

# FAMED TENOR TO BE AT McDONALD

James O'Connell, McDonald theater manager, announced Friday that he has been fortunate in securing a personal appearance of the talented and gifted tenor, Jeffrey Gill, for a Saturday and Sunday stay. Gill has made appearances in films with Marion Davies, Joan Blondell, Lew Ayres, and has also assisted Al Jolson and Eddie Cantor in two of their latest motion pictures. He sang "Sweetheart Darlin'" in Peg O' My Heart with Marion Davies and later introduced the same song over the NBC network with the Blue Monday Jam-boree.

Gill is also credited with introducing to coast audiences, the hit tune, "This Little Piggy Went to Market." He happened to be with the author the night he conceived the tune and as a result of this connection Mr. Gill was fortunate to be the one to first sing the tune.

In 1929 Gill won the national Atwater Kent contest and became a protégé of the celebrated Selmann-Helk with whom he toured the European continent as an assisting artist.

Jeffrey Gill and his accompanist, Clifford Swann, will appear at the McDonald theater only two days before making a tour of northwest cities. They are booked to play the cities. Prices will remain as usual.

# SCENE FOR STATE PICNIC!



View in the Breitenbush-Mt. Jefferson recreational area where the second annual all-state picnic sponsored by Salem service clubs and Marion county, will be held Sunday, June 10. Outstanding speakers are to attend the affair. The first picnic last year was enjoyed by more than 8000 people. Map indicates road for motorists to take.

Pour over a dressing made of 4 tablespoons olive oil, 1 tablespoon grapefruit juice, 1/2 tablespoon vinegar, 1/2 teaspoon salt, 1/2 teaspoon paprika, Dash cayenne pepper, 1 1/2 tablespoons finely chopped Roquefort cheese.

Beat thoroughly and pour over salad.—Mrs. T. F. Kahler, R. 1, Creswell.

**Lemon Pie**  
Juice and rind of 1 lemon  
3 tablespoons flour  
1 cup milk  
1 cup of sugar  
2 eggs (separated)

Mix wet ingredients and add dry to them mixing the flour and sugar together thoroughly first. Beat egg whites till stiff and fold into the mixture. Bake in an uncooked pie shell till set. (Moderate oven). This is a different lemon pie.—Evelyn Spurgin, 365 W. 17th, Eugene.

**Grapefruit Pie**  
Makes 1 pie. Serves 6.  
1 cup grapefruit juice  
1/2 cup orange juice  
1 T. lemon juice  
1/2 cup sugar  
1/2 teaspoon salt  
1/2 cup cold water  
3 T. cornstarch  
2 egg yolks  
1 T. butter  
1 teaspoon grapefruit rind  
2 egg whites  
4 T. sugar

Heat fruit juice, sugar, salt in double boiler. Mix water and cornstarch. Pour hot juice and sugar over cornstarch and return to double boiler. Stir till thickened and cook 10 minutes. Add beaten egg yolks and butter. Cook 1 minute. Remove from fire and stir in the grapefruit rind. Pour into baked pie shell and cover with a meringue made of egg whites and 4 T. sugar. Bake in oven 300 degrees, 15 minutes.

For pudding like filling and meringue without crust in individual pudding dishes.—Frances Pratt, Crow Stage, Eugene.

**Three Fruit Sherbet**  
1 tablespoon gelatin  
1 cup sugar  
2 cups water  
3-4 cup orange juice  
3-4 cup grapefruit juice  
1/2 cup lemon juice  
2 tablespoons maraschino juice  
Few grains salt

Soak gelatin in 2 tablespoons cold water for five minutes. Boil sugar and water together for 10 minutes. Add gelatin and stir until dissolved. Add orange, grapefruit, and lemon juice. Strain and cool, add maraschino juice. Pour into freezing tray. Freeze to a mush and whip well. Return to freezing unit and stir again at the end of

an hour. Finish freezing.—Mrs. C. L. Huffaker, 1819 Fairmount.

**Orange Sweet Pickle**  
4 oranges  
2 cups sugar  
1 1/2 cups vinegar  
1 t. cloves  
1 t. stick cinnamon

Peel oranges, removing all white membrane, cut into thick slices, steam until tender. Boil sugar, vinegar and spices in bag for 25 minutes. Add fruit and simmer slowly for 1 hour. Place in jar and let stand a week or two before using.—Mrs. O. K. Burrell, 1358 East Nineteenth, Eugene.

**Land Held By Bank Is Ordered Sold**  
Authority was given by Judge G. F. Shipworth of the circuit court Friday for A. A. Schramm, state superintendent of banks to sell 8.833 acres of land in Linton, a tract of land directly across the river from Eugene and adjoining the golf links of the Eugene Country club, in the liquidation of the Bank of Commerce.

An offer of \$3000, less the unpaid taxes, has been made for its purchase and the money will be turned to the dividend fund for the depositors.

**CIRCLE MEETS**  
The Alpha Missionary Circle of the First Baptist church will meet Tuesday, June 12, at 2:30. The topic is "Social Adjustments for East and West" by Dr. Mary Fowler Thompson. Devotional led by Mrs. D. E. Baker. Hostesses, Mrs. A. R. Gray, Mrs. R. S. Shelley.

**APPEAR AT WESTFIR**  
Rev. and Mrs. Half musicians, are to appear at the community hall at Westfir this Friday evening at 7:45 o'clock. They play a number of instruments and promise an interesting program.

**WORK STARTS ON PIER**  
A county bridge crew has started work on one of the main piers of the new bridge at Mapleton, according to P. M. Morse, county engineer, who was there Thursday. The pier is being made of piling.

**ATTENTION HOUSEWIVES SAVE JARS FOR CANNING**

# Strawberry Fields Inspected Thursday

Strawberry fields on farms of Palmer Walk, Willakenzie, and Ben Davidson, West Springfield, were inspected for plant certification by O. T. McWhorter, extension horticulturist of O. S. C., and O. S. Fletcher, county agent, Thursday afternoon.

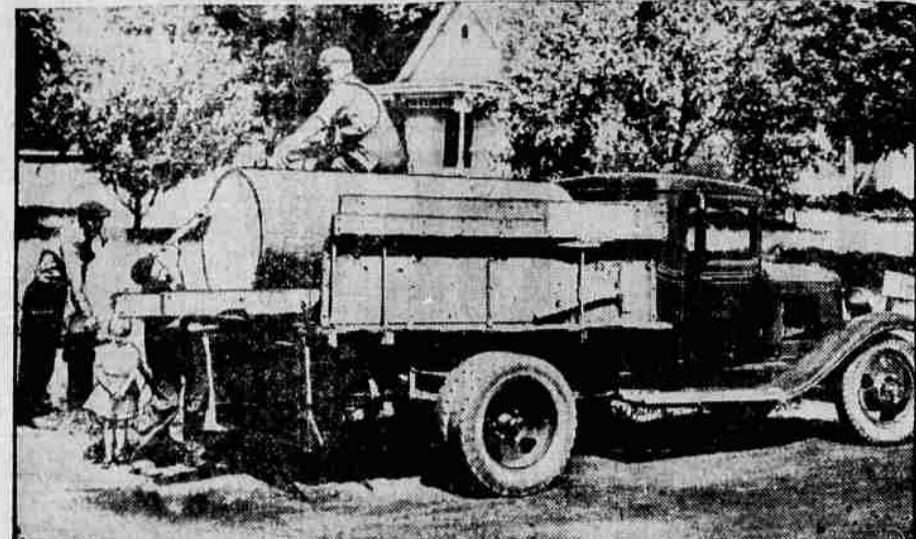
Several plots of berries on each farm passed the preliminary inspection. Another inspection will be made in the fall at which time additional fields, owners of which have applied for inspections, will be gone over.

This is part of the Lane County Horticultural Society program in cooperation with the county agent's office and is designed to aid the building up of special varieties. Strawberry varieties inspected Thursday included Corvallis, Marshalls and Narcissa.

**HERE FROM BAKER**  
Mrs. A. E. Kerr and daughter Margaret, of Baker, are in Eugene for commencement week-end as guests of Mr. and Mrs. W. H. Maxham. Mrs. Kerr will attend the twenty-fifth reunion of her graduating class.

**VISITING HERE**  
Mr. and Mrs. Bert Shipp of Portland are here for a week visiting Mrs. Shipp's sister, Mrs. R. L. Jones.

# DROUTH FORCES 20-MILE WATER HAUL!



Lane farmers are on the water wagon in earnest as a result of the drouth that has dried wells and stored crops over the entire midwest, taking toll of millions. Here are shown members of the Gaul family, with their truck and the tank in which they haul water 20 miles from Des Moines to their farm for their livestock. The family's own supply is transported in milk cans.

**SPEEDER FINED**  
Lloyd J. Helzer was fined \$10 by Justice of the Peace Dan Johnson, Friday, on a charge of violating the basic speed law. He was accused of driving over 25 miles an hour on a city street.

**GO TO PORTLAND**  
Mrs. George Stratton of Irving and Mrs. H. P. Curran of Eugene went to Portland Friday for a few days' visit.

**WHITE STAR TUNA**

"Costs LESS too!"

# Housewives' Forum

By MARIAN LOWRY  
(Continued From Page 1)

**Orange Sweet Potatoes**  
4 large oranges  
1 quart hot mashed sweet potatoes, either fresh or canned  
1-3 cup melted butter  
Salt

Cut the oranges in half, extract juice and remove pulp without breaking the skins.

Add the butter and salt to taste to the potatoes, then beat in enough orange juice to make them light and creamy.

Fill the orange shells, heap them well, top with half a marshmallow or sprinkle with brown sugar, and bake half an hour at 400 degrees.—Mrs. Elma Havensum, 1390 Alder, Eugene.

**Lemon Catsup**  
Grated rind of 4 lemons  
Juice of 4 lemons  
1 tablespoon grated horseradish  
1 teaspoon salt  
4 cloves  
2 teaspoons whole white mustard

2 teaspoons celery seed  
2 blades nutmeg  
1-5 teaspoon cayenne

Place all ingredients together in sauce pan, simmer 20 minutes, bottle, seal and let stand at least 3 weeks to ripen.

Use as a savory addition to mayonnaise or as a spicy relish for service with oysters or fish.—Nellie Morris, Oakridge.

**Orange Sher Pie**  
2 teaspoons gelatine  
2 tablespoons cold water  
1 cup orange juice  
2 T. cup sugar  
3 tablespoons lemon juice  
Grated rind of one lemon  
4 eggs  
Few grains salt  
Baked pie shell

Soak gelatine in cold water 5 minutes. Beat egg yolks until light; add sugar, orange juice, lemon juice and rind, and salt. Cook over hot water until slightly thickened, stirring frequently, add gelatine and stir until dissolved. Cool. As it begins to thicken fold in stiffly beaten egg whites. Pour into baked pie shell and chill. Before serving top with whipped cream and sprinkle with candied orange peel finely grated.—Mrs. M. Johnson, 591 West Broadway, Eugene.

**Grapefruit Salad**  
Remove the pulp from 2 large grapefruit.  
Skin and seed 1 cup grapes  
1/2 cup pecan nut meats in quarters  
Arrange materials on a bed of chicory leaves, first grapefruit, then grapes, then nut meats.

# SCHOOL'S OUT...GET READY FOR THE RUSH

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CABBAGE—New Crisp Pound	24¢
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**OXYDOL 3 10c Size Pkgs. 21¢**

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**PEN JELL—Makes Jelly Easily, 2 Pkgs. 27¢**

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