

SOCIETY

COATES ABBOTT MARRIAGE

The following social item, taken from a Meridian, Miss. newspaper, gives particulars of the wedding of Lt. Daniel Coates of Payette and Veda Irene Abbott, of Meridian.

Mr. and Mrs. L. I. Abbott of Meridian announce the marriage of their daughter Veda Irene Abbott of Meridian to Lt. Daniel Coates, son of Mr. and Mrs. Earl J. Coates of Payette, Idaho, on March 4, 1944. The double ring ceremony was performed by Chaplain Carroll H. Paden at the Key Road Base chapel which was beautifully decorated with spring flowers and lighted by candles.

The bride, given in marriage by her brother, Lt. Ishmael Abbott, Army Air Corps, chose a navy blue suit, with pink accessories and her corsage was of orchids. Her maid of honor was Miss Dorothy Lowe of Meridian, who wore an aqua suit with a corsage of pink roses. Lt. Kenny Bryant, Army Air Corps was best man.

Immediately following the ceremony Lt. and Mrs. Coates left on a short wedding trip, after which Mrs. Coates returned to Meridian to retain her position with the Cor-Williams Tobacco Co.

Lt. Coates is assigned at Esler Field, Alexandria, La.

COMPANY DINNER

The C. C. Anderson company, represented by the local manager, Guy Knox, was host to the employees of the Payette store at a dinner last Tuesday night at Peterson's cafe. Thirteen employees were present at the dinner.

B. AND P. W.

Eight members of the Business and Professional Women's club met with Mrs. Lillian Wilson last Tuesday night for the regular business meeting. After the meeting, refreshments were served by the hostess.

P. E. O.

Payette chapter of P. E. O. held their business meeting at the home of Mrs. Lloyd Pence on Tuesday evening of this week. Mrs. J. R. McKinney gave an interesting talk on Russia. Sixteen members were present.

LOCALS

Mrs. O. L. Blayden and Mrs. Anna Carnelson were Sunday dinner guests of Mr. and Mrs. O. H. Talbot in Weiser.

Mrs. Lillian Wilson, Mrs. Tolle Masingill and Roland Masingill spent last Wednesday in LaGrande.

Staff Sergeant Marvin Frazier visited his uncle, S. D. Salee, and family on Friday of last week. Sgt. Frazier is stationed at Portland, Oregon.

Mrs. A. N. Dyer, of Grangeville, is visiting this week with her son, Jack Dyer and family.

Mr. and Mrs. W. N. Summers, of Payette were callers at the J. R. Bartsche, Ray Christensen and Della Holloway homes on the Oregon Slope last Sunday.

Mr. and Mrs. W. J. Hughes left on Monday morning of this week to visit in Sacramento, Calif., with Mr. Hughes' brother, George Hughes. Enroute to Sacramento they will stop in Salt Lake City, where they will attend a play in which their niece has a leading role.

FOR RENT—4 room house, garden plot and fruit. Mrs. Gifford, 513 N. 2nd st., 3-21.

Mrs. Anna Loughrey went to Boise, this Thursday morning and will spend the next few days at the home of her son, E. E. Loughrey.

In a letter received by Mr. and Mrs. Albert Harland from their son Charles, he said that while in Honolulu recently he had enjoyed dinner one evening at the home of Ensign and Mrs. Rodney Johnston. Charles is lieutenant for the Pan American Airways.

Mrs. C. J. Coon left Friday for Portland, enroute to Santa Ana, Calif., where she will visit through the summer months.

Miss Lela Culp was a guest at dinner Tuesday evening at the home of Mr. and Mrs. Henry Kings.

Mrs. Jack Modrell and her daughter, Mrs. Walter Jarks, spent last week in Boise visiting relatives.

Capt. Dexter Whalen, of the U.S. Army Air Corps, stationed at San Marcus field in Texas, surprised his parents, Mr. and Mrs. J. P. Whalen when he arrived at their home last Tuesday evening. Capt. Whalen was on a routine flight and had one day over when he arrived at Gowen Field. He left Thursday morning.

CUB SCOUT MEETING

The next regular Cub Scout meeting will be held Friday night, at 8:00 at the West Side school Ray McNutt, scoutmaster, invites all Cub Scouts and their parents to attend the meeting.

Marriage Licenses For The Week

Marriage licenses issued during the past week by County Auditor Lillian Wilson were: William C. Moore and Grace Irene Aker, both of Payette; Margaret VanAllen and Elmer C. Dallman, both of Payette.

MORGAN COMPLETES MANY MISSIONS

According to a news dispatch from an Eighth AAF bomber station in England, 1st Lt. James E.



Bureau of Public Relations, U. S. War Department
AVIATION ENGINEERS IN THE ARCTIC—A vital link in the chain of air bases built by U. S. Aviation Engineers is this landing field somewhere in the Aleutians. The field having been cleared, graded and rolled, portable steel landing plank is laid to complete the intricate system of runway and taxiways from which our aircraft will carry the war to the enemy.

Morgan, 22 year old son of Mr. and Mrs. J. E. Morgan, of New Plymouth, was the member of a crew which first notched their twenty-fifth operational mission. This is an important anniversary to the men who fight in the European skies. The twenty-fifth mission was on a Flying Fortress bombing the invasion coast of France.

Pioneer Observes Hundredth Birthday

Few of us ever dare hope to live to the ripe old age of 100, but Mrs. Julia Pratt, an old time resident of Payette, who for the last 10 years has been living in Frederickburg, Iowa with her daughter, rounded out the full century on five major conflicts which involved March 27th. She has lived through this country, the Mexican War, Civil War, Spanish-American War, World War I and World War II.

The Civil war, however, made the biggest impression on her. Being just 16 when it was declared and her adolescent period was spent in as great an upheaval as we are now having. It was right after the war when she married a veteran who had seen two years of active service and she is one of the few Civil War widows left.

Born in Accident, Maryland, March 27, 1844, Mrs. Pratt was one in a family of seven consisting of six girls and one boy, born to William and Mary Osg. When she was seven the family moved to Waukon, Iowa, but the father died on the trip West. On October 24, 1865, Julia married Lemuel Pratt at Waukon.

The couple lived near Frederickburg, Iowa for 40 years, moved to near Carrington, N. D. and after living there a year, moved to Payette, here Mr. Pratt plied his trade as a carpenter and several buildings he built still stand. The old

Joe Dyer house, Adolph Hageman's Mrs. Hulley's, Mrs. Griffin's and the first house north of it as well as work on the Brethren church are some of the places he helped build.

On Valentine's Day in 1910 she lost her companion and a beautiful union was broken. Five children were born to them, three daughters and Mrs. Hugh Adams, with whom who survive. Mrs. Minnie Parks Mrs. Pratt resides, both of Frederickburg, Iowa, and Mrs. Harry Beckwith of Nampa, Idaho. Her two sons, Leonard of Preston, Minnesota and Clarence, former resident of Payette and Weiser, are both dead.

She has 17 grandchildren, 36 great-grandchildren and six great-great-grandchildren. One grandchild, Loren Beckwith, and three great-grandchildren, Donna and Marilyn Beckwith and Mrs. Ray Watts live in Payette at present.

Mothers who today search frantically for boys' overalls might take a tip from Mrs. Pratt. "Raring the reconstruction period" following the war we made the men's overalls, of course they didn't fit too nice because we had no patterns, but they wore 'em."

Mrs. Pratt is tidy and neat appearing still gets around quite well with the aid of a cane and keeps

—For—

Spencer Individually Designed Supports

Call

Mrs. Ethel Miller
Phone 243-M
538 N. 6th St.

RITZ THEATRE

THURSDAY - FRIDAY - SATURDAY

—2 BIG FEATURES—

"DRUMS OF FU MANCHU"

—and—

"WHISPERING FOOTSTEPS"

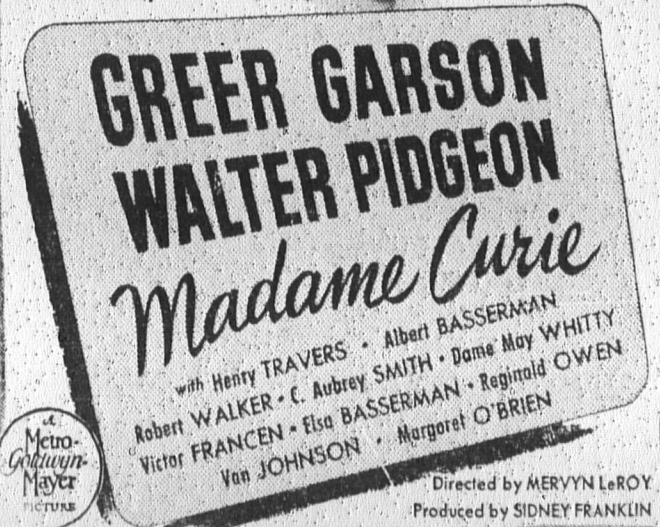
SUNDAY - MONDAY - TUESDAY

Once to every man and woman...

...the glowing, rapturous thing called love... that sweeps you off your feet.

Mr. & Mrs. Miniver together again in a new screen triumph!

M-G-M presents



WEDNESDAY Bargain Nite

"THE 7th VICTIM"

At The RIO

SAT. and SUN., Matinee Saturday, 2:30 p. m.

HOPALONG CASSIDY

—In—

"BAR 20"

busy crocheting rag rugs and making quilts. She says her greatest trouble now is to find enough good fabric to make a quilt. She has a keen mind and is really interested in the news of today.

Mrs. Pratt is lucky, few would believe she was 100 years old. Her

couldn't be backed up by records, but she proof furnished by records necessary for her Civil War veteran widow's status.

We salute a true old lady who has lived her life well and is loved by many.—Mrs. Julia Pratt.

Former Resident Dies Recently

Death came to a Twin Falls pioneer of 1906 when David Dugellan Alvord, 70, succumbed at 4:15 p. m. Thursday at the Twin Falls county general hospital, says the Twin Falls Times.

Mr. Alvord died following an emergency operation.

Grandson of David Noggle, late chief justice of Idaho territory, and son of former U. S. Marshal James H. Alvord and May Noggle, Alvord, he was born at Boise July 17, 1873. His life had been spent in Idaho with exception of 10 years in Wyoming.

Mr. Alvord, on coming to Twin Falls only two years after construction of Miller dam was begun, became affiliated with the Idaho Department store as credit manager. He held that post for many years and for a short time operated a food store here.

Before retiring from active business and civic life about 12 years ago because of failing health, he was prominent in the Twin Falls Chamber of Commerce, the Rotary and Boy Scout work. During his active years he was a member of El Korah Shrine at Boise, the Knights Templar and the Episcopal

church. Mr. Alvord married Miss Statia Wells Sept. 6, 1909, at St. James Episcopal church in Payette. Surviving him are his wife, a daughter, Miss May Alvord, Denver, Colo., and two sons, David Alvord, Jr., Salt Lake City, and Norman E. Alvord, of the U. S. Marines, San Diego. Also surviving is a sister, Mrs. May Gilmore, Payette, and four grandchildren.

Mr. Alvord came to Payette in 1885 with his mother and stepfather, Mr. and Mrs. John McGlinchey. He attended school in this city in the old school house, located where the Baptist church now stands. He engaged in the cattle business here for a number of years before going to Wyoming as cashier for the North and Stone Bank. Mrs. May Gilmore was in Twin Falls in attendance at the funeral.

WANTED — Good clean cotton rags at this office, 5c per pound.

Remember...

PICKET FLOUR

is sold by all food stores

It's Enriched

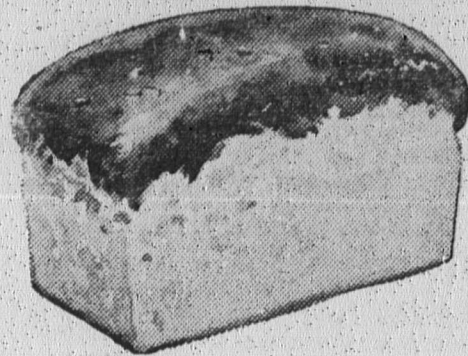
Weiser Milling & Elevator Co.

Lyle Lingel Finishes Basic

Aviation Student Lyle E. Lingel, finished his basic training at Chino, California, March 11, 1944. He is now in Stockton, California, in his advanced training from which he will receive his wings sometime in May. During his first week in

Stockton, Lyle was made group commander over 400 cadets. Lyle graduated from Fruitland high school in 1943 and is well known for his activities in sports and music while in high school. He attended college at the University of Idaho.

WANTED — Good clean cotton rags at this office, 5c per pound.



WHO BAKES GOOD BREAD?

The bread you buy at Gem State Bakery will remind you of the kind Mother used to make. It's delicious, fresh, wholesome — has everything that makes bread extra good.

—Also—

Dutch Bread Rye Bread
Malted Milk Bread Whole Wheat
Cracked Wheat

Gem State Bakery

SAFEWAY Homemakers' Guide

Julia offers 3 exciting ways to use eggs!

YOUNG BILL gave me his orders for lunch the other day. "And I'd like three eggs scrambled, please!"

And then I got to thinking about other uses for eggs—and how they can be an important part of every meal, right through the day. Examples:

EGG NESTS FOR BREAKFAST

Toast six 3 1/2-inch rounds of bread on one side. Top toasted side with broiled or fried bacon or ham (these could be omitted if not available). Beat 6 egg whites until foamy; add salt and white pepper, continue beating until stiff but not dry. Pile meringues lightly on toast rounds; with rounded end of egg shell make slight indentation in each meringue; gently slip a yolk into center of each nest. Bake on cookie or baking sheet in moderate oven (350° F.) about 10 minutes or until egg yolk is set. Serves 6.

STUFFED EGGS FOR DINNER

6 hard-cooked eggs 1/2 tsp. paprika
4 tbsps. butter or margarine
3/4 tsp. salt 4 tbsps. prepared mustard
1/4 tsp. prepared mustard 2 cups milk
2 tps. mayonnaise 2 cups finely grated cheese
2 tps. vinegar

Halve hard-cooked eggs. Combine yolks, 1/2 tsp. of the salt, mustard, mayonnaise and vinegar. Stuff whites with mixture and sprinkle with paprika. Make cream sauce by melting butter or margarine in top of double boiler. Blend in flour, (curry may be added if desired). Gradually add milk, stirring until smooth. Cook over rapidly boiling water 10 to 15 minutes or until thickened, stirring occasionally. Add remaining salt. Pour sauce into heated serving dish and top with eggs. Sprinkle grated cheese over all. Serves 6.

OMELETTE SUPREME FOR LUNCH

6 eggs 1/2 cup milk
1 tsp. salt 2 tps. shortening
1 tsp. enriched flour

Beat eggs well; add salt, flour, and milk. Continue beating until light and foamy. Melt shortening in heavy frying pan; pour in egg mixture. As mixture browns on under side, pull outside edges to center of the pan, letting the uncooked mixture run to the edges; continue until all of the mixture is set; cover; cook slowly until set and well browned, about 5 minutes. Uncover; cut one-inch slit on outer edge of opposite sides; fold through center; turn into hot serving platter. Serve immediately plain; or spread with preserves; or sprinkle with cheese. Serves 6.

Julia Lee Wright Director
Safeway Homemakers' Bureau

GRAPEFRUIT

FLORIDA	Bronze Sweet Juicy	5 lbs. 40¢
ARIZONA	Thin-Skin Sweet Seedless	5 lbs. 30¢
LETTUCE	Large Solid Crisp Iceberg	1b. 8¢
NEW CABBAGE	No. 1 Solid Green	7b. 4¢
NEW CARROTS	No. 1 Young Tender, Clip Tops	1b. 6¢
PEAS	New Crop, Full Pods	1b. 15¢
GREEN ONIONS	New Mexico Spring Crop	1b. 21¢

ORANGES 40¢
Sunkist, Large Size, Sweet Juicy 5 lbs.

AVACADOS 25¢
Calavo, the 9-Vitamin Fruit 1b.

ASPARAGUS 25¢
Green Young Tender 1b.

TISSUE, 4 rolls	15c
PRUNES, 3 lb. pkg.	42c
RAISINS, 4 lb. pkg.	39c
WHEATIES, 8 oz. pkg.	11c
LARD, 4 lb. pkg.	72c

EGG DYES

Face Famous Easter Assorted
3 Packages 25¢

RATION FREE ITEMS

JELL-WELL Assorted Fruit Flavors, pkg.	5c
DUCHESS Delicious Salad Dressing	24c
Famous Recipe, pint	26c
LUNCH BOX Sandwich Spread, pint	45c
BEVERLY Top Quality Peanut Butter, 2 lbs.	33c
MARMALADE Golden Harvest, 32 oz.	33c
GRAHAM'S Honey Maid 2 lb. box	35c
BISQUICK Gold Medal 40 oz. pkg.	\$2.09
FLOUR Kitchen Craft Enriched, 50 lbs.	25c
POP SOAP Featured Clean-up	
Price: 24 oz., 2 pkgs.	

RATIONED ITEMS

Unit Point Value	
(1) MILK Cherub Top Quality Tall cans, 4 for	38c
(16) BUTTER Sunshine, print, lb.	49c
(3) CHEESE Kraft's Spread, Relish or Pimiento, 5 oz.	17c
(4) LEED'S Chopped Ham 12 oz.	35c
(3) PEAS Thrifty Sweet Tender 20 oz., 3 for	29c
(4) SOUP Rancho Real Vegetable or Asparagus, 4 cans	25c
(7) TOMATOES Extra Standard Large 25 oz.	15c
(8) SPINACH Emerald Bay or Peerless, large 19 oz.	17c
(3) JUICE Townhouse, Unsweetened Grapefruit, 46 oz.	32c

SAFEWAY FRESH MEATS

Unit Point Value	
(1) BACON By the Piece, lb.	23c
(1) BACON Sliced, lb.	39c
(10) SIRLOIN STEAK Tender Delicious Steaks, A grade, lb.	38c
(6) GROUND BEEF Fresh Lean Beef, lb.	26c
(4) SHORT RIBS Lean for Boiling, A grade, lb.	19c
(4) FRANKFURTERS Type 3, lb.	32c



GRANNY UNDERSTANDS, TOO!

