

POOR MEMORIES COME TO LIGHT IN DRAFT QUIZ

Harrisburg, Pa., June 5.—(P)—If you think your memory isn't all it should be, consider the cases of:

The draft registrant who had difficulty remembering his wife's maiden name, explaining, "I've only been married two months." or:

Another who forgot the firm he worked for although he had been employed three months.

"What difference does it make as long as I get my \$15 every Saturday?" he asked.

Pennsylvania selective service headquarters turned up these puzzlers in routine statements from local boards.

One man sought deferment because of his mother-in-law's false teeth, explaining that if everything went well he could pay off a \$75 bill for the plates in two years.

Six dependents were listed in another questionnaire, the registrant insisting he was dependent (correct) upon his father, mother, sister, brother and a couple of friends.

A husband asked to stay in civilian life because—he is dependent upon his wife and she is dependent upon him; he can't bear to leave her and vice versa.

Prospect

Prospect, June 5.—(Spl.)—Mrs. Lee Boothby of Klamath Falls spent three days of last week with her mother, Mrs. Chauncey Arant, en route to Berkeley, where she will spend the summer.

Miss Thelma Goode accompanied her brother-in-law and sister, Mr. and Mrs. Jack Hollenbeck of Copco, Calif., to Grand Coulee, Wash., May 29, and will spend several days visiting her brother, Ralph, and Mr. and Mrs. Bill Schrader and daughter, Deloris.

Mr. and Mrs. Lewis Jantzer returned from Portland, Sunday evening.

Mr. and Mrs. Clifford Garroette and daughter, Glenda Gayle, moved to Sutherlin, Sunday, where Mr. Garroette will drive a lumber truck for his uncle, who owns a sawmill there.

Chauncey Arant spent all of last week in Portland, receiving medical attention for his shoulder injured in the dry kiln engine at the George L. Jantzer Lumber Co., several weeks ago.

Thayer Carlton and David Vestal spent several days in Portland and returned here, Sunday.

Mrs. Harry Goode is in Medford this week, for medical observation.

Mr. and Mrs. George L. Jantzer, and Mr. and Mrs. Ludo Grievatt attended the Southern Oregon College of Education graduation exercises, Friday afternoon, at Ashland, as their sons, Ted Jantzer, and Onnis Grievatt were graduated from Junior College. Local graduates from the four-year course included Mrs. Marion Bean, wife of Bob Bean, and Miss Beryl Cunningham, granddaughter of Mr. and Mrs. Nelson Nye.

Special awards going to the local high school graduated, announced that commencement, Friday night included: Highest grade average for the four years, which was 1.07, most outstanding all-around student, and a 1-year scholarship to Oregon State College, was awarded by Herbert Sutcliffe Jr., son of Mr. and Mrs. Herbert D. Sutcliffe Sr. Elizabeth Cunningham, daughter of Mr. and Mrs. Clell Cunningham, also had her name engraved on the school honor plaque, for having the highest grade average for the girls in the class. Robert Dickey was named outstanding athlete, and was given a year scholarship to Pacific University at Forest Grove. Darwin Stevens, son of Mr. and Mrs. Ted Stevens, received the award in citizenship, and was second high in his class in grade average.

Ted Jantzer was awarded the medal for highest score at the Southern Oregon College of Education archery tournament, last week.

Freight Manager



Elevation of Herman W. Klein from the position of general freight agent for the northern district of Southern Pacific to the new position of freight traffic manager, was announced this week by J. T. Saunders, vice-president in charge of system freight traffic. Klein will be in complete charge of all Southern Pacific freight traffic activities in the Pacific Northwest including Western Canada.

Mr. and Mrs. Edward Eliertsen, local high school instructors, left Saturday for Corvallis, and will stay there and at Forest Grove until Mr. Eliertsen is inducted in the army the first of July. The former school music teacher, George S. Reed, is visiting his parents at Milwaukee, Oregon, until June 15, when he has his call for army induction.

Mrs. Ethel M. Thompson, elementary school principal, and daughter, Miss Beth, will spend the summer at Medford, where Mr. Thompson has an auto accessory business.

Miss Helen Westfall, primary teacher, left Saturday for Ashland, and will spend the vacation months with her mother, Mrs. Butler.

Mrs. Jewell Reed, second grade teacher, and two children returned to their home at Medford, the last of the week.

Mr. and Mrs. Paul Snook and children, Eugene, Stanley, Esther, and Patricia, visited for four days last week with Mrs. Snook's parents, Mr. and Mrs. A. J. Strubbe of Hubbard, Oregon.

Little Miss Beverly Cummons of Klamath Falls is a guest of her grandparents, Mr. and Mrs. James Dole, while her parents, Mr. and Mrs. Charles Cummons are taking a two-weeks vacation at Los Angeles.

Mr. and Mrs. George Tribett purchased a late model used coupe from a Medford dealer, recently.

Franklin Jantzer is carrying his right arm in a sling as a result of a painful injury received while felling timber, Saturday.

Mr. and Mrs. Harry Hart joined the latter's brother and sister-in-law, Mr. and Mrs. Ralph Woodford, of Medford, at Union Creek, Saturday for several hours' visit. The Woodfords spent the night at Hart's summer cabin at Castle Creek, on the Diamond Lake road, and fished at Diamond Lake, Sunday.

Mrs. Melville Hornbuckle Sr. has accepted employment at Mary Grievatt's Prospect Cafe.

Mr. and Mrs. George Haynes and seven children of Seattle are visiting the former's brother and sister-in-law, Mr. and Mrs. Ben Haynes. They are leaving the last of this week for their old home in Kansas, and will visit in Colorado, enroute.

Mr. and Mrs. Richard D. Gray attended to business matters in Medford, Monday, and spent the afternoon visiting their parents, Mr. and Mrs. J. Gray, and Mr. and Mrs. Kell of Gold Hill. They went to Diamond Lake, Tuesday where they both have employment for the summer.

Mrs. Raymond Artin and son, Frank, are visiting cousin, Mr. and Mrs. Robert Hogue, at Whitehorse, Calif., for two weeks.

Riviera

Riviera, June 5.—(Spl.)—Sewing club met at the J. R. Barnes home June 3. Enjoying the afternoon were Mesdames Clark, Andrus, Daily, J. Shaw, B. Shaw, K. Barnes Miller and the hos-

less J. R. Barnes. Next meeting will be June 17 at the Burton home unless otherwise announced.

C. A. Arnold and Mrs. R. M. Moore of Southern California visited at the Paul Thorne home the past week. Mrs. C. A. Arnold, who has been visiting at the Thorne home for some time, accompanied them home. The Arnolds are parents of Mrs. Thorne.

Mrs. Bruce Montgomery of Phoenix, Ariz., mother of Mrs. Keith Barnes, returned to her home Saturday after visiting here for a short time.

Mr. and Mrs. Floyd Eddings of Eugene were visiting friends and relatives at Riviera Decoration Day.

Mr. and Mrs. Eben Hopwood and daughter, Lillian of Alhambra, Calif., and Mr. and Mrs. A. B. Barnes and

daughter, Marion of Pasadena, Calif., spent their vacation with Mr. Barnes' parents, Mr. and Mrs. J. R. Barnes.

Mrs. Lloyd Miller left Friday for Portland to spend a few days with her son, Bowland, and wife.

The Gay Harper property has changed hands again. Mr. and Mrs. Rogers of Southern California are the new owners.

Jean Boye helped at the baby clinic in Gold Hill last Monday. Miss Helen Parrish, our county health nurse, was very pleased with the babies shown at this time as 42 babies were examined.

Foreign-born white males still considerably outnumber foreign-born white females in the United States.

Japanese Youth in U. S. Army Uniform Nabbed by Sheriff

Ventura, Calif., June 5.—(P)—A Japanese youth wearing a U. S. army uniform was detained today by Sheriff Howard Durrey under an order of the western defense command.

The command said that with few exceptions Japanese in the army had been transferred to interior posts. It ordered detention of any others pending investigation.

The youth carried papers showing that Akira Yatabe, a private at Fort Leonard Wood, Mo., had been granted a furlough May 25 to visit nearby Oxnard until June 8.

San Francisco, June 5.—(P)—The general public was asked by the army today to report any Japanese in an American army uniform and to assume that such a soldier in the western defense area might be a fifth columnist.

FILM VETERAN DIES
Utica, N. Y., June 5.—(P)—Mrs. Charles Fulcher, 52, who as Wanda Hawley appeared in 370 productions during a 15-year career in silent films, died

last night of pneumonia. She also was on the New York stage for a time.

Senate Completes Declaration of War

Washington, June 5.—(P)—Congress formally voted war against Bulgaria, Hungary and Rumania yesterday, with the Senate unanimously approving resolutions passed by the House without dissent yesterday.

Without debate, the Senate quickly voted to include the three axis puppets with three other nations, Germany, Japan

and Italy, against which the United States declared war last December.

The Senate vote on the resolutions was 67-0 on Bulgaria, 71-0 on Hungary and 73-0 on Rumania.

Kool-Aid
Makes 10 BIG COOL THIRST-QUENCHERS
FAMILY SIZE PKG.
Try All 7 Flavors

SAFEWAY Homemakers' Guide

NUMBER 46 ★ How you can win \$1000 ★ About vegetables and how to cook them ★ Some things you may not know about Dairy Products ★ How one wife made one husband happy



**Eight Secrets
you may not know
—and should
.. about vegetables**

There's nothing elaborate or fanciful about the modern methods of preparing and cooking vegetables. On the contrary, the new way is much simpler—(as you'll discover when you read these hints that come from the Safeway Homemakers' Bureau).

These eight suggestions will help keep all the color and flavor and garden freshness in your vegetables—and, at the same time, will help them retain all their health-building vitamins and minerals.

1. To start, always buy the freshest, finest vegetables available. The older they are, the less attractive they become, and they lose some of their vitamins, too. Buy and use greens the same day, if possible.

2. When you get your vegetables home, wash them quickly—but don't let them soak in water, or you'll wash away minerals and vitamins. Put greens in a covered container, wrap other vegetables closely in waxed paper, and store in the refrigerator until ready to use.

3. Don't pare, cut or shell fresh vegetables until just time to cook or serve, because vitamins escape once cut surfaces are exposed to air.

4. Colors—red, green, yellow and white; and flavors—mild, strong—determine just how vegetables are to be cooked. But, to retain nutritive qualities and appetite appeal in all vegetables, here's a good general rule: Cook quickly, as short a time as possible, using as little water as possible, and using cooking water when it is palatable.

Quick cooking means less vitamin loss, less color change. To speed the cooking, add vegetables to rapidly boiling water; and whenever possible, cook covered.

5. Green vegetables (to keep their color) and strong flavored vegetables (to modify their flavor) should be cooked uncovered, in slightly more water than other vegetables.

6. Add a little vinegar, lemon juice, or tart apple to keep the color in red vegetables (like beets and red cabbage) during or after cooking. But don't add these acids to green vegetables until just serving time, or the green will turn dingy brown. Don't add soda to preserve color in green vegetables, either, for soda kills vitamins.

7. Once vegetables are tender, serve them as soon as possible, to get full benefit in goodness as well as nutrition. Overcooking lessens attractiveness, sacrifices vitamins and minerals, and may cause unpleasant color changes.

8. When you cook vegetables in a small amount of water, it's easy to serve the condensed cooking water with the vegetable itself. Save any leftover liquid to flavor soups and gravies—unless, of course, it is unpalatable.

More about cooking vegetables

In this week's issue of Family Circle Magazine is an interesting article on the modern methods of vegetable cookery, and on nutrition in vegetables. Issued every Thursday, free at Safeway.

Safeway
Homemakers' Bureau
JULIA LEE WRIGHT, Director

WIN \$1000

OR ONE OF 345 OTHER CASH PRIZES
BY FINISHING THIS SENTENCE

(in 25 words or less)

"Nu Made Mayonnaise tastes
Home-Made because"

Think What You Can Do With \$1000!

Think of the thousand things it can help buy—the new home you've had your eye on—the trip you've planned for years—so many other grand things. Or it will buy a \$1000 War Bond (8750) and leave you enough for a wonderful vacation this summer. And don't forget there are 345 other cash prizes to win too.

Look How Easy It Is! All you have to do is get an entry blank at your neighborhood Safeway—finish the line "Nu Made Mayonnaise tastes home-made because" in 25 words or less—attach it to a Nu Made Mayonnaise label (or a reasonable facsimile) and mail it to the address on the blank before midnight July 5, 1942.

GET YOUR ENTRY BLANK TODAY AT
YOUR NEIGHBORHOOD SAFEWAY

STORE HOURS—Open Daily from 9 a. m. to 7 p. m.
Saturday—9 a. m. to 9 p. m.—Closed Sundays

MAYONNAISE	Nu Made	27c	Quart	48c
MAYONNAISE	Kraft		Quart jar	53c
MIRACLE WHIP	Kraft	27c	Quart	41c
SALAD DRESSING	Duchess	24c	Quart	38c
TANG	Nally's		Quart jar	39c
SHORTENING	Keen	18c	4 Lb.	69c
LARD	Pure	37c	4 Lb.	73c
BREAD	Julia Lee Wright's	1 1/2-lb. loaf		13c
COFFEE	Nob Hill		Lb. bag	25c
COFFEE	Airway		Lb. bag	21c

GUARANTEED-FRESH PRODUCE

Safeway produce is selected by experts. It's shipped direct to Safeway. If it fails to satisfy you completely, we'll refund all your money.

NEW POTATOES	U. S. No. 1 Shasters	lb. 3 1/4c
BANANAS	Golden ripe fruit	lb. 9c
CABBAGE	New spring crop	lb. 3 1/4c
GRAPEFRUIT	Arizona seedless	lb. 4 1/4c
ORANGES	Southern California Navels	lb. 6c

Produce Prices Effective Saturday Only

**SAFEWAY
GUARANTEED MEATS**

Unless you're completely satisfied with any cut of meat you buy at Safeway—we'll refund all your money without quibble or fuss.

SKINNED HAMS	Short shank, tenderized	lb. 37c
BACON JOWLS	For seasoning	lb. 21c
SLICED BACON	No rind	lb. 35c
COLORED FRYERS	Dry picked	lb. 35c
SLICED LUNCHEON MEATS	Assorted	lb. 33c
SKINLESS FRANKFURTERS		lb. 27c
BEEF ROASTS	Blade cuts	lb. 28c
SIRLOIN STEAK	Thick tender	lb. 35c

Meat Prices Effective Saturday Only

SAVE ON THESE HOUSEHOLD NEEDS

Toilet Soap	Palmolive, Lux, Lifebuoy, Camay, Sierra Pine—3 bars	20c
Sunbrite Cleanser	Household favorite—Tall can	4c
Johnson's Glo-Coal	Liquid Wax—Qt. can	97c
White Magic Bleach	For whitening—1/2 gal.	19c
Purex Bleach	Gentle Bleach—1/2 gal.	25c
Friskies Dog Food	2-lb. pkg. 24c; 4 1/2-lb. pkg.	49c
Kerr Fruit Jars	Wide mouth—Qts.—Doz.	99c
Jelly Glasses	Squat or Tall. 1/2 Pt.—Doz.	39c
Kerr Jar Caps	Complete; W. mouth—Dozen	32c
Sure-Jell	Fruit Pectin—3-pkg. deal	29c
Baking Powder	Clabber Girl—2 lb.	20c
Flour	Harvest Blossom 49 Lb. 24 1/2-lb.	\$1.57
Pancake Flour	Harvest Blossom, No. 10 bag	49c
Pancake Flour	Sperry—28-oz. pkg.	19c
Roller Wheat	Carnation—Lg. pkg.	25c
Mollo Meal	Reg. pkg.	25c
Mother's Oats	Large Cup and Saucer	35c

JUNE IS DAIRY PRODUCTS MONTH

Speaking of dairy products you ought to read this

Whole milk is one of our most complete natural foods. It contains, in varying amounts, all the food elements we need. It's an excellent source of protein; the minerals, calcium and phosphorus; riboflavin and niacin (B vitamins). And it's a fair source of Thiamin (Vitamin B1) and has some Vitamin A and D.

Cheese, made from whole milk, such as American or Cheddar, is essentially the same as whole milk, nutritionally.

Butter and Cream are most important, nutritionally, for the Vitamin A they contribute. As well as Vitamin D and protein or fat.

Drink your milk, eat it as cheese, or get it in cooked foods—just be sure to get it. Adults need one pint daily and children one quart.

Disguise milk in cream soups, if you don't like to drink it. Or in scalloped dishes, cream pies, custards, milk shakes and ice cream.

Cheese adds flavor and nutrients to many things besides sandwiches. Use it in scalloped dishes, in sauces for vegetables, entrees; sprinkle it grated over soup; serve slabs with pie or crackers for dessert.

Dairy products at Safeway are all top quality. And not only are they brimming with nutrition, they are always low priced—every day. Guaranteed to please you completely or all your money back.

You can please your husband, too

Buy Safeway guaranteed meat regularly. You will have good eating meat every time and savings in your purse, too. The Safeway market man means what he says, "All your money back if you are not entirely satisfied."

SAFEWAY

Prices Effective in Medford and Ashland Stores Saturday and Monday, June 6, 8.



MY MOTHER'S HELPING US WIN!

She plans our meals to keep us on our toes

Every well planned meal you serve to your family contributes to the war effort. Nutritional Authorities stress whole grain foods. Like Nabisco Shredded Wheat, the 100% whole wheat food, a good source, per ounce as eaten, of the energy-appetite Vitamin B1 as Nature provides it. And its keen, nut-like flavor goes well with milk and strawberries or other fruits. Give the full name—Nabisco Shredded Wheat.



A good source of Vitamin B1 as Nature provides it

Baked by NABISCO... NATIONAL BISCUIT COMPANY

WIFE GETS SMART, MAKES HUSBAND HAPPY

I DON'T LIKE TO KICK, JOAN, BUT THIS STEAK IS LIKE SHOE LEATHER. WHAT'S THE MATTER—BUDGET TROUBLES?

ILL SAY! TOMORROW I'M GOING TO START LOOKING FOR A NEW BUTCHER. I CAN'T DO WORSE THAN THIS.

THIS SHOPPING WEAIR ME OUT! PLEASE A HUSBAND AND KEEPING A BUDGET BALANCED IS A TUGH JOB! AND GETTING GOOD MEAT, WELL...

WHY, DARLING, THAT'S NOT SUCH A PROBLEM. LET ME SHOW YOU.

JOE, I'VE GOT A NEW CUSTOMER FOR YOU. TELL MRS. KENNEDY WHAT YOU TOLD ME ABOUT SAFEWAY MEAT.

WELL, MAAM, SAFEWAY BUYS ONLY TOP QUALITY MEAT. WE GUARANTEE IT WILL BE TENDER AND JUICY EVERY TIME. OR ALL YOUR MONEY BACK. AND BECAUSE SAFEWAY CUTS OUT NEEDLESS IN-BETWEEN COSTS, WE SELL MEAT AT MONEY-SAVING PRICES.

BOY THIS STEAK IS WONDERFUL. NO MATTER HOW MUCH YOU PAID FOR IT, IT WAS WORTH IT!

BUT IT WASN'T EXPENSIVE THAT'S THE MARVELOUS THING ABOUT BUYING MEAT AT SAFEWAY. BESIDES SAVING ME MONEY, SAFEWAY GUARANTEES EVERY CUT GOOD-EATING AND TENDER—OR MY MONEY BACK.