

MONROE PRINCIPAL GOES TO LA GRANDE

Monroe, Jan. 11.—(Special)—Walter Snyder, who for over six years has been principal of the Monroe union high school, has resigned his position to accept the principalship of the La Grande high school. Mr. Snyder will leave Monroe Friday in order to assume his duties in La Grande Monday morning. Mrs. Snyder and children, Nancy Ann and Jerry, will leave the middle of next week. The La Grande school has an enrollment of 800 pupils and Mr. Snyder will have 23 teachers under his supervision. Tom Powers of Lowell will be the new principal.

The American Legion district commanders' meeting was held Tuesday evening in Monroe in the Legion hall. After a potluck dinner at six a meeting was conducted with District Commander Sid Morrill of Albany presiding. Speakers of the evening included Mr. Morrill, who explained the bonus; Bob Howard spoke on national defense; Arthur Bondebe of Corvallis, Americanism; Roger Mills of Corvallis, community service; Charles Fubler of Cottage Grove, membership. Mr. Huntley of Springfield gave a talk taking in general subjects. Mrs. Bertha Mills, president of district three, talked to the auxiliary, her topic being membership.

The Camp Fire Girls in the company of their guardian, Mrs. Roxie Foreman, attended a Shirley Temple movie in Corvallis Sunday. Girls enjoying it were: Marjorie Howard, Eda David, Shirley Bristow, Mary Beth Bristow, Betty Low, Ruth and JoAnn Foreman.

Mrs. Phil McGovern entertained at bridge Tuesday afternoon. Mrs. Ralph McGee and Mrs. Ted Kowalski won first and second prizes. Present were: Mrs. Edwin David, Mrs. Bob Howard, Mrs. Walter Snyder, Mrs. Lloyd Furbush, Mrs. Ben Howard, Mrs. Ralph Hibbs, Mrs. Ted Kowalski, Mrs. Ralph McGee, Mrs. Harry Cartwright, Mrs. Leonard David and Mrs. Russell Stewart.

Dr. and Mrs. Francis Relling of Eugene were the dinner guests Sunday of Mr. and Mrs. Ted Kowalski. Mr. and Mrs. Edwin David had as dinner guests Tuesday evening Mr. and Mrs. Leonard David.

Pine Mills Show Gains For Week

PORTLAND, Ore., Jan. 11.—(AP)—New business totaling 57,893,000 feet, an increase of 112 per cent over the 5-year weekly average for January, was reported by the Western Pine association today for the week ending Jan. 5. The increase was two per cent over the total for the previous week. Shipments were 29,445,000 feet, and production 12,850,000 feet. For the corresponding week a year ago the same mills showed orders of 28,722,000 feet, and production at 15,288,000 feet.

GROCERIA

94 West Broadway
Phone 257
Sat. Specials

C. & H. Cane Sugar, 10 lbs. 51c
H.O. Quick Oats, 2 pkgs. 25c
Cream of Wheat, 2 pkgs. 45c
Larowe's Buckwheat, 9-pound sack 49c
Just Arrived—New Del Monte Grapefruit, No. 2 cans, 25c
Fuly Rye Cut Beans, 3 cans 37c
Per dozen \$1.39
Del Monte Peas, No. 2 cans, 49c
D. A. Sauer Kraut Juice, 2 cans 17c
Heinz Mince Meat, 2-lb. can 37c
1-lb. can 19c
Heinz Ketchup, large bottles, 2 for 39c
Golden West Coffee, 1-lb. jar 30c
3-lb. jar 89c
Waldorf Toilet Paper, 10 rolls 43c
Scott Tissue Toilet Paper, 10 rolls 79c
Par Soap, 2 bars 13c
Bring your coupon and get one FREE
Par Soap Powder, 2 large packages 63c
Bring your coupon and get one FREE
Large Sunkist Oranges, doz. 29c

EINSTEIN MAKES IT CLEAR!



An attention-compelling figure was Prof. Albert Einstein at the conference of the American Association for the Advancement of Science in Pittsburgh, where, as shown here, the famed scientist announced his new and simplified proof that mass and energy are equivalent. He neatly parried one question on science with the remark, "A prediction is like shooting in the dark in a land where there are few birds."

Housewives' Forum

By MARIAN LOWRY

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jar of blackberries. The recipe for a tasty and economical pudding follows:

1 cup blackberries
2 cups bread crumbs
2 1/2 cups milk
3 tablespoons flour
1/2 cup sugar
2 tablespoons butter.

Two eggs would have made the pudding richer, but eggs were at a premium just then, so I used the flour and extra butter instead. Soak the crumbs in the milk. Mix the flour smooth with milk and add it to the soaking crumbs; then add the sugar, blackberries and part of the butter. Pour the mixture into a buttered baking

dish, and dot the top with the remainder of the butter. Bake 3 hours in slow oven.

3. Our Sunday dinner desserts are generally very simple. So I used 3/4 cup of blackberry juice to add color and taste to gelatin.

Recipe—Soak 1 tablespoon gelatin in 1/2 cup cold water, pour over it 1 cup boiling water and add 3-4 cup sugar, the juice of one lemon, and 3-4 cup blackberry juice. Strain and set in a cold place. Sliced bananas, canned cherries or peaches add a delicious flavor and do not prevent the jelly from becoming stiff.

4. I used the last of the jar of berries in a Steamed Pudding.

1/2 pint milk
1 egg
2 cups flour
1/4 teaspoon salt
1 cup blackberries
1 teaspoon baking powder
Beat the white of the egg until it is very light, drop in the yolk and beat again; add the milk, then sift in the flour, salt and baking powder. Mix

and beat these ingredients very thoroughly. Put a layer in a buttered pudding tin, then the berries, and last, the remaining batter. Steam 3 hours. (Note—Any canned berries or fruit may be substituted for the blackberries)—Mrs. W. R. Armstrong, 1392 Eleventh avenue west, Eugene.

Cherry or Berry Pudding
Drain juice from 1 quart of cherries or berries. Make a rich biscuit dough and roll one inch thick. Spread with cherries or berries and roll like jelly roll. Place juice in baking pan and

FAR AWAY READER

From way in the southeast portion of South Dakota this week arrived a recipe for using canned corn. We publish it as follows:

Although, anything I might contribute would be many days late for the contest, I am sending this recipe for your "Attractive Ways to Serve Canned Vegetables."

"Corn-Apple Bake"

Prepare a can of whole kernel corn as one would for a casserole of escalloped corn. Put in a layer of prepared corn in the bottom of the casserole. Slice a couple of apples radially, after peeling, and seeding or coring. Now place a layer of sliced apples (apples sliced about a third inch thick), on top of this, and now just a sprinkle of finely grated cheese over entire layer. Repeat until entire mixture is in casserole, when another layer of apples is added to top of dish and placed in hot oven to bake.

(This is my own personal recipe; if you can use it to publish it, you are welcome).—P. M. Deller, superintendent of schools, Winfred, South Dakota.

bring to boil. Use one cup sugar to two cups unswweetened juice—leas, if sweetened. Put in large piece of butter. Slice the roll like jelly roll. Place in hot juice and bake. This is fine.—Laura M. Barnum, Creswell, route 1.

Gooseberry Pie
In a pie crust place drained well sweetened canned gooseberries. Cover with seeded raisins. Be sure they are the large, seeded ones. Place on top crust and bake. This combination of flavors is delicious.—Mrs. S. F. Olson, route 1, Eugene.

English Pie
Butter well rather flat baking dish. Put 2 large cups of unswweetened canned apples directly in dish and cover with following mixture:

Cream, 1/4 lb. butter, add 2 teaspoons sugar and 1 beaten egg. Sift flour, measure 2 cups and sift again with 2 teaspoons baking powder and 1/2 teaspoon salt. Add alternately with one cup of milk. Bake until well browned. When done put plate on top of baking dish and turn pie upside down. Dot with small pieces of butter, sprinkle with 1 cup sugar, add more small pieces of butter. Serve hot with whipped cream or sauce made

of sweetened coffee cream with little nutmeg.—Mrs. W. H. Boyle, 504 E. 13th Ave., Eugene.

Fruit Muffins
4 tablespoons shortening
1/2 teaspoon salt
2 cups flour
4 teaspoons baking powder
1 egg
1/2 cup canned huckleberries or other small fruit.

Blend shortening, sugar and egg together. Mix, sift 1/2 cup flour, baking powder and salt and add alternately with milk to first mixture, mix lightly. Don't try to smooth out batter. Dredge berries or fruit with 1/2 cup flour and stir in gently. Bake in greased muffin pans in hot oven. Makes 12 muffins.—Mr. Richardson, route 1, Box 272, Eugene.

Raspberry and Pineapple Shortcake
Combine equal parts of canned raspberries and canned pineapple tidbits. Put between layers of hot buttered shortcake. Top with marshmallow whip and serve with fruit syrup (1 cup pineapple and raspberry juices cooked with 1/2 cup sugar to make a thick syrup).—Mrs. George Everingham, 1042 Park St., Eugene.

Baked Pears with Cheese
2 tablespoons butter
2 tablespoons flour
1 can pears
1 cup grated cheese
Salt and pepper to taste.

Melt the butter in top of a double boiler. Add flour and rub smooth. Add juice from pears with enough cream sauce. Add the salt and 2 tablespoons of the grated cheese. Arrange the halves of pears in a shallow baking dish, cut side up. Pour cream sauce around the fruit, but do not fill the cavities. Heap the grated cheese in the cavities and sprinkle lightly with pepper or paprika. Bake in a medium oven until cheese is melted and very slightly browned.—Mrs. M. Johnson, 591 West Broadway, Eugene.

Canned Fruit with Meat
Breaded Pork Tenderloin with Canned Apricots

Have tenderloins "Frenched," roll in bread crumbs, then a beaten egg to which 2 tablespoons of water have been added, then again in the crumbs. Then saute in hot fat, until a nice

brown. Remove to hot platter. Drain apricots well, dip each half in flour and saute in fat left in pan. Arrange halves around the pork, fillets and make gravy from fat in the pan add in a few spoonfuls of apricot juice.

Roast Beef with Browned Pears

Select your favorite cut for roasting; prepare as usual. When nearly done place large halves of canned pears drained well and dipped in flour, about the roast and cook until brown, basting well. The pears may be combined with parboiled white potatoes, browning both nicely and serving around the roast.—Josephine C. Lehman, Eugene.

Peach Tapioca
Drain one can of peaches, cut in quarters, lightly roll in powdered sugar and let stand one hour. Cover one cup of granulated tapioca with cold water and soak one hour. Add to the peach syrup sufficient boiling water to make three cups, bring to a boil, add the tapioca drained from cold water, one-half cup of sugar, one-third teaspoon of salt and one teaspoon of lemon juice. Arrange the peaches in a shallow baking dish, cover with the tapioca mixture and bake in a moderate oven.—Mrs. F. M. Peebles, Goshen.

Swiss Home News
SWISSHOME, Jan. 11.—(Special)

Those entering the 3-C camp at Mapleton last week from this community were Ed Avery, Albert Hinshel, Albert May and Ralph Prindel. Katie, Maurice, Beatrice and Irene Chappelle returned home Saturday after spending their two weeks' vacation with their parents on Nelson creek. Mrs. Chappelle came home with them and visited until Tuesday.

Mr. and Mrs. George Burnett went to Roseburg the first part of the week to see Mrs. Burnett's father who is seriously ill.

Mrs. William Peck, who has been quite ill the past week, was taken to Eugene Tuesday. Mr. Peck was called home from Mapleton camp to accompany her to town.

Larry Lord went to Corvallis Friday night, and played basketball on

the 3-C team. He was high man on the team that night having made 13 points.

Waldo and Edna Taylor and Eva Benton of Deadwood were dinner guests Sunday at the Acheson home. Zetta Bennett, school teacher, returned home Friday from Cashman

where she had visited with relatives for a week.

Of the 374 airplanes constructed the United States for domestic use during the first six months of this year, 273 were monoplane and 101 biplanes.

Perlich's Food Market

CHOICE MEATS AND GROCERIES
1044 Willamette

MEAT HELPS TO BALANCE DIET

Use meat to complement or supplement the less-efficient proteins of the cereal and vegetable foods which are staple articles of diet.

Ham Butts, about 3 lbs. av... lb. 22c

Calf Brains lb. 15c

Veal Roast lb. 20c

Boned and Tied Meat Loaf 2 lbs. 35c

Beef, Veal and Pork Veal Hearts lb. 10c

Stuff with Dressing and Bake

Phone 54c — We Deliver

Denver Corn Fed Steer Beef

featured only at this Market in Eugene. Try a Roast, Steak or Boil today. It really is different.

Be kind to the only stomach you will ever have—Serve Quality Foods

PERLICH'S

CUT YOUR BUDGET

QUALITY FOODS AT MONEY SAVING PRICES

First, consider the price, then consider the quality. If the price is low and the quality is high you certainly will secure a bargain. These are bargain days at Red & White where quality reigns supreme!

Broadway and Olive Granzer's

4 Free Deliveries Daily Saturday—Monday—Tuesday

This Coupon good for 10 Extra S. & H. Green Stamps with cash purchases of \$1 or over. Only one coupon on a purchase. Valid after Jan. 15

Butter—Grade A, Granzer's Best, lb. 36c
Subject to market change
Sugar—Fine Granulated 10-lb. Paper Sack 50c
100-lb. Sack \$4.95
No Stamps given on Sugar by the Sack
Coffee—Golden West, 1-lb. Glass 31c
S. & W. 1-lb. can 29c
1-lb. can 57c
4-lb. can \$1.12
Koban 1-lb. can 25c
2-lb. can 47c
Marshmallows 1-lb. Cellophane 16c
Lodi Spinach—2 1/2 lbs. 2 cans for 25c
Baking Soda 1-lb. package 5c
Salt—iodized, 2-lb. cartons, 2 for 15c
Milk—Armour's, Tall Cans, 4 for 25c
Per Case \$2.75
Snowdrift 6-lb. can 95c
3-lb. can 49c
Golden West Salad Oil—Per Gallon 98c
Shredded Wheat National, 2 pkgs. 25c
Brazil Nuts Pound 10c

Arrowroot Biscuit, Chocolate Maltines—Per package, each 10c
Crackers—Snowflake Sodas or Honeydew Graham, 2-lb. box 29c
Commercial Choc-lates—Pound 10c
Grape Nuts—Package 17c
Jello 3 packages for 17c
Baker's Premium Chocolate—1/2-lb. bar 21c
Swansdown Cake Flour—Package 25c
Wesson Oil—Quarts 42c
Half Gallons 75c
Van Camp's Tomato Soup—Can 5c
Corn—Diamond A Whole Kernel, 2s, 2 cans for 29c
String Beans—Fuly Rye, 2s, 3 cans for 39c
Purix Quarts, 2 for 25c
Waldorf Toilet Paper—10 rolls for 45c
Kre-Mel Dessert—Chocolate, Vanilla, Caramel—3 pkgs. for 14c

Vegetable Dept.
Spuds—U. S. No. 2, grown in Lane County—50-lb. sack 43c
Lettuce—Solid Heads, 2 for 11c
Oranges—1/2 case 89c
Oranges—Sunkist Large Fancy, 2 dozen for 59c
Grape Fruit—Seedless, per dozen 39c
Apples—Fancy Winesaps, 6 lbs. 25c

FLOUR
Made from Oregon Grown Wheat
Our Valley Pastry Flour—49-lb. sack \$1.55
Special Blend—49-lb. sack \$1.59
Every Sack Guaranteed
Peas—Nature's Gift, 2s, 3 cans for 25c
Baker's Premium Rolled Oats—9-lb. sack 39c
Sperry's Pancake Flour—28-oz. pkg. 17c
Melo-Flake Flour—49-lb. sack \$1.69
Corn Meal—9-lb. sack 30c
Peas—Fountain 2s, 3 cans for 35c
Pumpkin—2 1/2 lbs. 3 cans for 25c
Ovaltine—1-lb. size 57c
Linit Starch—Package 10c
Mazola Oil—Pinta 21c
Quarts 39c
Fisher's Biscuit Mix—Large package 25c
Tomato Juice—Campbell's, 10-oz. can 5c
Van Camp's 23 ounces 10c
Rockwood Cocoa—2-lb. can 21c
Prunes—6 pounds for 25c
Kenwood Dog Food—Can 5c
Calumet Baking Powder—2 1/2-lb. can 55c
5-lb. can 85c
10-lb. can \$1.29

Haskell's Meat Market

FEATURES FOR SATURDAY & MONDAY, JAN. 12 & 14

SIRLOIN STEAK Cut to Order Pound 14c
BACON SQUARES Mild Cure Pound 17c
SWISS STEAK Young Beef Rounds Pound 17c
SHORTENING in Bulk 2 pounds 25c
Prime Rib of Beef Boned and Rolled Pound 14c
BEEF BOIL Lean Short Rib Pound 6c
BEEF ROAST Best Chuck Cuts Pound 10c
BEEF STEW Boneless—Cut Up 2 pounds 25c

Specials for Friday and Saturday, January 11-12

Salad Dressing Sunspun Pints 20c
Mayonnaise Red & White Pints 23c
ASPARAGUS Red & White No. 1 Cans 18c
Sweet Spuds All Green Tall 14c
TOMATOES Blue & White No. 2 1/2 Cans 23c
OYSTERS Blue & White No. 1's tall, 2 cans for 25c
SHRIMP Green & White No. 1's tall, 2 cans for 25c
SARDINES Blue & White No. 1 Cans, 2 for 17c
PEACHES Red & White No. 2 1/2 Cans 19c
Pancake Flour Red & White 9-lb. Bags 49c
SYRUP Red & White Quarts 37c

RICE Fancy Blue Rose Brand 4 lbs. for 23c
COFFEE Red & White Wide Mouth Jar 1-lb. 33c
Blue & White 1-lb. Bag 23c

MACARONI Bulk 3 Lbs. for 25c
PINEAPPLE Red & White No. 2 1/2 Cans 20c

CRISCO 3-lb. Cans 55c

OXYDOL Large Package 22c

IVORY Medium Size, 6 Bars for 33c

P&G SOAP 6 Bars 20c

Camay Toilet Soap 6 Bars for 29c

WHOLE CORN Kernels Red & White No. 2 Cans, 2 for 29c

RED & WHITE FOOD STORES

THE FOLLOWING MERCHANTS IN EUGENE AND SURROUNDING TERRITORY WILL SERVE YOU

J. J. CRAMER 1298 Harrisonburg
O. H. BRAY & SON 1475
BEN F. MCCOLLUM 214
ELLIOTT'S 95
HALL'S SERVICE STORE 2401
BLACK BUTTE STORE 2401
BOOTH-KELLY STORE Wendling
A. B. HOLEMAN River Road—Phone 1549
E. A. JOHNSON 495 West 8th Ave.—Phone 188
MERWIN'S GENERAL STORE Marcola
H. O. DISBEE Springfield—Phone