

CLINIC SCHOOLS TO BE OPERATED AGAIN AT U OF O

Clinic work in remedial teaching, which has for its purpose not only training of teachers for handling atypical children, but definite aids for children with learning difficulties, will again be a part of the summer session of the University of Oregon at Eugene, it was announced here yesterday by Dr. B. W. DeBusk, who with Miss Lillian Raynor of Los Angeles, will be in charge of the classes. The clinic will open at the same time as summer school, June 18.

The clinic has been held here annually for several years, and hundreds of children who have had difficulties in reading, spelling and arithmetic have been helped so that many of them have gone back to public school and made excellent scholastic records. Children have been brought here from many other states, and already this year applications have been received from other coast states and from the eastern section of Oregon, Dr. DeBusk states.

This year only children with difficulties in the three subjects listed above will be accepted. The clinic will accept children who merely need "correcting" or who are backward in all learning. Applications should be made at once, since the class will be limited to about 25 this year. If possible those desiring to enter children are asked to bring them in before

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MAKES THE JELLY JELL

Housewives' Forum

By Marian Lowry
(CONTINUED FROM PAGE 1)

of tart apple sauce made from green apples and flavored with cinnamon or nutmeg and well chilled. Lay the cheese strips across the top of pie in an orderly formation. Tempting and useful—Miss Pearl Getchel, Franklin boulevard, Eugene.

Green Apple Pie

Pasty:
2 cups sifted flour
1 tsp. salt
2-3 cup shortening
4 to 6 tbs. ice water

Cut shortening into the flour and salt and add only enough water to bind it together. Roll half of it for undercrust and line a deep pie tin.

Filling:
Tart young green apples, unpeeled
1 1/2 cups sugar
1/2 tsp. cinnamon
3 tbs. flour
2 tbs. butter
1 tsp. vanilla

Core and dice enough apples so the pan will be well rounded with filling. Mix well with the sugar, flour, cinnamon and vanilla and fill pan. Dot with butter and place top crust which has been well slit. Brush with cream and sprinkle with granulated sugar. Bake ten minutes at 450 degrees, reduce to 350 and bake forty minutes longer. Serve warm with cream. The tender green peeling adds both flavor and color to this dessert.—Mrs. Elma T. Havemann, 1390 Alder street, Eugene.

Spiced Apple Jelly

Cook and drain:
2 qts. tart green apples
3 pts. vinegar
1 pt. water

Boil 20 minutes with spices in jelly bag, using 3 sticks cinnamon, 1 T. cloves, 1/2 t. nutmeg. Skim and measure. Add 3-4 c. sugar for each cup of juice. Boil 2 or 3 minutes or until well thickened.—Mrs. O. K. Burrell, 1358 Nineteenth avenue east, Eugene.

Grape Apples

Put one pint of grape juice and one cupful of sugar in a saucepan and let come to a boil. Pare and core, whole, six green apples, and simmer them in the grape juice until tender but not broken. Place the apples in glass sauce dishes. Boil syrup until thick and pour some over each apple. Serve cold with whipped cream.—Mrs. Burr E. Fisher, 1443 Nineteenth avenue east, Eugene.

Baked Apple Tapioca Pudding

3 cups rich milk
1 cup tapioca
6 tart green apples
2 cups water

Butter, sugar, cinnamon

Soak tapioca in water one hour. Add milk and cook in double boiler. Peel and core apples and place in baking dish. Fill cavity in each apple with a piece of butter, sugar and cinnamon. Have butter in bottom. Pour tapioca over apples and bake until tender. Chill and serve with plain or whipped cream.—Mrs. P. G.

June 18 for examination and diagnosis. The course is expected to attract a large number of teachers as observers, who will want this training to use in their own schools. Under the direction of Dr. DeBusk and Miss Raynor, the teachers registered will assist with the remedial work given the children and thus not only have the opportunity of observing the methods first hand, but of gaining actual experience in application. The clinic here has gained national recognition from results achieved. Several other cities have written here for information on organizing the clinic, but none have been started due to the fact that but few educators are trained for this highly specialized type of work. The clinic will be kept small this year so that work may be planned to suit each individual child. Full information may be obtained from the extension division office or the school of education at the university.

TOLEDO RIOT STORY

(CONTINUED FROM PAGE 1)

fighting yesterday, in which two men were shot to death.

Protests Pouring In

Protests against the use of national guardsmen in the strike area were received by Governor George White's office at Columbus today from labor groups in Ohio, Detroit, New York, Brooklyn and a score of other cities. Fifty-one grown men and boys were brought into police court on charges of rioting and loitering.

They were imprisoned in city jail last night after they were taken into custody by guardsmen at the riot scene. The 51 men were required to sign \$100 peace bonds and then were allowed to stay away from the armed camp of national guardsmen at the company plant.

Charles Andrews Dies at Hospital

Charles F. Andrews, a resident of Oregon for the past 17 years, died at the Eugene hospital Friday after

a long illness. Mr. Andrews resided at 1255 Mill street. He was born in Sardinia, New York, on Nov. 9, 1861, and lived for many years in Minnesota, before coming to Oregon.

He leaves his widow, Mrs. Mary L. Andrews, to whom he was married on Sept. 8, 1897; three daughters, Mrs. Thomas D. Ewing of Cleveland, Ohio; Miss Helen Andrews of Seattle, and Miss Winifred Andrews of Medford; one son, Raymond Andrews of Monico, Wisconsin; three brothers, Robert Andrews, St. Andrews, and Olney Andrews, all of New York; and one sister, Miss Emily Andrews of New York.

Mr. Andrews was a member of the Presbyterian church, having been an elder in the church for many years.

Funeral arrangements Saturday.

Farm Union Picks Its 1935 Officers

HILLSBORO, Ore., May 25.—(AP)—G. W. Potts of Jefferson was elected president of the Oregon Farmers' Union state convention here yesterday; John Plass of Banks was elected vice-president, and S. B. Holt of Seilo was chosen secretary-treasurer. Election and installation of officers closed the conference. The convention next year will be held in Albany.

Byrd Tick-Tacks "All's Well," As Blizzard Swoops

LITTLE AMERICA, Antarctica, May 25.—(UP)—(Via Mackay Radio)—A blizzard, accompanied by temperatures of more than 72 degrees below zero and a raging 50 mile an hour wind today confined Rear Admiral Richard E. Byrd to his tiny little one room shack 123 miles south of Little America.

First advice of the winter storm came after Byrd had spliced his torn antenna and contacted the base by one of the three radios in his snow covered shack. "All's well," the commander messaged slowly in code to Chicago for May 26 when the Century of Progress exposition reopens for the season.

A code message from Byrd at his advance base will be broadcast by this station to Chicago, via Buenos Aires and New York. Byrd, in turn, will receive rebroadcast of the fair's activities from the Little America station.

LAW SCORES HERE

CHICAGO, May 25.—(AP)—A blast of machine gun fire from a ready bank guard killed one robber and felled another with probable mortal wounds today, cutting short a raid

on the South Holland Trust and savings bank. A third robber was believed to have been wounded as vigilantes poured a leaden hail after the fugitives. Six men participated in the bold foray. The little bank is situated in a cross-roads village just south of the Chicago city limits and close to the Indiana state line.

Heavy Rain Hurts Local Fruit Crops

Heavy rains Thursday afternoon and Friday morning are expected to cause considerable damage to strawberries and cherries in this part of the valley, according to fruit growers. Berries picked Thursday and marketed Friday were still in good condition, but it was feared that Friday's pickings would be meagre because many berries would be softened by the rain.

Bing and pie cherries will also be hit by the wet weather. Bings already being checked, it was reported, and the rain was expected to split many

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early berries already ripe. Raspberries and loganberries probably will not be damaged because bulk of the crop is just beginning to ripen. The wet weather of the past two weeks is hurting bay and grain already down. Rust is getting in these crops, it is reported. Over half an inch of rain fell Thursday and Friday morning.

FLUE BURNS OUT

A flue fire at 613 Eleventh street east caused a run by the fire department shortly before 2:30 Friday afternoon.

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BEEF CUBES Boneless—No Waste 13c Lb.
GROUND BEEF No Cereal or Water Added 10c Lb.
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