

SOCIETY

Friday

Gardenia club will meet with Mrs. Roy Mason at 2:00 p. m.

Rebekah lodge, 8:00 p. m., in I.O.O.F. hall. Special meeting and program. A group from the Eugene lodge will be present. Refreshments will be served. All members are urged to be present.

Monday

Theta Rho Girls, 7:30 in I.O.O.F. hall. Remaining officers will be appointed and definite plans for installation of officers will be made.

Tuesday

Friendly club meeting scheduled for today has been postponed indefinitely.

The Friendship class will meet Thursday, June 22, for a picnic supper at the J. A. Scott home near the steel bridge. Families of the members are invited.

EPWORTH LEAGUE

The Methodist Epworth Leaguers recently held their Sunday service at the Howard Taylor home on Mosby Creek. After discussing the summer institute the young people roasted marshmallows at the fireplace. The group is working on a three act comedy to be given near the end of June to raise money to send delegates to institute.

Mr. and Mrs. Al Helliwell entertained at dinner last evening the following guests: The Rev. and Mrs. J. A. Smith of Salem, former residents of Cottage Grove, the Rev. and Mrs. E. F. McFarland and Mrs. Nannie Smith.

Silk Creek

Margaret and Stella Babcock returned home from the Academy at Medford Tuesday where they were taking 11th grade work.

The Silk Creek Grange held their annual Grange picnic at the Hemenway grove Tuesday evening of last week. About twenty-three Grangers and friends were present and spent a most delightful evening around a huge camp fire. There was a picnic supper early in the evening. Mr. and Mrs. C. E. Ruth furnished home kippered shad, cornbread and baked beans and the Hemenways treated the group with strawberry shortcake. Singing and story telling completed the evening.

Arthur Sprague of Blachly has been quite ill with measles at the Ed Babcock home.

Mr. and Mrs. R. L. Simmons of Whittier, California, came Tuesday to visit their daughter, Mrs. Irving Curtis, and family.

A large group of relatives and friends surprised Mr. and Mrs. Ruth Sunday, the occasion being Mrs. Ruth's birthday. They brought a basket lunch which was enjoyed outside under the trees. Those present were Mrs. Vera Hardy and son of Winnie, Texas, Mr. and Mrs. Chester Moffit, Mrs. Hickok, and Mr. and Mrs. Slagle of North Bend, Mr. and Mrs. Geo. Wilson and son, Mrs. Frank Barnes, and John Sullivan of Rainrock, Mr. and Mrs. Wm. Wilson, Mr. and Mrs. O. G. Sullivan and children, Mr. and Mrs. Ralph C. Ruth and son, Mr. and Mrs. Teague and daughters and Mr. and Mrs. Derry of Eugene, and Mr. and Mrs. Guy Ragan of Gillespie Corners and Mr. and Mrs. Chester Allen.

Ruben Thacker of Arizona visited Leonard Estes and Mrs. Frannie Daniels several days last week and on Friday they drove to Yoncalla to visit Mrs. Nettie Estes and brought her home with them to spend Saturday. Mr. Thacker is an uncle of Mrs. Estes.

Mr. and Mrs. John Burcham and son of Lakeview visited at the Shade Burcham home Sunday.

Mr. and Mrs. Arthur Woolcott and sons were dinner guests at the Palleske home Sunday.

Mr. and Mrs. J. G. Grimes attended church services at Elkton Sunday and visited Mr. and Mrs. Riley and other friends during the day.

Elizabeth Rohde spent the latter part of the week in Portland and attended a part of the Rose Festival and visited friends. She returned Sunday evening.

Mr. and Mrs. Mank and daughter of La Crescenta, California, are visiting the Ed Hansen family and looking after property here.

Mr. and Mrs. Hathaway have moved from Corvallis to their place here, formerly occupied by the Harris family.

Doris Wheeler entertained at dinner Sunday evening for several friends, including Frances and Elleen Wheeler, Zella Darnell and Mrs. Mary Clifton.

Oscar Wheeler has gone to Unity, Oregon, where he has employment.

The Darnell and H. O. Wheeler families, Mrs. Oscar Wheeler and Doris, Mr. and Mrs. Hayworth of Cottage Grove and Mrs. Ila Ragdale of Corvallis spent Sunday at Lou Wheeler's cabin.

Mr. and Mrs. Vern Williams were week-end visitors in Portland.

Grocers Observing Salad Week Now

Local grocers are this week featuring a "Salad Week" with special prices on ingredients and garnishes going into the making of fine and tasty salads.

Today, lettuce, tomatoes, peas, cucumbers, asparagus, and innumerable other fresh vegetables are plentiful and cheap. Not to mention the famous Oregon strawberries that have so many uses in salads.

In thousands of homes salads are served the year round, not just once in a while, but, in a great many homes, daily, and even twice daily. There are more varieties of salads than perhaps almost any other type of food. More ingenuity and imagination go into their invention than almost any other feature of the American table.

In connection with Cottage Grove Salad Week local grocers are featuring new low prices on Best Foods Real Mayonnaise and Sandwich Spread. They will also have an abundant supply of other Best Foods products suitable to improve the finest salads, they being Tartar Sauce, Thousand Island Dressing, French Dressing, Bread and Butter Pickles and Mustard with Horseradish. A new book of menu planning and recipes will be given free by your grocer.

Garden Patch Salad

Best Foods Real Mayonnaise
Best Foods French Dressing
1 medium-sized head cabbage
¾ cup cooked diced carrots
1 cup cooked peas
½ cup diced celery
¾ cup cooked diced beets
3 tablespoons chopped onion

Hollow out a firm head of cabbage, leaving a shell. Slice removed cabbage very thin and put back in shell. Marinate carrots, peas, celery and onion in French dressing and place in refrigerator for an hour. Just before serving, toss together marinated vegetables and beets. Fill cabbage shell. Serve with Real Mayonnaise.

Rhythm Salad

24 cauliflower flowerets
6 medium-sized tomatoes
6 slices large onion
12 slices green pepper
Celery, tender stalks with some of leaves left on

Lettuce
Parsley, radish roses
Best Foods Real Mayonnaise.
Separate uncooked cauliflower into flowerets. Quarter tomato to within one inch of stem end. Arrange 3 to 4 outer rings from a slice of onion on romaine. Place tomato, stem end down, inside onion rings. Arrange tender stalk of celery, 2 of removed onion rings, 2 green pepper slices, 4 cauliflower flowerets, and parsley in tomato. Garnish with radish roses. Serve with Real Mayonnaise. Serves six.

Shrimp-Asparagus Salad

18 whole shrimp
18 cooked asparagus
3 hard-boiled eggs
Lettuce

Best Foods French Dressing
Best Foods Real Mayonnaise
Marinate shrimp in French Dressing. Chill. Arrange asparagus with shrimp and slices of egg on lettuce. Serve with Best Foods Real Mayonnaise. Serves 6.

Several Cars Lambs Being Shipped to San Francisco Market

Numbers of lambs have been shipped from south Lane and north Douglas counties in the past few days and there are still a large number to be shipped yet. D. C. Wilson, Yoncalla buyer, reported here Monday. Early shipments went on the Portland market, but recent loadings have been consigned to the San Francisco market. Mr. Wilson shipped out seven double-decked cars the past week. The present market is around seven cents.

LUMBER SHIPMENTS INCREASE

Lumber shipments out of the Cottage Grove district increased six cars over the previous week to total ninety seven cars for the period ending June 10th. Piling loadings, however, were down and totaled only two cars. The present standstill in the lumber movement is due to market conditions.

LANE PIONEER PICNIC

The annual Lane county pioneer picnic will be held in the 4-H club building on the county fairgrounds, Eugene, June 24. All who have been in the county fifty years or more are eligible to attend. The picnic starts at 10:30 a. m. Coffee, cream and sugar will be furnished at a basket dinner. An old timer's program will follow the dinner.

Gas Gas All Time

Mrs. Jas. Filler says: "Gas on my stomach was so bad I couldn't eat or sleep. Gas even pressed on my heart. Adlerika brought me quick relief. Now, I eat as I wish, sleep fine, never feel better."

ADLERIKA

Cottage Grove Pharmacy

Home Checkers New Idea Safety Campaign

Laguna Beach, California, reports a new idea for home safety campaigns which is stimulating accident prevention in that community. A special trained group known as "Home Checkers," on invitation of any householder, calls at the home at a specified hour and day to check and eliminate hazards which might cause fatal accidents. Check lists for the purpose are obtained at downtown stores and from school children.

Four contests among elementary and high school students produced drawings, cartoons and photographs and created discussions. The text material dealt with two themes, "What My Family Has Learned About Home Accidents," and "How Can I Prevent Accidents at Home?"

Leadership was provided by Dr. Alan D. Hansen, president of the Red Cross First Aid Club, Mayor Thomas A. Cummings, Mrs. Adeline Williamson, Mrs. Mae Hansen, Mrs. Ethel Vincent, the Lions, Rotary, Legion, Chamber of Commerce and the South Coast News.

CHAMPION TROUT ANGLER

Johnny Wilson is the champion trout angler of South Lane county, at least he can catch the biggest fish, but the favorite fish hole, he refused to divulge, at least not for publication. Last week he came in with a 10½-pound Rainbow trout and Friday he entered the trout in the Lightning Service contest at Eugene and also in the National Field and Stream contest. The fish is said to be the biggest caught in Lane county for the last ten years and now Mr. Wilson is going to angle for the granddaddy of the 10½ pound fish. Says he hooked him on the last trip.

LUMBER PRODUCTION STEADY

Aside from the falling off due to the Memorial day holiday, lumber production in Washington and Oregon held steady in the week ending June 3, according to a report of 143 down and operating mills announced today by the West Coast Lumbermen's association.

Production for the week totaled 84,143,668 board feet as compared with 98,769,520 in the previous week. New business totaled 103,215,238 board feet and shipments 91,928,817.

Pet Parade, Saturday, June 17.

A Summer Favorite

Children may be finicky, adolescents indifferent and adults pampering digestive upsets so that sometimes one's best culinary efforts seem to go unappreciated. But everyone "goes" for ice cream, especially now and during the warm summer days ahead. Fortunately ice cream can contain many of the essentials of an adequate diet if made with a base of whole milk, cream and eggs, and served, let's say, with fresh fruits.

Many homemakers appreciate the convenience of buying ice cream, especially during the busy (or lazy) summer days. It is time and labor-saving we agree, and yes—even more economical. If you have an automatic refrigerator ice cream can be stored away, kept just as you like until you are ready to use it.

There are a few simple directions to follow for keeping commercially made ice cream. As soon as the ice cream is brought in, line a thoroughly chilled cube tray with wax paper, run a spatula around in the inside of the carton in which the ice cream was purchased, turn into the tray in one lump, slice through the center folding one-half the ice cream to each side of tray, smooth off and place in freezing compartment until ready to use. When ready to use lift ice cream from tray with the waxed paper, slice and serve. To insure best results, follow the freezing directions of your automatic refrigerator. In most refrigerators ice cream may be kept from 12 to 24 hours or longer.

The main point to remember in considering ice cream in your summer menus is that it is more than a delicious and refreshing dessert, that it is one way of "eating" milk that will please your family. We would suggest that in making or buying ice cream for your dinner than you plan for more than just the one meal. Having some on hand for an afternoon treat for the young members of the household or for the drop-in guest in the evening is bound to put you in favor with everyone.

Justafson's
SUPER-CREAMED
ICE CREAM STORE
6th & MAIN ST. PHONE 31

IRISH-SWARTZ Inc.

Phone 53 or 54

Two Free City Deliveries Daily

Be Sure to Attend the Big Pet Parade in Cottage Grove, Saturday, June 17

SUGAR Fine Cane Granulated 100 pounds \$4.69

Jell-E Pectin

8-oz. Bottles

3 for 29c

Pen Jell

2 pkgs. 23c

Sure Jell

2 pkgs. 23c

MCP Pectin

3 pkgs. 25c

It's Salad Time — Serve a Salad Today



BEST FOODS
REAL MAYONNAISE
or
SANDWICH SPREAD
25c pt. 41c qt.



Best Foods French Dressing ½ pt. 17c

Thousand Island

Mustard Best Foods 9-oz. jar 9c

Pickles Best Foods Bread and Butter Jar 15c

New Nucoa 2 pounds 35c

Pineapple Tidbits Limit 4 cans Can 5c

Armour's Quality Products

PEANUT BUTTER 2-lb. Jar 25c
SPICED LUNCH MEAT Can 25c
CORNED BEEF 2 cans 33c
ROAST BEEF 2 cans 39c
VIENNA SAUSAGE 3 cans 25c
DEVILED MEAT 7 cans 25c

MILK

Carnation, Borden's
or
Alpine

4 cans 25c
Case \$2.89

JELLO

Assorted Flavors

6 packages 25c

Limit 6 packages to customer

Malted Milk

Thompson's Chocolate

1 lb. can 43c

Indoor Ball Free with each can

H-D Fruit Cocktail

Tall Cans

3 for 35c

Pork and Beans

No. 2½ Cans

3 for 25c

BISQUICK

Large Package 29c

Softasilk Cake Flour

Large Package 25c

Irish's Special Flour

Guaranteed Hardwheat

49-pound bag \$1.19

Peter Pan Flour

Lane County's Most Popular Hardwheat

49-pound bag \$1.35

FREE BALLOONS FOR THE KIDDIES SATURDAY WHILE THEY LAST

Quality Fruits and Vegetables in Season. Priced Right. Get Our prices before you buy. . . . We do not sacrifice quality for price

MEAT DEPARTMENT

The Quality of Our Meats Are Always the Best No Matter If Our Prices Are Low. You Can Save Every Day By Patronizing Our Meat Market.

LEAN SIDE BACON Swift's Pound 19c

BACON SQUARES Sugar Cured Pound 13c

BEEF ROAST 15½c lb.
Choice Cuts

Young Grain-fed Mutton

LEG ROAST 13c lb.

SHOULDER CUTS 10c lb.

Loin or Rib Chops. 2 lbs. 23c

VEAL ROAST 15c lb.
Meaty Cuts

PORK CHOPS 19c lb.
Loin or Rib

PORK ROASTS 15c lb.
Shoulder Cuts

SAUSAGE 2 lbs. 19c
Perfectly Seasoned

Assorted Lunch Meats 25c lb.

Fine for Your Picnic Lunch

SHORTENING 4 lbs. 37c