

GOODYEAR COMPANY OFFERS KIDS SHOW

Come one, come all! Lane county kids will get a break Saturday, May 19, when the Goodyear company, in cooperation with the McDonald theater and Carlson-Hatton and Hay, local dealers, stage a big morning matinee at the Eugene picture house.

Admission will be one used tire. Any kid in the country regardless of age, can gain admittance by presenting a tire, no matter how old or what shape it's in at the theater or at the Carlson-Hatton and Hay tire shop, before 9 a. m.

A special show has been lined up, and Manager James O'Connell of the McDonald has promised that it will include at least three cartoons a new and a two reel comedy, in addition to the main feature, "The Last Round-up", thrilling western starring Randolph Scott and Monte Blue.

The tires will be piled in front of the McDonald theater as they are received, and several hundred are expected. When similar matinees were held in Baker and LaGrande, more than 600 were taken in.

A special feature of the matinee will be the awarding of two "magical" prizes to those attending. What the prizes will be, and what they will be given for will not be announced, but kids are promised a big surprise.

Arrangements have been made with Eugene police to handle the crowds, and every kid attending will be taken care of. The local Shell service men will also assist. The company wishes to assure parents that the show will be strictly a "kids" feature, and no objectionable material will be included in the program.

The youngsters are urged to bring their tires to Carlson, Hatton and Hay and avoid the crush at the theater. Tires will be accepted there, however, after 9 a. m.

Piano and Violin Recital Is Monday

Madeline Ginstina of Eugene and Helene Ferris of Portland will be presented in the weekly recital at the school of music auditorium this coming Monday at 8 p. m.

Miss Ginstina, violinist, was for many years a pupil of Buford Roach and since entering the University last fall has studied under Rex Underwood. Miss Ferris is a piano student of Jane Thacher.

Housewives' Forum By MARIAN LOWRY

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cup of cream till it makes a soft ball when tried in water. Beat till cool and spread on layers. Sprinkle with chopped nuts and put together.—Mrs. Frank Sly, Creswell.

Cherry Fritters
1 cup flour
2 teaspoons baking powder
1/4 teaspoon salt
2 tablespoons sugar
1/4 cup milk
1 egg
2 tablespoons butter
1/4 cup cherries cut into halves.

Mix and sift dry ingredients, add the milk and egg and beat all well together. Add the melted butter and fold in the cherries. Drop by spoonfuls into hot fat and fry until brown. Remove from the fat, sprinkle with powdered sugar and serve. These are crisp, dainty, light and tasty.—Frank B. Knox, Route 2, Eugene.

Cherry Olives
For each quart of large firm cherries use: 1 tablespoon salt, 1 tablespoon salad oil, 1/2 cup vinegar. Leave an inch of stem on each cherry. Pack in clean jars. Add the salt and vinegar and fill the jar with cold water. A small amount of whole spices also may be added if desired. Pour the oil on top and seal. Let stand at least three months before using. Cherry olives are novel little pickles and though it is some time after making before they are ready to use, they are well worth the waiting.—Mrs. W. R. Armstrong, 1502 Eleventh avenue West, Eugene.

Cherry Upside Down Cake
(Cake batter combine like any butter cake)
1 1/4 cups sifted flour
1 1/4 teaspoons baking powder

4 tablespoons butter or other shortening
3/4 cup sugar
1 egg well beaten
1/2 cup milk.
Cherry Mixture—4 tablespoons butter, 1/2 cup brown sugar firmly packed; 1 cup pitted cherries (canned or fresh).

Melt 4 tablespoons butter in iron skillet; add brown sugar and stir until melted. Add cherries; let simmer until butter is melted. Pour batter over mixture. Bake in moderate oven (350 degrees F.) 30 min. Cool slightly, turn on to plate. Serve warm with or without cream.—Mrs. Lloyd Bridges, Leona, Ore.

Imitation Maraschino Cherries
3 1/2 pounds firm white cherries
3 cups water
3/4 pounds berry sugar
1 ounce almond extract
1 ounce red fruit coloring
Juice of 1 lemon.

Make a brine of 4 tablespoons of salt and 2 level teaspoons of alum dissolved in 2 quarts tepid water. When brine is cold put the stemmed cherries to soak overnight. In the morning wash until no trace of salt is left, then drain thoroughly. Make a syrup of sugar, water and fruit coloring. When well heated add the cherries and let mixture come to a hard boil. Take from fire immediately and let stand 24 hours in the syrup. The next step is to drain off the syrup and pit the cherries, return them to the syrup and heat the second time to boiling heat, then let stand for 24 hours. The third and final cooking demands reheating of cherries and syrup—this time the lemon juice is put in and the flavoring extract is added after the cherries are taken off the fire just before canning.

There are a number of kinds of firm white cherries one may use—Royal Annas for instance. If you like both the red almond-flavored kind and the green mint-flavored ones you can easily have them by using but half of the color and flavor named and for the remaining amount of cherries and syrup use green fruit coloring and 1/2 of mint extract.—Mrs. H. L. Nale, 1001 E. Raleigh St., Glendale, Cal.

Cherry Conserve
2 1/2 lbs. ripe cherries
2 1/2 lbs. sugar
1 lemon
1 cup raisins
1/4 oranges
1/4 teaspoon salt
Wash, stem and pit cherries.

Squeeze out orange and lemon juice. Wash raisins. Mix all together and let stand overnight. Then cook slowly until thick and clear. Pour into jars and seal.—Mrs. F. C. Swindall, 1975 Emerald, Eugene.

Cherry and Cheese Salad
Remove stones from large, black canned cherries, allowing 6 or 8 for each serving. Combine 1 small cream cheese, 1/2 cup thin cream, 1/2 cup finely chopped walnuts, 1-8 teaspoon salt, and a dash of paprika, and form into tiny balls. Chill the stoned cherries thoroughly and fill with the cheese balls. Serve on white lettuce leaves garnished with mayonnaise.—Mrs. C. L. Huffaker, 1819 Fairmount, Eugene.

Cherry Pie
1 1/2 quart cherries
1 cup white sugar
6 teaspoonsful cornstarch
1/4 teaspoon lemon extract
1 teaspoon butter
Pinch of salt.

Pastry—One cup flour, one-half cup lard, one-half teaspoon salt, one-third cup ice water.

Method—Drain juice from cherries after cooking, place juice over fire when boiling add sugar into which cornstarch and salt have been thoroughly mixed; take from fire, add butter and pour over cherries. While the filling is cooling make the pastry, sift flour and salt, add lard to two-thirds of flour, mix with fork until well blended. Add rest of flour working until light and flaky with fork. Add ice water, roll thin, handle as little as possible. Bake in hot oven until brown.—Mrs. Fred P. Tinker, Cottage Grove.

Cherry Pudding
1 cup flour
2 teaspoons baking powder
2 tablespoons sugar
1/4 teaspoon salt
2 tablespoons butter
1/2 cup rich milk.

Mix like biscuit dough—divide in two parts; roll out; line deep pie pan with one part.

Filling: Pit one pint of pie cherries (canned cherries may be used)—cook with 1 cup sugar, drain, cool. Fill pie plate with cherries (sprinkle with a little sugar if you like it sweeter) cover with remaining dough, bake for 30-35 minutes in moderate oven. Serve with sauce which is made with the cherry juice thickened with cornstarch, adding good-sized lump of butter. Rich cream may be used in addition to the sauce. Delicious.—Miss Eliza H. Sorensen, 835 S. Main St., Independence.

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