cold.

Marguerites
(Marshmallow Style)

Place Snow Flake crackers side by side in a shallow pan. Put a marshmallow atop each cracker. Bake in a moderate oven (350 degrees) until the marshmallows spread and nearly cover the Snow Flakes. Remove

Big Truck Wheel Creates Havoc In Crash Into House

SAVANNAH, Ga., Oct. 20. (AP)—As a truck rounded a curve a 250-pound dual wheel, 16 inches wide, flew off.

And this, County Police man Brinson said, is what happened:

The wheel hurtled the hood of another truck, crashed through a window in Tom Baerdon's home, shattered a kitchen floor, knocked a hole in the table and smashed the stove on which Baerdon's dinner was cooking.

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"Sure I'll eat soup when SNOW FLAKES are around"

There's a satisfying "edge" given to appetites when SNOW FLAKES are a part of the meal. They're fresher, flakier, and daintier than ordinary crackers. They make other foods taste better.

The moment you open the carton and break a SNOW FLAKE cracker, you can see for yourself why they out-sell all other crackers in the West.

UNMATCHED QUALITY—Skilled N. B. C. bakers use only the choicest ingredients. They know how to get flakiness, even texture and tenderness in SNOW FLAKES.

ALWAYS FRESH—Speedy National Biscuit Company delivery service brings the familiar red triple-wrapped cartons with that delightful oven aroma intact.

Three convenient-sized packages to suit every purse.

SUGGESTION OF THE WEEK

Use crumbled SNOW FLAKE Crackers, dotted with butter, as a tasty delicious topping for casserole dishes.



SNOW FLAKE CRACKERS

A PRODUCT OF NATIONAL BISCUIT COMPANY

Look for the familiar red package

SAFEWAY COFFEE CARNIVAL

A three-ring circus of coffee, freshness, and economy. Every pound sold with a money-back guarantee.

AIRWAY	NOB HILL	EDWARDS
1 pound . . . 13c	1 pound . . . 20c	1 lb. can . . . 23c
3 pounds . . . 37c	2 pounds . . . 39c	2 lb. can . . . 43c
10 pounds . . 1.23	10 pounds . . 1.85	4 lb. can . . . 85c
50 pounds . . 5.98	50 pounds . . 9.10	20 lb. can . . 3.98

FLOUR

Kitchen Craft 49 lb. \$1.49
Harvest Blossom 49 lb. \$1.39
Airlight 49 lb. \$1.19

CANADA DRY

Ginger Ale, Sparkling Water, Lime Ric, Lemon Soda
12 oz. bottles . . . 2 for 17c
28 oz. bottles . . . 2 for 29c
Plus bottle deposit

Kellogg's

Corn Flakes, pkg. 10c
giant size pkg. 10c
Rice Krispies, pkg. 11c
Shredded Wheat, pkg. . . . 10c

Calumet 2½ lb. can 43c

Oleo 2 lb. 25c

ROBIN HOOD

Crackers 2 lb. pkg. 17c

"LAKY BRAND SODAS"

SUPERIOR MEATS

FRESH GROUND Hamburger 3 lbs. 25c	SHOULDER VEAL STEAK lb. 12½c	SHOULDER VEAL ROAST lb. 13½c
FRESH OYSTERS For frying or stewing Pint 19c	NEW CROP Sauer Kraut Quart 5c	BROKEN SLICED BACON lb. 15c

Meat Prices Effective Saturday Only

Safeway Meat Markets Will Close On Sundays Effective October 22nd.

CUDAHY'S
Tang The All Purpose Meat
Cooked ready to eat
12 oz. can 27c

SPECIAL INTRODUCTORY OFFER
CARNATION WHEAT
Now Vitamin B, Enriched
FREE 1½-lb. package with large package . . . 23c

DRIFTED SNOW 49 lb. **FLOUR** \$1.69

Cheese
Kraft Elkhorn
lb. 17c

Macaroni
or Spaghetti
Rosa City
lb. 5c

Karo DRIPLESS Syrup Pitcher
5 lbs. Blue Label 37c
Pitcher only 50c

BROWN DERBY BEER
12 oz. tin of
or sliced No. 2½ tins
3 for 29c

Pork & Beans Van Camps No. 300 tin 3 for 25c
Milk CHERUB tall cans 4 cans 24c
Starch Kingsford Corn or Gloss 3 pkg. 25c
Sodas Snowflake Fresh, Crisp 2 lb. pkg. 29c

FRUITS and VEGETABLES

Cauliflower . . each 10c

POTATOES
No. 2 No. 1
50 lb. . . . 45c | 50 lb. . . . 69c

Oranges . . 3 dozen 29c
Sweet Potatoes . 7 lb. 25c
Onions 50 lb. 55c
Bananas 4 lb. 19c
Squash lb. 2c
Kraut Cabbage . . lb. 1c

Produce Prices Effective Saturday Only

SCOT TISSUE
3 rolls 20c
Scot Towels . . . ea. 10c

Waldorf Tissue
Soft and Absorbent
4 rolls 19c

WHITE KING
Granulated Soap
Giant pkg. 49c

PALM OLIVE
Toilet Soap
3 bars 17c

Prices Effective Friday Through Monday Oct. 20-23 Medford and Central Point

Carnation Oats 3 lb. pkg. 20c	Tomatoes, Josephine Choice Pack, No. 2½ tins . . . 3 for 29c
Pearls of Wheat reg. size 23c	Campbell's Soups, all varieties except chicken and mushroom, 3 cans 25c
Salad Dressing, Duchess . . . full qt. jar 25c	Cranberry Sauce, Ocean Spray No. 1 tins 15c
Mayonnaise, Piedmont . . . qt. jar 35c	Grapefruit Juice, Town House fancy 46 oz. tins 19c
Sandwich Spread, Lunch Box qt. jar 35c	Fig Bars, white or whole wheat 2 lbs. 19c
Peaches, Castle Crest, halves or sliced No. 2½ tins . . . 2 for 29c	Corn, Standard pack Golden Bantam, No. 303 tins . . . 3 for 25c
Hominy, Van Camps No. 2½ tins 3 for 29c	Peas, Lindy choice pack, No. 303 tins 3 for 25c
Sweet Potatoes No. 2 1-2 flat tin 2 for 29c	Shrimp, Pellaco fancy dry pack, 5 oz. tins 3 for 35c
Tomato Juice, Del Monte 46 oz. tins 19c	

SAFEWAY

Scorch, Mildew . . . Clorox to the rescue!

CLOROX easily removes scorch and mildew from white and color-fast cottons and linens . . . also stubborn stains such as fruit, berry, beverage, flower, grass, blood, ink, dye, medicine and other stains. And Clorox is gentle, safe, dependable.

Clorox provides protective cleanliness in laundry, kitchen and bathroom . . . has many important personal uses. Simply follow directions on the label. Only a little is needed for each use. Always order by name—there is only one Clorox.

AMERICA'S FAVORITE BLEACH AND HOUSEHOLD DISINFECTANT
CLOROX BLEACHES-DEODORIZES-DISINFECTS REMOVES NUMEROUS STAINS Even Scorch and Mildew
PURE-SAFE-DEPENDABLE