

STANFORD STUDIES U. O. SYMPOSIUM SYSTEM OF DEBATE

The unique method of debate at the University of Oregon, a system that has already attracted national attention, will be studied by a group of students who will come here from Stanford university during the Christmas holidays. It was announced Thursday by W. A. Dahlberg, assistant professor of speech and debate coach, that the Oregon or "symposium" system as it is known, differs entirely from all other plans used in colleges or universities. In place of competitive meets with teams from other institutions, in which a team arbitrarily takes one side or the other of the "question," the Oregon students are given topics. The student then makes a thorough study of the subject, and with team mates who may or may not agree with him, he presents his arguments before audiences composed of citizens of the state.

A marked interest in forensics has been shown on the campus since the adoption of the plan, and a large number of students take part in this activity.

Housewives' Forum By MARIAN LOWRY

(Continued From Page 1)

enough to decorate. Pour over the cooked celery hearts. One heart to each guest. Delicious with steak dinner.—E. Mayale Holden, 1186 Ferry St., Eugene.

Buttered Cauliflower with Spinach Ring

1 cauliflower
Cracker crumbs
1/2 tablespoon prepared mustard
Salt
2 pounds fresh spinach
2 tablespoons vinegar
1 tablespoon horseradish
2 eggs
Steam spinach until tender. Chop fine and season with salt. Beat eggs until very light, blend with vinegar and horseradish, prepared mustard and add to spinach. Place in well oiled mold and cover with crumbs. Bake 10 minutes. Serve this with the steamed or boiled cauliflower buttered.—Mrs. M. Johnson, 391 West Broadway, Eugene.

Celery Custard
2 cups diced celery
2 small onions
2 cups milk
4 eggs
1 teaspoon salt
1-8 teaspoonful pepper.
Cut the celery into very small dice and chop the onions fine. Cook both in the milk about five minutes or until partially tender. Add the salt and pepper and pour over the eggs beaten slightly. Bake in a greased dish which has been placed in a pan of water for about one hour, or until firm, in a 325 degree F. oven. Serves six.—Mrs. Elmer Little, 1877 Villard St., Eugene.

Celery, Nut and Potato Loaf
2 large stalks celery
3-4 cup chopped nuts
3 cups mashed potatoes
3 tablespoons fat
1 egg
1 teaspoon salt
1-8 teaspoon paprika
2 teaspoon grated onions.
Wash, cut in pieces and cook the celery in small amount of boiling salt water until it is tender. Drain off liquid. (This may be used for soup stock later). Then add the other ingredients in the order in which they are given. Combine them carefully, pack in a loaf in a well-oiled break pan, and bake in moderate oven for 35 minutes. Serve with tomato sauce.—Esther Snell, 1235 University St., Eugene.

iced Celery
Wash and trim one bunch of celery, cut the stalks in short pieces, and cook in boiling stock or milk until tender. When done, drain and rub the celery through a sieve or colander. Mix the puree with 1/2 cup of thick white sauce, allow it to boil, then add 1/2 cup grated cheese, 1 teaspoon salt.

SELECT SMALL GRAIN
+
EXPERT DISTILLATION
+
SLOWLY AGED IN THE WOOD
=
SMOOTH, MELLOW WHISKY

Overland
Straight Whisky

BE CONVINCED THAT NO FINER WHISKY CAN BE MADE TO SELL AT SO LOW A PRICE. NEXT TIME INSIST ON OVERLAND—AND PROVE IT.

Full Pint \$1.15 167 C
Full Quart \$2.20 167 A

"The Sign of Good Taste"
Be Sure to Ask for OVERLAND

Mrs. W. R. Armstrong, 1392 W. 11th Avenue, Eugene.

Stuffed Cauliflower

1 head cauliflower
1 cup cold water
4 slices stale bread
1 onion chopped fine
2 tablespoons butter
2 cups baked or fried ham, chopped
1/2 teaspoon celery salt
Salt and pepper
1/4 cup evaporated milk.

Place whole head of cauliflower in boiling salted water and cook until nearly tender. Drain. Pour cold water over bread. Cook onion slowly in butter. Add ham and stir until heated through.

Squeeze bread dry, add ham, seasonings and milk. Mix well. Place cauliflower in greased casserole, stuff dressing between the flowerets, pack-

ing the rest around the outside. Dot with butter and bake in moderate oven 30 minutes. Serves 6.—Mrs. George I. Potter, Crow stage, Eugene.

Fried Cauliflower

Boil the cauliflower till about half done. Mix two tablespoonfuls of flour with two yolks of eggs, then add water enough to make a rather thin paste; add salt to taste; the two whites are beaten until stiff and then mixed with the yolks, flour and water. Dip each branch of the cauliflower into the mixture and fry them in hot fat. When done, take them off with a skimmer, turn into a colander, dust salt all over and serve warm. Celery, asparagus, egg-plant, oyster plant or salsify are all fine when fried in this manner.—Dorothy Mathews, R. F. D. 1, Creswell.

Celery Pickles

Put together in a porcelain kettle

two quarts of chopped white cabbage, two quarts of chopped celery, three quarts of vinegar, one-half ounce each of crushed white turmeric, one-fourth pound white mustard seeds, two table-spoons of salt, five table-spoons of sugar. Cook slowly several hours until cabbage and celery are tender. Put in jars and seal.—Kate MacDon-ald, Eugene.

Cream of Celery Soup

Serves two or three.
1 pint chopped celery
1/2 bay leaf
1/2 tablespoon chopped onion
1 tablespoon butter
1 tablespoon flour
1 pint milk
Salt and pepper.
Cook celery, onion and bay leaf in just enough water to cover until cel-ery is tender. Prepare white sauce with butter, flour, milk. Combine

sauce and vegetable pulp, season, re-heat and serve with crisp wafers.—Edna Bunch, Wendling.

Bond Reduction Refused Kidnap

PHOENIX, Ariz., Nov. 16.—(AP)—Federal Judge F. C. Jacobs today denied a defense motion to reduce the \$100,000 bond of Oscar H. Robson, former Tucson dance hall operator, held in connection with the June Robles kidnaping last April. Judge Jacobs said the amount of bond would remain unchanged pending the preliminary hearing which has been set for Nov. 22. Then "if there is no strong indication of guilt" the bond might be reduced, he said.

Nurserymen's Code Of Marketing Now Operative in State

A state-wide nurserymen's marketing agreement went into effect Nov. 12, according to local nurserymen interested in the matter. The intent and purposes of the agreement are to educate the people of Oregon to the fact that nursery stock will hereafter be sold according to grade. When stock is advertised at a given price the grade must be specified. It is also planned to apply the agreement to all nursery products, such as evergreen trees, shrubs, roses, bulbs and in fact all stock usually handled at nurseries. The schedule of grading requirements is the same as that adopted by

the American Association of Nurserymen of the United States. In some lines there is a slight advance in the price of stock, it is explained, while there is a reduction in others.

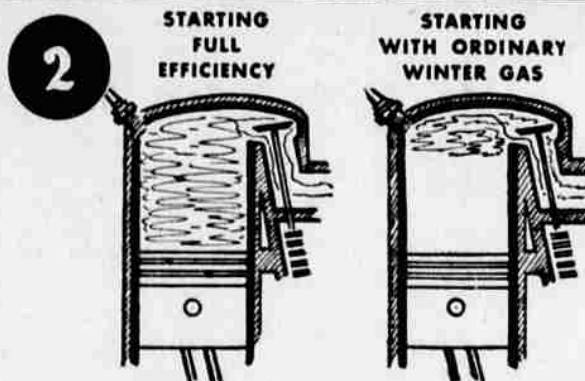
Quick Healing FOR Skin Irritations

If you suffer with pimples, eczema, rashes, chafing, eruptions or other distressing skin trouble, begin today to use Cuticura Soap and Ointment. Bathe the affected parts with the Soap, scrub with the Ointment. Relief comes at once and healing soon follows.
Sample each free.
Address: "Cuticura," Dept. 30, Malden, Mass.

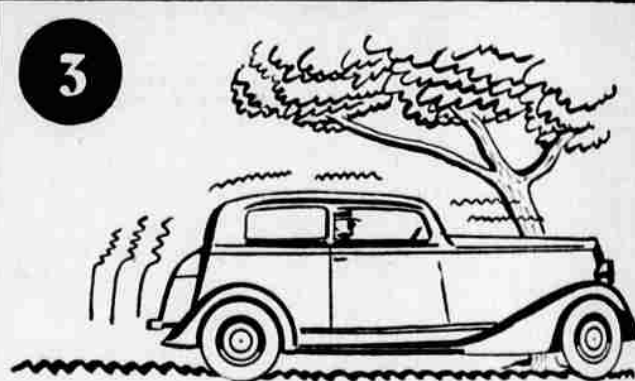
WITH A THERMALIZED GASOLINE YOU CAN SAVE UP TO A CUPFUL OF GASOLINE EVERY COLD START



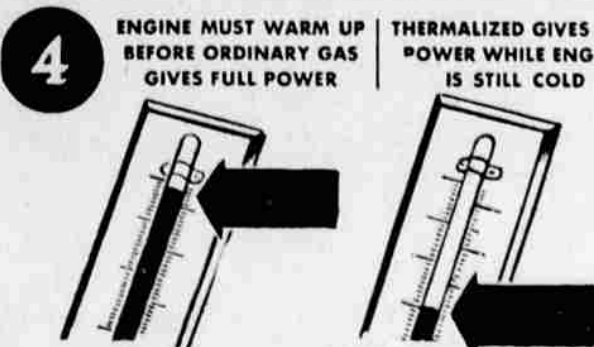
When you pull the choke out, you enrich the gas mixture by 5 to 10 times. And until the motor is "warmed up," it keeps on consuming several times the normal amount of gasoline.



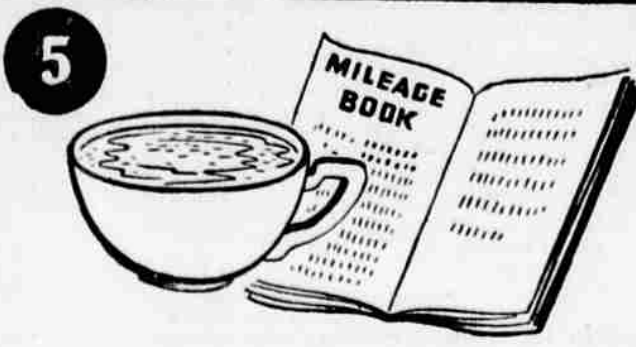
In a cold engine, no gasoline vaporizes completely. And most "winter gasoline" vaporizes only 10% to 30%. The less completely it vaporizes, the longer you must use the choke.



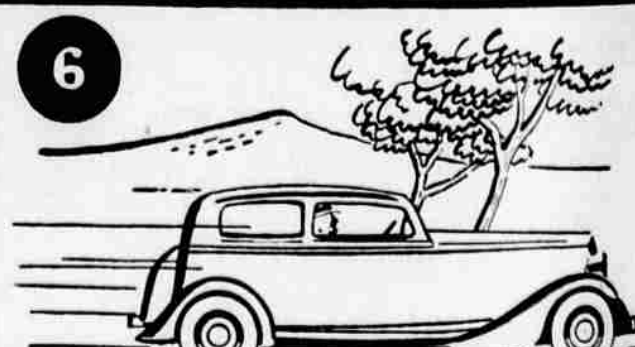
All this while, your motor may sputter, backfire, jerk you along. You blame a cold motor; you should also blame your gasoline!



Thermalized Super-SHELL vaporizes efficiently at temperatures below the warmed-up stage. It is made 20% more concentrated, specially Thermalized to meet local weather conditions.



You stop using the choke within half the time required with ordinary winter gasolines. Thermalized Super-SHELL can save as much as a cupful of gasoline on every cold start.



And you can't help but notice this difference! Instead of a jerky, sputtering start—an even flow of smooth, summer-like power!



Try Thermalized gasoline. You'll find it today only at Shell pumps. Powerful Super-SHELL, now Thermalized for this month's temperatures.

Use THERMALIZED ...and use the CHOKE ONLY HALF AS LONG

