

WORK ON SKYLINE TRAIL WILL TOTAL 20 MILES IN 1934

New construction and reconstruction on the Skyline trail along summit of the Cascade mountains in the Willamette national forest will total 20 miles this summer, it was announced Friday by P. A. Thompson, supervisor of the forest.

Construction will be divided into four sections and some of it will be on the main trail and a number of new sections leading off the main line to scenic lakes and other spots are contemplated.

One project will be the construction of a mile of trail to Jern lake in the Eight Lakes basin, another will be from the Santiam highway north of Big lake to Belknap crater, a distance of ten miles, a third will be to run a spur to connect the main trail with Milk lake near Packsaddle mountain, a distance of three miles, and the fourth will be a loop to Irish lake by way of Lily lake and Charlton lake to Waldo lake, a distance of six miles.

Other trail projects for which funds have been allotted this year include the Moose lake trail from the end of the Quartzville road east up Quartzville creek ten miles; the Whitestone mountain trail, three miles; the Rocky Top trail, seven miles; a trail from a point near Nimrod to Pernot mountain, four miles, and the Juniper trail on the upper Willamette, six miles. These projects are all exclusive of those on which C.C.C. crews are working.

Four or five new lookout houses will also be built in the forest this summer, the supervisor said, to add to the 60 or more already in use. With the erection of these additional buildings the lookout house program for the entire forest will have been completed. Materials are now being sent for the lookout house on Little Bunch Grass mountain northwest of McCredie Springs and materials for one on Wolf Mountain are being sent out from the C. C. C. camp at Oakridge. The mild weather the past winter has made it possible to begin such work much earlier this year than usual. June has heretofore been the earliest month for such construction.

HAPPIEST LAD IN THE LAND!

When it comes to angling, 9-year-old Harold Popken, Grants Pass, Ore., puts to shame many an older fisherman. Early in the season last year he landed a 31-pound Chinook salmon in the Rogue river and this season his first fish tipped the scales at 21 pounds. Casting within the city limits, Harold tied into the royal fish, stumbled and fell as it struck and was dragged 80 feet on his stomach before he could regain his feet. The scrappy warrior was brought to gaff after a 30-minute battle.



Housewives' Forum

By Marian Lowry

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per. Add vanilla. Frost cake and then sprinkle coconut over top.—Mrs. Harry Smith, 1260 Olive street, Eugene.

Caramel Layer Cake

1 2-3 cups Swansdown cake flour
1 1/2 teaspoons baking powder
1-3 cup butter
1 cup sugar
2 eggs, well beaten
1/2 cup milk
1 teaspoon vanilla.
Sift flour once, measure, add baking powder and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy, add eggs, then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla.
Bake in two greased 8-inch layer pans in moderate oven (375 degrees F.) 25 min. Spread caramel frosting between layers and on top and sides of cake.

Caramel Frosting—1 1/2 cups brown sugar (packed); 1/2 cup granulated sugar; 1 cup milk; 1 tablespoon butter. Boil sugar and milk until syrup forms a soft ball in cold water. Add butter and remove from fire. Cool to lukewarm and beat until of right consistency to spread.—Mrs. H. R. Swanson, R. R. 3, Eugene.

Date Nut Cake

1 cup dates
3/4 teaspoon soda
1 cup boiling water
3 tablespoons melted butter
1/2 cup shortening
1 cup sugar
2 eggs beaten
1 1/2 cups flour
1 teaspoon baking powder (rounded)

1 teaspoon vanilla
1 cup walnuts chopped
Cut the dates and sprinkle with soda, add the boiling water to this and let stand to cool. Cream sugar and shortening, add beaten eggs, beat well. Add flour and dates with liquid alternately. Roll nuts in a little of the flour and add. Bake in two layers in a moderate oven 350 degrees and reduce heat after the cake has risen and browned. This is a very moist cake and will keep well.—Mrs. H. D. Hurd, 856 Almaden St., Eugene.

Burnt Leather Cake

Make a syrup of 1/2 cup sugar, and 2 tablespoons of boiling water. Let it burn to a golden brown, in either a tin or granite saucepan, and add 1/2 cup boiling water. Stir until well dissolved and remove from fire. To make cake: Cream 1 cup sugar, 1/2 cup butter and add 3 egg yolks, 1 cup cold water, 2 cups flour, 6 tablespoons of the burnt syrup, made as above. Beat all together thoroughly, then add 1 teaspoonful vanilla, 1/2 cup flour.

with 2 rounding (not heaped, however), teaspoonfuls baking powder, and 2 egg whites, which have been beaten stiff. Bake in 3 layers and put together with icing made with remaining egg white as follows:
1 cup sugar, 4 tablespoons of boiling water, and the remainder of the burnt syrup. Cook until it spins a thread and beat over stiffly beaten egg white, add vanilla and spread on cake after beating well.—Mrs. J. W. Fisher, Cottage Grove.

Sponge Cake

3 eggs
1 cup sugar
4 tablespoons cold water
1 teaspoon extract
1 cup pastry flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt.
Beat yolks of eggs with sugar and stir in water; add flavoring. Sift dry ingredients together and add to previous mixture, beating well for five minutes. Fold in well-beaten whites of eggs and bake about 40 minutes in moderate oven.—Mrs. A. Schmitt, Creswell.

Banana Nut Cake

3-4 cupful butter or substitute.
1 1/2 cups sugar
3 cups Swansdown cake flour
4 level teaspoonfuls Calumet baking powder

3 eggs
1 cupful milk
1 teaspoonful vanilla.
Mix and sift dry ingredients three times. Cream shortening, add sugar gradually, then beaten egg yolks. Beat hard until light and fluffy. Add milk and dry ingredients alternately, beating after each addition. Add vanilla and fold in stiffly beaten egg whites. Bake in two large or three small layers, moderately hot oven (375 degrees F.) about 30 minutes.

Icing: 1 cupful granulated sugar, 1 cupful brown sugar, 1/2 cupful water; boil until it spins a thread. Remove from fire and pour slowly on the stiffly beaten whites of two eggs. Add one teaspoonful vanilla and beat until creamy. Slice bananas over lower layer of cake and pour the icing over them. Place second layer on top; cover with sliced bananas. Add 1/2 cupful chopped walnut meats to the remainder of icing before pouring it over the upper layer of bananas.—Emma E. Strand, 77 East 11th St., Apt. 4, Eugene.

McFarland Here

C. B. McFarland, ranger in the Willamette national forest, was down from Oakridge Thursday to attend the funeral of Dee Wright.

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