

RODENT CATCHERS ENROLL IN CONTEST

Enrollments in the county-wide rodent control contest are arriving every day in the office of R. C. Kuehner, county club leader. The following have reported during the past few days:

District No. 2, Cloverdale: Mrs. Fern Cone, leader; Benny Bartel.

District No. 22, Spencer Creek: Miss Rachel Laine, leader; Helen Clouse, John Dey, Leona Hartwig, Julian Tengs.

District No. 53, Portage: Mrs. Ada F. Sherman, leader; Lewis Holden, Helen Harrington.

District No. 67, Fall Creek: Miss Jessie Leep, leader; Ralph Wilkinson, George Horton, Walter Hake, Jim Ed Duncan, Dalton Horton, John Hake, Bill Lawson, Vernon Wintner, Gordon Keable, Ray Loper, Bobby Tucker, Ernest Hake, Lucius Tilden, Dorothy Donovan, Kenneth Hollock, Leo Canley, Oris Roberts.

District No. 87, Norkensie: Mrs. Mary C. McCollum, leader; John Gillespie, Richard Spencer, Fannie Walls.

District No. 93, Dorena: Mildred A. Smith, leader; Leo Hocker, Delbert Van Scholck, Lyon Lawrence, Jean Raymond.

District No. 99, Canby: Kathleen McCrae, leader; Billy Fisk, Leslie Buss, Donald Scott, Bernard Wilkens, Freddy Ulmer, Ernie Gardiner.

District No. 119, Fairview: Myrtle Plank, leader; Robert Martin, Leo Hart, Richard Bush, Bruce Bush, Dean Higginbotham.

District No. 161, Bernhardt: Lily E. Koels, leader; Bill Bernhardt.

District No. 178, Camas Swale: Nellie Lorenz, leader; Phyllis Wulfschlegel, Ellis Wulfschlegel, Richard Dwyck, Cecil Dwyck, Norris Miller, Eugene Dully.

Housewives' Forum

By MARIAN LOWRY

(Continued From Page 1)

a richer dessert add part cream, sweet or sour, whipped or plain, in place of some buttermilk.

Tomato, prune or other tart fruit juices can be substituted for the rhubarb, adding more or less lemon juice according to acidity of fruit.—Miss Rose Tucker, Route 8, Eugene.

Buttermilk Sherbet

4 cups buttermilk
2 eggs
1 1/2 cups sugar
1 cup pineapple juice or orange juice or 1/2 cup each
1 cup whipping cream
1-8 teaspoon salt
1-8 teaspoon nutmeg

Beat sugar and eggs until light, slowly stir in buttermilk and fruit juice, add salt and nutmeg and fold in cream whipped stiff.

Freeze in mechanical refrigerator or vacuum freezer.—Mrs. F. G. Havemann, 1300 Alder St., Eugene.

Beets a la Russe

12 small beets cooked
2 tablespoons sugar
2 tablespoons vinegar
2 tablespoons butter
Salt
Pepper

1 tablespoon flour
1/2 cup buttermilk
Peel cooked beets and mince them fine with a fork. Put them in a saucepan and sprinkle with sugar, vinegar, 1 tablespoon of the butter and salt and pepper; then heat.

Melt the other tablespoon of butter and blend it with the flour. Stir this into the beet mixture, add the buttermilk, heat and serve.

This is quite the nicest and prettiest way of serving beets. The rich red of the beets and the fine unusual flavor wins the approval of all who taste it—and once tried it becomes a regular and much used recipe. The buttermilk should be quite thick. If thin use a little less. Thick sour cream is nice used in place of the buttermilk.—Miss Catherine Knox, Rte. 8, Eugene.

Vegetable Fritter Batter

1 cup flour
1/2 teaspoon salt
Dash of pepper
2 eggs beaten together
3-4 cup buttermilk
1/4 teaspoon soda

1 tablespoon melted butter.
Sift together the flour, salt and pepper. Beat the eggs. Beat together with an egg beater the buttermilk and soda, add to this the beaten eggs and stir gradually into the flour. Beat to a smooth batter and add the melted butter. Season the vegetables well with salt and pepper, then dip into the batter and fry in hot fat.

Suitable for fried tomatoes and egg plant. Mrs. M. Johnson, 531 West Broadway, Eugene.

Georgia Style Baked Ham

Cover your ham with fresh buttermilk, and simmer gently just long enough to loosen the skin, so that it can be pulled off. This will probably be from two to three hours, according to the size of your ham. When skinned, put in a dripping pan in the oven, pour over it a teaspoon of vinegar and one of hot water, in which dissolve a teaspoonful of English mustard, bake slowly, basting with the liquid, for two hours. Then cover the ham all over to the depth of one inch with coarse brown sugar, press it down firmly, and do not baste again until the sugar has formed a thick crust, which it will soon do in a very slow oven. Let it remain a full hour in, after covering with the sugar, until it becomes a rich golden brown. When done, drain from the liquor in the pan and put on a platter to cool. When it is cool, but not cold, press by turning another flat dish on top, with a weight over it. You will never want to eat ham cooked in any other way when you have tasted this, and the pressing makes it cut firmly

for sandwiches or slicing.—Aletha L. Carr, 1823 23rd Ave. E., Eugene.

Buttermilk Cake

1 cup sugar
1/2 cup shortening
2 eggs
1 tsp. cinnamon
1 tsp. allspice
1 tsp. nutmeg
1/4 tsp. salt
1 cup buttermilk
1 tsp. soda
1/2 cup raisins
2 cups flour

Cream shortening and sugar, add beaten eggs, spices and salt. Mix soda with buttermilk and add to batter. Next add flour and raisins.

A tablespoon coconut may be added. Bake in a moderate oven (in layers) for 25 minutes. Frost with 1/4 cup cream, 1 cup sugar, and 1/2 cup ground nuts which you boil together for 7 minutes. Remove from fire, beat until thick and creamy. Add flavoring and spread on cake.—Ruby C. Planine, 41 W. 18th St., Eugene.

Buttermilk Shake

If you must take buttermilk, try this:

1 cup buttermilk
1/2 cup sugar
1/2 cup raisins
1 egg
Sugar to taste.

Break egg into bowl, beat well; add sugar, flavoring, pinch salt, and buttermilk. Beat again until light and foamy. Turn into tall glass (an ice cube may be added). Serves one.—Mrs. W. R. Armstrong, 1302 Eleventh avenue West, Eugene.

Buttermilk Custard

4 cups of buttermilk
5 eggs
1/2 cup of sugar
1/2 teaspoon of salt
Grated peel of a lemon
Nutmeg

Beat eggs slightly. Stir in buttermilk, sugar, salt and grated lemon peel. Sprinkle with nutmeg. Place pan containing custard in one containing hot water and bake in slow oven. When a spoon cut into custard comes out clean custard is done.—Mrs. John D. Patten, Route 2, Eugene.

Buttermilk Flax

2-3 of a glass of buttermilk
1/4 teaspoon vanilla extract
1/4 teaspoon sugar
1/4 teaspoon baking soda

Stir vanilla and sugar in buttermilk. Add soda and stir until it foams to top of glass. Drink at once. A very healthful and delicious drink.—Mrs. W. J. Garner, R. 1, Tioncalla.

SON OF GALAHAD IS CALIENTE FAVORITE

AQUA CALIENTE, Mex., March 16.

(AP)—Gallant Sir, temperamental son of Sir Galahad, forged well out in front again today in the Aqua Caliente handicap picture, a three-to-five favorite to win the west's chief turf event here Sunday.

The Norman Church stallion which won the handicap last year, was clocked in 2 minutes 5 4/5 seconds yesterday in a mile and a quarter workout which immediately resulted in shortening the odds. He ran with blinkers and will be so equipped for the classic.

Gallant Sir's fine workout time followed close on the heels of the 2:05 mark set by the other member of the Church entry, Riskulus, a three-year-old nominated for the Kentucky Derby. The big stallion was restrained during the last furlong of his run, but whether the blinkers will definitely cure the sulking which caused him to lose his last two starts remains to be seen.

Lee Humphries arrived here today from Miami to ride Riskulus in the mile and a quarter test Sunday.

Butter Marketing Conference to Be Held On March 23

SALEM, Ore., March 16.—(AP)—Conference on a marketing agreement for butter, manufacturers and distributors of the Portland area will be held here March 23, Max Gehlb, director of agriculture, announced today.

A proposed code to be considered would establish minimum retail price for butter at two cents a pound above Portland cube price; divide the state into four zones and establish butterfat buying prices in each zone; provide for charging of uniform prices to retailers throughout the state.

Zone 1 proposed would include the city of Portland; zone 2 the area within a 60-mile area of Portland; zone 3 the remainder of western Oregon and Klamath county; zone 4 eastern Oregon excluding Klamath.

DALLAS WINS CROWN

CORVALLIS, Ore., March 16.—(AP)—Dallas high school won the right to represent District No. 11 in the state basketball tournament by defeating Corvallis 21 to 20 here last night.

A meteorite weighing 25 pounds fell recently on the ranch of J. W. Slayton, Tulare, Cal., and buried itself three feet in the ground after smashing through a heavy board.

The city of Ashland, Ky., experienced a fire loss of only \$38,635 last year, the smallest in 17 years.

KIDNO

If you feel run-down and suffer from Getting Up Nights, Backache, Stiffness, Leg Pains, Nervousness, Acidity or Burning, caused by poorly functioning Kidneys or Bladder, try KIDNO, specially prepared for these troubles. Works fast, circulating through system in 15 minutes. Only 50 cents. Guaranteed to fix you up or money back on return of empty package.

RED CROSS DRUG CO.
or
KUYKENDALL DRUG CO.

SAFEWAY STORES

DISTRIBUTION WITHOUT WASTE

..... S.P.R.I.N.G CANNED FOODS EVENT

Again we offer you an unusual opportunity to reduce the cost of living, through our GREAT SPRING CANNED FOODS SALE—Foods nationally known for their Quality and Goodness. Thousands will participate in this event—Thousands will buy their supplies ahead and take advantage of these Low Prices. Come in and refill your shelves while our Spring Stocks are at their peak.

PRICES EFFECTIVE SAT, MON, & TUES., MARCH 17, 19, 20



Pineapple FANCY CENTER SLICES Large No. 2 1/2 Can 17c
TIDBITS — IDEAL FOR SALADS — CAN, 6c

SPINACH Tall Cans 9c
LIBBY'S FANCY

PEACHES Large No. 2 1/2 Can 15c
DEL MONTE

Vegetables for Salad 14c
Lakeport Fancy Tall Cans

GRAPE FRUIT No. 2 Can 10c
Florida Pack

SAUER KRAUT No. 24 can 10c
Or Pumpkin — Diamond "A"

RIPE OLIVES Tall Can 10c
Highway

SOUP Van Camp's Tomato Can 5c

DOG FOOD Tall Can 5c
Play Fair Dozen 55c

CANE SUGAR 10 Lbs. 45c
Fine Granulated

ZEE TISSUE 4 Rolls 15c
Soft Quality

VERIBEST MILK Tall Cans 5 1/2c
Rich Quality Case \$2.64

KARO Red or Blue Label 5 Lb. Pail 33c

Canned Vegetables 3 Cans 25c
CORN — PEAS — GREEN BEANS — HOMINY
LIMA BEANS — TOMATOES
(Case, 24 Cans—\$1.95)

SARDINES, Can 7 1/2c
FANCY NORWEGIAN IN OLIVE OIL (Dozen—85c)

CHILI CON CARNE 9 1/2c
Van Camps, can.....

PEAS 12 1/2c
SAN WAN FANCY SIFTED No. 2 Can

CORN BUTTER KERNEL WHOLE

Snowflakes The Soda Supreme 27c
2 Lb. Box

Whole Wheat Dainties 27c
(Free Samples) Lb.

Edwards' DEPENDABLE COFFEE 49c
2 lb. can

Everything you want in coffee—flavor, richness, strength! A choice quality vacuum-packed blend at a low price.

Airway COFFEE 49c
3 Lbs.

Thousands swear by Airway—Lb. 19c.

Pillsbury's Large Pkg. 19c
Pancake and Waffle Flour

10 Pound Bag Free Demonstration All Day Saturday

Fluff-Test Marshmallows 15c
Without Exception The Finest in the West

Full Lb. Pkg. 15c

POSTUM CEREAL, Pkg. 19c

PEANUT BUTTER, Lb. Jar 16c
Maximum Quality

P. A. or Camel 10c
CIGARETTES — Your Choice

Libby's ASPARAGUS SALAD with Double-Whipped BEST FOODS MAYONNAISE 24c
PINT JAR

LIBBY'S FANCY CAN 10c
QUART JAR 44c

ARMOUR'S STAR PURE LARD 3 Lbs. 25c

MEAT PRICES EFFECTIVE SATURDAY AND MONDAY ONLY

Broadway and Olive Store Phone 1815

4 FREE DELIVERIES DAILY 4

Broadway and Oak Store Phone 1594

Ketchup Yolo Large Bottle 10c

SALT Morton's Shaker Each 7 1/2c

JELL-WELL Pkg. 4 1/2c

HONEY Extra Fancy 5 Lb. Pail 39c

Quality Produce Prices Effective Saturday and Monday

Fancy Tender Green 3 LBS. 19c

Asparagus 19c

RADISHES Fresh Bunch 2c
Or Green Onions

GRAPE FRUIT 6 For 25c
Large Fancy Arizona Seedless

ARTICHOKES 3 For 10c
Large, Fresh, Fancy

LETTUCE Head 4 1/2c
Large, Solid, Crisp

HOME-MAKERS BUREAU

If you would honor St. Patrick, serve as an opening course for luncheon or dinner—

IRISH TOP HAT SALAD

1 pkg. lime 1 green pepper
flavored gelatin Mayonnaise
6 slices pineapple

Prepare the gelatin according to directions on the package and mold in small glasses. When very firm, put one mold of gelatin in the center of each slice of pineapple, which has been placed on a lettuce leaf. A strip of green pepper forms the hatband. Serve with mayonnaise. Serves 6.

For aid in household problems, meal planning, or special recipes, send in your request with a self-addressed stamped envelope to Julia Lee Wright, Director Home-makers Bureau, Safeway Stores, Inc., Box 660, Oakland, California.

FLUFF-TEST Marshmallows 15c

WELCOME TO SPRING! ASPARAGUS IS KING!

ASPAGUS LIBBY'S FANCY CAN 10c

ASPAGUS SALAD with Double-Whipped BEST FOODS MAYONNAISE 24c

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