

G. A. R. REELECTS STATE OFFICERS; CAMP NEAR CLOSE

PORTLAND, June 21.—(AP)—All the patriotic organizations meeting in connection with the 54th anniversary of the Grand Army of the Republic were nearing adjournment today, with most of the new officers already seated and the remaining to be chosen in final sessions.

The G. A. R. closed its colorful meeting yesterday after indicating that the year's encampment would not be the final meeting of its kind and re-electing its officers, including H. V. Jones of Hillsboro as commander.

The Ladies of the Grand Army of the Republic elected Mrs. Marietta Jones, Milton, president; Mrs. Berrie Jones, Portland, senior vice-commander; Mrs. Lillian Cutler, Portland, junior vice-commander; Mrs. Stella Jones, Portland, treasurer; Mrs. Miss Jones, Baker, chaplain; Miss Hays, Dallas, patriotic instructor; Mrs. Jennie Rowen, Portland, registrar. Other officers were named today.

The women's relief corps Thursday elected Mrs. Nettie Greenough of Portland as president and Mrs. Sophia Hill of Astoria as senior vice-commander. The W. R. C. also named its officers today.

Patrick R. Davis, Eugene, was named new department commander of the Sons of Union Veterans of the Civil War. Other officers chosen included: E. A. McKee, Portland, senior vice-commander; Frank Perrin, Salem, junior vice-commander; W. C. Hanson, Grants Pass, secretary-treasurer. Members of the state council were named as follows: Dr. L. L. Baker, of Eugene, G. P. Dibel, of Portland and H. L. Howe of Hood River.

The auxiliary to the Sons of Union Veterans of the Civil War chose Mary Jones of Salem as the new president.

Officers: Mrs. Alta Schneider, senior vice-commander; Mrs. Frances Jones, Cook, Wash., treasurer; Mrs. Helen Butler, Portland, patriotic instructor; Mrs. Nettie Schram, Portland, press commissioner; Mrs. Mabel Pritchard, Portland, past department president delegate to the national convention; Mrs. Marie Jones, Portland, first delegate to the national convention; Mrs. Rose Jones, Portland, second convention delegate; and Mrs. Mae Mellon, Portland, alternate. Members of the new state council include Mrs. Hattie Green, Mrs. Mary Reel and Mrs. Mae Mellon, all of Portland.

WELL—!



"I want to be made over. I don't want to live any longer as I am," says Harriet Mary Heckman (above), 37, of Gloucester, N. J. Willing to risk death at the surgeon's knife to be made more beautiful, she wants to be rid of 85 pounds weight, five inches of height and to be given a new nose and hair.

Housewives' Forum

By MARIAN LOWRY
(Continued From Page 1)

fine suggestions received will be published.

"Recipes for Cooking the New Potatoes and New Beets" was announced Thursday evening as the new contest for the Forum. All ideas are welcome, so long as they use recipes especially prepared for using the young beets and potatoes. The usual nine cash prizes are being offered.

Below are the week's prize winners:

Swedish Baked Chicken
Place pieces of cold chicken in baking dish, sprinkle lightly with ground cinnamon, cloves and allspice. Add 3 cups full cracker crumbs. Beat 2 eggs well and add enough cold water to make 1 cup full. Pour over chicken

Stories in STAMPS

Philosopher of Despair

A MISERABLE life, embittered by unsympathetic parents and depressed further by deafness, partial blindness, sleeplessness, and a body racked by disease, left only sorrow and despair to one of Italy's greatest poetic geniuses—Count Giacomo Leopardi. This unhappy scion of an impoverished aristocratic family lived only 39 years, yet in that time he produced masterpieces of prose and poetry which placed him on equal footing with the greatest poets of history. His afflictions, coupled with his father's and mother's indifference, brought out in his writings all that was sorrowful and disparaging. His genius was such that his work is considered classical.

In 1932, Italy issued a series of 12 stamps in commemoration of the Dante Alighieri Society, which had been formed to promote development of the Italian language and culture. One of these stamps was devoted to Count Leopardi.

Chicken and Oyster Sandwich
a la Metropole
2 cups cooked, minced chicken
1 pint oysters cooked and minced.
Cook chicken until tender, seasoned with salt and pepper. Cook oysters until plump and slightly curled on edges. Combine chicken and oysters; toss lightly with fork, after adding ¼ cup mayonnaise and 1 tablespoon pimento. This filling can either be used in a closed sandwich with lettuce, or on a slice of white bread or toast with a leaf of lettuce and minced celery sprinkled on top and garnished with slice of tomato and dill pickle.—Mrs. B. Miller, 735 High Street, Eugene.

Baked Stuffed Onion
My favorite method of using up cold cooked chicken left overs is to use it in baked stuffed onion. I particularly like this recipe because it uses up small quantities which are liable to be left so frequently.

4 large onions.
¼ cup minced cooked chicken
1 ½ tablespoons minced green pepper
1 ½ tablespoons minced parsley
¼ teaspoon salt
Few grains pepper.

Parboil the onions. After cooling, scoop out the center of the onion from the root end, leave a shell. The scooped out part of the onion should be chopped up very finely and mixed thoroughly with the chicken, green pepper, minced parsley, butter, salt and pepper. Stuff each onion shell with this mixture. Bake until tender. Baste once with one teaspoon of hot melted butter for each onion while baking. When the onion has been cooked until sufficiently tender, remove from oven and serve.—Lillian Adams, 579 E. Broadway, Eugene.

Chicken and Almond Mousse
1 cup white meat of left-over chicken.
2 cups chicken broth
3 egg yolks
¼ cup finely chopped almonds
1 ½ tablespoons gelatine
Dash of cayenne
1 cup whipped cream.

Soak gelatine in ¼ cup cold broth. Heat remaining stock and add beaten egg yolks. Cook in double boiler until thick as custard. Add gelatine. Mix in almonds and chicken cut fine. When it begins to set, fold in whipped cream. Mold, chill and serve with tartar sauce.—Mrs. Ada Martin, Marcola.

Chicken Drummed
2 cups medium white sauce
3 eggs slightly beaten
½ teaspoon salt
1-8 teaspoon pepper
1 tablespoon chopped parsley
1 ½ cups diced cooked chicken

Combine all ingredients in order listed and blend thoroughly. Turn into buttered molds or custard cups, filling two-thirds full. Place molds in pan of warm water and bake 30 minutes at 350 degrees F. This may be prepared in the morning and stored in the refrigerator until dinner time.—Mrs. Frank Plinsky, 1145 Lincoln St., Eugene.

Chicken Roll
The remainder of a cold chicken roast may be cut into 1-3 inch cubes and rolled in a crust prepared like baking powder biscuits. Roll out dough on baking board, sprinkle chopped meat over, roll up like jelly roll and bake 20 or 25 minutes. When

and crackers; bake to golden brown.—Mrs. C. D. Reynolds, Box 125, Wolf Creek, Ore.

Eggs Stuffed With Chicken
Cut hard-boiled eggs in halves and remove yolk; season mix with chopped left-over chicken and mayonnaise and re-fill.—Mrs. Allen Hart, 1629 Moss St., Eugene.

Chicken Salad
Left-over chicken can be used in this way and no one will know it is a left-over:
¼ tablespoonful granulated gelatine, soaked in
1 ½ tablespoons of cold water
3-4 cup chicken stock
1 cup cooked (left over) chicken
1 cup cream beaten stiff
Salt and pepper to taste.

Dissolve soaked gelatine in chicken stock. Add chopped left over chicken. Stir until mixture begins to thicken and then add whipped cream. Season with salt and pepper. Mold, chill and

baked, cut crosswise like roll cake and serve hot.—Viola DeArmond, 67 Washington St., Eugene.

Next: How was the first article delivered?

MITCHELL!

serve on lettuce.—E. M. Jones, Saginaw.

Chicken Chop Suet
2-3 cup cooked chicken meat (cut in small pieces)
3 tablespoons butter or lard
1 cup shredded green pepper
1 cup shredded onion
2 cup shredded celery
2 cups chicken broth
2 tablespoons cornstarch (flour may be substituted.)
4 tablespoons soy sauce
1 cup mushrooms.

Brown the onion and green pepper and mushrooms in the butter in a skillet. Add the meat and continue cooking until the meat is slightly browned. Add the celery and the broth mixed with the cornstarch. Cook gently for 10 minutes. Stir in the soy sauce. Serve on hot boiled rice.

This is fine without the mushrooms if one does not happen to have them on hand. I dry the mushrooms in season and have them at any time.—Gladie M. Josephson, Route 3, Eugene.

REAL ESTATE TRANSFERS
Harold E. Crawford to Fred W. White et ux—Tracts tp. 17-4 W. \$100.

Clay L. Mead to William A. Mead—100 A. tp. 16-0 W. \$10.

Minnie Nopp to Prudential Savings and Loan Ass.—Pra lot 1 blk. 18, Hendricks and add Eugene, \$10.

J. W. Hickey et ux to Perry A. Thompson et ux—Tract tp. 17-3 W. \$10.

C. A. Swartz, sheriff, to Prudential Ins. Co.—70 A. tp. 17-5 W. \$3175.24.

C. A. Swartz, sheriff, to Prudential Ins. Co.—Tract in blk. 13, Stewart's add, Eugene, \$2756.20.

Martin P. Olsen et ux to Charles F. Smith et ux—Lot 25, blk. 1, Park add \$10.

Helen V. Ehrman to H. J. Ehrman et ux—Tracts in or near Junction City, \$10.

John W. Massey et ux to Church of Christ, London—Tract tp. 22-3 W. \$10.

Donato Scerati to Mary Scerati—Lots in Chamber's add, Eugene, \$10.

Donato Scerati to Mary Scerati—Lots in Emerald Heights add, Springfield, \$10.

Archie Briggs to Frank Briggs—Tract tp 16-1 W. \$10.



Threatening to stay in Washington "until I clean up this town," Ewing Y. Mitchell (above) of Missouri, was removed by presidential order, after more than nine months controversy, from his post as Assistant Secretary of Commerce. An investigation has been started.

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White Star Tuna—1's, 2 for	27c	Crackers—Salted, 2-lb. box	23c
Tomatoes—No. 2 ½, 2 for	19c	Certo—Bottle	21c
Purex—1 quart	10c	Macaroni—2 pounds	11c
Preferred Stock Coffee Glass jar, 1 lb.	23c	Butter—Pound	26c
		Van Camp's Pork & Beans	5c

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QUICK ARROW SOAP FLAKES —21 ounces	10c	JAR RUBBERS —2 dozen	5c
		BALL MASON CAPS —Dozen	22c
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TOMATO JUICE Red & White quality. No. 1's tall 3 Cans for	25c	FANCY CUT BEANS —Red & White Quality No. 2 Cans, 2 for	27c
MARSHMALLOWS —Red & White Quality 1-lb. Pkg.	18c	SWEET PICKLES —California Home Brand Pints	23c
SALAD DRESSING —Sun Spun Quality Full Pints	25c	SHRIMP —Green & White Brand No. 1 Cans, 2 for	25c
MAYONNAISE —Red & White Quality Full Pints	27c	CRISCO —3-lb. Can	57c
PUNCH FLAVOR —Wadham's 7-oz. Tumbler	14c	Quick or Regular Rolled Oats	39c
COFFEE —Red & White Quality 1-lb. Wide Mouth Jar	33c	Corn Meal	30c
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