

SCOUT CAMP AT LAKE OF WOODS CLOSES SUNDAY

Greatest Year In History—
In Continuous Use Since
June 22—1600 Visitors.

The Boy Scout camp at Lake of Woods will be closed for the season next Sunday, according to Frank Rogers, Scout camping chairman. The camp, operated by the Crater Lake Boy Scout council, a Medford Community Chest agency, is finishing its greatest year of use in the history of the camp.

"Camp was opened June 22 and has been in continuous operation since," Rogers said to the local day. A report from the local Scout office shows that over 750 different campers have enjoyed the facilities of Camp McLoughlin as maintained by the Boy Scout council. The camp was used successfully by the Southern Oregon Church conference, the Boy Scouts of America, the Salvation army, the Girl Scouts, the Campfire Girls, and the Medford High football squad. Probably 1,600 children and adults attended or visited the camp this summer.

A crew of 15 men under direction of Frank Rogers and Larry Schade, Boy Scout president, are making the trek to camp this week-end to do the work necessary to close the plant and care for the equipment. Henry van Berger, camp caretaker, will be left in camp until winter.

Menus of the Day

By MRS. ALEXANDER GEORGE

Dinner for 5 or 6

Chilled Grapefruit Juice

Ham Cutlets with Apple Slices

Buttered Cauliflower

Mashed Sweet Potatoes Neapolitan

Corn Muffins Butter

Crisp Cucumber Sticks

Peach Custard Ice Cream

Angel Food Cake (Optional)

Coffee

Ham Cutlets with Apple Slices

3 pounds ham slices

1/2 cup dark brown sugar

1 cup pineapple juice

1 tablespoon lemon juice

1 teaspoon cinnamon

1 cup sliced apples

Cover ham with water and simmer

30 minutes. Drain and place ham in

bottom of shallow baking dish.

Sprinkle with sugar and juice. Add

cinnamon and bake 30 minutes in

moderate oven. Cover with apples

and bake 20 minutes. Taste once dur-

ing this period. Carefully transfer to

heated platter. Buy ham 1/3 inch

thick.

Mashed Sweet Neapolitan

3 cups cooked mashed sweet pota-

toes

2 tablespoons butter

1/2 teaspoon mace

1 egg, beaten

1/3 teaspoon salt

1/4 teaspoon white pepper

1 teaspoon grated orange rind

3 tablespoons orange juice

Mix potatoes, butter, mace, egg,

salt, pepper and rind. Beat well. Pile

into buttered shallow baking dish.

Sprinkle with juice and bake 25

minutes in moderate oven.

Peach Custard Ice Cream

3 egg yolks, beaten

1 cup sugar

3 tablespoons flour

2 cups milk

1/4 teaspoon salt

2 cups whipped cream

1 cup crushed fresh peaches

1 tablespoon lemon juice

Mix eggs with sugar, flour and

salt. Add milk and cook in double

boiler until thick. Stir constantly.

Cool and add other ingredients. Pour

into refrigerator tray and freeze until

stiff (about 4 hours).

NOW

**DRIVE-IN
SERVICE**

11 A. M. to 1 A. M.

**MURRAY'S
MAID-RITE**

South Central at Ninth

121 ENROLLED IN HOWARD SCHOOL

Howard District, Sept. 12.—

(Spl.)—Howard school opened

Sept. 8 with enrollment of 121.

Fifteen are beginners and there

is a class of 20 in the eighth

grade. Mrs. Guy Corlies is new

on the teaching staff this year,

having the fifth and sixth grades.

There is new stage equipment

in the gym which will add great-

ly to entertainment held this

year. Mrs. Juanita Rogers, Mrs.

Florence Bunson, Mrs. Margaret

Tedrick and Mrs. Paul Robert-

son helped in obtaining the sub-

scriptions which made the new

equipment possible.

A meeting of the P. T. A. ex-

ecutive committee will be held

at the home of Mrs. Paul Rob-

ertson tonight at 7:30 o'clock.

Committee chairmen appointed

by the new president, Mrs.

Mrs. Mabel Johnson; finance,

Mrs. Della Walker; hospitality,

Juanita Rogers, are publicity.

Mrs. Bertha Benson; program,

Mrs. Paul Robertson and maga-

zine, Mrs. Ruby Walton.

"GROCETERIA GOODNESS" · ONE SHOPPING STOP FOR EVERYTHING

Home Purity Bakery

Bread and Cake like Mother Made.

Repeated by Popular Demand

Several weeks ago we sold those fine Lemon Pies from the recipes in Better Homes and Garden Magazine. They must have been good because so many folks came back for more.

Tomorrow:

Lemon Meringue Pie

Lemon Chiffon Pie

Choice 29c

You will find the recipes in Better Homes and Garden Magazine.

OTHER HOME PURITY PIES TOMORROW:
Apple—Boysenberry—Peach—Gooseberry

Home Purity CAKES

FOR THE WEEK-END

Wellesley Fudge Chocolate

Southern Nut Chocolate

Pilgrim, Brown Sugar

Maytime (bouquet of fruits) white layer

Angel Cakes, 13-egg, Hawaiian Delight and Strawberry

Choice 49c - Half Cake 25c

Home Purity Cookies, 2 doz. 25c

FOR BREAKFAST

Cinnamon Buns 6 for 10c

Butter Horns 3 for 10c

\$5000.00 in Free Groceries in the
Drifted Snow Flour Contest.

Entry Blanks at Both Groceterias

WHY ENRICHED BREAD?

Reading time 37 seconds

REMEMBER Grandma's home-made bread? Good? You bet, but its real goodness was unknown because vitamins, the essential elements of all foods, were unknown.

Because they were unknown the millers of flour in their efforts to give the public the fine textured white bread nearly all demand, unknowingly milled those vitamins out. It took 70 years to find this out but once learned the millers with the assistance of the U. S. Bureau of Standards learned how to put them back—hence enriched bread.

For years everyone has been told to

eat whole wheat bread but the fondness for the flavory white loaf was so great that less than 2% heeded the warning.

Now you may have your favorite white loaf yet have the essential vital food elements milled out of the wheat in making white flour. The thiamin, riboflavin, nicotinic acid (unfortunately named, not from tobacco) and the iron are back in the bread yet the texture and flavor remain the same.

Your Groceterias were the first in southern Oregon to bring this more healthful bread to you. In many cities extra charge is made for enriched bread. Thanks to your Groceterias, Medford folks pay nothing extra for enrichment.

ENRICHED HOME PURITY BREAD

(Contains no alum-bearing chemicals)

1 POUND LOAF

9c

1 1/2 lb. loaf

13c

Vitamin Enrichment of
Bread pronounced the
greatest advance in hu-
man nutrition in 50
years.

Conforms to
U. S. Bureau
of Standards
for enriched
bread.



FRUITS & VEGETABLES

Sunkist Lemons, 490's 2 doz. 29c
Oranges for Juice, 288's 2 doz. 29c
Sweet Potatoes 4 lbs. 15c
Sweet Spanish Onions, U.S. No. 1 Boilers, 10 lb. 15c
Potatoes, U. S. No. 2 50 lbs. 43c
President Large Blue Plums for canning . . . 5c
Watermelons 1 lb. 1c
Casabas—Persians—Honey Dew Melons

Super Meat Markets

The Kind of Meat You Like to Eat

HAVE YOU THOUGHT OF IT?

WELL bet you have. These snappy mornings say sausage and hot cakes as loud as if one shouted it.

There is no finer autumn breakfast than good pork sausage. Just the right amount of lean and fat, the right amount of spices—no other meats mixed in and you have a breakfast fit for a free born American citizen and we all know there is nothing too good for him.

Groceteria Farm Style Pork Sausage has long been famous as the best in Southern Oregon.

Chuck Steak of	27c
Steer Beef lb.	
Rib Steaks of	33c
Steer Beef lb.	
Blade Cut Roast of	23c
Steer Beef lb.	
Grain Fed	29c
Pork Steaks lb.	
Spare	19c
Ribs lb.	
Lamb	25c
Steaks lb.	
Hormel's finest Minnesota fed	35c
and cured Bacon, sliced, lb.	
Swift and Co.	29c
Bacon Backs lb.	

TENDERETTES

Learn the goodness and economy of Tenderettes. No bone waste—all meat—a delicious blend of beef and pork.

Pound 33c

GOLD BAR PICKLES In Pineapple Vinegar

Deliciously crisp Pickles—finer flavor without the acid burn so often noticed in sweet pickles.

CHILI SAUCE
SWEETS
SWEET MIXED
SWEET PICKLE CHIPS
SWEET RELISH
CHOW-CHOW
SOUR
DILLS
SWEET DILLS
SLICED SWEET DILLS

A size of every kind to fit
your need:

13c - 17c - 23c - 35c



SAVINGS in the GROCETERIAS

Gold Bar Pineapple No. 1 1/4 can 10c (4 large slices)	Golden West Coffee, 1 lb. can 31c; 3 lbs. 85c
Gold Bar Crushed Pineapple, No. 1 flat, 3 for 25c	Schillings, Folgers or M.J.B. Coffee lb. 31c 2 lbs. 60c
Gold Bar Pineapple Chunklets . . No. 211 can 10c	Diamond A Whole Kernel Corn, No. 2 can, 2-25c
Solar Broken Sliced Pineapple, No. 2 1/2 can 15c	Gold Bar Pumpkin No. 2 1/2 can 10c
Gold Bar Early Garden Lima Beans, No. 2 can 15c	Diamond A Beet Greens No. 2 1/2 can 13c
Silver Bar Blended Lima Beans . . . No. 2 can 10c	Oak Ridge Green Beans, No. 303 can, 3 for 25c
Sunshine Graham Crackers 2 lb. box 30c	Diamond A Slic Green Beans, No. 2 can, 2 for 23c
Hi-Ho Crackers (butter crackers) 1 lb. box 19c	Franco American Spaghetti, No. 1 can, 3 for 25c
Kellogg's Variety (pkg. of 10 ind. cereals) . . 22c	Bisquick large pkg. 29c
Albers Flapjack Flour 4 lb. sack 23c	Softasilk Cake Flour pkg. 25c
Peacock Buckwheat Flour 4 lb. sack 25c	Sperry Rolled Oats 9 lb. bag 33c
Quaker Oats large pkg. 20c	Crosse & Blackwell Oran. Marmalade, lb. jar 20c (Choice of bitter or sweet)
Old Fashioned Shredded Wheat Biscuits, pk. 10c	Karo Syrup, blue label 3 lb. can 22c
Miracle Whip Salad Dressing qt. jar 36c	Staley's Waffle Syrup 5 lb. can 43c
Scot Tissue Toilet Paper 3 rolls 20c	Keen Salad Dressing qt. jar 19c
Crosse & Blackwell Soups, 1-lb. cans . . 2 for 25c (Over 20 kinds)	