

ALASKA COLONISTS GIVE REASONS FOR QUITTING PROJECT

PALMER, Alaska, July 5.—(AP)—Various reasons, such as dissatisfaction with the type of colonists and the country, ill health, and that the other colonists are "not cooperative-minded" were given by the heads of nine Matanuska colony families today as they left on the first stage of their journey back to the states.

A few were very brief in giving their reasons, merely saying they were "dissatisfied." They will all sail tomorrow from Anchorage for Seattle on the motorship North Star, the government providing their transportation.

Eugene Carr, dynamic relief administration "trouble shooter" who is reorganizing the colony's administration, was busy making changes in the handling of construction work. He promised that "things would move."

"I left home with the idea the colony was a cooperative enterprise," said Matt Saarela, of Swan River, Minn., who has a wife and child, explaining his reason for returning to the states.

"I find the type of people sent here are not cooperative-minded. We Finns believe in cooperation with our whole heart and soul. That is the reason I am leaving."

Their complaints were generally much milder than the protests messaged by a group of 40 colonists three weeks ago to Washington, which led the senate to call for a report by relief administrator Harry Hopkins and the subsequent sending of Carr here, together with other changes.

Charles Cousineau, who has a sister, wife and child, of Rowan, Wis., and Martin Smith, with a wife and six children, of Egan, Mich., both said only that they were "dissatisfied."

Meanwhile Carr was racing from one point to another about the colony, in his speedy reorganization. Already the commissary manager, Charles E. Water, appointed from Juneau, has been dismissed and he and his wife returned to Anchorage.

Carr said that eight superintendents were to be placed in charge of the building program immediately, with 200 additional skilled laborers to arrive tonight from Alaska points to be put to work.

"God help the man, colonist or otherwise, who doesn't work now," said Carr.

Halsey News Notes

HALSEY, July 5.—(Special)—Karl Bramwell, assistant postmaster now and for many years postmaster, and his family owe their lives to good luck. Sunday when they were returning to their home at Corvallis from Salem their car skidded and turned over, badly damaging the top, breaking the back window, and tearing off a fender. No one was hurt but all duly shocked and nervous.

Mrs. T. I. Marks, accompanied by Mrs. W. H. Beliveau and Mrs. Esther F. Bond motored to Shedd and attended the June meeting of the Willamette Past Matrons' club, held at the Masonic hall with Miss Lucille Shedd and Mrs. Nellie Satchwell as joint hostesses.

The O. W. Trum warehouse has a new addition in the form of a pea pumpicator. It will hold about 900 sacks of peas.

Miss Shirley Morse has resigned her work at the Doug Taylor home and will be married in the near future.

GROCETERIA

34 W. Broadway Phone 257

Krispy Crackers, 2-lb. box, 28c

Grocery Grade B Butter, pound, 28c

Blue Bell Grade A Butter, pound, 29c

Oleomargarine, 2 lbs., 25c

M. J. B. Coffee—

1-lb. can, 29c
2-lb. can, 56c
3-lb. can, 83c

Campbell's Soups, any kind, 3 for 25c

Drifted Snow Flour—
No. 10 sack, 41c
24-lb. sack, 82c
49-lb. sack, \$1.57

Juice Oranges, 2 dozen, 29c

Cantaloupes, large size, 3 for 25c
Medium size, 4 for 29c

UPHOLSTERING

Your old Davenport rebuilt and new cover for only \$24.75
Applegate Furniture Co.

Housewives' Forum

By MARIAN LOWRY
(Continued From Page 1)

cocktail glasses sprinkle with powdered sugar, and cover with loganberry or grape juice. Chill well before serving.—Mrs. J. J. Sullivan, route 3, 983 Chambers street, Eugene.

Mint Souffle and Watermelon Cubes
One package of gelatin dessert (lime flavor), one cup of boiling water, one cup of cold water, few drops of mint extract or oil of peppermint. Dissolve quick setting gelatin in boiling water, add cold water and a few drops of mint extract to delicately flavor. Chill until it begins to thicken then beat with egg beater until very frothy and thick. Pour into ring mold and chill until firm. Unmold and fill the center of ring with watermelon cubes. Garnish with fresh mint. Serves eight.—Mrs. B. E. Staufe, 1403 Villard, Eugene.

Casaba or Honey Dew Salad
Cut melon into basket shape with handle. Take out center and scoop small balls from the meat with a potato baller. Add one pound of seeded white grapes, red cherries and cut pineapple. Marinate with French salad dressing or mayonnaise. Place in basket and serve.—Mrs. Allen Hart, 1629 Moss street, Eugene.

Sweet Pickle Watermelon Rinds
Prepare the rinds and put in weak vinegar and water for 12 hours. Then boil them tender in the same water. Drain well. Make a sirup of one pine of vinegar to a pound of sugar. Use whole all spice and cloves and stick-cinnamon to taste. Put the rind in glass jars and pour this over them.—Mrs. E. F. Young, route 1, Junction City.

Cantaloupe-Peach Conserve
3 cups sugar.
3 lemons, juice and rind.
3 tbsps. water.
2 cups sliced cantaloupe.
2 cups sliced peaches.

Mix sugar, lemon juice, water and heat gradually until dissolved and thick syrup is formed. Add cantaloupe and peaches and continue boiling gently for 25-30 minutes. Leave in open kettle for few hours. Place in jars and seal with paraffin. Makes one pint.—Mrs. F. F. Pendergast, 551 W. 8th, Eugene.

Melon Cocktail
1 melon (honeydew or casaba).
1 can grapefruit juice (chilled).
Cut melon in half. Remove seeds, scoop out balls from the edible portion using the $\frac{1}{4}$ tsp. in a measuring set if you lack the proper tool. Ar-

range 4 or 5 balls in sherbet glass and cover with about 1-4 cup grapefruit juice. Chill. Serves four. Fresh grapefruit juice may be used, but it must be slightly sweetened.—Mrs. A. C. Bouck, 1789 Columbia street, Eugene.

Watermelon Preserves
1 watermelon.
Alum (dissolved).
2 lemons.
Sugar.
Spices.

Peel and cut into slices the rind of one watermelon, soak slices in a weak salt solution (1 tablespoon salt to 1 quart water) overnight. Drain off the water and parboil the watermelon rind for a few minutes in water containing a pinch of dissolved alum. Drain the slices again. Make a heavy syrup, using 3 parts sugar to 1 part water, add 2 lemons, sliced thin, and add whatever spices are desired (cinnamon, allspice, ginger and cloves). Place watermelon in the boiling syrup and boil slowly until tender. Pack into clean, hot Ball jars. Seal immediately.—Dorothy Mathews, R. F. D. 1, Creswell.

Chilled Melon Balls
(Serving Eight)
2 cups cantaloupe balls.
2 cups watermelon balls.
2 cups honeydew balls.
1-2 cup sugar.
1-2 cup grape juice.
4 tablespoons lemon juice.
1 cup water.

Boil for 1 minute the sugar, grape juice, lemon juice and water. Cool and chill. Chill the fruit balls. When ready to serve, arrange the balls in serving cups and add the fruit juices. Garnish with red cherries and mint leaves.—Mrs. Geo. Everingham, 1042 Polk street, Eugene.

Watermelon Salad
With a vegetable cutter cut small balls, from a watermelon which is very ripe and has a good red color. Remove the seeds carefully. Put the balls in the ice box to chill. When ready to serve arrange in cups of small crisp lettuce leaves and garnish with sprigs of mint. Serve with French dressing. This salad is very attractive in a bed of fresh green watercress. An effective touch of color on a summer luncheon table.—Ruth Burkin, 628 Fillmore street, Eugene.

Dynamite is being used to fight frost in the middle west. The air is kept in circulation by intermittent blasts during the night, preventing the premature frosts from damaging garden crops.

It has been estimated that 90 per cent of the female population of the United States marries at least once; 50 per cent marries at 22, and another 10 per cent at 25 years of age.

There are approximately 8,000,000 bicycles in use on British roads.

IN DETROIT MURDER CASE!



The murder of Howard C. Dickinson, left above, nephew of Chief Justice Hughes, stirred the east till William Switzer, below, was apprehended and allegedly confessed to the crime. Dickinson had gone to Detroit to file a claim of \$40,000,000 in behalf of Mrs. Elizabeth C. Witherspoon, right above. Police believe the attorney was taken on a party to "roll him" for his money. His body, shot twice, was found alongside the road in Rogue Park, Detroit.

Night Club Dancer Held For Slaying

CHICAGO, July 5.—(AP)—Mrs. Margaret (Marjorie) Rose, a night club dancer, was seized by police today a few hours after discovery of the body of her husband, Walter, in their blood-drenched apartment. The husband, a hotel chef, had been stabbed to death with a woman's nail file. Police believed the slaying culminated a pre-holiday drinking party although Mrs. Rose, a petite blond, insisted und. hours of questioning that she knew nothing of the crime.

Indian Creek Boy Fractures His Leg

SWISSHOME, July 5.—(Special)—Roy Peck, three-year-old son of Bill Peck of Indian Creek, broke his leg Saturday in a fall from a ladder. He was taken to a doctor at Florence and from there to the Eugene hospital.

George Lord has his hand mashed between some lumber while working at Swenson's mill Tuesday. He went to Florence for medical aid.

Mrs. George Hoffein, who has been confined to the Eugene hospital for the past week, was brought home Wednesday. William Wesche is taking charge of the cooking at the hotel while Mrs. Hoffein is ill.

Mr. and Mrs. Ed Avery left Tuesday evening for Turner to spend the Fourth at the home of their son, Ace Miller and family.

Mr. and Mrs. W. F. Haynes, Elenore Leeper and Katie Chappelle were shopping in Eugene Saturday.

Leonard Leeper transacted business in Eugene Tuesday.

Charles Acheson returned home Sunday from Donna, where he had visited for a few days at the home of A. J. Acheson.

Mr. and Mrs. August Sander and

mother are spending the Fourth at Veneta with relatives.

Mr. and Mrs. Jesse Bales of Bonaville are visiting here at the home of Mrs. Bales' parents, Mr. and Mrs. Ivan Hale.

Mr. and Mrs. Sam Lynch, Mr. and Mrs. Norman Ingram, Elenore Leeper, Katie Chappelle, Doris Sinder, Jewel Martin and Mr. and Mrs. Wilbur Williams attended the dance at Triangle Lake Saturday night.

Mr. and Mrs. W. H. Spurling and children not Cushman are spending the Fourth at the L. Bennett home.

News of London

LONDON, July 5.—(Special)—Mrs. Addie Suggs and Mrs. Ana Thoma returned Monday from a two week's visit at Centra, Wash. and Portland.

Mr. and Mrs. Harold Phillips and Russell Bemis spent Wednesday and Thursday at the James Collier home at Marshfield.

Mr. and Mrs. Norval Williams and children of Corvallis, Mrs. Peter Weisbacker and baby and Ruth McKel of Portland spent the week end at the L. W. McKel home.

Dale Thorn spent Friday in Cottage Grove at the home of Vernon Decker.

Mrs. Ida Hogue, Edgar Pringle and son Junior and Willard Toll

A Dutch Lunch

THE BEST EVER

if you buy what it takes at

PERLICH'S

There is such a difference in cold luncheon meats that you simply can't afford to pass up quality. Try Perlisch's next time and be assured of the best.

TRY THESE

Salami, Bologna, Meat Loaf, Baked Ham, Goose Liver Sausage, Bacon and Liver Sausage, Frank's Old Fashioned Brick Cheese, Etc.

PERLICH'S

McDonald Theater Building

Phone 54



Quick! While strawberries are so cheap

MAKE STRAWBERRY JAM THIS EASY WAY



"JUST THINK! WITH CERTO YOU GET HALF AGAIN MORE GLASSES OF JAM OR JELLY!"

NOW is the time to make jam and jelly... while your grocer has such wonderful berry bargains! And since it's so easy to make them with Certo, why don't you put up a big supply... Why don't you start a jam cupboard, that will keep you supplied the whole year through?

Just read that recipe at the right... See for yourself how simple it is... how little time it takes, with Certo's extremely short boil. Why, you can make up several batches, in just no time at all!

MORE GLASSES, TOO!

Notice, too, how many glasses you get from such a small quantity of fruit... all because of Certo. You'll agree that it is amazing!

With Certo you never boil jellies more than $\frac{1}{2}$ minute... jams only a little longer. The juice has no chance to boil away... That's why you get so much more jam or jelly than by the old, long-boil way—actually half-again more!

AND FAR FINER FLAVOR!

That's why, too, you get much finer flavor... all the flavor of the fresh ripe fruit. There is none of that "boiled down" taste.

Certo, the pure fruit pectin that makes jelly making so easy, is a product of General Foods. Get it at any grocer's.

AND SEE HOW EASY IT IS!

4 cups prepared fruit
7 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, 1/4 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 floating fruit. Pour quickly. Paraffin hot jam at once. Makes about 10 glasses (6 fluid ounces each).



Free!

89 TESTED RECIPES WITH EVERY BOTTLE



IT'S Salad Time!

CORN FLAKES



Red & White Quality. Fresh and crisp.
3 Pkgs. for 22c

BISCUIT FLOUR



Red & White Quality. Ready to mix with milk or water.
2 1/2-lb. Pkg. 27c



Red & White Quality. Packaged in re-usable glass jars.
1-lb. Wide Mouth Jar 33c



Early Riser Brand. A good blend economically priced.
1-lb. Bag 19c



Red & White Quality.
Tall Cans 3 for 19c

Home-Style PINEAPPLE

Red & White Quality. This pineapple never before offered on this market. It is in square chunks and the very ripest pineapple that is canned.
No. 2 1/2 Cans 20c

Pen-Jel

Best for making jams and jellies. 2 Pkgs. for 25c

SPINACH

Red & White Quality. Free of grit! No. 1 Cans 9c

Baked Beans or Brown Bread

Red & White Quality Large Cans, 33c
2 for

TOMATO JUICE

Red & White Quality No. 300 Size 17c
2 for

TOILET TISSUE

Standard Oil 1000 Sheet Rolls, 6 for 27c

CLEANING FLUID

Standard Oil Pint 35c

IT'S SALAD TIME! The time of the year when fresh fruit and vegetables are abundant. Satisfy your craving for a fresh, crunchy salad by preparing one with the most important ingredient of all—Red & White Mayonnaise or Sun-Spun Salad Dressing. You will enjoy that extra flavor, extra freshness and extra smoothness of these quality mixes.

Specials For

Friday, Saturday - July 5-6

Red & White Quality Full Pints 27c
MAYONNAISE

Sun-Spun Quality Full Pints 24c
Salad Dressing

Red & White Quality No. 1 Cans, 35c
2 for
Fruits for Salad

Blue & White No. 1's Flat 25c
2 for
TUNA FISH

Green & White Fancy Small No. 1 Cans, 25c
2 for
SHRIMP

Wadham's 7-oz. Glass 14c
Tumbler
Punch Flavor

Junket Brand Per Package 9c
ICE CREAM MIX

Chocolate, Vanilla or Maple

FOOD STORES **RED & WHITE** FOOD STORES

If you don't know that WADHAM is the WORLD'S FINEST Coffee Your Money Be Refunded.

The "Highest Possible Quality" coffee—packed in 1, 2 and 3 lb. Wide-Mouth Reusable Glass Jars—ideal for canning.

WADHAM DRIED COFFEE

Wholesale Distributors
PIONEER GROCERY Co.
Eugene