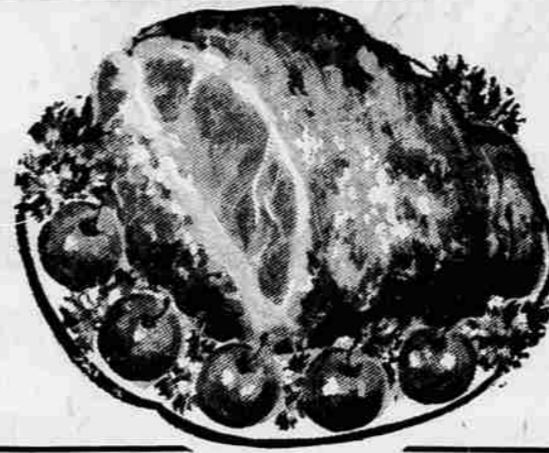


If You're Not Shopping at The Groceteria You're Paying Too Much!  
for Labor Day..a real outdoor holiday special

Swift Premium Brand **FULLY COOKED PICNIC** Small family size **45¢** lb.



CUT FROM OUR 4-H LAMBS

**BREAST O' LAMB** THE IDEAL STEW VERY GOOD BRAISED **23¢** lb.

**FILLET SOLE** FRESH CAUGHT—DEEP WATER SKINLESS **59¢** lb.

SWIFT PREMIUM BRAND OLD FASHIONED **BOLOGNA** SLICED OR CHUNK THE SAME LOW PRICE **49¢** lb.

ARMOUR'S STAR BRAND—COUNTRY STYLE **THICK SLICED BACON** 2-Pound Package **\$1.29**

**SMOKED PORK CHOPS** EXTRA LEAN **89¢** lb.

All lamb roasts and chops as well as all prime cuts of fresh pork sold at the Groceteria Meat Dept. this week end will be cut from the very choice animals we purchased at the 4-H auction. Be sure and get yours. Orders now being taken for the cut you want from the 4-H Steers.

Other fancy items for your Holiday pleasure include Fresh Dressed Oregon Grown Frying Chickens, Frying Turkeys, Fryer Rabbits, Cornish Game Birds, Canned Hams, all sizes—Plus the Most Complete Cheese Display in Southern Oregon.

Meat Prices in this Ad Good Through Saturday, Aug. 30, 1958

Medford Meat Co. — TASTY BRAND — Cello Sealed

**SKINLESS FRANKS** Ideal for the Holiday **49¢** Free Demonstration Friday and Saturday

**Holt's Young Daughter Pushes Workers on Orphanage in Korea**

Seoul, Korea—(UPI)—Suzanne Holt was only 15 and had been in Korea for less than two months, but the young Oregon lass stood there in a drizzling rain pushing the Korean laborers working on the new orphanage just like a real straw boss. "Pop's gonna be real proud of this orphanage when it's all finished," said Suzanne, daughter of Creswell, Ore., farmer Harry Holt. The orphanage was just another development in Harry Holt's one-man aid program for Korean orphans—a program designed to find homes and parents for the thousands of war waifs here. Suzanne said her father's program "has been moving right along." To House 200 Orphans She didn't mention them, but she has plenty of statistics to back her up. So far, Holt's adoption agency has sent almost 1000 mixed-blood orphans to the United States to new homes and parents. And now she could point to the modern, well-equipped orphanage nearing completion on the northern outskirts of Seoul. When completed the orphanage will house some 200 children and will provide plenty of facilities to keep them happy—as happy as they can be without real homes and real parents. Suzanne is the third of Holt's daughters to come to Korea to help her father run his adoption program which he began shortly after the end of the Korean conflict. Holt's program started out as a one-shot deal. But he has never been satisfied and he has kept pushing and expanding it despite government red tape, opposition from many sources and criticism from both sides of the Pacific. Soph At Creswell Suzanne came to Korea last June to help out but she'll have to return to Oregon soon. She explained that she is a sophomore at Creswell high school and will have to return in time for the fall term. "I'll probably go back with the next plane load of children," she said, indicating that her father plans to take another group of about 80 orphans to the United States for adoption next month. Another daughter, Molly, 22, also is in Korea and has been for some time. She's in Pusan now arranging for orphans to be brought to the new orphanage. But Molly, too, will be leaving for school soon. She will return to Wheaton College in Illinois to resume her studies there. The third Holt daughter to help out in the program got married last month. She is Barbara, 21. The new orphanage, being constructed at a cost of more than \$40,000, will be one of the best in Korea when it is completed. It consists of three single-story cement block buildings which house the children, an office building and a house for the members of the staff, a dispensary, a generator building, and ample recreation facilities. There are only about 50 children in the Holt orphanage now, but it is expected to be filled soon. To run the orphanage, Holt has his secretary and three nurses. His secretary is Miss Jean Allman of Los Angeles, a former airlines hostess. Miss Allman came to Korea to work for Holt last April and has helped escort two plane-loads of orphans back to the United States.

**Night Session Due To End Testimony On Colorado Water**

San Francisco—(UPI)—Special Master Simon H. Rifkind ordered a night session today if necessary to wind up testimony in the Colorado river water suit. Rifkind had hoped to end the rebuttal phase of the case Wednesday but Arizona upset his plans with a last-minute attack on California's claims about the lack of water in the Imperial Valley. When the trial resumed today, it appeared there was a minimum of four hours required before adjournment. Rifkind said he would order a night session if necessary to complete the case. Arizona filed the suit before the U. S. Supreme Court in 1952 to quiet title to 2,800,000 annual acre feet of Colorado river plus another one million feet from the Gila river. If Arizona's claim is upheld, California stands to lose about one million acre feet from the 5,362,000 annual acre feet the latter state receives as its share of Colorado river water. Real Work Next Once the taking of testimony ends, the "real work"—to quote Rifkind—in the case will begin. That will be the preparing of briefs and written arguments. Rifkind has estimated he will have a recommendation ready for presentation to the U. S. Supreme Court by the middle of next year. The court will then decide the case, presumably on the basis of the special master's recommendation. Wednesday's session featured one of the most turbulent cross-examinations of the trial. Mark Willmer, Arizona attorney, subjected a California witness to a rapid-fire questioning about \$40,000 worth of wells recently drilled by California to determine whether there was usable water underground in the Imperial Irrigation District. Witness Grilled The witness, John F. Mann Jr., a La Habra, Calif., geologist, supervised the drilling of five wells. He said the tests turned up nothing but unusable salty water and silt. Willmer tried to establish that Mann did not exercise close supervision over the drilling and that his technical methods were doubtful. The cross-examination brought out the fact that Arizona had been given only six of 11 analyses of water specimens. Rifkind commented that California should realize "counsel of the other side are entitled to make their own judgments" about the water. He offered to order the analyses put in evidence, but Willmer declined. "Anyway," Willmer said, "We have no confidence in any of the samples and would just as soon leave it as it is."

**Dental Clinic to Open Sept. 15**

The dental clinic sponsored by Medford Kiwanis club in the Jackson county courthouse will resume operation Sept. 15, the service club's board of directors have announced. Boyd Budge has been named chairman of the clinic committee succeeding Jennings Pierce who resigned because of the pressure of business. Dental care is provided for needy youngsters of school age on a countywide basis. Dentists of the county donate one-half day per month in the clinic. Kiwanians furnished the funds for the clinic and are administering the project. Cooperating with the Kiwanians and dentists are Medford school and county health nurses who determine which youngsters are eligible for the care. The clinic, which opened last March and closed temporarily in June, is operated during the school year. Its operation provides a service which was halted in the county during World War II. The real name of actor Maurice Barrymore was Herbert Blythe.

**HOW TO BE SURE YOUR FRYERS ARE FRESH**

Nothing is More Important than FRESHNESS When You Buy Fryers

Before you start to cook a fryer, whether fried, roasted, barbecued, broiled or baked, be sure it is fresh. You want it to taste good... really good! Freshness is the most important factor. Freshness is measured by time, and the sooner it gets to you from the processor, the better it is. But how can you tell a fresh fryer when you see one? Today, Oregon Homemakers no longer have to guess whether a fryer is fresh or not. All you have to do is "look for the label"... the label that says "This Fryer Grown in Oregon." What does this mean to you and your family? It means you are getting a fryer that is rushed from local farms through clean, efficient local processing plants, and on to your favorite grocer's all within a very short time. This insures a fresh wholesomeness you can get in no other way. There is no danger of questionable "long-haul" quality, because they travel only a relatively few miles to your table, as compared to birds that suffer long hauls from distant states. Fresh fryers are the only kind you'll want to serve to your family and guests. A fresh fryer is never tough; even the meatiest thighs and drumsticks are tender and delicious. Chicken, like fine seafood, must be fresh to insure good eating quality. cooperation with the processors and your local grocer, are now labeling chickens sold in Oregon so you can tell at once where it was grown. Now, when you see the label "Grown in Oregon" you know by simple comparison of distance that such locally grown birds are the freshest, highest quality fryers it's possible to buy. Why settle for less? Fryers Inexpensive For Labor Day Treat For summer's last outdoor frolic, choose everyone's favorite... A FRESH OREGON GROWN FRYER... Perfect for your Labor Day picnic, barbecue, patio dinner or family dinner indoors. They're delicious, yet one of the least expensive meats you can buy. Oregon Fryers Are Nutritious Did you know that the cooked edible portion of fryers averages nearly 25% more protein than beef, pork or lamb, yet has only 1/2 as many calories? It contains only 1/8 as much fat and still has three times as much riboflavin. Their superior nutrient value ranks them as one of the healthiest meats you can eat. Guaranteed Freshness To make it easy for you to spot these fresher fryers, your local poultrymen... the men who grow Oregon fryers... in amounts to well over \$12 million annually and is continually expanding. Many hundreds of growers, processors, feed and equipment dealers, distributors and retailers are wholly or partially concerned with this industry. A tour through one of the modern local processing plants would fascinate you with their rapid sanitary preparation and packaging methods. Meticulously they are dressed, washed, rinsed, and rinsed again in pure cold water. They are chilled in a bed of ice, then sanitarily packaged and rushed under refrigeration to the market, ready for your kitchen. Look For The Label Don't be satisfied with questionable quality fryers... demand the chickens that are guaranteed fresher... your own locally grown Oregon Fryers. Be sure to ask your meat man for the fryers that bear the label "Grown in Oregon"... it's your assurance of the finest, freshest, tastiest fryers that can be produced anywhere. Ask for and Get Fresher Oregon-Grown Fryers this FRYER grown in OREGON Look for this Label A SERVICE OF THE OREGON FRYER COMMISSION



**FOR BARBECUES AND PICNICS . . .**

- Charcoal (A Size to Suit) 2 1/2 lb. - 10 lb. - 20 lb.
- Charcoal Lighter Wizard Pint 39¢
- French Barbecue Sauce 7 Ounce 29¢
- Nalley Mustard 20 Ounce 29¢
- Zee Sandwich Bags Pkg. of 30 10¢

- Groceteria Salads**
- Potato Salad
  - Fruit Jello Salad
  - Vegetable Jello Salad
  - Macaroni Salad
  - Your Choice 39¢ Pt.

Paper Plates, Cups, Spoons, Napkins. A size and kind to fill every need... at your Groceteria.



BLUE BELL **POTATO CHIPS** 39c Bag for **29¢**

CHIPPED ICE To Take With You 10-lb. Bag **25¢**



EVERYTHING'S BETTER WITH **RITZ CRACKERS** 1-lb. Pkg. 29¢

**REDEEM YOUR CAMAY COUPON** at your **GROCETERIA** Complexion Size **3 for 27¢** With Coupon Bath Size **2 for 26¢** With Coupon



**GROCETERIA FRESH PRODUCE**

THOMPSON SEEDLESS **GRAPES 2 LBS 19¢** Save 19¢ They're refreshing and cooling. For a special treat try a cantaloupe filled with grapes.

For a between-meal snack... on a picnic or relish plate **CELERY HEARTS** Buy one package at the regular price of 25c... Get the second package for 1¢ Save 24¢

**WATERMELONS Guaranteed Ripe** cold—warm—cold cuts—any way you want We now have local melons What the Rogue Valley grows makes the Rogue Valley grow.

Vine-Ripe, home-grown **Cantaloupes and Sparrnelons 7¢** lb. Gravenstein **APPLES 2 lbs. 25¢** Applesauce is a perfect companion for pork. See Meat Dept. Ad for 4-H Pork Don't Forget—Sunkist **LEMONS Doz. 29¢ and 49¢** The Natural Cooler

Home-grown, vine-ripe **TOMATOES 2 lbs. 25¢** You can taste the difference Fancy, home-grown—slicing **CUCUMBERS 2 lbs. 13¢** Home-grown, soft leaf **LETTUCE From 13¢ to 20¢** bunch For that tossed salad