

EVENTS PLANNED FOR WOMEN ATTENDING METHODIST CONFERENCE HERE THIS WEEK

More Than Fifty Visitors Are Expected

By MARIAN LOWRY

SEVERAL events of interest for the visiting women and ministers attending the Methodist Episcopal conference here this week are expected.

On Saturday afternoon the annual conference of ministers' wives will be held at the local church. The afternoon at the local church. The afternoon at the local church.

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The unusual pajama at the left, by Worth, features a blouse and trousers in green pique, with white stripes, and a jacket in white fawn silk with scarf of the two materials. White trousers, a blue and white silk blouse, navy blue jacket and blue-trimmed white linen hat make up the costume shown upper center. Below is a beach ensemble, by Jenny, in natural and green shantung. The suit is a green wool weave. At the right is a dashing ensemble created by Irene Dana. The trousers are of red and yellow plaid, with red polka dots, and the blouse is made of yellow satin.

Many Present At Yeomen's Event

Some seventy-five members and guests attended the entertainment of the Brotherhood of American Yeomen on Monday evening at Jeff beach. A basket lunch was served, followed by dancing.

Philomath Notes

PHILOMATH, June 23.—(Special)—Mrs. Mildred Price Hathaway represented Benton county last week in the 4-H club radio program.

Rev. Walter Reynolds was re-elected conference superintendent of the First U. B. church at the conference held last week in Portland. He will also serve as pastor at Philomath.

C. J. Whittle has traded his farm south of town to Mr. Alexander of La Grande for city property. Both families are at their new homes and say they are well pleased with the trade.

Rev. T. J. Rimland of Whittier, Calif., is in town on business connected with Philomath college.

Miss Dorothy Slusher, who won the first prize in the county W. C. T. U. essay contest, was awarded the highest recognition by the judges in the state contest. Her essay is now to be entered in the national contest.

The annual school meeting was held Monday evening and was well attended. Edwin Merrick was elected director for three years and W. W. Wright clerk.

Otto Petersen went to Eastern Oregon last week to get his sister, Mrs. Gatt, who recently came from Germany and stopped for a visit with her daughter, Mrs. Charles Parks.

The Fehrer family held a reunion Thursday evening at the old home where the two daughters, Mrs. Cora Reutter and Mrs. Martha Stovall are living. The family circle was complete, all the children and grandchildren being present.

Mr. and Mrs. A. Mallard and E. F. Mallard were called to North Bend by the death of their sister and daughter, Mrs. Celia Smith.

Chester Lucas and Robert Millard were victims of a hit-and-run driver near Lebanon Wednesday evening. Both boys were cut and bruised and the Lucas car completely wrecked.

Tests reveal that flowers rank in regard to their tonic qualities as follows: Roses, orchids, lilacs, carnations, chrysanthemums, spring flowers and callulinas.

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TODAY'S RECIPES

By SISTER MARY

PROBABLY there is no dessert more universally popular than ice cream in some form or other. Since many mothers prefer a plain vanilla cream for children I am suggesting a variety of sauces as a means of dressing up the plain vanilla ice cream for the grown-up members of the family.

Another way to vary an ice cream and cake dessert is to serve it sandwich fashion, putting ice cream between and on top of two thin slices of sponge cake. Cup cakes can be hollowed out and filled with ice cream and a sauce poured over the whole. Cream puff or éclair shells can be filled with ice cream and covered with a sauce. Sauce is also poured over the ice cream sandwich.

Caramel sauce is rich but delicious. It keeps well in cold places and can be reheated when wanted.

Caramel Sauce
One cup light brown sugar, 1-3 cup granulated sugar, 4 tablespoons water, 1/2 cup heavy cream, 1/2 cup heavy cream.

Cook sugar, corn syrup and salt over a low fire until a firm but pliable ball is formed when a few drops are tried in cold water. If you use a thermometer it should register 241 degrees F. Stir until the mixture begins to ball and then cook without stirring. Remove from fire and let cool a few minutes. The mixture should be more than lukewarm but not unbearably hot. Stir in cream and serve.

Chocolate sauce is always popular and the recipe is excellent.

Chocolate Sauce
One half cup milk, 3/4 cup sugar, 2 squares bitter chocolate, 1/2 teaspoon cornstarch, 1/2 teaspoon vanilla.

Put chocolate in small pieces and put in top of double boiler. Put over hot water until melted and stir in sugar, mixed and sifted with cornstarch. Be sure the cornstarch and sugar are perfectly mixed. Slowly add milk, stirring constantly and cook over hot water until thick. It will take about 20 minutes. When ready to serve add vanilla and beat well with a devere beater.

This sauce is not too rich for children.

Fruit sauces are well liked and the secret in making them with fresh fruit lies in heating the sugar before adding it to the fruit.

Strawberry Sauce
One quart berries, 2-3 cup granulated sugar.

Wash and hull berries. Crush with a potato masher and add sugar which has been heated in a cool oven. This makes the sugar dissolve quickly and the fruit retains its fresh flavor.

Put small fruits can be treated this way.

Pineapple sauce is made by adding two or three tablespoons sugar to one cup pineapple juice drained from crushed pineapple juice and cooking the juice until reduced one half. Add the crushed fruit and let stand until cool before serving.

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Carlson-Fischer Wedding Is June 27

Eugene friends of Miss Angeline Marie Fischer will be interested to learn that her marriage to Stewart Carlson will take place Saturday noon, June 27, at Cathlamet, Washington. Miss Fischer is the daughter of Mr. and Mrs. C. E. Fischer, now at Bradwood, Oregon. She is a graduate of the Eugene high school and went to Oregon State college for a year, later being a nurse at the Eugene hospital for the past three years. Mr. Carlson is a student of the University of Oregon and a member of Kappa Sigma fraternity.

The wedding will be a quiet church ceremony, with only members of the family and friends. The couple is to live at Bradwood.

Lodge Items

EUGENE camp, Royal Neighbors of America will meet Tuesday evening at eight o'clock at the Moose hall. There will be initiation and a social will follow.

Mrs. C. C. Henderson will be hostess for the meeting of Helmetta club of the Pythian Sisters lodge Wednesday afternoon at two o'clock at the home of Mrs. Patrick Goggin at the Kappa Sigma house.

Forty attended the picnic of the Past Noble Grand's club of the Rebekah lodge Monday evening at the L. O. O. F. temple. Families of members were invited for the affair. Mrs. E. L. Shinn gave two readings following the supper. A social evening followed and cards were played. Mrs. Hazel Wick, president, was in charge. The club will not meet again until the fourth Monday in September.

Forty-five members were present for the social night of Willamette court. Order of the Amaranth Monday evening at the Masonic temple. A short business session was followed by music and dancing, with refreshments later. On July 12, the court will have a picnic at the Benton-Lane park as an all-day affair. The picnic will be in charge of Frank Sobert, Jess Godlove and Frank Fields. Transportation will be provided for those who have cars if they will call Mrs. Pearl Widener. The grand lodge of the state will have a picnic July 19 at Salem and several from Eugene are planning to attend. The next meeting of the order will be held September 14.

LAQUERED BRASS
If you find it difficult to keep your brass what-nots shiny in summer, try giving them a coat of lacquer just after you have shined them up bright. They will stay bright indefinitely and save you time and trouble.

When you broil chicken, turn the halves bonz side up to begin and put a chunk of butter in each. When they are thoroughly done turn over and cook the meaty part. The butter seeps into the chicken and makes it much richer.

PEPPERMINT ICE CREAM
You can make a pleasant and interesting ice cream by using striped peppermint candy sticks for flavoring. They give it a lovely color, too.

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Calendar

Tuesday
8 p. m.—Reception for university summer school faculty and students, Gerlinger hall.

8 p. m.—Phi Mu alumnae club meeting at the Alpha Gamma Delta house.

1 p. m.—Weekly golf program for women at Country club.

1 p. m.—Covered dish luncheon of Helmetta club of Pythian Sisters lodge, at the home of Mrs. C. C. Henderson.

2 p. m.—Meeting of Neighbors of Woodcraft Thimble club at the home of Mrs. Patrick Goggin.

2 p. m.—Meeting of women's council of Fairmount Christian church at the home of Mrs. Frank Strong.

2 p. m.—Birthday tea of W. C. T. U. at the home of Mrs. Susan Bowers.

2:30 p. m.—Meeting of Spencer Creek Ladies Aid society at the home of Mrs. P. J. Luvaas.

Wednesday evening—picnic of Chapter AM of P. E. O. Sisterhood at the Riverside park.

W.C.T.U. Planning Birthday Tea Wednesday

One of the quarterly birthday teas given by the W. C. T. U. is planned for Wednesday afternoon at the home of Mrs. Susan Bowers, 1042 Olive street.

Hostesses with Mrs. Bowers will be Mrs. A. B. Dotson, Mrs. Lillian Horton, Mrs. E. H. Roberts, and Mrs. J. H. West.

All members and friends of the organization are invited to attend the event.

Miss Ward Marries In Medford

Miss Mildred Ward, formerly of Eugene, and Arthur L. Osberg of Seattle were married last Thursday afternoon at the First Methodist Episcopal church in Medford, Mrs. Russell Wheeler of Medford was matron of honor, Miss Margaret Smith of Salem, maid of honor, and Miss Helen Porter of Medford, bridesmaid.

At the ceremony, Jean B. Brault was best man.

Following the ceremony a reception was held at the home of the bride's parents, Mr. and Mrs. C. B. Ward, at Phoenix.

Mrs. Osberg has been in Eugene the past year. She is a former student of Oregon State college and a member of Kappa Delta sorority. The couple is to live in Seattle.

Golf Day

The last day of the contest played by the women of the Eugene Country club will be held Wednesday as weekly ladies' day at the club.

Those wishing to have lunch at the club may do so. Reservations to be in Tuesday evening. The contest play will start at one o'clock. Mrs. John Bashman and Mrs. Robert Brownson as captains of the two teams.

Three out of four Wednesdays is necessary for players to be eligible for prizes. Several team prizes and blind ones are to be given.

STUFFED PEARS

Stuffed canned or fresh pears make a lovely salad. Stuff the centers with cream cheese, olives and pimento and serve with mayonnaise.

STERN SHOE CO.
782 Willamette

Church Events

THE missionary meeting of the Women's Council of the Fairmount Christian church will be held Wednesday afternoon at two o'clock at the home of Mrs. Frank Strong.

Mrs. P. J. Luvaas will be hostess for the meeting of the Spencer Creek Ladies Aid society Wednesday afternoon at two-thirty o'clock at the parsonage.

The Young Married Women's Home Missionary society of the Methodist Episcopal church met for a potluck supper and social following Monday evening at the home of Mrs. P. J. Bartholomew in Springfield. Thirty-two attended. Husbands of members were invited for the affair. Mrs. S. L. Lyons, Mrs. L. C. Deless and Mrs. Bartholomew were in charge of the supper, and Mrs. E. E. McIntyre and Mrs. Marvin Warlick were in charge of the social. The society will have a picnic July 20 for members and families at the home of Mrs. Henry Howard.

WHITE PURSES

Keeping white purses white is a matter of cleaning them constantly before they become soiled. It is a good idea to go over them each night with a good white cleaner, just as you do white footwear.

No More Neuritis

In Arms, Neck, Legs or Thighs
If you want to get rid of the agonizing pains of neuritis, neuralgia, sciatica, rheumatism, just apply Tylenol to the affected parts and see how quickly all misery will cease.

Tylenol is a powerfully penetrating, absorbent, soothing and healing in its action, which goes in through the pores and quickly reaches the burning, aching nerves. Those stubborn pains in the back of the neck, about the shoulder blade, face or head, in the forearm and fingers, or extending down the thigh to the toe tips, will soon disappear. Cramping of the muscles will stop and you will no longer be bothered with soreness, swelling, stiffness, numbness or tenderness of the joints and ligaments.

Tylenol is not an ordinary liniment or salve, but a scientific non-addictive that is entirely different from anything you have ever used. Don't suffer any longer. Get a supply of Tylenol at any good drug store. Always on hand at Stevenson's Drug Stores.

Better Coats and Dresses

for Less Money at
KAY'S
829 Willamette

Nerves Bad After Baby Came



"I just had to do something"

MY nerves were