

R. A. BOOTH IS SPEAKER; ROTARY HOLDS BIRTHDAY

Friday was a day of anniversaries for the Rotary club. The 20th anniversary of Rotary International, the 11th anniversary of chartering the local Rotary club, the birthday anniversary of John Stark Evans, chairman of the programs for the past month, and special honor to R. A. Booth, first president, who 11 years ago gave the talk when the local charter was presented, were all observed at the Tuesday luncheon.

The club members, and there was a record number of them out, stood up, as Mr. Booth began to speak, to express their respect, and again as he sat down. At the conclusion of his talk, too, H. R. Gould, a past president, officiated at the presentation of a large bouquet of roses to Mr. Booth from the club.

Mr. Booth told the club his talk would be one of reminiscences and he took for his theme Longfellow's verse ending with, "Footprints in the sands of time."

First he spoke of the "footprints" left by those who began the local organization of Rotary, of their service, their vision.

Then he paid a beautiful tribute to John Stark Evans, member of the club who introduced him, as one "whose name but suggests nobility and gentility" and as one who has given much to his fellow men.

Mr. Booth pointed out that February is also an anniversary month for two other men Washington, whose footprints led him to be one of the greatest of men, who led in the formation of a new great nation; and Lincoln, whose footprints led him on until he uttered those memorable words of "with malice towards none, and charity for all."

From ancient Egyptian civilization, on through the Hebrew scriptures, on to the time of Socrates, Confucius, Christ and on through the ages, there has developed those principles of fellowship, justice, righteousness, truth, and mercy, he said.

What is to save us as we look now on a wounded world whose civilization is so thin? he asked. Selfishness is the trouble for all our griefs. Life is not in the abundance of things as in the quality of those things. We must be at our jobs. We must trace back the footprints and think of the possibilities; ask ourselves the thought and plan from hence the human race grew. "We must think of the mission of one who came to serve abundantly and to standardize human action," Mr. Booth concluded.

Walter P. Fell presided at the meeting in the absence of Dean James H. Gilbert, president, who had but time to greet the club before going to Portland. All past presidents and the speakers were seated at a center table decked especially for the occasion and centered with a large birthday cake. A huge cake cut by Mr. Booth and Mr. Evans to serve all, was a presentation for Mr. Evans from the club. Dr. William Neal led the club singing. George Patterson and Mr. McAlister both of Forest Grove were visiting Rotarians. Dr. A. T. Ober, Henry Korn, and Celeste Anne Booth were guests.

At the time of the armistice, American aircraft manufacturers were able to produce 21,000 planes a year; more than all the Allies combined.

NOW WHEN I—!



Egad, lads, as you might have known, a Hoople carried away the honors at the Mardi Gras. The cheering was deafening as the major appeared amid the New Orleans carnival crowd—and Charles Killian, who impersonated the doughty old warrior, as shown above, in a contest among imitators of scores of comic characters, went home with the \$100 prize.

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OVERCOMES BAD BREATH

Housewives' Forum

By Marian Lowry

(CONTINUED FROM PAGE 1)

boiling water and dissolve gelatin. While still hot add the grated cheese and salt. Set aside to cool and just before it begins to set beat it with a drier egg beater until stiff. Fold in whipped cream and put in pan to mold. When firm slice and serve with fruit salad.—Mrs. Roger B. Hall, Wendling.

Scotch Toots

Into 3 cups sifted pastry flour cut 1 cup shortening, add ½ cup cold water (about), mix lightly. Two tablespoons grated cheese may be added if desired. Press together into a ball, and roll thin on a bread board. Cut pastry into strips which are even in width. Use a yard stick and a heavy butcher knife to cut strips 30 inches long and 1 inch wide. (Of course you can make these toots smaller). Cut six-inch squares of heavy household parchment paper and pin to make cone-shaped. Dampen a strip of pastry along one edge, and start wrapping it around the paper at the small end, overlapping the strips a little that the moist edge may adhere to the dry edge of the strip above it. At the top trim off pastry diagonally, and fasten to the pastry edge by moistening it. Cut off the extra paper. Chill toots thoroughly until firm. Bake in a very hot oven 500 degrees F. about 8 minutes. Remove to a wire cake cooler and when cold, pull the paper out of each.

Press into the cavity the following mixture: Mash 3 packages of cream cheese, add 1-3 cup cream, 3-4 cup chopped nuts, 3-4 cup chopped olives, and 3 dashes of tabasco sauce. Top each with a whole stuffed olive. Served with fruit salad they are very good.

Or use this combination to fill the toots: 3-4 cup grated Tillamook cheese, 2 tablespoons chopped dates, 2 tablespoons chopped pecan nuts, 2 tablespoons cream. Blend Tillamook cheese (grated by pressing through a sieve), with cream, add nuts and dates, and

mix well. (Let Tillamook cheese stand for a while at room temperature—it will work up easily).

Or the toots may be filled with frozen cheese salad.

Sometimes as a foundation for these toots I use a molasses cookie that has been baked then rolled into shape while still warm.—Mrs. W. R. Armstrong, 1392 Eleventh avenue west, Eugene.

Cheese Rice Roll

½ lb. cheese.
2 cups hot cooked rice.
1 egg.
1 teaspoon salt.
1-8 teaspoon pepper.
1 tablespoon milk.
½ cup buttered crumbs.
Grate cheese and mix lightly with the hot rice. Add beaten egg and seasonings and milk and shape into a round roll or loaf. Roll in the bread crumbs, place on a buttered sheet and bake in a moderate oven for 20 to 30 minutes. Serve with tomato sauce, if desired.—Carrie M. Baker, Oakridge.

Cheese Delights

8 egg whites.
1½ cups grated cheese.
3-4 cup cracker crumbs.
1 tablespoon flour.
1-8 teaspoon salt.
1-8 teaspoon pepper.
Beat egg whites very stiff and add cheese, flour and seasonings. Form into small balls, roll in cracker crumbs and fry in deep oil hot enough to brown a bit of bread in forty seconds. Serve hot with soup or salad.—Mrs. H. H. Bruseau, 87 Eighth avenue west, Eugene.

Cheese Straws

1 cup grated cheese.
Salt and pepper to taste.
2 tablespoonsful of melted butter.
3 tablespoonsful of cold water and flour sufficient for soft dough. Bake in a quick oven until brown and crispy.—Mrs. Wilbur Pitcher, Culp Creek.

CRESWELL NEWS ITEMS

CRESWELL, Feb. 27.—(Special)

—Moss circle met in regular session Saturday evening. A social hour followed the business. Mr. and Mrs. C. E. Leabo were on the entertainment committee. Both refreshments and decorations were in keeping with the Washington birthday season. Mrs. Ethel Emerson and Mrs. O. P. Nordling will serve at the next meeting. Mrs. H. C. Travillion, Mrs. O. E. Parsons and Mr. and Mrs. R. H. Parsons of Eugene were out of town members present.

Dr. T. D. Yarns, district superintendent of the Methodist church, occupied the local pulpit Sunday. He was a dinner guest at the home of Mr. and Mrs. F. W. Ogram.

The sisterhood of the Christian church will meet in an all day session Wednesday at the church. Quilting will supply work. A potluck dinner will be served at noon. Men of the church will complete work on the tables and paint them.

Mr. and Mrs. Melvin Traxler and daughter, Roberta, of Springfield, Mr. and Mrs. C. O. Kemper and son Manley of Junction City and Mr. and Mrs. C. E. Harper were dinner guests Sunday at the home of Mr. and Mrs. C. J. Long.

E. E. Derham, local mail carrier, underwent a tonsil operation Friday. Claire Steele, deputy carrier is on the job.

Mr. and Mrs. F. A. Emerson, Mrs. Ethel Emerson and daughter Jane Alyce and Miss Kathryn Warner made a trip to Salem Sunday to visit Francis Emerson, a patient at the tubercular sanitarium. They report Francis steadily gaining and in good spirits.

Dwight Ruten is visiting relatives in Seattle. He left Wednesday.

Mr. and Mrs. John Tryon arrived Saturday evening from Vancouver, Wash., to spend the week-end with Mrs. E. H. Tryon, and Miss Tryon. V. W. Tryon of Winnipeg, Can. who has been visiting with his people, returned with them Monday via Florence and the coast.

A handkerchief shower was a special feature for Ruth Burgoine on her birthday anniversary following the regular study of Mrs. Ethel Emerson's class of the Methodist Sunday school Sunday.

Mrs. S. C. Veatch of Halsey returned to her home Saturday after spending a few days with her sister.

First for
FIRST AID



Vaseline WHITE

In-law, Mrs. W. I. Tuttle who has been very ill.

Mr. and Mrs. D. M. Gillenwater and Mr. and Mrs. Glen Gillenwater and sons, Donald and Leslie of Eugene spent Sunday with the W. C. Gillenwater family.

Mrs. Inez Glaser of Coquille, state Grand Conductress, will make the local Eastern Star chapter an official visit Thursday. A school of instruction will be held at 3:30 followed by a potluck supper at 5:30. The regular lodge session will be held in the evening with a special message from the guest of honor.

Mr. and Mrs. C. A. Stevens of Cottage Grove were guests Sunday evening of Mr. and Mrs. C. E. Leabo. Mrs. Mabel Campbell and daughter, Barbara, are moving this week to the property of the Stone estate on the corner of Oregon avenue and Fourth street.

Carl Baker Heads Merchants' Group

Carl R. Baker was elected president of the merchants' division of the Eugene chamber of commerce at the election of officers held recently. He succeeds A. A. Quackenbush. Earl Byron was named vice-president and Ed Johnson was elected treasurer. H. E. Cully, secretary-manager of the Eugene chamber, was named secretary.

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HELLEN AVENUE IS ORDERED VACATED BY COUNTY COURT

(CONTINUED FROM PAGE 1)

require them to travel further to reach the high school and other parts of the city. They argued also that hazards to life and property would be increased by the low flying of the planes as they would alight on the field. Other adjoining property owners took the floor to express their approval of the plan, declaring that the extension would enhance the value of their land.

Many Advantages Stressed

Those who spoke in favor of vacating the street and extending the airport stressed the advantages of the improvement not only in developing commercial aviation in Eugene, but in the development of an airport that could be used as a part of the national defense in time of war.

Among those who spoke in favor of the improvement, aside from Mayor Sandy were R. B. Bryson, city recorder, Mayor Elsie Large, Herman Hohl, of the Hohl Airways, present lease of the airport, M. Svarverud of the real estate board, and H. E. Cully, secretary of the chamber of commerce, Dr. Cannon Miller, James E. Leach and others spoke against it.

Morse Delivers Report

A report of P. M. Morse, county engineer, favoring the vacation of the street, was read at the hearing. In his report he stated that poles and wires along Hellen street create a danger hazard and even if the street were not vacated, traffic on it would at all times be endangered by low flying planes as they attempt to alight. The engineer recommended the vacation of the street in the interests of safety and as a matter of development of the resources of the city and county.

New Road Is Promised

Assurance was given at the hearing that Thirteenth avenue west will be opened as far as Chambers street and Polk street will be opened from Thirteenth to Hellen, thereby giving those who use Hellen street an easy route in its place.

The proposed improvements in the airport include the extension of the

main runway, making its total length 4500 feet, and the building of a diagonal runway 3000 feet long. A bridge over the Amazon slough 20 feet across and extending 300 feet east and west with the stream will be built.

The land to be used in the extension of the port is owned by F. M. Wilkins of Eugene and the Friendly and Bean heirs.

Quick Approval Expected

Formal application for the new project will be taken up at once with the Lane county committee and Mayor Large and City Engineer W. C. Clubb will go to Portland to present it to the state committee. Mayor Sandy said after the court order was made, Lieutenant Basil B. Smith, aviation representative of the department of commerce, will then wire Washington, recommending the approval of the project. The major said it was hoped to start work next Monday and that

perhaps 400 men would be employed. It is necessary to rush the work so that it will be completed by May 1, which is the date set for the closing down of all CWA work.

Family in Need of Washboard, Boiler

A washboard and a boiler are needed by a family on the Red Cross relief rolls, according to announcement at the office of the organization Tuesday.

The family consists of a woman and six children. The mother at present is compelled to do the washing for all these children without the use of these necessary articles. The Red Cross may be communicated with by anyone who has a washboard and boiler to give away.

Noted Architect Will Make Visit To U. of O. Campus

C. Grant LaFarge, eminent architect of New York, will visit the University of Oregon school of fine arts March 2 and 3. It was announced here today. Mr. LaFarge is on a tour during which he is observing teaching methods and making a survey of outstanding schools of art and architecture.

Mr. LaFarge is a member of the noted family whose name he bears, which for several generations has been famous for contributions in art and architecture. In 1931 three generations of this talented family held an exhibit in the Wildenstein galleries of New York that attracted international attention. Many notable residences and

buildings have been designed by Mr. LaFarge. He was architect of all stations of the New York subway system, and his later work include the new club house at the Architectural League of New York honored him by election to the presidency, and he has received recognition from many organizations and colleagues.

While here Mr. LaFarge will deliver an illustrated lecture Friday at 4 o'clock at the school of fine arts. In the evening he will honor guest at a dinner in the sponsored by the Allied Arts League at the Anchorage. Dr. C. J. Boyer, acting president of the university, and Ellis F. Lawrence, dean of fine arts, will speak at the program.

Lucerne is another name

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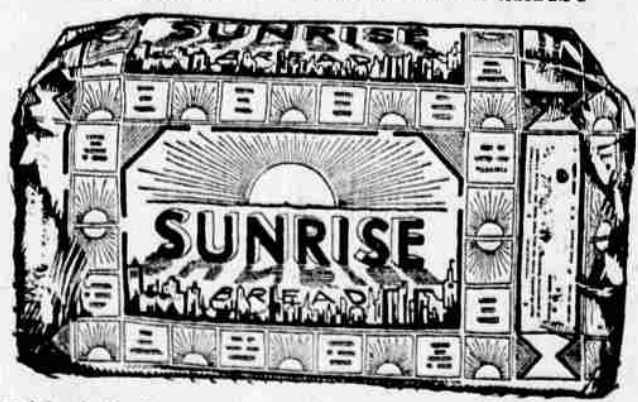
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