

RODENT CONTEST BRINGS OUT NAMES OF MANY PUPILS

Additional lists of names of pupils of rural schools who have entered the rodent control contest have been received at the office of R. C. Kuehner, county club leader. Santa Clara has the largest list of any, with 522 enrolled. They are under the direction of four supervisors, Frank Porterfield, Owen Thompson, Roy Jefferies and Emerson Ross.

The pupils enrolled are: Walter Meek, Fred Emerson, Rolton Jeffers, Roger Griffin, Vernon Perkins, Ruth Biesche, Ramon Fuller, Ellen Jean Foster, Warren Griffin, Marjory Jefferies, Willis Dotson, Wallace Elliot, Joe Taubekraus, Charles Bevis, Clara Bevis, Elizabeth Nelson, Orge Neuschwander, Nellie Medill, Beth Good, Milton Bilderback, Vernon Ross, Page Walton, Alfred Robinson, Grant Barber, Roy Griffin, Bob Medill, Charles Chasen, Marion Boehringer, Clarence Robitaille, Arlene Farrier, Kenton Gum, Darrell Thompson, Ruth Neuschwander, James Jepperson, Elaine Gau, James Chapman, Doris Sims, Dorothy Palmer, Clarence Kocks, Dale Maxwell, Lester Stevenson, Dorothy Jefferies, Marguerite Stratton, Eva Bevis, Douglas Stevenson, Gene Heinsche, Jimmie Reay, Raymond Sims, Charles Key, Bruce Avery, Thad Elvinton, Junior Thompson.

Other districts report the following: District No. 9, Scharen: Olive Rodman, leader; Eugene Kupetz, Robert Kupetz.

District No. 20, Elvendale, and No. 62, John Myron L. Shelley, leader; Neil Jones, Charles Hemphrey, Charles Rich, Gale Wallace, Laura Wallace, Edna Harvey.

District No. 40, Creswell: J. F. Rose, Jr., leader; Allen Kirk, Elwyn Woodson, Theodore Vail, Allen Black, Kenneth Coleman, Frank Allen, Marvin Kerr, Earl Marquart, Merle Main.

District No. 51, Fir Butte: Olive K. Fields, leader; Wilhelmina Bowler, Ethel Marie Miller, Bob Naper, Helen Oliver, Ellen Morford, Archie Gill.

District No. 71, Lowell: Mrs. Albert M. Davenport, leader; Betty Jean Gray, Shirley Davenport, Jack Stockton, Jimmie Risher, Alfred Melroe.

Blue Jays Count In Rodent Control Contest in Lane

Blue jays have been added to the list of pests to be eradicated along with rodents in the Ada district, in the western end of Lane county, and the boys and girls taking part in the rodent control contest now being carried on will be awarded points for killing these birds. It was announced Friday by R. C. Kuehner, county club leader.

W. H. Scott, farmer of that locality, writes to Mr. Kuehner that the jays have stolen his entire winter crop last year and did a lot of damage to his walnut crop. Some of his walnuts carried away by the birds, were found a mile away, he says. The birds also do a lot of damage to corn and other farm crops.

The farmers of the Ada district have decided to give the boys and girls a cent each for rodents killed during the contest and two farmers have agreed to pay 50 cents bounty on every mole killed on their farms.

Grange Commends Thomas, Keeney

The Elmira Grange at a recent meeting adopted a resolution commending Public Utilities Commissioner Thomas and Assessor R. F. Keeney. The resolution follows:

"As Public Utilities Commissioner Thomas and Lane County Assessor Keeney are striving to work for the interest of the general public, therefore we the members of the Elmira Grange, No. 323, do on record as highly commending them for their efforts."

"Dated this 17th day of March, 1934."

"MRS. ILLA KEELER,
Secretary Elmira Grange, Veneta,
Oregon."

Carloading Report Gains Are Continued

WASHINGTON, March 23.—(Special)—The American Railway association announced today that loadings of revenue freight for the week ended March 17 were 425,173 cars, an increase of 13,371 cars above the preceding week, 172,150 above the corresponding week in 1933 and 41,014 above 1932.

Miscellaneous freight loaded for the week of March 17 was 227,562 cars, an increase of 11,120 over the preceding week, 76,786 above 1933 and 37,554 above 1932.

The federal railways of Germany have ordered five new self-propelled stream-lined trains.

Housewives' Forum

By Marian Lowry

(CONTINUED FROM PAGE 1)

Wednesday, Nine cash prizes are to be awarded as usual.

Below are the nine winning rhubarb recipes:

Individual Rhubarb Puddings.

This dish "just happened" because of three leftovers in my cupboard—the cracker crumbs, rhubarb sauce and an egg white. And that is all it takes. Line small individual casseroles or custard cups with finely ground graham cracker crumbs mixed with softened butter. Pat down firmly, fill with rhubarb sauce and top with meringue. Bake in a very slow oven for 20-30 minutes. Serve while still slightly warm. A more easily or quickly prepared dessert could not be asked for and you will be surprised as I was, at its richness. A simpler way for a group is to put alternate layers of crumbs and sauce into a pudding dish and top with meringue. I cannot give exact amounts, as they will vary so with size of your dishes, but it is not hard to judge. Use one egg white for 2 or 3 small puddings and heap high and rough, for the large pudding use 2, and allow 2 tsp. sugar to each white. —Mrs. H. C. Griffin, R. 1, Eugene.

Rhubarb Betty

2 c soft bread crumbs
2 Tbs. butter
3 c rhubarb
1 c sugar
1/4 teaspoon cinnamon
1/4 teaspoon nutmeg
1 package shredded coconut
1 orange.

Method—Melt butter and add crumbs, mix sugar, spice, orange rind and coconut. Put 1/4 of crumbs in bottom of buttered baking dish, then one-half rhubarb, sprinkle with 1/2 sugar mixture, add one quarter of crumbs and remainder of rhubarb and sugar mixture. Sprinkle orange juice over this and put rest of crumbs over top. Cover closely and bake 45 minutes in moderately hot oven (400 F.). Uncover and brown quickly. Serve plain or with hard or foamy sauce. Serves 6 to 8 people.—Mrs. Charles R. Clark, 2040 Azale St., Eugene.

Rhubarb Conserve

4 cups rhubarb cut fine
4 cups sugar
2 oranges (juice and grated rind)
2 lemons (juice and grated rind)
1 cup shredded and blanched almonds.

1/4 teaspoon salt.
Combine all ingredients except nuts. Heat mixture slowly until sugar is dissolved, then boil rapidly until it is clear. Add nuts, stir well and let mixture cool, before turning into hot glasses. When cold cover with paraffin.—Mrs. F. C. Swindall, 1975 Emerald St., Eugene.

Rhubarb Ice Cream

1 pint milk
2 tablespoons flour
2 tablespoons cold water
1 cup sugar
2 egg yolks
1 cup heavy cream
2 cups rhubarb pulp and juice.

Cook enough rhubarb in just enough water to keep it from burning to make 2 cups of pulp and juice. Let get cold. Scald the milk, stirring constantly. Mix the flour and cold water to a smooth paste and add to it slowly the scalded milk, continuing the stirring. When thickened, cook over hot water for fifteen minutes. Add sugar and beaten egg yolks and cook 2 minutes. Remove from stove and strain the custard through a fine sieve.

Rhododendrons Are Blooming On Coast

MERCER LAKE, March 23.—(Special)—A beautiful bouquet of rhododendrons is on display at Al Wiseman's store at the Moore Auto camp. While these were found in sheltered, sunny places, not many blossoms are now found, but bud development everywhere indicates that not many weeks hence this section will be gorgeous with these lovely pink blossoms.

The dance given by the Oregon Loggers in Florence Saturday night was attended by several of the young people of the neighborhood. Miss Ethel Mackey, teacher of the Mercer school, spent the week-end in Eugene.

Mrs. C. L. Kezar and two younger children of Florence visited this week with her mother, Mrs. J. L. Dahl.

F. C. Walters of Condon Creek and his mother from Marshfield, who is spending some time with her son, were visitors Sunday at the Overton Dorell, Jr., home.

NOTICE—I will not be responsible for any debts contracted by any person but myself. ROBERT A. CLARK, Oakridge, Ore.

DR. C. H. HARTMAN recently appointed County Dairy Herd Inspector succeeding Dr. L. G. Helterline, now located at 1400 Villard St. also equipped to do General Veterinary Work. Phone 3133-W.

5c—MAGAZINES—5c
Several good bargain specials
JORDAN'S MAGAZINE EXCH.
1163 Willamette "Trade 'em Back."

sieve and when cold add the rhubarb pulp and juice and the heavy cream and freeze. Brown sugar may be used in place of white sugar. This is an unusual ice cream and one well worth trying. You will agree with me it is one of the most delicious ice creams you have ever tasted.—Mrs. James A. Welch, 1397 Lincoln St., Eugene.

Baked Rhubarb With Orange

4 cups diced rhubarb
2 large oranges
2 cups sugar
Juice of 1 lemon.
Cut rhubarb into small pieces, add grated orange rind to sugar, cut orange pulp, removing all skin and fiber.—Arrange fruits and sugar in layers in baking-dish, pour lemon juice over all, cover and bake slowly until rhubarb is tender.—Mrs. C. L. Huffaker, 1819 Fairmount, Eugene.

Spring Shortcake

2 cups flour
1 tablespoon sugar
4 teaspoons baking powder
1/2 teaspoon salt
1-3 cup shortening
1 egg
Milk or water.

Sift dry ingredients. Work in shortening. Beat egg in measuring cup and add liquid to fill 3-4 full. Stir in. Pat dough into two rounds to fit greased pie plate. Brush one round with melted butter. Put second round on top. Bake in hot oven (450 degrees F) 20 or 25 minutes.

Filling—Wash and cut 4 cups of rhubarb. Mix with 1 1/4 cups sugar, 1 teaspoon cinnamon and 1/4 cup water. Let stand 15 minutes. Bring to a boil. Cook 3 minutes. Cool. Add 1/2 cup grated pineapple. Serve with cream.—Mrs. E. V. Kayser, Nott.

Pie Fluff

1 cup stewed rhubarb
1 cup brown sugar. Heat.
When hot thicken with
1 tablespoon flour and 3 egg yolks mixed with a little cold water or rhubarb juice. Cook until thick. Add 1 teaspoon lemon extract. Put into crust which has been previously baked. Make a meringue with the two egg whites.

Some families tire very quickly of rhubarb and this is a delicious disguise. It is advisable in such cases, to call it "Pie Fluff" rather than "Rhubarb Pie."—Patricia A. Edwards, 2132 Fairmount Boulevard, Eugene.

Rhubarb Raisin Pie

Cut enough rhubarb in small pieces to fill 2 cups. Add 1 cup sugar, 1/4 cup cracker crumbs, 2 well beaten eggs, and 1 cup raisins. Bake between two crusts.—Beryl Deford, 1272 Willamette St., Eugene.

Rhubarb Pie

Sliced rhubarb
1 egg well beaten
3-4 cup sugar
1 cup sour cream
Cinnamon.

This is an open-faced pie—so fill unbaked crust about 2-3 full of sliced rhubarb; make a custard of egg, cream and sugar, seasoning with cinnamon or your favorite spice, pour this over rhubarb and bake until custard is set. It's mighty good; try it!—Mrs. J. W. Watson, Creswell.

ALL-BRAN RELIEVED HIS CONSTIPATION

Delicious Cereal Brought New Health to Mr. Bartholomew

"We quote from his voluntary letter: 'I had considerable trouble with my stomach. Digestion was out of the question. I got medicine which gave me only temporary relief.'

"Then I thought of taking ALL-Bran. I started eating a cereal dishful two or three times a day."

"It has been over a year now since I ate that first dish of bran, but from that day to this I have had the pleasure of enjoying the proper functioning of the digestive organs."

"Thanks to ALL-Bran, I still eat it regularly and like it better all the time."—Lester Bartholomew, Cadillac, Mich.

Constipation is usually due to lack of "bulk" to move the intestines, and vitamin B to promote elimination. ALL-Bran supplies both, as well as iron for the blood.

The "bulk" in ALL-Bran is much like that of leafy vegetables. Certainly this food is more natural than taking harmful patent medicines. Two tablespoons daily will usually overcome most types of constipation. With each meal in chronic cases. If not relieved this way, see your doctor.

Get the red-and-green package at your grocer's. Made by Kellogg in Battle Creek.

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VALUE SENSATIONS
Saturday, Monday, Tuesday — March 24, 26, 27
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LAUNDRY SOAP 10 Bars 15c
Luna for the Laundry Case (100 Bars) \$1.49

CANNED MILK 4 Tall Cans . . . 21c
Armour's Veribest Case (48 Cans) \$2.52

POWDERED SUGAR 3 Lbs. . . 19c
Fancy Quality Purest Cane "Golden Brown" 3 Lbs. 14c

Lime Rickey 12-Oz. Bottles 9 1/2c
Or Ginger Ale—None better than "Pale Face" Dozen \$1.09

Rolled Oats 9 Lb. Bag 33c
Fresh, Healthful, Quick or Regular

MUSTARD Pint Jar 10c
Tasty Quality by French's

Grape Fruit No. 2 Cans 10c
(Doz. \$1.19)
Choice Florida Pack—Sure is Popular

UNSURPASSED COFFEE VALUES
AIRWAY Lb. 3 Lbs. 49c
You Will Find Real Pleasure in Every Cup
EDWARDS
DEPENDABLE 2 Lb. Can 49c
Choice Vacuum Pack

Corn Flakes 2 Pkgs. 15c
Kellogg's or Post Toasties

OXYDOL Pkg. 10c
Medium Bar Ivory FREE

Pillsbury's Lg. Pkg. 19c
No. 10 Bag 45c
PANCAKE AND WAFFLE FLOUR

Grape Nuts Pkg. 9c
FLAKES—FREE "Scottie" Beutleware Spoon

Pork and Beans VAN CAMPS 5c
Med. Can

Spring FRUITS and VEGETABLES

Rhubarb FANCY 5c LB.
Asparagus FANCY 5c LB.

GRAPEFRUIT . . . 6 Lg. Size 25c
Fancy Arizona Seedless

LETTUCE . . . Head 4 1/2c
Fresh Solid Iceberg

ONIONS . . . 6 Lbs. 10c
No. 1 Mature—Firm

RADISHES . . . Bunch 2c
New Spring
Full Assortment—Everything in Season

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SAVE ON FLOUR
Guaranteed Select Hard Wheat Bag 49 Lb. \$1.69
Choice Hard Wheat Bag 49 Lb. \$1.45
Best Family Flour Bag 49 Lb. \$1.28



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Cut from young grain fed pork.

COTTAGE CHEESE 9c Lb.
With the Cream

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GROUND BEEF 10c Lb.
No Cereal or Water Added

PURE LARD 3 Lbs. 25c
Armour's Star

BEEF CUBES 12 1/2c Lb.
No Bone—No Waste

PICNICS 11 1/2c Lb.
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RIB—SIRLOIN
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Home Style Dressing Pint Jar 17c Quart Jar 27c
By Best Foods—New—Better

KELLOGG'S PEP 19c
2 Pkgs. FREE
BOOK ON BASEBALL HOW TO PLAY THE GAME

NUCOA Perfect Spread 15c
2 Lbs.

PRUNES—Fancy Oregon 19c
Pette or Italian 4 Lbs.

WHITE KING Granulated Soap 27c
Lg. Pks.

Kite Free PUREX Master Bleach 10c
Qt. Bottle

COCOA Hershey's Best 15c
Bulk—2 Lbs.

PEAS Del Monte No. 2 Can 14c

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TEA—Fresh Quality Green or Black Full Lb. 25c

OLIVES Choice Ripe Tall Can 10c

KRAUT Diamond "A" No. 2 1/2 Can 10c

COCOANUT—Baker's Fancy, 1/4-lb. pkg. 10c
Southern Style—Moist, 1/4-lb. tin 12c

HOME-MAKERS BUREAU

A pre-shrunk variety of quickly made pastry.

HOT WATER PASTRY
1/2 cup shortening
1/2 cup boiling water
1 1/2 cups flour
1/2 teaspoon salt

Add boiling water to shortening; beat with a fork until fluffy. Add flour which has been sifted, measured and sifted again with the salt. Stir until the mixture forms a large, smooth ball. Chill before rolling. The secret of this pastry is in having it thoroughly chilled before rolling. Allow to stand at room temperature a few minutes before rolling to prevent excess crumbing. This makes a two-crust pie.

For aid in household problems, menu 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 600, Oakland, California.



SAFEWAY STORES