

104TH DIVISION TO BE ACTIVATED AT CAMP ADAIR

Brief Exercises Tuesday to
Mark Inclusion of New
World War I Unit in Forces

Camp Adair, Ore., Sept. 10—(Spl.)—The 104th Division—a new, World War No. II division formed solely to fight, will be activated at Camp Adair on Tuesday, Sept. 15, with exercises so short that the ceremony will scarcely cause any break in the division's preparations for action in this war.

Simple, although impressive, will be this first formal event in the history of what probably will be known as the Frontier Division. It will consist of men from all parts of the United States. They will be trained to fight with the fierceness of the timber wolf, that formidable beast being a divisional pet, as is indicated by the shoulder patch.

The activation program begins with band music and the invocation by Major F. J. Worthington, divisional chaplain. War Department orders of activation will be read by Lt. Col. A. M. Button, adjutant general, and then Brigadier General H. F. Kramer, assistant commanding officer, will present to General Cook a history of the division and its component units. Next General Cook will speak and present the colors. Chaplain (Capt.) L. T. Jenks will pronounce the benediction and the National Anthem will be played.

The activation ceremony takes place at 10 o'clock in the morning and at night there will be a reception and dance at the 104th recreation center.

Officers of the 104th division are headed by Major General Cook, Brigadier General Kramer, Col. H. C. Mandell, Chief of Staff, Brigadier General William C. Dunkel, commanding officer of the division's artillery, Col. Robert O. Montgomery, artillery executive officer, Col. W. P. Walth, A. J. Tourant and J. H. Cochran, infantry commanding officers, Lt. Col. C. D. McNary, commanding officer for special troops.

Others on the staff include: Lieutenant Colonels B. B. Wilkes, C. T. Senay, James E. Bowen, H. E. Enderton, A. M. Button, C. A. McIntyre and L. W. Boyd; Chaplain Worthington and Majors Richard Hopelain, L. W. Belcher, J. W. Bonner, I. D. Williamson, H. E. Pearson, C. J. Perry, C. L. Pennington and Lamont A. Pack; Captains E. P. Redlin, R. Pease, L. T. Jenks, H. W. Jones, Fernley W. Duey and C. J. Kleinberger; and 1st Lieutenants W. J. Boydston, C. T. Nau, J. E. Cook; and 2nd Lieutenants Mike A. Walters, B. A. Almvig, C. H. DeGroat and M. H. Smythe.

NOMINATE AIR HERO
Minneapolis, Minn., Sept. 11—(AP)—Henry L. Olson, a former Flying Tiger who wants to "redeem Minnesota of its reputation for isolationism," won the Democratic nomination to congress from the ninth Minnesota district, nearly complete returns showed today.

Uncle Sam swings no whip over your head, drives you with no gestapo in the support of his and your war funds. Investment in U. S. A. war savings bonds is voluntary.

MEAT CENTER

Fryers, lb. 35c

BEEF
POT ROAST, lb. 23c

Picnics, lb. 29c

Veal Steak lb. 23c

Veal Roast lb. 25c

GROUND
ROUND STEAK, lb. 29c

Fat Back
Bacon Squares, lb. 17c

Beef Liver lb. 25c

BROKEN SLICED
BACON, lb. 29c

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Maids

Need a new flair for pies?... simple! Just use crunchy Honey Maid Graham crackers. So easy... so different... so healthful!

Honey Maid Graham crackers, whether plain or fixed up into taste-tantalizing "goodies," have long been the favorite "snack-time" graham for youngsters and oldsters.

Best of all, they have come to the rescue of many a main course dessert with their honey-flavored zest. Just try these delicious pies made with Honey Maid Graham crackers, and you'll never be without them again.

Cinnamon Crunch Pie
1½ cup pure molasses
2 eggs, beaten
¼ cup sugar
¼ teaspoon salt
¼ teaspoon cinnamon
¼ teaspoon nutmeg
¼ teaspoon vanilla
¾ cup Honey Maid Graham cracker crumbs
2½ cups milk
Pastry for one pie shell.

Add molasses to beaten eggs, then add sugar which has been mixed with salt, spices and vanilla. Stir in cracker crumbs, add milk, blending well. Pour into nine-inch unbaked pie shell and bake in a moderately hot oven (400°F.) about 30 minutes or until filling is firm. Cover with meringue, dusted with Honey Maid Graham cracker crumbs.

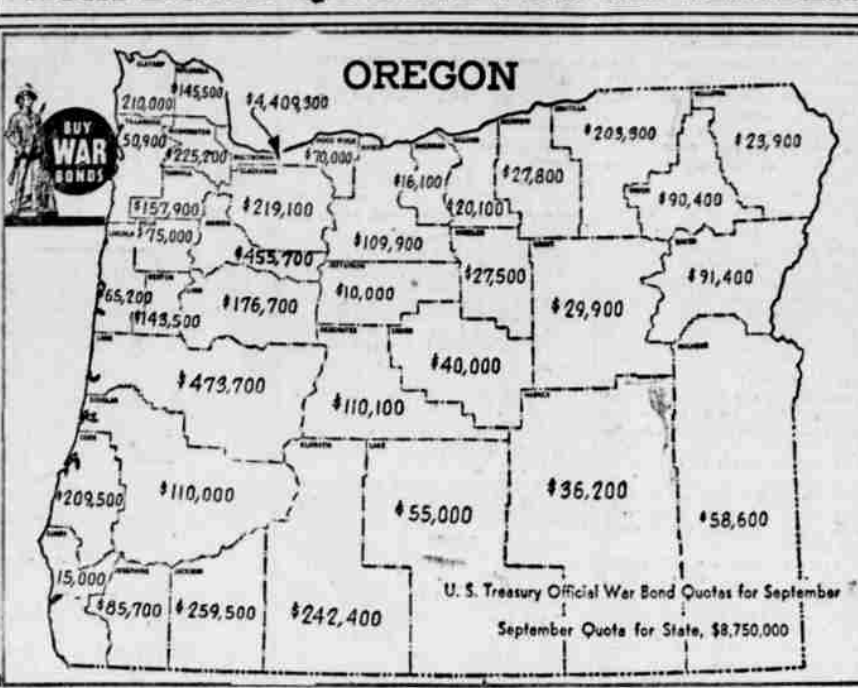
Red Raspberry Pie
Crust:
14 Honey Maid Graham crackers, rolled fine.
½ cup softened butter.
2 tablespoons sugar.
Mix thoroughly cracker crumbs, butter and sugar. Press mixture firmly in an even layer against sides and bottom of a well-buttered nine-inch pie plate. Bake in hot oven (400°F.) 10 minutes. Cool.

Filling:
1 package raspberry gelatin.
2 cups hot water.
2 egg whites.
1 cup fresh raspberries, slightly crushed.
Whole raspberries for garnishing.

Dissolve gelatin in hot water. Chill until slightly thickened. Place bowl of gelatin over chopped ice and beat with rotary egg beater until fluffy. Fold in stiffly beaten egg whites and raspberries. Turn into Graham cracker lined pie shell. Chill until firm enough to cut.

Combine thoroughly sugar, flour and salt. Add small amount of scalded milk; stir until smooth. Add to remaining milk in double boiler and cook 15 minutes, stirring occasionally. Pour small amount over egg

OFFICIAL U. S. TREASURY WAR BOND QUOTAS FOR SEPTEMBER



Washington, D. C., Sept. 8.—September War Bond Quotas for the 3,070 counties in the nation were announced today by Henry Morgenthau, Jr., Secretary of the Treasury, to make up the national September total of \$775,000,000.

The September quota for the State of Oregon is \$8,750,000.

In fixing the county quotas, the Treasury has continued its announced policy of setting the monthly quotas in line with the seasonal distribution of income with the billion-dollar monthly national average as the annual goal.

The national quota for May, when the nation went on the billion-a-month annual basis, was \$600,000,000. For June the quota was \$800,000,000 and for July it jumped to \$1,000,000,000. The August quota was \$815,000,000, so to maintain the billion-dollar annual monthly average, the quotas for the Fall and Winter months must necessarily be stepped up considerably to reach the objective set.

U. S. Treasury Department

Garnish with tufts of whipped cream and rosettes of raspberries. Serves eight.
Peanut Butter Pie
Crust:
1½ cups Honey Maid Graham cracker crumbs
½ cup softened butter.
1½ tablespoons sugar.
1 teaspoon flour.
Put all but quarter cup in a buttered eight-inch pie pan and press firmly in even layer to bottom and sides.
Filling:
1½ cups milk, scalded.
½ cup sugar.
½ cup flour.
¼ teaspoon salt.
2 egg yolks, well beaten.
½ teaspoon vanilla.
½ cup peanut butter.
1 cup cold milk.
Combine thoroughly sugar, flour and salt. Add small amount of scalded milk; stir until smooth. Add to remaining milk in double boiler and cook 15 minutes, stirring occasionally. Pour small amount over egg

yolks, blend, return to double boiler and cook two to three minutes longer. Cool. Add vanilla. Place peanut butter in bowl, add one-half of the cold milk, whip with rotary egg beater until smooth; add remaining cold milk, whip until smooth. Blend with cooled custard. Chill. Pour into Honey Maid pie shell.
Meringue:
2 egg whites.
¼ cup sugar.
Beat egg whites until foamy. Add sugar, two tablespoons at a time, beating after each addition until sugar is thoroughly blended. Continue beating until mixture will stand in peaks. Pile lightly on filling. Sprinkle with remaining crumbs. Bake in moderate oven (350°F.) 15 minutes. Cool and serve.

**FORMER RESIDENT OF
GOLD HILL SUCCUMBS**
Gold Hill, Sept. 11.—(Spl.)—Mrs. Carrie Drake of Grants Pass passed away Wednesday

morning at a Grants Pass hospital after a brief illness. She was a former resident of Gold Hill where she and her late husband, Howard Drake, operated a grocery and dry goods store for many years. Mrs. Drake was an active member of the local Women's Relief corps until she moved to Grants Pass to make her home with Mr. and Mrs. Charles Beck, over a year ago. Funeral services were held at the graveside in Rocky Point

WANTED! 200 FLOWER VASES

The Red CROSS needs these vases at once for rooms in the CAMP WHITE HOSPITAL. Please bring YOUR spare vases to RED CROSS office in Court House.

cemetery this afternoon with D. E. Millard in charge of the services.

CONVICT JAP AGENT
San Francisco, Sept. 11.—(AP)—Igor Stepanoff, a Russian de-

scribed by the FBI as a former Japanese agent in China, was convicted today on two counts of violating the selective service act. Federal Judge A. F. St. Sure sentenced Stepanoff, also known as Captain Garry Alford

Stanley, to one year and a day in federal penitentiary.

War savings bonds are an investment in America and American ideals.

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ONE LARGE 14 OZ. BOTTLE OF
STANDBY CATSUP FOR ONLY 1¢
WITH EACH 40 LB. BAG OF
SWANS DOWN FAMILY FLOUR \$1.99
BUY NOW! BOTH FOR ONLY \$2.00

SNOWDRIFT SHORTENING.....3 lb. cans 73c
NALLEY TREASURE PICKLES.....12 oz. jar 15c
SPARKIES PUFFED WHEAT.....2 boxes 19c
NESTLE'S SEMI-SWEET CHOCOLATE.....2 pkg. 25c
Ready To Use Morsels
LIMA BEANS WITH HAM.....16 oz. can 19c
Dennison's
MACARONI and SPAGHETTI.....2 lb. pkg. 15c
Special Blue Label
JELLO ASST. DESSERT.....3 pkg. 19c
MIRACLE WHIP DRESSING.....quart 41c
DOG FOOD, WHITE ROVER.....tall cans 10c
CLEANSER, SUNBRITE.....2 cans 9c

OXYDOL, large pkgs. (with coupon) 2 for 37c
CATSUP, Real Red Tomato.....2 bot 19c

Premium Brand
MILK 3 cans 24c

CHEESE
Tasty Mild

25c lb.

BABY FOOD
Clapp's Strained
3 cans 19c

CRACKERS
Salted Wafers

2 lb. box 19c

GLOROX
FULL STRENGTH
14c 25c
Qts. Gal.

DEL MONTE CORN, Whole Kernel.....2 cans 27c
GREEN CUT BEANS.....2 cans 25c
HOMINY, Royal Club.....2½ cans 11c

GUYER'S PIGGLY MARKET

U. S. Inspected Steer Beef—Fancy Dry Picked
Colored Fryers

BEEF Rib, Boil Brisket.....lb. 19c
Pot Roast.....lb. 25c
Loin and Rib Steak.....lb. 35c

Ham and Veal Loaf....lb. 29c
Seasoned ready for baking.

Bacon Jowls.....lb. 25c
Streaked with lean.

Leg o' Spring Lamb....lb. 35c

Fresh Ground Beef No Cereal lb. 23c

We have it! SWIFT'S IDENTIFIED BEEF
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LETTUCE Crispy Heads 6c each

ONIONS Ore. No. 1 Boilers 10 lb. bag 29c

ORANGES Family Size dozen 19c

SWEET POTATOES
YES MOM, THEY ARE DELICIOUS

4 lbs. 29c

EXTRA SPECIAL LIMITED OFFER
PRE-WAR STEEL SKILLET
ONLY 50¢ AND ONE LABEL FROM THE TOP OF A PACKAGE OF ALBERS FLAPJACK FLOUR 19c

ALL THE "GANG" GOES FOR THAT
Swell Honey AND GRAHAM Flavor!
"School days" call for crisp nourishing Honey Maid Grahams and milk! Grand for lunch and after school, too—always so fresh and wholesome!

Those Honey Maid Grahams sure disappear fast! I'm heading to the store for another big green package!

Honey Maid GRAHAM CRACKERS
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