

HEARING CALLED FOR GROWERS OF RED RASPBERRIES

SALEM, June 1.—(AP)—Max Gehlbar, state director of agriculture, today called for a hearing on June 5 to consider a market agreement between growers and processors of red raspberries for cold pack in Oregon and Washington. A like hearing was called for the same date for handlers of black raspberries.

Essential features of the proposed code are:

Establishment of a control committee of eight, four processors and four growers, half from Oregon and half from Washington.

Fixing of prices and the determining of the amount of berries to be processed.

Price establishment for barreled berries, F. O. B. Pacific coast points.

SALEM, June 1.—(AP)—Cold pack operations on barreled strawberries automatically cease in all Oregon districts at midnight tonight, packers here announced today.

This move was taken in compliance with action of the strawberry control committee, which determined on the action at a meeting in Longview yesterday, local members of the committee stated today. Certain districts in Washington which produce later than Oregon will be given a few days longer, while extreme northern districts in Washington will be granted an even longer time.

Strawberry harvest here for cold pack probably would have wound up by June 7, and 75 to 85 per cent of the crop is already in, packers estimated.

Earlier in the year hopes were expressed by those in control of the crop, that it could be held this year to not more than a third of the barreled pack in big years, which ran from 90,000 to 100,000 barrels. Authorities estimate this year's pack as at least 40,000 barrels.

COAST LEAGUE HAS 'MURDERER'S ROW'

By UNITED PRESS
A new "murderer's row" has arisen in baseball in the four-man home run attack featured by the Los Angeles club, leading the Pacific Coast league today by 12 games and seemingly unstoppable.

The old Yankee combination of Ruth-Gebrig-Muesel-Lasseri has its powerful counterpart in the Angels' lineup of DeMare-Oglesby-G. Campbell-Lillard. Among them they have hit more than 50 home runs. DeMare leads the way with 25; Gilly Campbell, a catcher, has 11; Lillard, an infielder, 10, and Oglesby, the first baseman, nine.

Campbell, Oglesby and Lillard yesterday socked home runs to aid the 12-4 victory the Angels scored over the Hollywood Stars.

The heavy hitting gave Fay Thomas, Angels righthander, his 11th straight victory of the season and his eighteenth without defeat since last year.

LeRoy Herrmann won his tenth of the season in the 3-2 victory the San Francisco Seals scored over the Mission Reds.

Howard Greahed exhibited rare form at Seattle in shutting out Sacramento with four hits. The score was 3-0.

The Oakland-Portland game was postponed because of wet grounds. It will be played as part of a double-header on Saturday.

Oswego Lake Fish Planting Turned Down

PORTLAND, Ore., June 1.—(AP)—A precedent which, if followed closely throughout the state might eventually spoil some of the finest fishing lakes and streams, was announced Thursday by Max Ryckman, when he refused to plant fish in Oswego lake because it is not entirely open to the public.

Ryckman said he was about to plant large numbers of bass, crappies and other spiny rayed fishes in the lake when he received protests from sportsmen that they could not gain access to the lake without paying the owners of private property for the privilege.

There are a number of road-ends leading to the lake which are open to the public and it is possible to rent boats with which to fish the entire lake, but the greatest area of the shoreline is either devoted to private homes or is so precipitous as to be impossible to fish.

Auto Racers Here Sunday Fastest On All Pacific Coast

The fastest automobile races on the Pacific coast, not including the famous Acrot speedway in Los Angeles. That's the record Bobby Rowe's troupe of 16 drivers have earned for themselves during the past weeks of barnstorming throughout the northwest.

Rowe will bring 16 drivers here, with a possibility that more may be entered. Included in the list will be Larry Wright, who cracked the track record at Portland last week; Art Scoville, former Seattle and Acrot sensation; Bob Scoville, his brother, driving the famous "death car," the No. 1 Miller Special in which Nelsie Hines was killed last fall; Armand Millen, and many others.

The fairgrounds track is being treated with 2000 gallons of oil, and will be almost dust-proof. Consider-

Housewives' Forum

By Marian Lowry

(CONTINUED FROM PAGE 1)

one hour at 350 degrees. This makes one loaf.

It is delicious sliced thin and spread with butter or cream cheese. If desired 1/4 teaspoon cinnamon and 1 cup raisins may be added.—Mrs. J. H. Lott, 751 E. 14th, Eugene.

A Cake that Goes to Church Suppers

2 1/2 cups shortening
1 1/2 cups sugar
3 eggs
2-3 cup chocolate
1/2 cup hot water
2 teaspoons baking powder
1 cup thick sour milk
1/2 teaspoon soda
1 teaspoon vanilla
2 cups flour
1 teaspoon salt.

Blend shortening, sugar and eggs thoroughly in one operation. Beat chocolate in hot water until smooth and add to first mixture. Then add milk beaten with soda and flavoring and lastly stir in flour, salt and baking powder, which have been sifted together. Bake in 8-inch layer cake pans in moderate oven (375 degrees) for about 25 minutes. This makes three large layers which may be iced with the following icing: Cook 1 1/2 cups granulated sugar and 1-2 teaspoon salt with 1/2 cup water to a temperature of 235 degrees or until syrup forms a soft ball in cold water. Pour slowly over 3 egg whites beaten stiff, beating mixture as you do so. While icing is still hot, fold in 12 marshmallows which have been cut in pieces. Beat until of a consistency to spread.—Mrs. H. N. Traylor, Creswell.

Chocolate Chiffon Pie

Filling for one 10-inch pie.
1/4 cup cold water
1/4 cup boiling water
6 level tablespoons chocolate or 2 squares chocolate
1 teaspoon grated lemon rind
4 eggs
1 cup sugar
1/4 teaspoon salt
1 teaspoon vanilla
1 level tablespoon Knox gelatin

Soak gelatin in cold water 5 minutes. Mix chocolate and boiling water until smooth. Add softened gelatin, mixing thoroughly. To this mixture add egg yolks, slightly beaten, 1/2 cup of the sugar, salt, lemon rind and vanilla. Cool and when mixture begins to thicken fold in stiffly beaten egg whites and the other 1/2 cup sugar. Fill baked pie shell and chill. Before serving spread over pie a thin layer whipped cream.—Mrs. F. C. Swindall, 1975 Emerald St., Eugene.

Chocolate Cornflake Macaroons

Beat 2 egg whites stiff, add 1/4 tsp. salt and 3-4 cup sugar, gradually. Add 1/4 tsp. almond extract and 1/4 tsp. vanilla. Carefully fold in 1 cup of cornflakes and 1 square of unsweetened chocolate, melted. Shape with a tablespoon into flat cakes about as large as a teacup. Be sure the pan is well greased with unsalted fat. Bake in a slow oven until they are dry-looking and slip easily from the pan. About 25 to 30 minutes. For an unusual dessert heap each macaroon with vanilla ice cream and sprinkle with grated, unsweetened chocolate.—Mrs. C. L. Huffaker, 1819 Fairmount, Eugene.

Chocolate Angel Food Cake

1 1/2 cups granulated sugar
4 tablespoons cocoa
3-4 cup sifted cake flour
1 1/2 cups egg whites (12 small eggs)
1 teaspoon cream of tartar
1/4 teaspoon salt
1 teaspoon vanilla.

Sift sugar twice and sift cocoa with one cup of sugar. Sift flour once before measuring. Sift flour 2 times with remaining 1/4 cup sugar.

Beat egg whites with a flat whip. Add cream of tartar and salt when egg whites are frothy. Continue beating until egg whites will just hold a point when whip is pulled out—not a stiff point. Gently beat and fold in sugar and cocoa mixture. Cut and fold in flour and sugar mixture. Fold in flavoring. Pour into large ungreased angel food pan with tube center and bake. Invert pan until entirely cold. Bake 60-65 min. temperature 275 degrees to 325 degrees.—Mrs. J. M. Spurgin, 365 W. 17th Street, Eugene.

Chocolate Frosting

And now for the lady who wants a never-fail icing. Here it is. Place in a saucepan one cupful of powdered sugar, one beaten egg, half a teaspoon of vanilla and one unsweetened square of chocolate shaved fine. Place over hot water and stir until well blended and stiff enough to spread, which should be in a very few moments. This is soft, black and glossy and does not get hard.—Virginia Griffin, R. 1, Box 491, Eugene.

Chocolate Sour Cream Fudge

2 cups granulated sugar
2 squares bitter chocolate or 2 tablespoons cocoa
2-3 cup sour cream
1 teaspoon vanilla
1 cup shaved walnut meats.

Mix sugar, chocolate and sour cream, and cook until it forms a soft ball. Pour without stirring into a large buttered platter. When cool enough to handle add vanilla and beat with a fork until it granules slightly. Working quickly, mold with the hands into two rolls, and roll in the nutmeats. When cold and firm, slice with a knife.—Evelyn Morgan, Goldson.

Chocolate Pudding

Makes an excellent pie filling. Economical and delicious.
1 1/2 squares Baker's chocolate
1 cup sugar
1/2 cup cold water
1 1/4 cup milk
5 tablespoons (Svanadown) cake flour (all purpose flour may be used)

able work has been done on it, and speeds in excess of 90 miles an hour are expected.

IN CANADA

Mrs. Gertrude Bass Warner, donor of the Murray Warner museum of Oriental art at the university, is in Toronto, Canada, attending the annual meeting of the American Association of Museums. Miss Mabel Klockars is also attending.

2 tablespoons cold water
2 tablespoons butter or other shortening
1 teaspoon vanilla
2 eggs (may be omitted)

Cut chocolate, put in pan with water, stir over direct heat till smooth. Add sugar and milk, bring to boiling point, stirring constantly.

Mix flour with the two tablespoons of water and add slowly to first mixture. Stir till thickened. Beat yolks of

2 eggs till light, pour chocolate mixture slowly into yolks. Cook two minutes. Remove, add butter, vanilla, cool. Before serving beat whites of eggs till stiff and fold into pudding.—Mrs. Adam M. Wilhelm, 135 West 22nd St., Eugene.

Chocolate Bread Souffle

2 cups scalded milk
2-4 cup sugar
1 cup bread crumbs
2 egg yolks
1 tablespoon melted butter
1/2 cup ground chocolate
1 teaspoon vanilla
2 egg whites.

Pour milk over bread crumbs, set aside to cool. Beat egg yolks, add sugar, butter and chocolate, beat until smooth. Add milk and bread mixture, add vanilla. Fold in stiffly beaten egg whites. Bake 1 hour in moderate oven with baking dish, set in pan of water. Serve with whipped cream, or pudding sauce.—Mrs. Robert McCulloch, 1376 Alder, Eugene.

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