

City News Notes :-:

Five Men at Work—Four men are at work on the new bridge over the river. The fifth man is at work on the new bridge over the river. The fifth man is at work on the new bridge over the river.

At Hobbs Home—Mrs. W. L. Hobbs, of Portland, is at the home of her daughter, Mrs. J. H. Hobbs, of Eugene. She is at the home of her daughter, Mrs. J. H. Hobbs, of Eugene.

Brothers to Meet—The brothers of the National Association of Brokers, of Chicago, are at the home of Mrs. J. H. Hobbs, of Eugene. They are at the home of Mrs. J. H. Hobbs, of Eugene.

Group to Meet—The group of the National Association of Brokers, of Chicago, are at the home of Mrs. J. H. Hobbs, of Eugene. They are at the home of Mrs. J. H. Hobbs, of Eugene.

At McMinville—Mrs. J. H. Hobbs, of Eugene, is at the home of her daughter, Mrs. J. H. Hobbs, of Eugene. She is at the home of her daughter, Mrs. J. H. Hobbs, of Eugene.

At Hospital—Mrs. J. H. Hobbs, of Eugene, is at the home of her daughter, Mrs. J. H. Hobbs, of Eugene. She is at the home of her daughter, Mrs. J. H. Hobbs, of Eugene.

Terry Back in Eugene—Mrs. J. H. Hobbs, of Eugene, is at the home of her daughter, Mrs. J. H. Hobbs, of Eugene. She is at the home of her daughter, Mrs. J. H. Hobbs, of Eugene.

From Called—Mrs. J. H. Hobbs, of Eugene, is at the home of her daughter, Mrs. J. H. Hobbs, of Eugene. She is at the home of her daughter, Mrs. J. H. Hobbs, of Eugene.

Transit Club to Meet—Mrs. J. H. Hobbs, of Eugene, is at the home of her daughter, Mrs. J. H. Hobbs, of Eugene. She is at the home of her daughter, Mrs. J. H. Hobbs, of Eugene.

At Rutledge Leaves—Mrs. J. H. Hobbs, of Eugene, is at the home of her daughter, Mrs. J. H. Hobbs, of Eugene. She is at the home of her daughter, Mrs. J. H. Hobbs, of Eugene.

On to Seattle—Mrs. J. H. Hobbs, of Eugene, is at the home of her daughter, Mrs. J. H. Hobbs, of Eugene. She is at the home of her daughter, Mrs. J. H. Hobbs, of Eugene.

Booth-Kelly Lumber Company at Wendling for many years and was known as a writer of considerable ability. He was a graduate of the Eugene high school, where he was a star football player, and also attended the University of Oregon.

Surviving are his mother, Mrs. Frances E. Evans, of Wendling, a daughter, Miss Esther Evans of Salem and a son, Donald, of Wendling.

Funeral services will be held at the L. O. O. F. hall at Marcola Sunday at two o'clock with Rev. H. S. Shellhart officiating. Interment will be at Marcola. The Veatch Funeral Home is in charge of arrangements.

Anders Hanson Anders Hanson, 82, died early Friday morning at the home of his daughter, Mrs. Charles Good, at 1039 West Fourteenth, after an illness of several weeks.

He was born March 1, 1853, in Sweden, and spent his entire life in farming. He was married in 1877 to Martha Emma Erickson, and came to the United States in 1889, settling in South Dakota. In 1917 the family moved to Alberta, Canada, and in 1922 to Eugene. The family home was on South Willamette street. Mr. Hanson was a member of the Central Lutheran church.

Survivors include his widow, and the following children: Mrs. Alfred Hanson, Mrs. Charles Good, Oscar Hanson, all of Eugene; Emil Hanson, Signe Hanson, both of Alberta; one brother, August Erickson, and one sister, Carine Erickson; nineteen great grand children and two great-grandchildren.

Funeral services will be held at Poole chapel, arrangements to be announced later.

WALTERVILLE CIVIL WAR VETERAN DEAD

WALTERVILLE, Aug. 16.—(Special)—Adam Taylor Morris, 89, resident of the Walterville section for the past 45 years, and the McKenney valley's last civil war veteran, died here Thursday evening following a five-week's illness.

Mr. Morris was born in Virginia in 1846, and at the time of the Civil War was residing in the border states. Morris participated in the border warfare before he became a member of the West Virginia 11th Regular Volunteers.

He later moved to Iowa, and in 1898 married Charlotte Stacy of New Virginia, Iowa. The family crossed the plains in the nineties, and settled three miles east of Walterville, where they have since lived.

Three children survive the union: Horace of Walterville, Luther of Florida, Oregon, and Mrs. Beniah Estes of California. In addition, there are fourteen grandchildren, seven great-grandchildren and three great-great-grandchildren. Mr. Morris was a lifelong member of the Seventh Day Adventist church.

Funeral services will be held Saturday morning at 10 o'clock at the Poole chapel in Springfield. Elder Ralph Dustin officiating and interment at the Camp Creek cemetery.

In Colonial days, diners drank from their saucers with the full sanction of prevailing etiquette. So that the tablecloth would not become soiled, smaller dishes were provided for the cups while the saucers were in use.

Housewives' Forum
By MARIAN LOWRY
(Continued From Page 1)

part of it in ice cubes. Mix all together and add 1 banana cut in thin slices. Serve very cold.

This is not just another beverage but truly a delicious one that must be tried to be appreciated.

Here is a hint to those of you who have refrigerator trays. Pour the loganberry juice in the tray and let freeze solid, then add to the drink, or you could mix the three fruit juices together and freeze it or a part of it. Very pretty cubes could be made that way thus adding beauty to a very delicious beverage.—Mrs. Thelma Neuschwander, Eugene, Ore.

"Sparkle."
3 cups tea infusion

2 cups cider
Juice of 4 oranges
Juice of 2 lemons
1 cup sugar syrup
1 small bottle ginger ale.

Blend the tea, cider, fruit juices and syrup. Chill thoroughly and just before serving pour in the ginger ale. Serve immediately placing a slice of orange in each glass.—Mrs. W. J. Green, 311 W. 11th, Eugene.

Nectarine Mulled Punch
Boil slowly for 1 hour, 2 cups pineapple juice, 1 pint grape juice, 1 cup lemon juice, 3 cups orange juice and 3 two-inch pieces stick cinnamon, 6 whole cloves and 2 cups sugar. Strain and bottle.

When serving, dilute with tea infusions, plain or charged water. Juices from other fruits may be added.—Mrs. Roger B. Hall, Wendling, Oregon.

Honey and Apple Cup
Bake 12 large apples and when thoroughly done place the fruit in a large jar, pour over it 1 gallon of grated lemon rind and six cloves. Sweeten with 1 pint of honey, let stand five or six hours, then strain, add ice and serve.—Mrs. Robert Mc-

Culloch, 1376 Alder, Eugene.
Ginger-Lemon Punch
1 quart lemon (or orange) ice
2 or 3 bottles of ginger ale.
Fill tall glasses about half full of the lemon ice, and pour over it the freshly opened ginger ale. This may be served with a meat course, or as a refreshing drink alone.—Mrs. Arthur R. Warren, 2815 Columbia St., Eugene.

Oriental Nectar
To one quart of India tea add juice of 6 lemons, and three oranges, 6 whole cloves, 3 sticks cinnamon, and 1 cup sugar syrup. Mix thoroughly and serve over cracked ice.—Mrs. Scott Williams, Eugene.

Southern Mint Julep
6 lemons
2 cups sugar
1/2 cup water
Mint
Ginger ale
Ice.

Squeeze juice from lemons, add a number of slightly crushed mint leaves, sugar and water and set in a cool place for at least half an hour. When ready to serve fill tall glasses half full of finely cracked ice, add scant 1/4 cup of the juice mixture and fill glass with any good ginger ale.

Put a sprig of mint in the glass and fasten a slice of lemon on the edge.—Mrs. Blair Alderman, 261 E. 16th.

Fruit Juice to Use in Punch
This recipe has been cherished by a friend for years, but seldom "passed on." It is one that is too useful to keep to oneself.

Wash and weigh fruit (either loganberries, raspberries, blackberries or grapes) then crush.

To six pounds of fruit, add 1 quart of water in which 2 ounces of tartaric acid has been dissolved. Let stand over night. In the morning strain and add to the juice 3-4 pint sugar to every pint of juice. Bottle cold in sterilized bottles. Will keep for a year. When needed dilute with water to suit one's taste. This may be used as a base and various citrus fruit juices added.—Mrs. Fred E. Hughes, 735 W. 7th Ave., Eugene.

Fruit Punch
Juice of 6 oranges
Juice of 6 lemons
Juice of 3 grapefruit
6 cups cold water.

Sugar or honey to taste, mix thoroughly. For variation, add to the above mixture 1 cup of the juice of another fruit, such as grape juice, pineapple juice, or any other juice

from canned fruit, (may be left over). Of course, serve cold as possible. (Yields 12 glasses).—Mrs. H. C. Kuppenbender, Rt. 1, Box 121, Eugene.

The "French Gardener," published in 1658, mentions 315 varieties of p. rs. among them being "Ladies' Thigh," "The Younger Brother," "Burnt Cat," "Onionet," "Goose's Pill," and "Winter Bagpipe."

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Saturday, August 17th

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