

Rogue River Roundup Parade Set at 6:30 On Saturday Evening

Time for the annual Rogue River Roundup parade has been changed to 6:30 p.m. Saturday. It is hoped that riders from officials of the event said today.



RESCUE RACE—Johnny Moines is shown above "climbing aboard" a horse ridden by Howard Haskell as they practice a rescue race for the annual Rogue River Roundup, to be held Saturday and Sunday at the grounds of the Jackson County Mounted Sheriff's posse, Posse lane and Sage road.

Wife Bolts Farm Duty; Chores Wait Husband

Lincoln, Neb.—(U.P.)—Lincoln police had no luck in trying to help a tired farmer win back his estranged wife.

The farmer asked police to find his wife and "tell her to come home and do the chores because my foot is sore." The police found her, but she replied: "Tell him to do the chores himself. I've got a good job and I'm not going back."

counties will take part in the parade, which is the kickoff event of the regular roundup program. In addition, other units, including the Medford high school band, are scheduled to take part.

The parade will end at the grounds of the Jackson County Mounted Sheriff's posse, at Posse lane and Sage road, where the roundup program is to start at 8 p.m. Cowboys from all sections of Oregon and northern California are expected to take part in the featured five events of the two-day show.

Competitive events will include caddle bronc riding, calf roping, Brahma bull riding, bare back riding and steer stopping.

The Sunday afternoon show, slated to start at 2 o'clock, will feature competitive games by state posse members and a square dance on horseback by members of the Medford Trail Riders. Also on the Sunday program is a performance by the Junior Sheriff's posse, under the leadership of Homer Marx.

Rodeo dances will be held Saturday and Sunday nights at the Rogue Valley ballroom, with music by Ole Rasmussen's western band.

Portland Bakers To Vote on Contract

Portland — (U.P.) — AFL Bakers in Portland were scheduled to vote Thursday on a new contract offer made by their employers in a negotiating session with federal conciliators Wednesday.

The new proposal was virtually the same as that accepted early this week by Spokane bakers. It called for a flat raise of \$5 a week, a company - paid health and welfare program and some upgrading of lower classifications.

J. C. Crawford of the bakery employers council, representing some 25 plants in the Portland area, said there was no agreement on the main issue of the five-week-old strike, Saturdays and Sundays off requested by the union.

Dead line Sunday Classifieds is at 5:30 p.m. for following day; 10 a.m. Monday for Monday; noon Saturday.



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Ann Pillsbury's **ICE CREAM PARFAIT PIE** 300 DIFFERENT PIES from One Simple Recipe

ICE CREAM PARFAIT PIE
1 package Jell-O (any flavor)
1 1/2 cups hot fruit juice or water
1 pint ice cream (any flavor)
1 or 1 1/2 cups drained fruit
1 baked 8- or 9-inch Pillsbury pie shell, cooled
Dissolve Jell-O in hot liquid in 2-quart saucepan. Add ice cream by spoonfuls, stirring until melted. Then chill until thickened, but not set (10 to 35 minutes). Fold in fruit. Turn into pie shell. Chill until firm (10 to 30 minutes).

"OREGON FOLKS GET NEW FAILURE-PROOF RECIPES!"



Martha Meade, DIRECTOR OF SPERRY HOME SERVICE

With these recipes you can't miss! They're 100% yours! Designed specially for your home town, your kitchen, your very own oven! Think what that means! No more baking failures! No more costly "experiments." Every one of these recipes will be a success if you use Sperry Drifted Snow "Home Perfected" Enriched Flour and follow Martha Meade's localized recipe carefully. For remember: If you live anywhere in this area, these recipes are absolutely failure proof. Try them, won't you?

Martha Meade Success Recipe

GOVERNOR'S STRAWBERRY CREAM CAKE

This beautiful 3-egg cake will come out of your oven high and light because the recipe has been specially perfected for this part of the State. Follow recipe exactly, use Drifted Snow Flour and you cannot have a failure!

Sift flour before measuring
Use level measurements for all ingredients
Have all ingredients at room temperature (about 70°).
Preheat oven to 350°, a moderate oven.
Grease and flour 2 cake pans, 8-in. diameter, 1 1/2 in. deep.
Sift together into a mixing bowl—

2 1/4 cups sifted Sperry Drifted Snow "Home-Perfected" Enriched Flour
1 1/2 cups sugar
3 teaspoons double-action baking powder
1 teaspoon salt

Add—
3/4 cup high grade vegetable shortening
1 cup milk
1 1/2 teaspoons vanilla

Beat 2 minutes by electric mixer on medium speed, or beat vigorously with a spoon, approximately 150 strokes per minute. Scrape sides and bottom of bowl frequently. Then add—

1/2-3/4 cup whole eggs, unbeaten (3 large)
Beat 2 minutes more, scraping bowl frequently. (Although the total mixing time is 4 minutes, when beating by hand you may rest as often as necessary; but be sure total beating time remains 4 minutes.) Pour batter into prepared pans and bake in preheated oven 30-35 minutes. When baked, remove from oven and let layers stand in pans a moment before turning out on wire racks to cool. When cold put the layers together and spread the top with—

strawberry filling
Frost around sides and top edge of cake with—
sweetened whipped cream
If desired, garnish with additional whole strawberries. 12 servings.

Strawberry Filling

Measure into a saucepan—
1 1/2-2 cups washed and hulled strawberries* (1 box)
1 cup sugar
1/2 cup cornstarch

Stir well to thoroughly mix ingredients and slightly crush berries. Place over direct heat and cook until thickened and smooth, about 8 to 10 minutes. Stir frequently to prevent sticking. Remove from heat and add—

1 tablespoon strained lemon juice
Stir to blend, then let stand until thoroughly cold before spreading between cake layers.

Sweetened Whipped Cream

Measure into a mixing bowl—
1 cup whipping cream
2 tablespoons sugar
1 teaspoon vanilla

Using a rotary beater beat together until just stiff enough to spread easily.

*Frozen strawberries may be used if desired. Defrost 1 box of frozen sweetened sliced strawberries (a 1 pound box will measure approximately 2 cups). Omit sugar and proceed in making the filling as directed for fresh strawberries.

Martha Meade Success Recipe

COLUMBIA PINEAPPLE NUT BREAD

Here again, we have "tailored" a recipe so carefully that if you live anywhere in this area you'll have nothing but success with this moist, rich loaf. It has lots of pineapple flavor; keeps well, slices easily.

Sift flour before measuring
Use level measurements for all ingredients
Sift together into a large mixing bowl—
2 cups sifted Sperry Drifted Snow "Home-Perfected" Enriched Flour
1/2 cup sugar
3 1/2 teaspoons double-action baking powder
1 teaspoon salt

and then add—
1 cup undrained crushed pineapple (9 oz. can)
1 large egg, unbeaten
3 tablespoons soft shortening
1/2 teaspoon grated lemon rind
1/2 cup chopped nuts

Stir vigorously until all ingredients are blended into a stiff batter. Turn into a greased and floured bread loaf pan, 9x5x3 inches. Bake in a preheated moderate oven, 350°. Turn out on wire rack to cool thoroughly before storing. 1 loaf.

Delicious sandwiches can be made with Pineapple Nut Bread. Here are several of Martha Meade's favorite fillings: A little ginger added to cream cheese makes a nice nippy filling for the sandwiches you serve with summer fruit salads. And for a quick, colorful salad: heap fresh berries and fruits in a cantaloupe ring.

For a sweet sandwich to serve with ice cream or fruit desserts, make a filling of brown sugar blended to a spreading consistency with soft butter and spiced with a dash of cinnamon and a few drops of lemon juice.

Remember, too! All sandwich making is easier, quicker when you mix the butter or margarine right in with the sandwich filling.

6 more recipes in the bag... easy, new, failure-proof ways to use Drifted Snow Flour in Martha Meade's famous Success Recipes for westerners. Look for them.

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