

Captain O. B. Stauff Jr. And Bride Visit Former's Parents In Payette

Captain O. B. Stauff Jr. and his bride of a few weeks left this morning for Santa Monica, Calif., where the captain expects to be re-assigned following a visit here with his parents, Mr. and Mrs. O. B. Stauff, Sr.

The couple was married June 9 at the Fort George Wright chapel at Spokane, with the air corps chaplain there officiating. The wedding was a formal one and the bride, the former Ellen Guilfoyle of Boville, Idaho wore a white brocade dress with finger tip veil and carried a bouquet of roses, gardenias and Stephanoli. Miss Betty Lancaster was bridesmaid and Lt. Clifton Stauff, brother of the groom, was best man. One of the ushers was Captain Chas. Graf who had served in the same squadron with Captain Stauff for fourteen months in Eng-

land. Following the wedding ceremony the couple spent a honeymoon at Hayden Lake in northern Idaho and then came to Payette.

Has Impressive Service Record

As a navigator on a B-17 Captain Stauff has an impressive service record. Stationed in England for fourteen months he made thirty missions over enemy territory and was slightly wounded once. He wears the air medal with four oak leaf clusters; the Distinguished Flying cross with one oak leaf cluster; the Purple Heart and there are four battle stars on his service ribbon.

While in England Captain Stauff said that he had several most enjoyable visits and a dinner with George Whorton, publisher of this newspaper, who is in Europe as a guest of the British government.

Grange Enjoys Interesting Program

Orchard Avenue grange met Friday night, June 15 at the Chapter house.

The following program was presented by lecturers: Readings by Mrs. Harry Lattig on Flag Day; Reading by Ralph Caler on Silk Industry; Ralph VanVerth read an article on Agriculture by Ralph G. Hedges, agriculture chairman of Washington State Grange; Reading, Origin of Father's Day by Mrs. Ralph Caler; Mrs. Ted Clauser read an article by National Grange Home Economics chairman; Reading by Mrs. J. B. Howard, "When and Then." There was also a quiz by Mrs. Howard; song by grange, "Smile, Smile, Smile."

Refreshments of coffee, doughnuts and cookies were served by Mrs. Ralph Caler and Mrs. Ted Clauser.

Next meeting will be July 6th. Payette-Washington county Pomona grange will meet with Washoe grange Thursday night, July 12th.

Thawed Foods

Cook foods promptly after thawing, as thawed foods are wet and spoil quickly.

Relative In East Sends In Following "Who Is It" Description Of Payette Man

Friends here will undoubtedly find much interest in guessing the subject of the following write-up sent in by one of his relatives in the East. If there is any one who has any doubt at all after reading the description he may secure the name at this office.

Who Is It?

Born in a western state, he moved to Idaho when that state, according to the encyclopedia, was inhabited mostly by Indians and poor whites. By his energy and zeal he has had a large part in making it a wealthy and beautiful state. When a lad he was a good student but so full of mischief and the "jail de viore" that his father a stern old lawyer and he had many wood-shed encounters, too many the boy thought, and he left the parental home. He had a hard time in the south but he met a lad who was working his way through college. "What he can do I can do," muttered the lad of many whippings; and a few years later he received his diploma cum laude from Lincoln University.

He had specialized in athletics and belonged to the state troop. He developed a flair for politics and made his way to the legislature, indeed his friends saw in him material for a progressive, energetic governor of the state. When the United States declared war on Germany he dashed into the fight and led his troops in three decisive engagements. It was a duty he had no hatred for the enemy till he saw them shoot down, one after the other three who were balling out in mid-air. Then such a fury seized him he could not restrain himself. He left part of his leg at Ardennes but he brought away "Brigadier General." He is a bank director in his town, his sleek cattle ornament the pastures, his canning industry covers many acres, his orchards are heavy with fruit. Oh, he is a lad o'pairs.

That father who used to exercise on him was taken ill in a distant city. This man took him to his home and cared for him as long as he lived. His son is an officer in World War second. I guess the boys all know him for he is often seen in the streets of Payette.

THE WEISER AUCTION

You will always get the best market price for your stock at the Weiser Auction. Wednesday's market was:

Fat Steers	\$13.00 to \$15.10
Feeder Steers	\$12.00 to \$14.25
Top Heifers	\$10.00 to \$14.00
Cows	\$8.00 to \$12.50
Hogs	\$14.95
Feeder Hogs	\$17.00 to \$18.25
Sows	\$14.20
Bulls	\$8.00 to \$12.50
Veal Calves	\$16.00 down
Weaner Calves	\$40 to \$55 per head
Canner and Cutter Cows	\$6.00 to \$8.50
Lambs	\$9.00 to \$13.85
Fat Ewes	\$5.00 to \$7.50
Horses	\$100.00 down

We get you top prices for your stock. Plan to be here every Wednesday.

NO SALE ON JULY 4TH

WEISER AUCTION

PHONE 44-WEISER, IDAHO
FRED LOY, Owner
BILL WELTY, Auct.
FOR FARM SALE DATES WRITE OR PHONE 444

DANCE JULY 4

EAGLES HALL

In Bancroft Tunnel

8:30 P. M.

PAYETTE EAGLES

	Gentlemen	Ladies
Admission	62c	12c
Federal Tax	13c	13c
TOTAL	75c	25c

VFW To Give Benefit Dance Here July 4th

The local post of Veterans of Foreign Wars has announced a dance to be given at the Portia Club house July 4.

A good orchestra has been secured and the proceeds will go to help war orphans in this section. It has been announced.

The dance it is said, will climax the large Independence day celebration scheduled for this city.

No Sugar For Alcoholic Beverages

No sugar has been allocated for the manufacture of alcoholic beverages, states a joint announcement issued by the Office of Price Administration, the War Food Administration and the War Production Board.

They stated further that no sugar has been allocated for this purpose during the last two "liquor holidays," and that there will not be sugar allocated for liquor as long as sugar remains tight.

These three agencies control the production, allocation and rationing of sugar.

Officials stated that the use last year of 900,000 tons of high test molasses may have contributed to the erroneous impression that sugar was being allocated for alcoholic beverages.

SENATOR'S SECRETARY VISITS IN PAYETTE

Ross Haworth, secretary to U. S. Senator Glen Taylor spent several days here the first of the week, visiting with his parents, Mr. and Mrs. J. R. Haworth, and left this morning for Washington, D. C. Mr. Haworth came West with Senator Taylor several weeks ago and served as secretary at the grazing fee hearings held in Idaho and Oregon cities by a senatorial committee.

BUCK AND DOE DEER NEAR TOWN

Hearts of hunters in the city were quickened this morning when Ted Clauser reported seeing a four point buck and a doe at the orchard of his father-in-law, George Alspaugh, about three miles from town last night.

Mr. Alspaugh saw the deer first and called Clauser to see them. By that time nearby neighbors had spotted them and all watched the animals for about an hour Clauser said. The deer were pretty wary, however, he said remaining off at a distance of fifty yards or more.

In the early days there were plenty of deer in this section, pioneers report but it is only occasionally now that the animals leave the higher ranges and come down to the lower valley.

Payette General Hospital News

Those dismissed from the Payette General hospital this week included: Mrs. Loren James, Mrs. Clarence Weygandt and son and Mrs. Lois Pope.

The following underwent tonsilectomies: Judy Jerkhiser, Janell Kaiser, Tommy Williams, Larry Schmelzel, Keith Anderson, Beverly Ann Dewey.

A son was born to Mr. and Mrs. Eugene, Denny.

SEEN ABOUT

(Continued from page one)
don - - - It was a beautiful day and we could see many boats in the channel as well as the white cliffs on the main land - - - Flew over LaHavre and the country there is most beautiful - - - Many good looking forests and farms - - - It was only once in a while that we could see the results of destruction.

Yessir! We Use
**GENUINE
FORD PARTS**
To Service
Your Car!



Fit Right—Last Longer

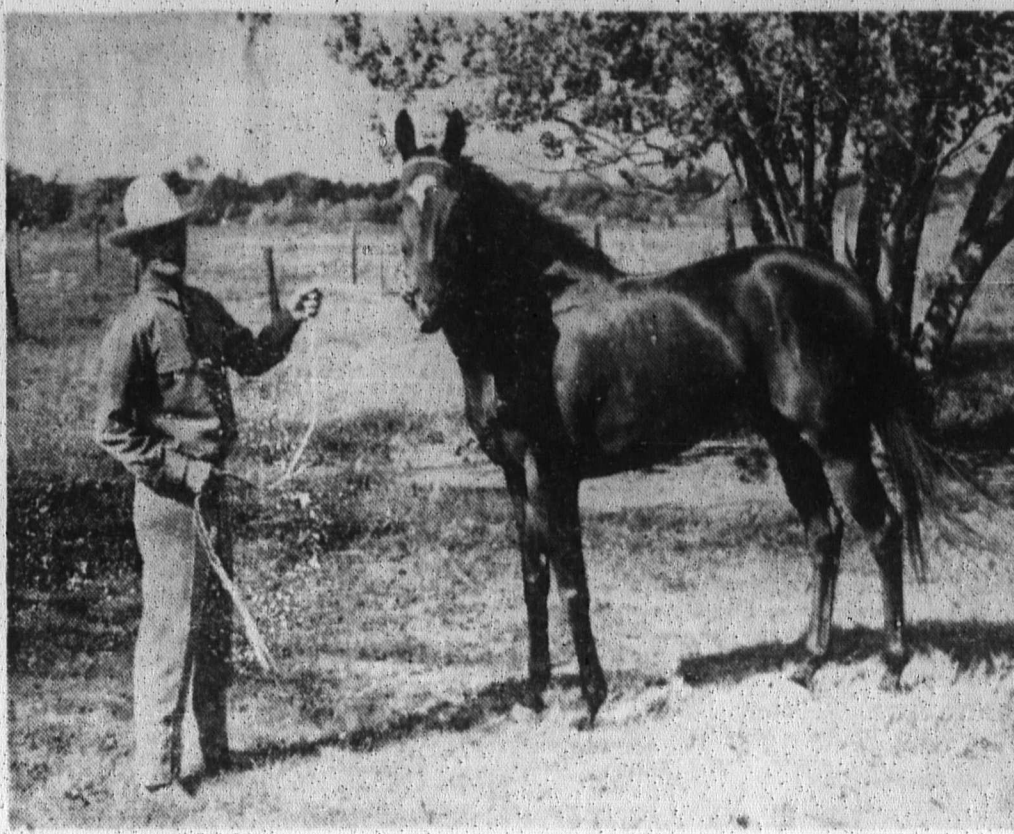
Your car deserves Genuine Ford Parts and that's what we use when we service your car. They fit better and are made of better materials. They last longer and keep maintenance costs down. Genuine Ford Parts are available now for your car. . . . our stock of parts is ample to keep Ford cars and trucks rolling in this territory.

To be sure of the best, bring your car to us for genuine Ford service and Genuine Ford Parts.

McCluer Manser
Motor Co.

Phone 49 Payette

IKE WHITELEY, ARENA DIRECTOR



Here is Ike Whiteley, arena director for the forthcoming Race Meet and Rodeo to be held in Payette July 4th and his fast racing mare, Payette Lady, which he recently shipped in from California.

—Cut courtesy Statesman

- - - We landed at an airport some distance from the city and on the Royal Air Force bus on the way in we could see the remains of many Jerry planes - - - Had to stay one night each at two different hotels before I was able to get a room at the Scribe hotel where most of the correspondents stay - - - The city is crowded and it is hard to get rooms - - - Went down to 8 Place

St. Augustine last night and had dinner at an "exquisitely beautiful hotel" - - - The best I have had since I left home, good soup, cabbage salad, large piece of roast beef, mashed potatoes, asparagus and gravy, pineapple pie, bread, butter, marmalade and GOOD coffee - - - Streets are interesting here, very wide but it is up to one to get out of the way of traffic or get run over

- - - One is handicapped a lot in not being able to understand the jabber of the French - - - If you show a Frenchman an address you are looking for, he seems to point in all directions - - - Finally got my orders this afternoon and leave tomorrow morning for Hamburg, Germany - - - Will travel out of there for a few days and then go to Mulach. Au revoir, for this time.

SAFEWAY for Holiday bargains

Miscellaneous Needs

RELISH, 13 1/4 oz.	20c
Everbest Vegetable Relish	
SALADETTES	15c
Porter's, 14 oz. pkg.	
Libby's Mix. Vegetables	19c
16 oz. glass	
JUICE, pt.	17c
Churches Grape Juice	
ZEPHYR, 8 oz.	9c
Summer Drink, Assorted Flavors	
EXTRACT	23c
Hire's Root Beer	
TEA, 1/4 lb. 23c; 1/2 lb. 44c	
Caterbury Black	
COFFEE, lb.	22
Edward's, for those who want the best	
FRESH CREAM, 1/2 pt.	15c
MALTED MILK, lb.	39c
Caronation	
SNO-SHEEN, 44 oz. pkg.	28c
Cake Flour	
PEANUTS, 4 lbs.	47c
Salted	
CATSUP, 13 1/4 oz.	14c
Red Hill, Top Quality	
CATSUP, 14 oz.	13c
Pierces	
LUNCH MEAT, 12 oz.	35c
Puritan Pressed Ham	



Whether you celebrate your holidays with an outdoor picnic or plan more formal indoor meals you are sure to find what you want . . . priced extra low at Safeway.

POTATO CHIPS

Large pkg. 25c

OLIVES

Libby's Ripe Chopped

4 3/4 oz. 14c

PEANUT BUTTER

Beverly, Top Quality

2 lbs. 45c

REAL ROAST

2 lb. jar 44c

PREM

Swift's

12 oz. can 35c

CHEESE

Dutch Mill

American

2 lb. box 78c

MUSTARD

French's

9 oz. jar 12c

LIBBY'S

9 oz. jar 9c

Summertime Meals

"How cool you look!" is a compliment any hostess enjoys . . . and one that she will receive if she spends a minimum of time in the kitchen these days. It can be done without neglect to delicious meals. These suggestions point the way.

Jiffy Tomato Bouillon—To accompany cold meals. Dissolve 1 bouillon cube in each cup heated tomato juice. **Batter fried meats, fruits or vegetables**—Make batter of prepared pancake flour, equal parts flour and liquid; use for dipping luncheon meats, vegetables and well-drained fruits. Fry in shallow fat.

Dessert Quickies—Use package puddings as quick filling for baked pastry or tart shells. Vary by adding chopped nut meats, grated chocolate or diced fruit.

Serve combined berries and thinly sliced oranges with toasted cake slices.

Recipe of the Week—

SUMMERTIME LUNCHEON SALAD
1 tbsp. unflavored 2 tbsps. sugar
1 cup gelatin 1 cup sieved cottage cheese
1 cup orange juice 1 tbsps. lemon juice
1/2 cup hot water 2 pkgs. cream
2 tbsps. lemon juice and 1/4 cup mayonnaise

Soften gelatin in 1/4 cup of the orange juice in large bowl; add hot water; stir until dissolved. Add remaining orange juice, lemon juice, sugar, and cheese, mixing well. Pour into 1 qt. mold or 6 individual molds; chill until firm. To serve, unmold onto lettuce or spinach, and garnish with fresh fruits. Serves 6.

Safeway
Homemakers' Bureau
JULIA LEE WRIGHT, Director



NATURALLY FRESH PRODUCE

Produce prices subject to daily market change

POTATOES, lb.

U. S. No. 1, "A" Size, White Rose

15c

NEW PEAS, lb.

Local, Tender, Sweet, Full Pods

10c

LETTUCE, lb.

Large, Solid, Crisp

6c

CARROTS, lb.

No. 1, New Crop, Clip Tops

6c

CABBAGE, lb.

No. 1, New Crop, Crisp, Green

19c

TOMATOES, lb.

No. 1, Solid, Red Ripe for Slicing

8c

ONIONS, lb.

New Crop, Crystal Wax, Commercial Grade

9c

CANTALOUPE, lb.

Vine Ripened, Jumbo Size

42c

FLOUR

KITCHEN CRAFT

50 lbs. \$1.98

25 lbs. \$1.09

HARVEST BLOSSOM

50 lbs. \$1.89

GUARANTEED MEAT

Prime Rib Roast

10 lb. cut, A Grade

Lb. 27c

CHEESE

Lb. 37c

POT ROASTS

Lb. 26c

HALIBUT

Fresh Sliced

Lb. 42c

Ground Beef

Lb. 26c

Round Steak

A Grade

Lb. 38c

