

LEGION, AUXILIARY ELECT AT MONROE

MONROE, July 19.—(Special).—Monroe post of the American Legion and the auxiliary held election of officers Tuesday evening. Robert Howard was elected commander; V. W. Coons, first vice-commander; L. R. Etheridge of Harrisburg, second vice-commander; Ralph Hilde, finance officer; S. H. Turner, adjutant; Walter P. Hubbard, chaplain; John Stentel, sergeant at arms. Auxiliary officers elected were: Mrs. Robert Howard, president; Mrs. Tom Carpenter, secretary-treasurer; Mrs. Vera Coons, first vice-president; Mrs. Fay Porter, second vice-president; Mrs. Harry Cartwright, sergeant at arms; Mrs. S. H. Turner, historian; Mrs. Dave Foreman, chaplain; Mrs. Noel Baker, Mrs. Linn Bailey, Mrs. Foster Belknap, executive committee. The auxiliary will serve a progressive dinner for members of the legion and auxiliary Aug. 6.

Mr. and Mrs. Noel Baker entertained at dinner Monday evening. The guests included: Mr. and Mrs. Dave Foreman and girls Betty Lou, Ruth and Jo Ann. Mr. and Mrs. Russell Stewart and Donald. The dinner was in honor of Mr. Foreman's, Mr. Stewart's and Mrs. Baker's birthdays.

Thurston News

THURSTON, July 19.—(Special).—Latest word from Marjory Grant and Dora Gregory who left the latter part of May in company with Jay Grant when he went to Minnesota for forestry work, is that they are enjoying their vacation immensely. Miss Grant has purchased a new car and

is driving it to the different resorts in that state. The two young ladies expect to return to Oregon the first of August. Mr. Grant writes that he likes his work in the forestry division better now than when he at first went east. He has been on duty about six weeks.

Lola Grant, Nadine Facile, Thelma Olsen, Olette Gustafsen and Ida Ward all of Windom, Minn., were guests recently of Mr. and Mrs. C. A. Grant. The young ladies who are Minnesota teachers were touring the northwest and had been through Yellowstone park to Seattle and were on their way to Crater lake and points south through California before returning to Minnesota. They left Wednesday morning for Crater lake.

Mrs. Mary William is again visiting at the home of her daughter, Mrs. M. J. Drury after spending the past two weeks with her son George and family at Upper Camp Creek.

Mrs. Everett Wearin entertained last Friday in honor of Mrs. R. L. Woodruff of Portland and invited in several of the old time high school mates of Mrs. Woodruff when she attended McKenzie high.

Walton Events

WALTON, July 19.—(Special).—Audra Kosky who was born near Walton and now lives near Cascade Locks is visiting her grandparents, Mr. and Mrs. James at Coeur and will visit with relatives at Walton before going back.

Mr. and Mrs. Charley Haynes have moved to the place formerly occupied by the W. E. Jackson family.

Mrs. Rosa Warthen returned to her home at Noti after spending the week with her daughter, Mrs. Henry Carlisle.

Mr. and Mrs. Lewis Wallace and sons Wayne and Emory motored to Harrisburg Monday to visit Mrs. Wallace's mother, Mrs. Emma Ross. Emory will visit his grandmother for a week.

Mr. and Mrs. L. L. Porter and daughter Dolores of Vaughn were down to their place on the Siuslaw below Globe Wednesday.

Housewives' Forum

By MARIAN LOWRY
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received up to six p. m. Wednesday, July 24.

Following are the prize winning recipes.

Cheese Torte

1 pkg. zwieback, rolled fine
1 cup sugar
1/2 teaspoon cinnamon
1/2 cup melted butter
Mix and line a cake pan with the mixture saving one cup to sprinkle on top of the filling.
For the filling take:
1 1/2 pounds (3 cups) cottage cheese
1 1/2 cups sugar (scent)
4 eggs beaten separately
2 tablespoons flour
1 teaspoon lemon flavoring
1/2 pint cream

Mash cheese fine, add sugar, egg yolks, cream and flour. Fold in the whites, pour into the pan, put 1 cup crumb mixture on top and bake 1 1/2 hours in a very slow oven. Serve with whipped cream.—Helen Christensen, Route 2, Box 390, Eugene.

Buttermilk Custard Pie

1 cup sugar
1 tablespoon butter
3 egg yolks
1 cup buttermilk
1/2 teaspoon vanilla
3 egg whites
Pastry
Cream butter, add sugar and beaten egg yolks, stir in fresh thick buttermilk, flavoring and lastly fold in stiffly beaten whites of eggs. Line a deep plate with pastry and fill with mixture. Bake slowly. Time in cooking, 60 minutes. Temperature, 300-325 degrees.—Mrs. R. H. Drake, 411 Lincoln street, Eugene.

Cottage Cheese Salad

To 4 cups cottage cheese add 2 or 3 finely chopped stalks celery. Mix about 1/2 cup mayonnaise, 1/4 cup vinegar, 1/2 cup cream, 2 tablespoons

onion juice, 1 tablespoon minced green pepper, 1 tablespoon chopped chives, a few grains of pepper, 2 teaspoons salt. Mix the cottage cheese and celery with this dressing.

Simmer for 1/2 hour—1 quart can tomatoes, 1 cup diced celery, 1/4 cup raw carrots, 1 sliced onion, 2 or 3 cloves, 1 blade mace, 1 teaspoon salt, a few grains cayenne. Strain.

Soak 1 1/2 tablespoons gelatin in 1/2 cup cold water.

Add 2 cups of the reheated strained tomato mixture and stir until gelatin is dissolved.

When cold cover the bottom of a loaf pan with the mixture. Set in ice box until mixture barely begins to congeal. Place the prepared cottage cheese salad on top of the gelatin in the loaf pan. Pour the remaining liquid aspic mixture over the cottage cheese salad. Congeal, garnish with rings of green pepper and serve.—Mrs. T. J. Casey, 1247 W. 5th, Eugene.

Lime Sherbet

3 tablespoons sugar
2 tablespoons jelly ice cream powder (unflavored)
Juice of 2 limes
2 tablespoons lemon syrup
1 cup fresh buttermilk
1/2 cup whipping cream
Mix the sugar and ice cream powder, add lime juice, lemon syrup and buttermilk and stir until sugar is dissolved. Fold in the cream whipped stiff and turn mixture into refrigerator to freeze.

Stir twice during freezing.

Note: Roll the limes before cutting so the juice may be freely extracted.

Lemon Syrup: To one cup sugar and 1/2 cup water add the thin yellow rind of a lemon. Simmer until medium syrup and turn into a jar to use as a flavoring syrup for cold drinks or ices. Leave the rind in the syrup as the flavor improves after standing.—Mrs. Elma Havemann, 1390 Alder street, Eugene.

Delicious Salad Loaf

1 pt. cottage cheese
1 cup flaked canned salmon
2 cups shredded raw carrots
1 cup celery chopped
1 cup chopped sweet pickle
2 tablespoons lemon juice
2 teaspoons salt
1 cup mayonnaise

1 1/2 tablespoons gelatin
1/2 cup cold water
Mix salmon, carrots, celery, sweet pickle, lemon juice and salt. Soak gelatin in cold water five minutes, then set over hot water to dissolve. Blend cottage cheese with mayonnaise, add dissolved gelatin and mix well. Combine with first mixture and mix well. Pour into mold and chill. Serve on lettuce, garnish as desired. Makes a delicious luncheon salad.—Mrs. E. B. Kingman, 1312 Lincoln street, Eugene.

Cottage Cheese

Place clabber milk in a crock. Fill crock with boiling water. Let stand until cool. Pour off water and place cheese in colander to drain. Should cheese seem to be rather raw repeat the boiling water. Season cheese with salt, paprika and cream. Place ring of pineapple on lettuce leaf. Fill center of pineapple with cheese, add salad dressing. Nuts may be added if desired.—Mrs. N. O. Williams, 690 14th Ave. E., Eugene.

Cottage Cheese Salad

1 pkg. lemon jello
1/2 pt. boiling water. When cold add 1 cup cottage cheese
1 small can chopped pimientos
1 small can crushed pineapple
1/2 cup blanched almonds
When ready to set add 1/2 pint cream whipped. Mold. Try it as it is delicious.—Vinnie McPherson, Route 1, Springfield.

Oatmeal-Buttermilk Breakfast Muffins

Part 1—
1 1/2 cups buttermilk
2 cups quick cooking rolled oats
Part 2—
1 egg, beaten
1 tablespoon sugar
1 teaspoon salt
1 tablespoon shortening
1 cup flour
1/2 teaspoon soda
1 teaspoon baking powder
Let part one stand in a bowl at least an hour. If quick-cooking oats are not used, the ordinary rolled oats should be soaked over night. In the morning add part two, stirring barely enough to moisten all ingredients.

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Bake in oiled muffin pans at 400 degrees for a little over 15 minutes. Until muffins are crisp and brown on top.—Mrs. Arthur R. Warren, 2615 Columbia street, Eugene.

Beet, Lettuce and Cottage Cheese Salad

Put a rim of young lettuce leaves in the bowl. Make a mound in center of sliced or diced boiled beets, chilled, and marinated for an hour in vinegar sweetened with a tablespoon of sugar to a cup of vinegar. Over the beets, put a thick sprinkling of fresh cottage cheese run through potato ricer, then pour over a dressing made of 3 tablespoons of the beet vinegar, 2 tablespoons salad oil, 1/4 teaspoon salt and 1/4 teaspoon white pepper.—Mrs. L. C. DeLess, 1585 Mose street, Eugene.

Upper Camp Creek

UPPER CAMP CREEK, July 19.—(Special).—The ladies of the community have been meeting to practice the program which they are preparing to present at the schoolhouse July 26.

Wednesday evening a Bible study class met at the schoolhouse where they studied the Christian Endeavor lesson and listened to a sermon by Mr. Hoffman of Springfield.

Robert Stephens is painting his house. He has disconnected his telephone for a few days.

Mrs. Elmer Bissell entertained the Friendly Circle club Thursday afternoon. The time was spent in sewing for the hostess and planning for the next program. Refreshments were served by Mrs. Bissell assisted by her daughter Velma.

Anton Schuessler and family, who have been in Grants Pass for some time is visiting his father, Albert Schuessler.

George Fisher was pleasantly surprised Thursday evening when a group of young people gathered at his home to help him celebrate his birthday.

Mrs. T. H. William who has been

visiting her son George William returned to Waltham last Sunday. The married men played a ball game against the single men Sunday, losing with a score of 19 to 24.

Waldport Items

WALDPOR, July 19.—(Special).

A large crowd was in attendance at the wrestling matches held in the Waldport school gym. Thursday evening and some very good performing kept the audience interested and entertained. George Lewis of Waldport refereed the bouts.

The Brownings' Amusement company, of Salem, will show in Waldport for six days, starting Tuesday, to Sunday, July 28. The Waldport

Lions club is sponsoring this creek park last Sunday drew 1,000 to 1,500 people. Many would have been there, but for congestion of ferry traffic.

Last Sunday, due to heat in the city and the Beaver Creek ferries loading record was broken beyond any other time. Extra cars crossed that day.

Wm. Brown, employed at the wood mill, lost the thumb and two fingers on his right hand Tuesday, while operating the mill.

Mrs. Ursel Hyatt and Mr. and Mrs. Walter Bullard, all of Umatilla are guests at the Richards' Court. They are all old friends.

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Jars 23c

COFFEE

Red & White
Quality
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COFFEE

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Brand
1-lb.
Bags
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CORN

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No. 2
Cans
15c

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Prepared
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