

TRIANGLE HIGH HAS CARNIVAL AT GYM

BEACHLY, June 7.—(Special)—The junior and senior classes of Triangle high school sponsored a carnival at the high school gymnasium Wednesday evening, May 29. Various amusements and concessions were provided for the evening. The carnival was given to provide funds for the annual junior-senior prom which was held Wednesday, June 6, at McCrady's in Eugene. The high school wishes to thank the following business firms for their generous donations: Penny Wise drug store, Cash and State, Twin Oaks store, Cash and State, River Road market, Curry, Sateway, Valley Printing Co., Hardware, Bristow's jewelry store, Perleha, Puritan store, Junction Feed store, Metropolitan, Santa Clara super service, Hendershott's, Kaykendall's drug store, Cressey's, Stevenson's drug store, Hutch's bike shop, Dinty's bike shop, Economy store, Brown's drug store, Junction City pharmacy, Meier and Frank's, Montgomery Ward Co., Portland, Gray's grocery, Merrill's men's store, McMoran and Washburne, Eugene Hardware, Bristow's jewelry store.



When Schilling Coffee rings the breakfast bell I follow my nose to that fragrant friendly cup it's Wings of the Morning. Schilling Coffee will stand by you like a friend if you give it half a chance in the making. It has a certain sturdy quality all its own.

Schilling Coffee
There are two Schilling Coffees. One for percolator. One for drip.

Old-Time Hawaiian Dies On Thursday

HONOLULU, June 7.—(AP)—Flags were half-staffed on many buildings and numerous business houses closed their doors today as a token of respect to William R. Castle, Sr., one of the few remaining links between the old island monarchy and the modern American territory. Mr. Castle, who was attorney general in the old Hawaiian kingdom, died last night and funeral services were held today. He was the father of William R. Castle, Jr., undersecretary of state in the Hoover administration, and of Alfred L. Castle, Honolulu.

The world's most popular breakfast



Kellogg's CORN FLAKES
RICH IN ENERGY DELICIOUS
Kellogg's FOR FLAVOR

Hurry! Bargain strawberries will soon be gone!

MAKE JAM WITH FINER FRESH FRUIT FLAVOR!

EASY RECIPE FOR STRAWBERRY JAM

4 cups prepared fruit
4 cups sugar
1/2 bottle Certo

To prepare fruit, grind about 2 quarts fully ripe berries or crush completely, one layer at a time, so that each berry is reduced to a pulp.

Measure sugar and prepared fruit into large kettle, mix well, and bring to a full rolling boil over hottest fire. To reduce foaming, 1/2 teaspoon butter may be added. Stir constantly before and while boiling. Boil hard 3 minutes. Remove from fire and stir in Certo. Then stir and skim by turns for just 5 minutes to cool slightly, to prevent foaming fruit. Pour quickly. Paraffin hot jam as once. Makes about 10 glasses (16 fluid ounces each).

I GET SUCH PERFECT RESULTS WITH CERTO... MY JELLIES AND JAMS TASTE BETTER, TOO!

Get berries and Certo from your grocer today—2 quarts of berries make 10 glasses of wonderful jam... in less than 15 minutes after the fruit is prepared!

JUST read that recipe above! See how easy it is! Notice that only 2 quarts of berries make 10 glasses of jam.

All Certo recipes are just as easy and just as economical. With Certo, you boil jellies only 1/2 minute; jams only a little longer. None of your juice boils away. That's why you get so much jam or jelly... half again more than by the old, "long-boil" way.

That's why, too, that jelly and jam are so much better tasting; short boiling retains all the natural flavor of the ripe, fresh fruit! (No "boiled-down" taste when you use Certo.)

And the whole job takes less than 15 minutes after the fruit is prepared.

So why don't you get berries, sugar and Certo right away! Put up a generous supply of jam and jelly to last the rest of the year. Think how good they will taste next winter in tarts, puddings, jelly rolls and ice cream!

Certo... the pure fruit pectin that makes jelly making so easy... is a product of General Foods. You can buy it at any grocer's. © G. F. Corp., 1935

Housewives' Forum

By MARIAN LOWRY
(Continued From Page 1)

tion City, "Uncooked Blackcap Pudding."

Elsie Barels, route 2, Eugene, "Red Raspberry Cocktail."

Mrs. W. R. Armstrong, 1302 Eleventh avenue west, Eugene, "Jock's Favorite Salad."

Many fine ideas were submitted and a large number of them will be published during the week.

Thursday started a new contest, the topic for which is: "Recipes Using Loganberries, Dewberries, Youngberries, Blackberries and Other Berries." The deadline as usual is 6 p. m., Wednesday.

Below are the prize winners for the week:

Gooseberry Frappe
Cook 1 pound of gooseberries with one cup of water. When well cooked rub through a sieve and add 1 cup of sugar. To 3/4 tablespoons of pineapple gelatin (use lemon or orange if you haven't pineapple), add 3/4 cup warm water and dissolve. Combine with gooseberries, chill, then beat hard. Then add the stiffly beaten whites of 3 eggs. Beat well and put in refrigerator to freeze.

Gooseberry Cobbler
This recipe should be given with the Frappe as it uses the 3 egg yolks. In the bottom of a pan about 9x12 put 2 layers of gooseberries. Cover with 1 1/2 cups of sugar and dot with butter. Pour over this the following mixture:
3 T. shortening
1/2 c. sugar
1/2 t. salt
3 egg yolks
1/2 c. milk
1 1/2 c. flour
2 t. baking powder
Bake 20 minutes in moderate oven. Be sure the dough over the gooseberries is done.—Mrs. E. B. Tinker, Rte. 1, Creswell.

Fruit Whip
1 c. crushed raspberries
1 egg white
1/4 c. powdered sugar.
Put all ingredients in a bowl together and beat with rotary beater until stiff—10 or 15 minutes. Pile in sherbet glasses and chill.
This is a delightful, refreshing fruit dessert that can be used for almost any occasion but is especially nice when served in the afternoon with small ice cream cookies.—Miss Max-

ine Mettauer, 1049 W. Third St., Eugene.

Gooseberry-Date Pie
2 c. of gooseberries
1 c. of cut and seeded dates
1 c. of water
1/2 c. sugar to 1 cup
1 t. cinnamon
1/4 t. salt
2 T. cornstarch.

Mix the gooseberries and dates. Blend sugar, cornstarch, cinnamon, salt, add boiling water and cook until clear and thick then stir in gooseberries, dates and cook about 15 minutes, then stirring all thoroughly as it cooks. When cool use as filling for an already baked shell. Serve Gooseberry-Date pie with sweetened whipped cream piled high.

One can cook the 2 cups of gooseberries, then use the juice instead of the 1 cup of water, cook the dry ingredients, adding gooseberries and dates to the cooked filling then toss into the baked shell.—L. E. McNeese, 1095 7th W., Eugene.

Raspberry Shrub
To 8 quarts of black raspberries add vinegar sufficient to reach top but not to cover. Let stand in stone jar 24 hrs. Strain through colander, mashing berries well. Strain again through cheesecloth. Allow 1 lb. sugar for each pound of juice. Boil 20 minutes before adding sugar and ten minutes after adding sugar. Seal.—Mrs. A. C. Bouck, 1786 Columbia St., Eugene.

Durkee's Mayonnaise
Half Pint Jar 17c
Pint Jar 27c
Quart Jar 47c
Durkee's Sandwich Spread 8-Ounce tumbler 15c

EXTRA

- Saturday and Monday**
- Butter—Betty's Pride, Grade B, pound 29c
 - Brown Sugar—3 pounds 14c
 - Cream of Wheat—Package 18c
 - Flour—Thompson's Valley, 49-lb. sack \$1.35
 - Rolled Oats—Sperry, Quick or Regular, 9-lb. sack 38c
 - Acorn Shortening—4-pound carton 49c
 - Crescent Shortening—4-lb. carton 55c, 8-lb. carton \$1.05
 - Pork and Beans—Van Camp's, 22-oz. 3 cans 25c
 - Worcestershire Sauce—Sir William, bottle 10c
 - Peas—Sunset Valley, No. 2 can 12 1/2c
 - Staley's Syrup—Crystal, No. 1 1/2 can 12 1/2c, No. 2 1/2 can 19c, No. 5 can 35c, No. 10 can 69c
 - Staley's Syrup—Golden, No. 2 1/2 can 19c
 - Clams—Sea Breeze, No. 1, 3 cans 25c
 - Salmon—Pink, No. 1 tall can 10c

Post Toasties—Pkg. ... 7c
Post's Bran Flakes—3-25c
Grape Nut Flakes—3-25c

Million Dollar Coffee

You can't buy better coffee

1-pound Jar 25c
3-pound Jar 72c

gene.

Different Tapioca Pudding
(Served with caps)
Cook 3 tablespoons of quick cooking tapioca in 3 cups of milk in a double boiler until tapioca is transparent. Beat 2 egg yolks with 3 tablespoons of brown sugar, add to hot tapioca, stirring constantly and cook until thick. Add one teaspoon vanilla and stir well. Beat the 2 egg whites stiff and beat in 2 tablespoons granulated sugar. Pour the hot tapioca custard over the beaten egg whites, stirring constantly. Stir occasionally while cooling to prevent the tapioca from settling. When cold, take red raspberries and blackberries, sprinkle sugar over a bowl of each and let set until sugar goes into berries, then alternate in sherbet glasses with berries at the bottom, red first, then tapioca pudding then blackberries then tapioca pudding and so on until glass is full and top with whipped cream. A colorful dessert and very good, too.—Mrs. R. O. Evans, 318 Adams St., Eugene.

Gooseberry Roll
Separate two eggs; beat yolks until thick and lemon color; add gradually 1 cup sifted flour and 4 tablespoons cold water. Sift 1 cup sifted flour, 1/2 teaspoon salt, 1 teaspoon baking powder together, and add a little at a time, mixing well but not heating. Beat up the whites of eggs and fold into the mixture. Spread evenly over bottom of a 13x10-inch pan, which has been

lined with paper and paper buttered and dusted with flour. Bake in a moderate oven at 350 deg. F. for about 10 minutes. Turn out on damp cloth and trim off any crusty edges. Spread with the following filling: 1 cup whipped cream, 1/2 cup powdered sugar, 1 cup cold sweetened gooseberries, 1 cup chopped walnuts, almonds, dates, raisins, and shaved citron. Roll up in cloth and when cool, slice and serve.—Viola DeArmond, 67 Wash. St., Eugene.

Uncooked Blackcap Pudding
Slice 1 small loaf white bread, and remove the crusts. Line a plain mold with the slices, fitting them firmly into place. Wash 1 quart blackcaps; mash; and add 1 cup sugar. When thoroughly blended pour a layer in the mold; cover with a layer of bread and continue in this way until all the blackcaps have been used. Make the last layer of thin slices of bread. Weigh the pudding down with a plate; anneal in a cool place for several hours. Unmold and serve with cream.—Mrs. E. F. Young, Rte. 1, Junction City.

Red Raspberry Cocktail
2 c. red raspberries
Juice of 1 lime
Mint leaves
4 T. granulated sugar
1. Pour lime juice over raspberries and chill.
2. Chop mint fine and mix with the granulated sugar.
3. Sprinkle this over the raspber-

Clipper Tobacco—85c
\$1.20 plug
Granger—25c
10c size, 4 pkgs.
Buffalo Tobacco—25c
5c size, 8 pkgs.
Duke's Mixture—25c
5c size, 8 pkgs.
Geo. Washington—49c
1-pound tin
Chesterfield Cigarettes—25c
Tin of 50
Chesterfield, Camel, Lucky Strike, Old Gold, 20's, pkg. 11c
Kool, Spud, Tareyton, Philip Morris Cigarettes 12 1/2c
20's, pkg.
Wing, Domino, Twenty Grand Cigarettes, 20's, 3 pkgs. 25c
Jergen's Lotion—35c
50c size 69c
Anita Wave Set—8c
Extra Special
Syrup of Figs—35c
S. & G., 6-oz. btl.

FREE

Granulated Soap

Ask us how to get it

Saturday and Monday Only

White King GRANULATED SOAP

Large Package 27c

Free Cannon Wash Cloth with 4 Bars A-Plus Soap ... 19c

White King Toilet Soap—6 Bars 23c

JELLO

All Flavors Package 5 1/2c

Baker's Cocoa

1-Lb. Can 10c

lined with paper and paper buttered

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C. & H. Cane Sugar—\$5.05
100-pound Sack
Crystal Beet Sugar—\$4.95
100-pound Sack
Snow Flake Sugar—\$4.85
100-pound Sack
We do not recommend Snow Flake Sugar. It is refined in the Philippine Islands.
We believe that American labor is entitled to share in the cost of the sugar we sell, and we do not believe that you or we can benefit by using sugar produced in a foreign land with nigger help.
Snow Flake is sold mainly in chain stores.
Be American, and buy American refined sugar.

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Granulated Soap

Ask us how to get it

Saturday and Monday Only

White King GRANULATED SOAP

Large Package 27c

Free Cannon Wash Cloth with 4 Bars A-Plus Soap ... 19c

White King Toilet Soap—6 Bars 23c

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Baker's Cocoa

1-Lb. Can 10c

Junction City News

JUNCTION CITY, June 7.—(Special)—Mr. and Mrs. Henry Hansen and Janice Lee and Mr. and Mrs. Martin Sheythe made a business trip to Portland Wednesday. Janet Douglas visited her cousin, Burton Young, Jr., in Eugene Thursday and attended the Whitaker school picnic with him. Mr. and Mrs. Antone Rasmussen have moved into the Dr. Love house and serve in cocktail glasses with a sprig of mint as garnish.—Elsie Barels, Route 2, Box 88-A, Eugene.

Jock's Favorite Salad
Prepare an individual mold of fresh raspberries in cherry flavored gelatin. When firm turn into half a melon or cantaloupe. For the dressing beat together 1 cup mayonnaise and 1/2 cup sour cream, add 1/4 cup each raspberry (or currant jelly) and chopped pecans, and lemon juice to taste. Serve over the salad.
Or the following dressing may be used: 1 small banana, 2 tablespoons powdered sugar, 1 teaspoon lemon juice, 1/2 cup stiff mayonnaise. Mash the banana, and add the sugar and lemon juice. Fold this into the mayonnaise. For a very fluffy dressing a little whipped cream may be added. Serve over the salad.—Mrs. W. R. Armstrong, 1302 West Eleventh, Eugene.

Angus Gibson attended a meeting of the county planning board in Eugene on Wednesday evening. Mr. and Mrs. Harry Martin and son Monroe have moved into the Bevel house on South Holly street. Mr. and Mrs. Mads Overgaard of Cottage Grove spent Tuesday and Wednesday visiting their mother, Mrs. Anne Wilde, and other friends in Junction City.

Frank Love of Timber is visiting his brother, Harry Love, here. Billy Carrol has come down from Salem and is at the home of his grandparents, Mr. and Mrs. Frank Williams.

The life of an ewe is five years, during which period she yields five crops of wool an average of four lambs.

on Holly street. Wm. Hodges moved from the O. K. Wright house to the Rasmussen house and Ernest Kennedy has moved into the house vacated by the Hodges. Mr. Kennedy has purchased the O. K. Wright house.

James Smith has taken out a building permit and is remodeling his house lately occupied by Ed Kelso on Tenth and Kalinas streets. Sherman Keck is making improvements on his place in North Junction. He is building an 18-foot addition to his barber shop and putting in some improvements on the building occupied by Chapman's store. Angus Gibson attended a meeting of the county planning board in Eugene on Wednesday evening. Mr. and Mrs. Harry Martin and son Monroe have moved into the Bevel house on South Holly street. Mr. and Mrs. Mads Overgaard of Cottage Grove spent Tuesday and Wednesday visiting their mother, Mrs. Anne Wilde, and other friends in Junction City.

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