

City News Notes

WHAT'S DOING

Wednesday
8 p. m.—Milk distributors' meeting, chamber of commerce.

Thursday
12 noon.—Weekly luncheon of Eugene Active club, Eugene hotel.

California Couple Here

Mr. and Mrs. Arthur J. Hyne of Santa Clara, Cal., formerly of Eugene, have been visiting the past week with Mr. and Mrs. John S. West at their home on the McKenzie near Vista. They made a fishing trip by boat on the river, with Mr. West, a well-known boatman and guide, in a well-known boat and guide, in a well-known boat. Mr. and Mrs. Hyne returned to Eugene to spend a day with friends and have gone to visit with relatives and attend to business. They will return to California by way of the coast route. Mrs. Hyne is a sister of Mrs. West.

Engineer to Talk

"Better Light—Better Eyes in Store. Office, School and Home" is the topic of a talk which George M. Boyd, illumination engineer for the city, will give at the Westinghouse Electric and Manufacturing company, Wednesday evening at 8 o'clock in the chamber of commerce. Mr. Boyd will explain the most efficient use of artificial light for better seeing and to save eyestrain. The public is invited.

Group Makes Bonnets

Members of the ninth division of the Methodist Episcopal Aid society have been making varied garden hats which will work out nicely for bonnets to wear on the Oregon Trail pageant. They come in all colors. Some are on display at the pageant headquarters, others at 140 Willamette street. Mrs. Charles E. Hunt may be telephoned for orders.

Report is Given

The Pacific hospital reported Mrs. Nellie Voris, Ole Halderson, W. A. Meek, M. J. Wearin, Mrs. Lillie Grevel, Mrs. Ruth Cartner and Mrs. Bonnie Sorby as admitted Tuesday. Dismissals included Mrs. Kate Russell, William Y. Akin, Baby Green, Mrs. Mary Christensen, Mrs. Lena Weber, Mrs. Helen Smith and baby son, L. W. Clark, Baby Patricia Anderson, and Arthur Stanley.

At Hoffman Hotel

Guests from Oregon points at the Hoffman hotel Wednesday were Mr. and Mrs. C. A. Chalfan of Portland, Mrs. R. E. Paepeler and Mrs. Eva Woods of Roseburg, Mr. and Mrs. Sidney Smith of Astoria, E. J. Somerville and G. L. Snook of Salem, and E. E. Schlessa of Klamath Falls.

Picnic is Planned

The Eugene automotive association will hold its annual picnic June 16 at Riverside park, it was announced Wednesday. All repair and service shops in the city will close at 11 a. m. and many of the dealers are expected to close at that time also.

Junior Chamber Meeting

The junior chamber of commerce is to have its meeting next Tuesday evening at McCrady cafe, starting with a dinner at 6:30 o'clock. At this time there will be election of officers. Plans for the group's participation in the pioneer pageant will be discussed also.

Memorial Service

The Knights of Pythias will hold a memorial service at their hall, corner of Eleventh and Olive streets, Thursday evening, June 14, at eight o'clock. All knights are urged to attend. Refreshments will be served at the close of the service.

Mrs. Pearson Leaves

Mrs. Edna Pearson has gone to Cottage Grove where she will conduct her classes in voice. She will also direct the Balladeers, men's singing organization, in a public concert Wednesday evening at Creswell.

Return Home

Mrs. A. G. Dadds and son, Jerry, who have been visiting here for several weeks with Mrs. Dadds' parents, Mr. and Mrs. O. C. Caswell, have returned to their home in Santa Monica, California. Mr. Dadds also visited here for a short time.

Dance Orchestra Engaged

Mix Morris and his Willamette Park orchestra have been engaged by G. E. Jacoby of Swimmers' Delight for the summer season. The orchestra will start its engagement Sunday afternoon with a free dance in both the afternoon and evening.

Visit Parents Here

Miss Ann McClew, who has been teaching at Wenatchee, Wash., Miss Jean McClew, who has been teaching in Portland, and Miss Helen McClew, student at Oregon State college, are visiting their parents, Mr. and Mrs. W. A. McClew, in Eugene.

To Address Actives

Mrs. Doris Smith, director for Eugene's coming pioneer pageant, "The Oregon Trail," and Hugh E. Rossom, manager for the event are slated for talks at the weekly meeting of the Eugene Active club, Thursday noon, at the Eugene hotel.

Go to Meeting

Earl Bryson, DeWitt Dormer, and Kenneth Shumaker of Eugene lodge No. 11, A. F. and A. M., are among those in Portland to attend the grand lodge convention this week. They will return Saturday morning.

To LaGrande

Donald Caswell, who graduated from the University's school of journalism Monday, has taken a temporary position as telegraph editor on the LaGrande Evening Observer.

W. H. Sullivan Here

W. H. Sullivan, justice of the peace in Marcola, was a visitor in Eugene Tuesday.

Farmers Meeting

Agencies "Creek Farmers' Union" will meet at 8 p. m. Thursday.

was a business visitor in Eugene Wednesday.

Ben Owen in City

Ben Owen of Veneta was here Wednesday greeting old friends.

Down From Fall Creek

W. A. Simon of Fall Creek was a business visitor in Eugene Tuesday.

Cottage Grove Man Here

Robert Ludington of Cottage Grove was a Eugene visitor Tuesday.

Mrs. Currie Here

Mrs. H. W. Currie of Lorane was a Eugene visitor Tuesday.

Here From Shedd

C. A. Pugh, resident of Shedd, was in Eugene on business Wednesday.

In Records

CIRCUIT COURT

Ivan Alford against Ethel Alford, suit for divorce on ground of cruel and inhuman treatment. Care and custody of minor child sought by the plaintiff.

Credit Service company against Coyote Lumber company, suit to recover \$158.88 with interest on note.

BORN

WRIGHT—At the Pacific hospital, on Monday, June 11, 1934, to Mr. and Mrs. J. F. Wright, of Junction City, a daughter.

Obituaries

Mrs. Edna McKern HARRISBURG, June 13.—(Special)—Mrs. Edna McKern of Yoncalla, daughter of Mr. and Mrs. W. C. White of this place, died here Sunday morning at an early hour. She had been ill for several months, suffering from cancer.

The funeral was held at the White home this afternoon at 1:30 o'clock and the last rites took place at the Workman cemetery near Harrisburg. She is survived by her parents, her husband, a sister and three brothers. The latter are Ernest, Homer, Charles and Betty. She would have been 33 years of age June 12.

Mrs. Christine Lythia DENMARK, died at the Pacific hospital Tuesday after a long illness. Mrs. Lythia lived for several years in the Sunset Home here.

She was born in Denmark March 30, 1858, and since 1890 had lived in Eugene and vicinity. She leaves one daughter, Mrs. M. P. Lanson of the Danebo district. She was a member of the Danebo church.

Services will be held at the Danebo church Thursday afternoon at 2 o'clock.

o'clock, Rev. Samuel J. Hansen officiating. Interment will be in the new I. O. O. F. cemetery.

Women's Chorus of City Has Meeting

The newly organized women's chorus of the city met Wednesday morning at the McMoran and Washburne auditorium for the last gathering before the summer vacation.

Mrs. Walter E. Robertson, Mrs. Lillian Seaton, Mrs. F. M. Hathaway, Miss Maude Densmore, and Mrs. L. H. Johnson are the executive committee for the group. John Stark Evans is the director.

The active program for the new year in the chorus will start in September when plans will be launched for a mid-winter concert.

This summer, members of the group individually will participate in the Eugene pioneer pageant, "The Oregon Trail." There are nearly 100 in the chorus at present.

ROUTE F PHOTOS TAKEN ON FLIGHT

Pictures of the Knowles creek road, other sections of the proposed route F short cut to the sea and the Florence jetties were taken by Carl Baker, Eugene photographer, on an aerial photographing trip from Eugene to Florence Tuesday afternoon. The trip was sponsored by the Eugene chamber of commerce.

Twenty-six pictures were taken, the views showing the Knowles creek route from Mapleton to the divide, the divide itself and the site for the proposed tunnel and various other points of interest along the proposed route.

The party flew about five miles out over the ocean and pictures were taken of the two Siuslaw jetties. These pictures will be used in a brief for harbor improvements, according to H. E. Cully, secretary of the chamber. An artist will sketch in the proposed jetty improvements on the pictures.

The trip, taking an hour and four minutes, was taken in a Hobi plane piloted by Harold Sander. Passengers were Mr. Baker, Mr. Cully, Tom Sheridan, P. M. Morse, county engineer, and Tracey A. Stocker, president of the Lane County Development association.

Housewives' Forum

By MARIAN LOWRY
(Continued From Page 1)

ites. Dissolve gelatin and sugar in boiling water; add orange rind, lemon juice and orange juice. Turn into ice cream freezer and freeze to a mush. Beat cream until stiff, and add sugar and salt. Separate yolks from whites of eggs. Beat yolks until thick and lemon-colored and whites until stiff, and add to cream. Turn into frozen mixture and continue the freezing.—Mrs. L. G. McCall, 935 W. 3rd, Eugene.

Citrus Marmalade

1 grapefruit
1 orange
Slice the fruit thinly and discard the seeds. Soak the fruit 24 hours in three quarts of water. Cook until tender. Let stand another 24 hours. Measure and then boil 30 minutes. Add the same amount of sugar as fruit when measured and cook until thick. Watch closely and do not cook too long. For a touch of variety add a little cinnamon and cloves to a glass or two of the marmalade. You will have a product that wins the friendship of every one around the dining table.—Mrs. John Malpass, Route 1, Harrisburg.

Orange Mint Cocktail

(Serves Six)

6 small slightly sour oranges
Powdered sugar
Fresh mint
3 tablespoons lemon juice
2 tablespoons granulated sugar
Separate oranges into sections and remove this skin with a pair of scissors. Chill thoroughly, place in cocktail glasses, sprinkle with powdered sugar, and add lemon juice mixed with sugar. Sprinkle with chopped mint garnish with an upright sprig of mint in the center of the glass.—Mrs. Roger B. Hall, Wendling.

Orange Mince-meat

2 quarts tart apples
1 pound beef suet
1 cup walnuts
1 1/2 pounds sugar
Alloy Pimpley Skin
Help nature clear up the blotches and make your skin lovelier the safe easy way—use bland effective Resinol

1 teaspoon salt
3 pounds raisins
2 tablespoons mixed ground spices
1 cup chopped citron
Rind and juice of six oranges
Rind and juice of three lemons
1 cup water.

Peel, core and finely chop apples; chop suet finely, removing all skin; chop walnuts and blend all of these with sugar, salt, raisins, spices and citron. Peel oranges and lemons thinly, shred rinds as finely as possible and simmer for ten minutes in water. Add to first mixture with orange and lemon juice and let all stand to mellow for at least a week before using. Makes six pies.—May High, Oakridge.

Raised Orange Rolls

1 cake compressed yeast
1/4 cupful lukewarm water
1 egg, well beaten
1/2 cup sugar
3/4 cup orange juice
1 teaspoon grated orange rind
2 cups flour
1 teaspoon salt
6 tablespoons hot melted shortening
Combine in the order given. The heated shortening makes it unnecessary to warm the orange juice.

Beat thoroughly, then gradually add enough more flour to knead until smooth and elastic but not too stiff. Let rise in a warm place until double in bulk, then kneed again and roll 1/4 inches thick. Cut circles for Parker House rolls. Meanwhile have ready segments of orange made by cutting an orange in half removing the skin and separating the section splitting them and dipping each piece in granulated sugar. As you fold the rolls enclose a piece of orange in each

one. Turn the rolls in melted butter, let raise until very light, then bake 10 to 15 minutes at 450 degrees.
Delicious with fruit salad or may be reheated to serve with the breakfast coffee.—Mrs. Elma Havemann, 1300 Alder St., Eugene.

BANK EMPLOYEES ABSENT

Virgil Woods and Ed Walker, employees of the First National bank, are on their vacations. Mr. Woods is attending the ONG encampment at Camp Clatsop.



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