

BACCALAUREATE AT MONROE IS SUNDAY

MONROE, May 18.—(Special).—Baccalaureate services for graduates of the Monroe union high school will be held Sunday evening in the high school auditorium. Rev. J. R. Shaffer will give the address. Members of the graduating class are: Mary Albin, Helen Howarth, Evelyn Brown, Kenneth Goodman, Elizabeth Davidson, Kenneth Parks, Garth Rickard, Lawrence Rigor, Carrie Rivers, Elmer Stone, Elva Stone, Buford Terpin and Howard Zavodsky. Commencement exercises will be Thursday evening.

P. T. A. held election of officers Tuesday evening in the grade school. Officers elected to serve during the coming year were: President, Mrs. Helen Foreman; vice-president, Mrs. Elmer Foreman; secretary, Mrs. Elmer Foreman; treasurer, Mrs. Lou Pope. The program for the evening was put on by members of the grade school.

Fay Porter is in the Eugene hospital, having broken his leg Tuesday while logging.

Mrs. Wm. Dockruss will leave Sunday for Tillamook where she will attend grand lodge as a delegate from the Odd Fellows and Rebekahs of Monroe and Alpine.

Mr. and Mrs. Will Carpenter, Mr. and Mrs. Delbert Carpenter, Ruth Williams, and Oscar Oakes drove to Florence over the week-end.

Mrs. Walter Squires entertained on Wednesday afternoon in honor of her little daughter, Marion's fourth birthday. Little guests present were Peggy Marie Hill, Maxine Winn, Elise Winn, Rosa Lee Albin, Betty Seiber and brother, and Jessie and Charles Squires. Cake, jello and punch were served late in the afternoon.

Closing Program Is Held at Oak Hill
A large crowd attended the closing exercises at Oak Hill school Monday evening, May 14. After a potluck supper was served a three-act minstrel play was given by the pupils. Between acts violin and guitar music was furnished by Mrs. Carpenter, Lyle Stalcup, and Pearl Fisher. Eighth grade diplomas were received by Wilbur Beasley and Lyle Stalcup.

At the close of the program Mrs. Florence Bennett, the teacher, was surprised by a shower of good wishes written by the patrons of the school and also a beautiful basket of flowers in which was cleverly concealed gift handkerchiefs from each of the pupils.

FRENCHMAN WINS
AUBREY, France, May 18.—(AP).—France got off to a winning start in a drive to regain the Davis cup when Christian Bousquet defeated Franz Matzka in the first match of the French-Austrian tie. The score was 6-1, 6-1, 6-4.

Housewives' Forum

By Marian Lowry

(CONTINUED FROM PAGE 1)

round biscuit thickly with date and honey mixture, adjust rings on top and fill with additional date mixture. Serve with lemon sauce. Makes 4 short cakes.—Miss Marion Cox, Rte. 2, Eugene.

Honey Jelly
3-4 cup water
2 1/2 cups honey (13-14 pounds)
1/2 cup certo
Measure water and honey into saucepan. Stir and bring to boil. At once add certo, stirring constantly. Bring again to a full rolling boil and remove from fire. Skim, pour quickly into jelly glasses. Cover hot jelly with film of hot paraffin. When jelly is cold, cover with 1-8 inch of hot paraffin. Roll glass to spread paraffin on sides. Makes 4 to 8 eight ounce glasses.—Mrs. O. K. Burrell, 1855 10th Ave. East, Eugene.

Honey Gingerbread
Bring 1 cup molasses, 1 cup strained honey, 3-4 cup shortening to boiling point. Stir in 2 teaspoons each of cinnamon and nutmeg. Remove from fire and add sifted flour and buttermilk (or sour milk) alternately until 5 cups flour and 1 cup buttermilk have been used. Add 1 well beaten egg and 4 level teaspoons baking powder. Put in well greased and warmed pan. Bake in quick oven about 15 minutes.—Mrs. P. G. Bradway, Motor Rt. 8, Eugene.

Honey Sponge Cake
1/2 cup sugar
1/2 cup honey
4 eggs
1 cup sifted flour
Mix the sugar and honey and beat until the syrup will spin a thread when dropped from the spoon. Pour the syrup over the yolks of eggs which have been beaten until light. Beat this mixture until cold; then add the flour and cut and fold the beaten whites of the eggs into the mixture. Bake for 40 or 50 minutes in a slow oven in a pan lined with buttered paper. This cake can be made with a cupful of unbeaten honey in place of the honey and sugar syrup but the quality is not so good.—Mrs. Fred E. Hughes, 795 7th Ave. West, Eugene.

Autumn Casserole
1 partially cooked sweet potatoes
4 apples
1 cup honey
2 tablespoons brown sugar
2 tablespoons water
Peel and dice the sweet potatoes and apples. Butter a baking dish and place them in alternate layers. Pour over them the mixture of honey, brown sugar and water. Dot with butter. Cover and bake 30 minutes.—Mrs. Frank Miller, Box 216 A, R. 2, Eugene.

Honey Salad Dressing
3 egg yolks
1/2 cupful strained honey
1/2 teaspoonful of celery salt
1/2 teaspoonful of paprika
2 tablespoonful of lemon juice.

1/2 cupful of salad oil
1/2 cupful of whipping cream.
Beat the egg yolks, add the honey and cook over hot water, stirring constantly until thick and smooth. Cool, then add the celery salt and paprika. Add the lemon juice and oil alternately, beating well after each addition. When ready to serve fold in the cream beaten stiff.—Mrs. M. Johnson, 501 West Broadway, Eugene.

Honey Fudge
1 square bitter chocolate
1-8 cup honey
2 cups granulated sugar
1/4 teaspoon salt
1 cup milk
4 tablespoons butter
1 teaspoon vanilla
1 cup nuts.
Melt the chocolate over hot water. Add the honey, sugar, and salt, and stir until well-blended. Then add the milk and butter. With occasional stirring cook rapidly to the soft ball stage (236 degrees F.). At the instant the candy is done, remove from fire and set in pan of cold water. When cooled to luke warm add vanilla and beat until stiff. Add nuts, and turn into a buttered pan. Yields 1 1/4 pounds.—Mrs. B. W. DeBusk, 1011 Mill St., Eugene.

Honey Graham Gems
2 eggs
1 cup sour cream
1/4 teaspoon soda
1-8 cup sugar
2 cups graham flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
2 tablespoons butter.
Beat the soda into the sour cream. Beat the eggs until light and add to cream. Mix without shifting the graham flour, baking powder, salt and sugar and pour liquid into them, beating well. Add melted butter. Pour the gem pans a third full, add 1 teaspoon honey, cover with batter, bake in a hot oven in greased tins. Makes 12 gems.—Mrs. R. O. Evans, 318 Adams St., Eugene.

Company Griddle Cakes
1 cup stale bread crumbs
1/2 cup boiling water
3-4 cup milk
1 cup flour
1/4 teaspoon salt
1 1/2 teaspoons baking powder
6 teaspoons honey
2 tablespoons melted butter
1 egg.
Add the boiling water to the crumbs and let stand five minutes. Combine with the milk, dry ingredients sifted together, the beaten egg, honey and melted butter. Bake on a hot griddle in the usual way and spread with creamed butter and honey, and dust with cinnamon.—Mrs. W. R. Armstrong, 1302 W. 11th Ave., Eugene.

Owners of southern Iowa farms which are being badly damaged by soil erosion are anchoring their soil with lespedeza, hardy oriental cover crop.

RECITAL PLANNED AT SANTA CLARA

SANTA CLARA, May 18.—(Special).—Vernon Perkins and Walter Meek will give a violin recital Tuesday evening at 8 o'clock at the music hall. Miss Vivian Malone is teacher. The program will include solos by Walter, "Mosquito Dance," Ludwig Mautschke; "Viola," Duelle; and "Grasshopper Frolic," Duelle. Duets by Vernon and Walter are "Valse Barcarolle," Offenbach; "Frolic of the Dance," Masurka; solos by Vernon, "Water Lily," Duelle; "Arabian

Galley," Duelle and "Moto Perpetuo," Carl Bohm. And there will also be a group of piano solos. The public is invited.

The Baccalaureate address will be given by Earl T. Downing Sunday, May 20 at the Santa Clara Christian church at 8 o'clock and class night will be held at the community hall at 8 o'clock Wednesday, May 23. Commencement exercises at the hall May 25.

Miss Florence Thompson, who is to be married Sunday, May 20, to Arthur A. Guthrie was honored at a miscellaneous shower Tuesday afternoon at the home of Mrs. Roy Overgaard. Mrs. E. G. Vogt, Mrs. Mary Sederberg and Mrs. J. D. Bahling assisted the hostess. Thirty-nine were present.

Mrs. H. R. Emerson entertained

the Thimble club Wednesday afternoon. In the guessing contest Mrs. J. I. Hart received first prize. Mrs. J. T. Bennett consolation. Mrs. Lona Templeton of Eugene gave two readings. Mrs. J. H. Lewis, Mrs. Phelps, Mrs. Templeton, Mrs. Wilmer Walton, Mrs. P. A. Foster, Mrs. T. E. Joll, Mrs. Nathaniel Hart and Mrs. J. O. Haugen of Eugene were visitors. There were 18 members present. Mrs. J. T. Bennett and Miss Laurel Emerson assisted the hostess in serving refreshments.

The ladies aid society will meet Wednesday with a potluck luncheon at 12:30. A business meeting will follow.

Roy Swezey made a trip to Corvallis Tuesday to attend the strawberry convention.

Mrs. Lona Templeton of Eugene vis-

ited Wednesday with her sister, Mrs. H. R. Emerson and family.

Twenty-six high school students of the biology class and Mr. and Mrs. Leslie Godard and Mr. Jeffries held a picnic Monday evening at Benton-Lane park.

Reunion Is Held at W. E. Fritts Home

SPRINGFIELD JUNCTION, May 18.—(Special).—One of the most enjoyable Mother's day reunions was held at the home of Mr. and Mrs. W. E. Fritts. Their children were all present, Mr. and Mrs. Forrest Fritts, their children, Elmer, Mary, Howard and Peggy; Mr. and Mrs. Fred Fritts, Jack, Geneva, Betty, Billy and Max; Mr. and Mrs. Frank Elliott, Mr. and Mrs. Joliff, Dorris,

Roscoe and Elliott; Mr. and Mrs. Lloyd Townsend, Mr. and Mrs. E. Smithson, Maxine Fritts, Mr. and Mrs. Darrell Turner, Helen, Bessie, Jennie; Mr. and Mrs. Alanson Jones, Mr. and Mrs. Williams and son, Mr. and Mrs. Eldora Collins, Mr. and Mrs. Lester Milligan and son, Mr. and Mrs. Wayne Collins, Doris, Williams, and Myrtle Powers and children, Lawrence and Franklin.

SCHOOL HAS PICNIC
GOLDSON, May 18.—(Special).—Mrs. Bessie Y. Keeler (teacher) and term of school here last Friday, May 11. She and her pupils drove to Benton-Lane park for a picnic with a basket dinner. The attending besides the teacher and pupils were Mrs. Mary Herbert, Mrs. Jennie Borsard, Mable Hise, Mrs. Ettie O. son Dan.

SAFEWAY STORES

EXTRA! EXTRA! SPECIAL FOOD VALUES SAT. MON. TUES., MAY 19, 21, 22

CHEESE Real Tasty and Creamy, Try It! Pound **12c**

MILK Tall Cans, Rich and Pure 6 For **35c**

SALMON Alaska Tall Can Each **11c**

COFFEE AIRWAY 3 Lbs. **59c**

BUTTER Grade A. Always Fresh & Sweet Pound **24c**
Grade B. 23c

WAX PAPER, Roll **3c**

PUFFED WHEAT, Pkg. **9c**

FIGS, Black, White, 3 Lbs. **25c**

STARCH, Linit, Pkg. **9c**

OLIVE OIL, Pure, Pint... **39c**

P. A. TOBACCO, Tin..... **10c**

PORK & BEANS, Lrg. Can **9c**

SOAP P. G. Luna 10 Bars **19c**

OXYDOL Large Package **19c**

SOS 6 Pad Size Package **19c**

Vinegar Cider: Bring Container: Qt. **5c**

Cod Fish Boneless, pound **19c**

Pineapple Broken Slices, 2 for..... **25c**

Cream of Wheat Package **23c**

Baby Limas 3 Pounds **19c**

Rye Krisp Package **22c**

Purex Master Bleach, Full Quart... **10c**

Pears Extra Fancy Bartlett Large 2 1/2 **14c**

SHINOLA Black, Brown, Oxblood, tin **10c**

CRAB New Pack Can **15c**

BEANS Pork Can **5c**

FRESH EGGS Medium 16c Doz. in Cartons

Crackers Fresh Sodas or Grahams 2 Lb. Pkg. **25c**

TUNA FLAKES 9 1/2c

Lettuce Head ... **5c**

Rhubarb 10 Lbs. **19c**

Spinach 3 Lbs. **10c**

Cabbage Pound .. **2 1/2c**

NEW Spuds 4 Lbs. **15c**

Beets 3 for ... **10c**

Onions 4 Lbs. **15c**

Straw BERRIES At a Canning Price SEE OUR WINDOW BANNERS

Cantaloupes 4 for **25c**

SAFEWAY Money Saving Stores in Eugene PHONE 1594 — FREE DELIVERY PHONE 1815 — FREE DELIVERY

SAFEWAY Stores

It's New...
It's Different...

McKEE'S **BUN-BREAD**

AT YOUR GROCERS TODAY!

SAFEWAY Stores

2

Money Saving Stores in Eugene
PHONE 1594 — FREE DELIVERY
PHONE 1815 — FREE DELIVERY

2

SAFEWAY Stores