

EUGENE, OREGON, FRIDAY, JUNE 22, 1934.

NO. 172

EQUITY TRIALS TO BEGIN ON MONDAY

Beginning Monday, June 25, equity trials will begin in circuit court before Judge G. F. Skipworth. The docket was made up by the judge late Thursday and the schedule of cases follows:

June 25, 9:30 a. m.—Union Central Life Insurance company vs. Edw. Conyers et al.
June 27, 9:30 a. m.—Fred Peters vs. Oliver F. Bevere et al.
July 2, 9:30 a. m.—S. M. Calkins vs. R. O. Bushong et al.
July 6, 9:30 a. m.—R. E. Velum vs. Kuckenburg Wittman company et al.
July 13, 9:30 a. m.—F. L. Crenshaw vs. Walter Price et al.
July 16, 9:30 a. m.—B. F. Mulkey vs. Edna L. Klink et al.
July 16, 2 p. m.—Grace Schiska et al. vs. A. A. Schramm et al.
July 19, 9:30 a. m.—Ina Herron vs. Ann E. Baker.
July 25, 9:30 a. m.—Susan E. Biddle vs. Robert R. Biddle.

BAND TO PRESENT SECOND CONCERT

The Eugene Old Fellows band will give its second concert of the summer Friday evening in the city park at 7:45 o'clock. The program will contain a variety of music and will feature a fantasia on "My Old Kentucky Home" in which the various sections of the band take turns in playing variations on this favorite American folk tune.

The complete program follows:

Pepe March...Harry Watson
The Gladiator March...Souza
Mignonne Overture...Baumann
Fantasia on "My Old Kentucky Home"...Dalbey
Selection from "Woodland"...G. Lunders
Beas y Pesos—Mexican waltz...Martinez
Mr. Henry March...King

Four from Eugene
At Club Conclave

Four from the Eugene Active club are in Spokane to attend the international convention which is celebrating the tenth anniversary of the founding of the first Active club. Delegates from 16 clubs in Washington, British Columbia, and Oregon are at the meeting. Formal sessions of the meet open Saturday.

Donald Husband, former international president and present member of the international board, Phil Nordling, Norval Arnes, and A. E. Hansen are representing the local club. Mr. and Mrs. Nordling later will go to Twin Falls, Idaho. Mr. Hansen is district governor of the club.

OFF TO EUROPE FOR SAFETY!



Horace E. Dodge, wealthy speed boat builder and racer, whose Detroit home has been closely guarded day and night because of reputed kidnap threats, is taking his young son and daughter "where they'll be safe." He is shown with the children, Horace III and Delphine, as they sailed from New York for England aboard the Leviathan.

Housewives' Forum

By Marian Lowry

(CONTINUED FROM PAGE 1)

teapot for future use.—Mrs. N. O. Williams, 690 14th Ave. E., Eugene. Saving Buttons

As fancy buttons cannot go through a wringer, much less a mangle I tried sewing a plain button on the back of my fancy ones and making two buttonholes instead of one where the buttons were really used for fastening or just one buttonhole through the cloth when used just for trimming. It is a very simple matter to take the buttons off when washing. This worked so nicely that I tried the same stunt on my husband's shirts as I found it almost impossible to keep buttons on them. Now, when he loses a button he can go to the button box and find two buttons already sewed together and put them in his shirts much the same way one would

use cuff links. This "hint" has gradually been adopted to other garments until almost all my button sewing has been dispensed with. The under buttonhole can be easily made by stitching around several times on the machine before cutting the hole.—Mrs. Ira Williams, Rt. 2, Junction City.

For Smooth Gravy

When making thickening for gravy or white sauces, put the water in a small salad dressing jar, add the desired amount of flour, screw on the top and shake vigorously for a minute. The result is a smooth lumpless thickening.—Nellie Morris, 272 E. 7th St., Eugene.

On Stringing Beans

If you will cook string beans for half an hour before stringing them

half an hour before stringing them they will string easily and may then be put back into the kettle for further cooking.—Mrs. Blair T. Alderman, 261 East 10th St., Eugene.

A Hint When Baking

Keep a small pane of glass near your recipe books. When using a recipe, place the glass over the open pages. This will hold the leaves in place and keep them clean.—Geraldine Porter, 1649 E. 25th St., Eugene.

An easy way to keep lemons is to place them on a flat surface, and turn a glass tumbler over them. The tumblers must not be removed until the lemons are required for use, or the air getting to them will cause them to rot.—Mrs. F. G. Weinrick, 765 E. 17th St., Eugene.

Cooling the Kitchen

To cool off the kitchen quickly in warm weather put a pan of cold water in the oven. The cold water absorbs the heat and keeps it from going into the room.—Mrs. H. B. Peterson, Wendling.

Singing Fowls

I find that I can sing a fowl very

easily and efficiently in this manner: Put about 2 tablespoons of rubbing alcohol into an old plate and place the plate in the sink before you light the alcohol. This flame will not smoke the skin of the fowl as will most flames.—Cora TenEyck, 1392 Willamette St., Eugene.

Protecting Olefioth

When a hot dish is placed on oilcloth and adheres to it, do not pull it off forcibly or lift it suddenly. For if you do, you'll pull bits of the top finish of the cloth with it and leave a ring or marred place. Instead pour very hot water around the dish and then carefully lift it up. Enough moisture seeps under the edge of the dish to loosen it gently and it can be lifted up without bringing the oilcloth with it.—Mrs. Carrie M. Baker, Oakridge.

Banana Cake

1/2 cup shortening
1 1/2 cups sugar
2 eggs
2 1/4 cake flour
1/2 teaspoon baking powder
3-4 teaspoons soda

1/2 teaspoon salt
1/4 cups sour milk
1 cup mashed bananas (2 or 3 bananas)
1 teaspoon vanilla
1 cup cream whipped and sweetened
2 bananas sliced

Cream shortening, add sugar gradually, add the well beaten eggs. Sift flour once before measuring, sift flour, baking powder, soda and salt together and add alternately with the sour milk and bananas which have been mashed through a sieve. Add flavoring. Pour into greased and floured layer cake pans and bake. When layers are cold put together with whipped cream and sliced bananas for filling and spread whipped cream over top of cake. Lay slices of bananas over top of cream.

Time: Bake 30 minutes, 350 degrees moderate oven.

Size of pan—Two 8-inch layer cake pans.—Mrs. L. E. Johnson, 2445 Agate St., Eugene.

Hawaiian Sunburst

1 package strawberry jello

1 1/2 cups warm water
1/2 cup canned pineapple juice
1/4 teaspoon salt
2 slices canned pineapple.

Dissolve jello in warm water. Add pineapple juice and salt. Turn into individual molds. Chill until firm. Unmold. Split pineapple slices in half crosswise, and cut into small, pointed wedges. Arrange wedges around jello molds in sunburst effect. Serves 4.—Catherine Kabler, Goshen.

South Sea Islands

For each person to be served use:

1 medium sized sweet potato, Parboiled

1 piece of ham 1/2 inch thick and 3 inches square
1 slice pineapple
2 quarters of a banana
2 slices of bacon

Cut potatoes in half lengthwise and place side by side in baking dish. Cover with brown sugar. Place ham on top of potato. Season with brown sugar and dash of mustard. Above this place the pineapple. Lay the pieces of banana across the pineapple crisscross the bacon over the ban-

ana. Bake 375 degrees for 45 minutes. Excellent for Sunday night or buffet supper.—Mrs. L. M. Chapman, 1391 21st Ave. East, Eugene.

Pineapple Doughnuts

Make baking powder biscuit mixture, sifting 1 tablespoon sugar with flour. Roll out in very thin sheet and cut in circles slightly larger than pineapple slices. Make a hole in the center of each circle. Place a slice of pineapple, on one circle, brush edges with water, cover pineapple with another circle of dough and press edges firmly together. Bake at 450 degrees for 15 minutes. Serve with cream as dessert or plain as an accompaniment for a meat dish.—Mrs. Roger B. Hall, Wendling.

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