

LUMBER LABOR BOARD GETS OK

WASHINGTON, March 30.—(AP)—Approval of a national labor committee for the lumber industry, to settle workers' allegations of violation of the industry's code, was announced today by Hugh S. Johnson, the NRA administrator.

Half the members will be nominated by the code authority, and the other half by President Roosevelt, on recommendation of the NRA labor advisory board.

As administration member of the code authority will serve on the committee with no vote, but the power to veto its actions pending review by Johnson.

Seven regional committees of two to six members will be established. The national committee for the present will have six members though it may later be enlarged to eight.

Johnson has authorized the National Lumber Manufacturers association, industry code authority, to settle labor complaints and trade practice disputes.

Housewives' Forum

By MARIAN LOWRY

(Continued From Page 1)

Fold in stiffly beaten whites of eggs. Bake in a greased baking dish placed in pan of hot water in moderate oven (350 degrees) until firm. Serves six.—Mrs. Atwood Foster, 1031 Jefferson Ave., Cottage Grove.

Mixed Spring Salad (Country Style)

1 head lettuce (shredded); 2 teaspoons green mustard leaves (shredded); 2 cups minced (tender) dandelion leaves or 1 cup dandelion hearts (chopped); a handful of water cress; 3 tablespoons minced chives; 5 tender radishes; 1 cucumber; 5 tablespoons minced raw spinach; 3 hard cooked eggs; 2 teaspoons white sugar; 1 teaspoon salt; ½ teaspoon pepper; 1 teaspoon made mustard; 1 cup vinegar; ¼ cup salad oil. Mix all well together. Serve in a large bowl with a chunk of ice in the middle.—Mrs. W. R. Armstrong, 1392 Eleventh Ave., West, Eugene.

Swiss Chard Meat Balls
2 cups well drained, chopped and seasoned swiss chard
1 pound chopped meat
1 T. finely minced onion
1 cup soft bread crumbs
1 t. salt
1-2 t. pepper
1 beaten egg
Tomato sauce.

The meat may be beef or veal or if desired, ¼ pork may be used in combination with either meat. Pass meat through food chopper, then add onion, crumbs, seasonings and egg. Shape with spatula into flat patties, place a heaping tablespoon of swiss chard on each one. Shape into balls, rolling meat around the swiss chard and fry or broil gently, turning to brown both sides. Serve with a rich tomato sauce.—May High, Oakridge.

Eggs à la Russe
Cover a platter with finely chopped and seasoned hot cooked spinach. Cook one and three-fourths cups canned tomatoes with two teaspoons sugar, five minutes. Cook four tablespoons butter and one tablespoon finely chopped onion, five minutes. Add cooked tomatoes, six eggs slightly beaten, one-half teaspoon salt and one-eighth teaspoon pepper. Pour into a buttered omelet pan and cook until of a creamy consistency, stirring and scraping from bottom and sides of the pan, as mixture cooks. Pour over spinach and garnish with points of bread sautéed in butter until delicately browned.—Mrs. John Putman, Box 13, Springfield.

Spinach Potato Casserole
Spinach, prepared with rich, golden cheese has a flavor uniquely delicious, is completely transformed and its dietetic value (high protein) increased, and served this way is economical as it is properly the main dish of the meal and deserves this place of honor.

2 cups cooked spinach
¼ pound cheese
2 cups mashed potatoes
¼ cup milk
1 tablespoon chopped onion
Salt, pepper
3 slices bacon or more.

Drain spinach thoroughly, place it in a casserole and cover with half the cheese sliced. To the hot mashed potatoes add remaining cheese melted in the milk and the onion and seasonings. Spread potatoes on the spinach and cheese, lay the bacon on top and bake about 45 minutes in a moderate oven. Even the staunchest little follower of "Poppy" will enjoy spinach served this way with new zest.—Miss Dorothy Crawford, Route 1, Harrisburg.

Spinach Cake and Onion Sauce
1½ cups cooked spinach
1 hard cooked egg
1 teaspoon salt
1-2 teaspoon pepper
1 egg
1 onion

1 cup of thin white sauce.
Drain spinach, chop fine with the hard cooked egg. Let stand fifteen minutes to stiffen, then form into flat cakes and dip in fine crumbs, pan fry in hot fat until brown on both sides. Add grated onion to the white sauce and pour over the cakes. Serves four.—Mrs. H. R. Gould, 108 West Eighteenth Street, Eugene.

Green Soup
1 cup young beet tops (when done)
1 cup mustard greens (when done)
2 diced potatoes
2 hard boiled egg yolks
2 slices bread
2 tablespoons butter.

Cook the beet tops and mustard greens together until done in slightly salted water, enough to make 2 cups when done. Measure, slice 2 medium sized potatoes and cooked until soft with the beet tops and mustard greens. Press through a sieve and add the puree to the water in which they were cooked. Brown the bread slightly in one tablespoon butter and cut into small cubes. Add the minced egg

yolk and the remaining tablespoon of butter to the soup. Season to taste. Add the cubes of bread and serve hot. This is a thick soup and if a thinner soup is desired add milk to the above, which makes it delicious. This is a good soup for lunch, being very filling.—Mrs. J. A. Welch, 1307 Lincoln street, Eugene.

Endive Puree
2 quarts endive leaves
Juice of an onion
1 pint cream
1 tablespoon flour
1 tablespoon butter
1 teaspoon sugar
1 hard-boiled egg.

Wash and chop the fresh endive and boil it twenty minutes in a small amount of water. When done add the juice of the onion, sugar and cream. Thicken with the flour and butter rubbed together. Put all through a puree sieve and put in double boiler to reheat, adding the finally diced hard-boiled egg.—Mrs. Anna Jeppesen, M. R. 1, Box 343, Eugene.

Spinach Pie
3 quart shredded spinach
3 tablespoons flour
Salt and black pepper
1 egg, well beaten
1 cup sour cream
Rich biscuit shortcake dough
1 thin strip bacon cut in ¼-inch squares.

Shred the spinach with a sharp knife and arrange in oiled baking dish or casserole, sprinkling the flour, salt and pepper between the layers. Mix the egg and cream and pour over, then press down firmly. Cover with the dough, making vents for the steam to escape and arrange squares of bacon over the top.

Bake ten minutes at 450, then reduce to 350 and bake thirty minutes longer.

This recipe may be adapted to materials at hand,—sour milk or buttermilk may be substituted for the cream if bits of butter are dotted generously between the layers. Sweet cream may be used with the addition of two tablespoons lemon juice and pastry crust may be used instead of shortcake dough. A shaving of minced garlic also adds to the flavor.

Spinach pie will take the edge out of spinach for many who dislike it served in any other way.—Mrs. Elma Havemann, 1390 Alder St., Eugene.

If the 71 judges of the Great Sanhedrin, supreme Hebrew tribunal rendered a quick and unanimous verdict of guilty, the defendant was acquitted because it was believed that such a decision showed either conspiracy or a lack of calm deliberation.

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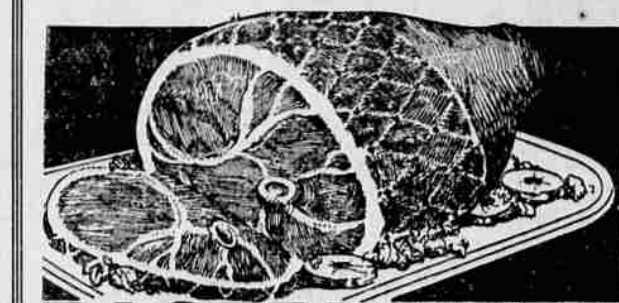
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¼ cup sausage meat
1 teaspoon chopped onion
6 eggs
Cook the sausage meat with the onion for five minutes, stirring occasionally. Beat the eggs until light, add seasoning if needed, and pour into the pan with the meat. Cook slowly, stirring constantly until eggs are thick and creamy. Serve with or on buttered toast. Serves 4 to 6, depending on appetites.
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