

4-H CLUBS REPORT TO COUNTY LEADER ON ORGANIZATION

Reports on a number of new Four-H clubs, organized in different parts of the county have been received at the office of R. C. Kuchner, county club leader.

A Homemaking club was organized Jan. 30, in the Pleasant Hill district. Officers elected are: Myrna Laird, president; Jeanne Holcomb, vice-president; Elizabeth Holcomb, secretary; members, Marie Barnum, Margaret Rice, Isabelle Mitchell, Helen Tucker, Catherine Kahler, Theda Phibbs, and Jessie Lawson. Mrs. Irene Holcomb is the leader.

A Sewing club was organized at Pleasant Hill Jan. 30, with the same leader and same officers in charge as those of the homemaking club. Other members of the club besides the officers are: Cleona Aubrey, Margaret Rice, Isabelle Mitchell, Marjorie Norris, Marie Barnum, Joanne Holcomb, Odette Huntington, Grace Jepson, Irene Gresham, Lois Keener, Elizabeth Murphy.

Mrs. J. L. Jepson of Elmira has organized two cooking clubs in that community. Officers of the camp cookery club are: President, Lorraine Hudson; vice-president, Iva Parker; secretary, Elma Hamar. Other members of this club besides the officers are: Esther Newman, Loretta Newman, Zella Hockley, Jean Dahlin, Shirley Rose, Iris Rose, Edythe Van Orden. Officers of the cooking division 1 club are: President, Iva Parker; vice-president, Glenn Clark; secretary, Junior Hockley. Other members of the club include: LeRoy Brown, Delbert Clark, Billy Tripp, and David Stoddard.

James Walker of Oakridge has organized a forestry club and cooking club in the Oakridge district, with the same officers and members belonging to each club. Officers elected were: Gordon Stanley, president; James Nugent, vice-president; Allard Smith, secretary. Other members are Elmer Dompier, Bush Duncan, Harold Mattoon, Robert Whiting, Norris McAtee, Robert Lavey, Wallace Ellefson, Duane Ellefson.

A camp cookery club was organized February 12 under the leadership of Forrest Hadsall at Irving. Ray Winters is president; Thomas Ingledew, vice-president; and Paul Winters, secretary. The club has a total enrollment of six members which includes the following: Junior Ingledew, Thomas Ingledew, Ray Winters, Paul Winters, Bill Barber, and Junior Maxwell.

Two forestry clubs were organized in the Elmira district under the leadership of Mrs. J. L. Jepson. Officers of the Blue Eagle Foresters club include: President, Iris Rose; vice-president, Loretta Newman; and secretary, Jean Dahlin. Other members besides the officers are Esther Newman, Zella Hockley, Lorraine Hudson, Elma Hamar, Iva Parker, Shirley Rose, and Edythe Van Orden. Officers of the Camp and Forestry club are: LeRoy Brown, president; David Stoddard, vice-president; and Delbert Clark, secretary. The club has a total enrollment of seven members which includes LeRoy Brown, Junior Hockley, Genn Clark, Delbert Clark, Iva Parker, Billy Tripp, and David Stoddard.

Two forestry clubs have been organized in the Creswell community. The "Forest Rovers" club is under the leadership of Mrs. J. F. Rose, Jr., with the following officers in charge: President, Hazel Bush; vice-president, Marjorie Gilbert; secretary, Gertrude Powers. Other members besides the officers are Frances Bixby, Juanita Hickson, Dorothy Coleman, Roberta Syphers, LaVerna Brown and Helen Kirkpatrick.

J. F. Rose, Jr. is leader of the "Creswell Hill Billies" forestry club. The following are presiding officers: President, Billy Hoagland; vice-president, Elwyn Woodson; and secretary, Marvin Kerr. The club has a total enrollment of 18 members, as follows: Billy Hoagland, Elwyn Woodson, Marvin Kerr, Douglas Gwyther, Carroll Bush, Merle Main, Arnold Smith, Neal Turnbull, Fred Warner, Teddy Walkup, Dale Kuni, Ernest Syphers, and Kenneth Coleman.

C. E. Thornton of the Fox Hollow community has organized a calf club with an enrollment of six members, as follows: Pete Beach, Cecil Dresser, Horace Wolfard, Jack Thornton, LaVerna Thornton, and Clifford Van Prooyen. Pete Beach is president, Cecil Dresser, vice-president, and Horace Wolfard, secretary.

Fisherman, Truck Drivers Are Fined In Justice Court

Lester Cardile of Walton was fined \$25 in Justice of the Peace Dan Johnston's court Thursday afternoon on a charge of fishing during the closed season and \$15 of the fine was suspended provided he pays the \$10 by March 10.

Cecil Harbert, driver for Vern Hanson, and Walter Weber, driver for the Eugene Mill and Elevator company, were fined \$10 each for overloading their trucks.

W. H. Kerr, H. B. Brady, Vern Olson, Al Magnus and Jesse Pruett were fined \$10 each for failure to have their used car dealers' licenses registered, but the fines were suspended when it was learned that they had performed this duty. The case against J. H. Brown, who had been cited with the other men on the same charge, was dismissed.

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Housewives' Forum

By Marian Lowry

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to turn yellow, then add peas, carrots, and pimento and saute until hot. Season with salt and paprika. Separate yolks from whites of eggs, beat yolks until light, add milk, then combine with stiffly beaten whites, adding also a tiny pinch of salt. Turn into an omelet pan in which a tablespoon of butter has been heated but not browned. Cook until bottom and sides are set. Spread prepared vegetables gently over surface of omelet, sprinkle with cheese and place in a moderately hot oven to complete cooking (about 5 minutes). Fold together, turn on hot platter and serve at once. Makes a nice luncheon dish.—Carrie M. Baker, Oakridge.

Gypsy Eggs
Cook together in a frying pan for a few minutes: 2 tablespoons margarine or butter, 2 tablespoons green pepper (chopped), 2 tablespoons grated cheese, 1 tablespoon tomato catsup. Then add 6 eggs beaten with 1/4 cup evaporated milk, salt to taste. Stir to keep from sticking, till it thickens. Serve on toast. Fresh milk may be used instead of evaporated, if a few grains of soda are added.—Mrs. A. C. Bouck, 1780 Columbia St., Eugene.

Planked Eggs
1 cup finely chopped cooked ham or corned beef
1 cup bread crumbs
Cream
6 poached eggs
Garnish of tomato slices
Green pepper rings
1 quart mashed potatoes.
Mix the meat with the bread crumbs and enough cream to make a paste. Spread the mixture on a heated plank of suitable size. Around the edge of the plank make a narrow border of mashed potato and inside the border make six nests of the potato. Slip a poached egg into each nest and set in the oven until the potato turns a delicate brown. Garnish with alternate slices of tomato and green pepper rings. Serves six.

Oak plank is one of the best used, but never fir, due to the peculiar taste.—Mrs. Roy L. Poplin, Gen. Del. Veneta.

Bread and Milk Omelet

Bread and milk
Fill a cup with soft bread crumbs. Pour milk slowly into this until it overflows. Add three eggs or six or seven egg yolks slightly beaten, and salt and pepper to taste. Stir well and pour into omelet or frying pan in which has been heated a tablespoon of butter or drippings, and bake in moderate oven until set. Then cook on top of stove until nicely browned on the bottom. Fold and turn onto hot platter. This will not fall like a plain omelet and I find it a good way to use up egg yolks after making angel food cake.

Chopped green pepper or ham or chicken grated cheese or any leftover vegetable such as peas, string beans, carrots, etc., may be added for variety.—Mrs. Frank Sly, Creswell.

Egg Surprise
Mix thoroughly 1/2 cup dried hard-boiled eggs, chopped fine, with six sweet pickles chopped. Put in salt and pepper to taste, spread between slices of bread buttered on both sides. Put these sandwiches in a pan in hot oven for a few minutes until toasted brown. Heat 1/2 cup milk and 1/4 cup tomato soup and add 1/2 cup grated cheese and stir until cheese is melted. Pour some of this sauce over each sandwich and serve.—Mrs. Pearl Green, 831 W. 11th Ave., Eugene.

Plain Omelet
To make a puffy omelet for an average family use 6 eggs. Separate the yolks and whites. Beat the yolks until thick and lemon-colored, then add 6 tablespoons of cold water or milk—that is, 1 tablespoon of liquid for each egg used. Also add 3-4 teaspoon salt, 1-8 teaspoon pepper, and a few grains of paprika and beat all together again. Beat the egg-whites in a separate bowl until they are stiff and very dry; (if you can turn the bowl upside down and not have the eggs slip out, then they are beaten enough).

Place over a low heat the frying or omelet pan to be used, with 1 1/2 tablespoon butter in it. Do not burn the butter or it will have a disagreeable taste. Turn the beaten egg-whites on the egg-yolk mixture, and with a spoon fold them in carefully, but not too thoroughly. Into the hot buttered omelet pan, pour the omelet mixture, spreading it evenly. If the regulation omelet pan is used, butter both sides, and pour half of the mixture in either side. Cook the omelet over a slow fire until it "breathes," becomes full of breaking air bubbles at the surface, and is golden brown on the under side. Then place the omelet in a slow oven at about 325 degrees F. for about 5 minutes or until the omelet is dry on top. (To determine this, lay the finger on the surface of the omelet, and if the egg mixture does not cling to the finger, the omelet is ready to come out). Be sure even heat is low or the omelet will shrink instead of expanding. Remove the omelet from the oven at once when it is done. Fold and turn into hot platter. Garnish and serve at once. Serves 6.

The French often serve a sweet puffy omelet for dessert. After the

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omelet is cooked, just before it is folded, spread with softened jelly, fold and turn onto hot platter. There is nothing more delicious.

Always I choose raspberry jelly whenever my mother asked what jelly for the omelet.—Mrs. W. R. Armstrong, 1392 Eleventh avenue West, Eugene.

Dandelion With Eggs
Gather enough dandelions for a

meal. (That depends on size of family). Wash and cut real fine with knife. Place in cold water. Cook 4 or 5 eggs until hard. Cool and peel. Take two or three slices of bacon and cut real fine. Fry until brown. Mix 1/4 cup vinegar in pan with bacon. Let heat, but not boil. Then combine the dandelions, eggs together with bacon mixture. Salt and pepper to taste and serve at once. Children like these greens.—Mrs. Claud Chamberlain, 706 Monroe St., Eugene.

Shirred Eggs on Spinach
1 lb. spinach, chopped fine
1 1/2 cups dry bread crumbs
1/2 teaspoon salt
1 tablespoon butter
5 eggs
1/2 cup grated cheese
1/2 teaspoon poultry seasoning.
Heat the spinach, stir and cook for about two minutes. Add salt, 1 cup of bread crumbs and poultry seasoning.

Spread the spinach in 2-inch layer in a buttered shallow baking dish. Break the eggs on top of the spinach and cover with the remaining crumbs which have been mixed with the cheese. Bake about 15 minutes in a moderate oven or until the eggs are well set and the crumbs brown. Serve at once.—Miss Enid Sparks, 1292 Lincoln street, Eugene.

Scrambled Eggs Royal
2 oz. macaroni, short preferred.
4 eggs
1 teaspoon salt
6 tablespoons cream
2 tablespoons butter
Paprika.
Cook macaroni until tender, drain. Mix eggs, salt and cream and add macaroni. Melt butter in frying pan and scramble eggs as usual. Dust with paprika before serving.—Mrs. Atwood Foster, 1031 Jefferson, Cottage Grove.

Rabbit Breeders To Organize Here

A meeting of Angora rabbit breeders and wool producers of central western Oregon will be held at the chamber of commerce Wednesday evening, Feb. 21, for the purpose of organizing. There are several objectives in forming this association. One is for the purpose of better cooperation among local wool growers and breeders and another is the protection of the public against being fleeced by unscrupulous promoters selling breeding stock.

The association will likely organize as a unit of the American Fur Growers association, a large and reliable cooperative organization, thus having the privilege of a dependable cash market at the Los Angeles mill which

announces that they will pay no less than \$5 per pound for 2-inch wool. All breeders in this part of the state, as well as all others interested in this industry, are invited to attend the meeting.

New Forest Service Roads to Be Built

Right of way is being sought by the national forest service for two roads leading from McKenzie Bridge to summer home areas on the river, according to C. C. Olsen, road superintendent in the forest.

One of the roads will extend down the south bank of the McKenzie two miles and the other up the river a short distance. Both roads will enable the forest service to develop

summer home and recreational facilities. The projects will be a part of the CCC construction program for the area. The men out of the Balmor camp will be employed.

More runways will be built at the Ft. Worth municipal airport with the \$75,000 awarded the city by the Reconstruction Finance Corporation.

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