

ME AND YOU IN SERVICE

PFC James L. Graham, son of Mr. and Mrs. W. B. Graham, Merrill, has received his honorable discharge from the army at Torney General Hospital, Palm Springs, Calif., where he has been hospitalized for the past seven months. Graham reported for duty with the armed forces February, 1942, and trained at Camp Wolters, Tex., and La Mesa, San Diego. As a rifleman with the 26th Infantry, 1st division, he served in France, Belgium and Germany for 12 months, participating in two major campaigns. PFC Graham has been awarded the following decorations: European, African, Middle East, Bronze Star, Purple Heart, expert rifleman, combat infantryman's badge.

NEW PINE CREEK — Merchant marine, Chief Steward Ralph Brickey, aboard the SS William Glackens, of the Isthmia SS company, writes to his mother, Mrs. A. H. Daugherty, an interesting account of his first experience at sea in a typhoon. He says his ship was anchored close to a coral beach at Okinawa and was about half loaded when word was received that a typhoon of gigantic proportions was headed straight for them. Since the coral would rip the steel plates from the sides of the ship in a storm, it left near it, the captain gave orders to "up anchor" and head out to sea and into the storm. At 6 p. m. they hit the storm which seemed to engulf the William Glackens then spew it out like a monstrous man of the sea, rising momentarily to frothing, angrily and vociferously rise his mouth and spray out the water through rows of big uneven teeth.

No man could stand up on deck and down in the bunk. Lots of the boys lay vomiting in their beds. Some of the boys forgot to close their porthole windows and water gushed in to soak their bedding and before the windows could be closed, four inches of water churned on the floors of their rooms with only dustpans to scoop up the water.

All night and until a most noon the next day the storm raged relentlessly. "And to top it all off, we had 45 colored stevedores loading the deck cargo. Didn't have time to take them ashore so we had them for passengers. Had no place for them to sleep only in the passage ways.

"Believe me it was sure a mess. I had no blankets to give them so they had to get what sleep they could on the steel deck plates. Some of them were scared and seasick, too. I'll bet they think this is a hell of a war. The captain was on the bridge all night. I just took him up a pot of hot coffee. He sure looks worn out. It's quite a sight from the flying bridge. You can

look down on the whole forward part of the ship and you can see the huge rollers as high as the old hotel coming towards you and the ship will slowly start to climb up and then reach the peak of the wave and then start to settle down. It's like riding the old "Jack Rabbit Racer" on the pike in Long Beach.

"I wouldn't trade this one experience for all the tea in China."

Brickey hopes to be home for the holidays.

PFC Conrad Schultz, United States marine corps, loves to sing and people in Klamath Falls remember him for his generosity. Along this line, Schultz' excellent voice helped his buddies on shipboard bound for various hot spots in the Pacific, and he sang for them hour after hour. The favorite was "Mother Machree," the tough leatherneck fighting teams going for the sentimental numbers that reminded them of home.

Schultz visited here recently with Mr. and Mrs. A. J. Voye of High street. He made his home in Tulelake for many years where his father, Otto Schultz was a prominent rancher. After Conrad receives a discharge from the marine corps and has fully recovered from serious wounds received as a tankman on Okinawa, he intends to continue the study of voice.

As a member of Co. B, 1st tank battalion, 1st Marine division, Schultz landed on Okinawa Easter Sunday, April 1, 1945. Resistance was light in his sector, he remembers, and for the next three weeks it was like a holiday. Even then, the men could watch the navy catching everything the Nips could throw at them.

This so-called holiday came to a

end, however, and before the Okinawa campaign was over, Schultz was in the thick of it. His tank outfit directed naval 16-inch fire and then sniper hunting for the navy "fouled up souvenir tours," Schultz said.

When Schultz suffered burns and wounds when his tank was hit, he crawled through a rice paddy which undoubtedly saved his life. When he reached the first aid station the wounds and burns had been coated with the dry mud. He was flown to a 3rd corps hospital on the island and there received treatment. Schultz, like many other wounded marines, paid high tribute to the navy doctors who worked night and day under terrific strain during the tough fighting on that Pacific island.

ON THE USS PASIG, Pearl Harbor — SK 3/c Prentiss K. Puckett, son of Prentiss S. Puckett, 714 Main, Klamath Falls, was serving at the war's end on this distilling ship, whose crew is known throughout the western Pacific as "the water boys."

Mr. and Mrs. W. N. Wise, 4028 Summers Lane, have recently received a letter from their son, Lyle W. Wise, 5 2/c, serving with the navy on the USS Anzio.

In the letter, Wise described many of the experiences aboard the Anzio, until October, 1944, known as the USS Coral Sea. The Anzio has participated in action in the Gilberts, Kwajalein, Emirau, the Marshalls, Saipan, Tinian, Guam, Iwo Jima and Okinawa.

The ship was also in the Philippine sea last December during the severe typhoons, but came through all right. The Anzio is a combatant escort carrier.

Motorists whose cars have aluminum cylinder heads should not use radiator cleaners that contain caustic alkali.

Classified Ads Bring Results, Thursday, Oct. 11, 1945

HERALD AND NEWS—NINE

FOR ALL Hard to wash Things

RAIN DROPS The Sky-Blue Powder... AMERICA'S WASH WORD

Margie Says DELICIOUS NATURAL FLAVOR! SO EASY TO MIX TOO!

Durkee's TROCO PASTEURIZED SKIM Milk ADDS TO ITS GOODNESS

BAKING DAYS ARE HERE

Naturally, baking success depends on top-quality ingredients, and Safeway will save you money on all such foods.

GIVE to the United War Fund
It needs your help!

BIG EASY-TO-WIN CONTEST!

\$2,500.00 FIRST PRIZE
579 OTHER CASH AWARDS

10 Name this Cake
MADE WITH **Kitchen Craft Flour \$2.25**
50-lb. sack

5-lb. sk. 27c 10-lb. sk. 49c 25-lb. sk. \$1.15

Gold Medal Flour 25-lb. sack \$1.25
50-lb. sack \$2.50

Sperry Flour Drifted Snow 25 lb. sack \$1.19
50-lb. sack \$2.38

Softasilk Cake Flour 2 1/2-lb. Pkg. 26c

Cinnamon Schilling's Imitation, 1 1/2-oz. tin 9c

Baking Powder Royal brand, 12-oz. can 52c

Beet Sugar Use Stamp No. 38, 5-lb. sack 32c

Sugar Brown 7c. or Powdered 1-lb. pkg. 8c

Sno-White Salt Makes good food taste better. Pkg. 7c

Yeast Cakes Fleischmann's, Keep some on hand 3 cakes 10c

How hot breads can enhance your meals

Hot muffins and rolls give that extra fillip to the meals you'll be serving these Fall days when there's just a hint of frost in the air. While dinner is in the making make full use of your oven heat by baking some of the old favorites listed below.

Hamburger Muffins make a main dish in themselves. Brown 3/4 to 1 pound hamburger in frying pan, sprinkling lightly with poultry seasoning, salt and pepper. Add to your favorite muffin batter.

Spoon into greased muffin pans, filling 3/4 full. Bake in moderately hot oven (425° F) 25 minutes or until done. Make gravy with meat drippings, and serve over muffins. Serves 6.

Surprise Muffins are a treat for a special breakfast. Break them open for the surprise inside. Spoon muffin batter into well greased muffin pans; place 1/2 teaspoon jam or jelly on top. Bake in a moderately hot oven (425° F) 20 minutes. Makes 12 muffins.

Tomato Biscuits give flavor and color to old standbys. Simply use tomato juice instead of milk in a standard baking powder biscuit recipe. A few caraway seeds sprinkled on top of the biscuits add flavor interest too.

Supper Rolls—Place 1/4 cup shortening; 1 teaspoon salt and 2 table-spoons sugar into large bowl and add 1 1/2 cups lukewarm water; stir well. Stir in one beaten egg and one cake fresh yeast crumbled. Add 3 1/2 cups sifted all-purpose flour all at once and beat with fork to make a soft dough. Spoon batter into well-greased muffin pans, filling half full. Cover with a damp cloth and let rise about 1 hour, or until light. Bake in moderately hot oven (425° F) 20 minutes or until lightly browned. Makes 18 rolls.

Dawn-Fresh Produce

Jonathans	13c
Comb. pack ex. fancy G grade	13c
Red Delicious	50c
Klamath	98c
U. S.	4c
No. 1's	4c
Tokay Grapes	12c
Fancy table grapes	12c
Juicy Pears	14c
Bartletts	14c
Avocados	39c
For tasty salads	39c
Concord Grapes	10c
Fine for jelly	10c
Cabbage	7c
Crispy, solid heads	7c
Onions	6c
Flavorful, yellow	6c
Parsnips	10c
Very healthful	10c
Sweet Potatoes	10c
Uniform sizes	10c
Tomatoes	8 1/2c
Red, ripe, delicious fruit	8 1/2c
Danish Squash	8c
Sweet tasting	8c
Turnips	8c
Tasty in stews	8c
Oranges	5 lbs. 53c
252 size and larger. Nice and juicy.	

Edwards Coffee

Regular, Drip or Pulverized Grind 1-lb. Jar 28c

Nob Hill Coffee Ground Fresh While You Wait 1-lb. bag 23c 2-lb. bag 45c

Airway Coffee Rich flavored 1-lb. bag 20c 3-lb. bag 58c

Kaffee Hag Caffein taken out 1-lb. jar 35c

Canterbury Black Tea ORANGE PEKOE 1/2-lb. pkg. 43c

Peanut Butter Beverly Best Quality 1-lb. jar 25c 2-lb. jar 45c

TRY THESE BETTER MEATS

Remember—Every Purchase You Make at Safeway Is Guaranteed!

Turkeys Grade "A" Hens 10-15 lbs. lb. 49c

Sirloin Steak (5 pts.) "A" lb. 40c

Short Ribs Beef "A" lb. 20c

T-Bone Steak (5 pts.) "A" lb. 48c

Ground Beef Now No Points! lb. 28c

Leg o' Lamb (4 pts.) "A" lb. 38c

Lamb Shoulder Square Cut (2 pts.) Choice lb. 35c

Veal Shoulder Square Cut 2 pts. "A" lb. 28c

Bologna, A. C., type 2 lb. 34c

Wieners, S. C., type 2 lb. 41c

Colored Fryers Grade "A" N.Y. dressed lb. 49c

Fowl Grade "A" N.Y. dressed .. lb. 42c

Grated Cheese Kraft Parmisello 1 1/2-oz. pkg. 11c

Crackers Champion Flake 1-lb. pkg. 19c

Krispy Crackers Snowy White Sodas 2-lb. pkg. 33c

Bread White or Wheat Mrs. Wright's—1 1/2-lb. loaf 2 for 25c

Swift's Prem Makes tasty sandwiches (No Points) 12-oz. tin 33c

Deviled Ham Puritan brand (no points) 3-oz. tin 14c

Dry Wines Aroma de Calif. Fifth 95c

Tomato Juice Libby's Fancy 47-oz. Can 25c

Shortening Snowdrift (12 pts. lb.) jar 68c

Fancy Peas Sugar Belle 2, 3, 4 Sieve No. 2 can 16c

Margarine Sunny Bank (12 pts.) lb. 20c

Raisin Bread Mrs. Wright's 1-lb. loaf 12c

Grapefruit Juice Town House Fancy, Unsweetened No. 2 Can 13c 48-oz. Can 30c

Bluing MRS. STEWART'S 10-oz. bottle 15c

Hand Lotion Jergens ... 5 1/2-oz. 47c

Old Dutch Cleanser 2 cans 15c

Standing Rib Roast

10-inch cut (3 pts.) Grade A Pound 32c

Beef Pot Roast

Arm & Blade Cut Only 2 pts. lb. Grade A Pound 27c

Bulk Pork Sausage

(Type 2) NO POINTS lb. 29c

Buckwheat Flour Albers' Peacock 20-oz. pkg. 15c

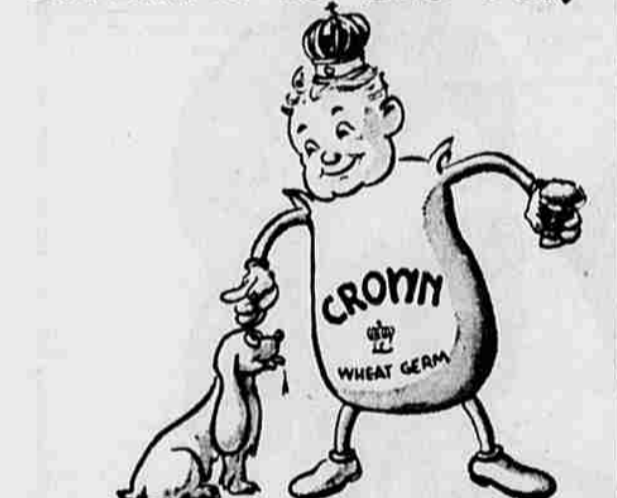
Duff's Flour Mixes Gingerbread, Waffles, Muffins 14-oz. pkg. 22c

Oxydol Granulated Soap In the Bull's-Eye Package 24-oz. pkg. 23c

Safeway Broadcasts 4-H CLUB AUCTION Fri., Oct. 12 9 P.M. KEX, 9:45 KALE

In 1945... as always it's **SAFEMAY** for every day low prices!

SOMETHING TO 'BEG' FOR -



CROWN WHEAT GERM added to home baked goodies gives them that extra delicious taste of the rich nourishing wheat kernel. Just add CROWN WHEAT GERM to your regular recipes to make them really worth begging for.

Wheat Germ Muffins

1/2 cup shortening
1/2 cup sugar
1 egg
1 1/2 cups CROWN BEST PATENT FLOUR
1/4 cup CROWN WHEAT GERM
4 teaspoons baking powder
1/2 teaspoon salt
1 cup milk

Mix all ingredients together, but do not overmix. Bake in well-greased muffin tins at 425°.

CROWN PRESENTS 5 MINUTE MYSTERIES **KEX** Wednesday and Friday 9:00 to 9:05 p.m.

CROWN MILLS

PORTLAND, OREGON