

If You're Not Trading at the GROCETERIA You're Paying Too Much!

EXTRA FANCY FRESH DRESSED No. 1 MEAT TYPE PAN READY

FRYING CHICKENS **47<sup>c</sup>** lb.

EXTRA NICE—NO WASTE TO BUY

FRESH LEAN MEATY SMALL SIZE **SPARE RIBS** **43<sup>c</sup>** lb. The Ideal Barbecue FRESH—NOT FROZEN

U.S. GRADED CHOICE STEER **ARM BONE ROAST** **49<sup>c</sup>** lb.

SWIFT'S ORIOLE BRAND. CELLO SEALED **SLICED BACON** **39<sup>c</sup>** lb.

U.S. GRADED CHOICE STEER **ROUND STEAK** **65<sup>c</sup>** lb. Cut Thick or Thin Your Choice

SWIFT'S PREMIUM BRAND—SEALED CELLO WRAPPED **SKINLESS FRANKS** **39<sup>c</sup>** lb.

U.S. GRADED CHOICE STEER—Waste Removed **Prime Rib Roast or Steak** **69<sup>c</sup>** lb.

FRESH CAUGHT DEEP WATER PACIFIC **RED SNAPPER FILLET** **27<sup>c</sup>** lb.

IDEAL for the Outdoor Lunch SWIFT'S PREMIUM BRAND SHORT SHANK Fully Cooked **PICNICS** **39<sup>c</sup>** lb. SMALL SIZE READY TO EAT

MEAT PRICES GOOD THROUGH TUESDAY, MAY 29 OR UNTIL STOCKS ARE EXHAUSTED

At the Groceteria Fountain **PINK LEMONADE**

SMALL SIZE **10<sup>c</sup>** LARGE SIZE **15<sup>c</sup>**

A COOL REFRESHING BEVERAGE

LET'S HAVE A—BARBECUE



DELL BARBECUE BOOKLET **25<sup>c</sup>** 1000 Choice Recipes

REYNOLD'S **CHARCOAL BRIQUETTES** (PKG. OF 24) **29<sup>c</sup>**

REYNOLD'S **CHARCOAL STARTER** 7½-OZ. PKG. **29<sup>c</sup>**

KINGSFORD **CHARCOAL BRIQUETTES** 10-LB. BAG **1<sup>33</sup>** 25-LB BAG **2<sup>79</sup>**

WIZARD **CHARCOAL LIGHTER** PINT CAN **39<sup>c</sup>**

**HICKORY FLAK** (For Delicious Hickory Smoke Flavor) PKG. **59<sup>c</sup>**

SCHILLINGS **BARBECUE SPICE** 1¼ OZ. **23<sup>c</sup>**

FRENCH'S **BARBECUE SAUCE** 2 SIZES **21<sup>c</sup>—49<sup>c</sup>**

MILANIS **BARBECUE SAUCE** 10-OZ. BOTTLE **45<sup>c</sup>**

WOODY'S **BARBECUE SAUCE** 10½-OZ. BOTTLE **69<sup>c</sup>**

REYNOLD'S **ALUMINUM FOIL** (Heavy Weight) 18" x 25' **59<sup>c</sup>**

BARBECUE STEAKS CUT TO ORDER AT OUR MEAT DEPT.

COME IN for a FREE SAMPLE BOTTLE OF DELICIOUS 7-UP!

FRIDAY and SATURDAY. Children Must Be Accompanied by Parents

Nothing does it like Seven-Up!



FOR YOUR MEMORIAL DAY OUTING

SNIDERS OR JORGENSEN'S **ICE CREAM**



1/2 Gal. **89<sup>c</sup>**

Ice Cream Cones or Cups ..... pkg. of 12-19c  
Town Pride Topping, 5 delicious flavors ..... can-19c  
Metal Ice Cream Scoop Reg. 98c value ..... 59c

GROCETERIA PRODUCE

Truck Load in Friday

U.S. No. 1 California Long White Shafter **NEW CROP POTATOES**

Hot days call for Potato Salad

10 POUND MESH BAG **65<sup>c</sup>** 10 POUND PLASTIC BAG **65<sup>c</sup>** 5 POUND PLASTIC BAG **35<sup>c</sup>**



IS FRESHER!

LUSCIOUS RIPE STRAWBERRIES Full 12-oz. Cup **29<sup>c</sup>**

Snoboy Sunkist Lemons, 216 Size Bag of 24. **49<sup>c</sup>**

Snoboy Sunkist Valencia, 144 size Sweet Juicy ORANGES Doz. **29<sup>c</sup>**

For Top Quality and Full Measure, Shop Groceteria

Graduation Set at Rogue River High; 28 Get Diplomas

Rogue River—Graduation exercises for Rogue River High school seniors will be held at 8 p.m. Friday, May 25, in the high school auditorium.

Miss Judy Farrar will give the valedictory and Miss Irene Bringmann the salutatory.

The top five students of the class will be distinguished by golden tassels on their caps. They are Judy Farrar, Irene Bringmann, Emery Lanham, Nancy Bradley, and Loy Towse.

Other students speaking will be Bill Weaver, student body president, and Gary Phillips, senior class president.

Dr. D. E. Barnett of Hope Presbyterian church in Rogue River and John B. Harr, superintendent of Rogue River schools, will speak to the graduates.

Graduates are: James William Beck, Lois Jean Biles, Dorothy Janice Boucher, Nancy Faye Bradley, Irene Ann Bringmann, Marion Fern Bush, Louis James Corie Jr., Charles Roy Daman, Judith Aletta Farrar, Robert Jack Gillinsky, Katherine Margaret Herburger, Thomas Richard Johnston, Emery Noel Lanham, Jane Carolyn Moorman, and Harold Robert Moore.

Oliver Wendell Morris, Gary Richard Phillips, Roland Lynn Prefontaine, Janet Marie Robinson, Janice Marie Smith, Brenton Gray Stewart Jr., Gary Delwyn Stinecomb, Loy Nelson Towse, Richard Stanley Twiest, Alfred Wesley Vanacoter, William Alva Weaver, Fulton Craig William, Patricia Del Mae Leshar.

Graduation will mark the end of twelve years association for five students who started school together in the first grade at Rogue River. They are Roland Prefontaine, Bill Beck, Loy Towse, Nancy Bradley, and Emery Lanham.

Students will be assisted by the Southern Oregon chamber ensemble directed by Glenn T. Matthews, also of the SOC music department.

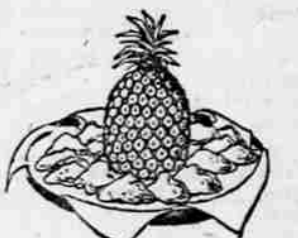
Spring Salad Accompaniments



by FRANCES FIELDS Home Economist Oregon Wheat League Lower Building Portland 4, Oregon

Spring Salad Luncheons

and simple dinner salads are so much more satisfying served with golden hot breads made from Oregon wheat. You needn't be a baking expert to turn out extra special hot breads. The wonderful assortment of pastry flours and mixes available at your store brings undreamed of simplicity to baking.



Pineapple Drops

Make a pleasant contrast to a fruit salad fruit plate. Sift together: 2 cups sifted enriched all-purpose or pastry flour (the best is made from wheat grown in Oregon), 3 teaspoons baking powder, 1 teaspoon salt, ¼ cup sugar. Cut or rub in ¼ cup shortening.

NOTE: Use 2 cups of your favorite biscuit mix instead of above ingredients. Then combine and add 1 cup drained crushed pineapple, ¼ cup pineapple juice, 1 beaten egg. Stir just until flour is well moistened. Drop by teaspoon on greased baking sheet. Bake at 450° for 15 minutes. Serve plain or with lemon icing.

Nippy Cheese Buns

team up with crab or shrimp salad to make a hearty supper menu. Spread hamburger buns which have been split and halved with butter. Sprinkle with grated cheese. Broil 'til cheese melts.



For Calorie Counters

No one food is fattening. It is the over abundance of calories that causes overweight! All well-balanced reducing diets include several portions of wheat products daily.

Oregon wheat products not only are a good buy on your grocer's shelf but also give you economy in time and ease of preparation.

OREGON WHEAT COMMISSION 305 S. W. 10th, PENDLETON, OREGON

