

EXAMINATIONS FOR EMPLOYMENT WORK PLANNED SEPT. 20

Examinations for applicants for positions in the state employment service and the national re-employment service will be held in Eugene, Medford, Pendleton and Portland, Sept. 20 and 21. It was announced here today by Dr. James H. Gilbert, dean of the college of social science of the University of Oregon, who is special representative for the U. S. employment service.

All applications for the positions of manager and assistant managers, junior and senior interviewers, statisticians, clerk-typist-stenographers, field supervisors and statistical assistants must be filed by Sept. 4. Dr. Gilbert points out. No letters postmarked after the close of business Sept. 4 will be considered.

In Portland examinations will be given in the Lincoln high school building. In Eugene the tests will be offered in the Commerce building on the university campus, while at Pendleton and Medford the candidates will meet in the high schools.

Friday, Sept. 20, examinations at all places will be held for manager and assistant managers at 9 a. m., and for junior and senior interviewers at 2 p. m. On Saturday statisticians and clerk-typist-stenographers will meet at 9 a. m. and field supervisor and statistical assistant applicants at 2 p. m.

Salaries of the various positions ranged from \$1080 up to \$3000 per year. Education, training and various types of experience will be taken into account in naming applicants for the work. Full information may be obtained by writing to Dean Gilbert at the university at Eugene.

Housewives' Forum

By MARIAN LOWRY

(Continued From Page 1)

Lane County Prunes. The recipes may be for any kind of dish, just so they use fresh prunes—desserts, including pies, puddings, frozen desserts, etc., fruit drinks, fruit cups, etc. The deadline as usual is 6 p. m. Wednesday, and the regular nine cash prizes will be awarded. Below are the winners for the week:

Peach Balls
Make a syrup of two cups sugar and a half cup water; boil for five minutes and add two dessert spoons of lemon juice. Put into this, the peeled halves of firm but fully ripe peaches. Poach for five minutes and remove from syrup. Drain, and when cool, put into freezing tray of refrigerator and allow them to remain until very cold but not frozen. Fill the peach halves with peach or lemon flavored ice cream and press two halves together, making a ball. Roll balls very quickly into some of the cold syrup and then into finely shredded blanched almonds or stale cake crumbs. Serve at once on chilled plates with small, bright green grape leaves for garnish.

For a simple dessert for children, one might use, instead of ice cream, cold boiled rice sweetened with some of the syrup and serve with it, very cold cream.—Alice A. Capps, 335 Miller Bldg., Eugene.

Poached Peach Eggs on Toast
A quaintly pretty Tempting Dessert

3 peaches
Syrup made from 1 cup of sugar and 1 cup of water
6 slices of plain or sponge cake
1 package lemon gelatin
1 cup of boiling water
1-2 teaspoon salt
1 cup canned pineapple juice
1 cup grated pineapple strained from its juice
3 tablespoons sugar

Halve and remove the stones and carefully cook the peaches in the syrup, being careful to keep their shape. Chill. Dissolve the gelatin in the boiling water, cool and add salt and pineapple juice. Whip the cream to a stiff froth with sugar; when the jelly mixture is cold and slightly thick, add, whip with a rotary eggbeater until it is the consistency of whipped cream. Fold in the grated pineapple and the sweetened whip cream. Having the cake cut to resemble slices of toast, place a large spoonful of the whipped jelly on the slices of cake to resemble white of eggs and in the center drop a chilled half peach for yolk of egg. A little more jelly may be added if necessary to make it look more realistic.—Miss Eileen Hart, Route 2, Eugene.

Jack o' Lantern Salad
2 cupfuls diced apple
1 cupful diced celery
1/2 cupful nut meats
Halves of peaches
Whole cloves
Sticks of pimiento
Lettuce

Combine apples, celery and nut meats. Moisten with 2 tablespoons mayonnaise dressing and place a mound of the salad in a nest of crisp lettuce. On the mound of salad place half of a peach, with the round side up and insert two whole cloves to represent eyes, a clove lengthwise to represent a nose, and a thin strip of pimiento to strike a mouth.—Ruth Burkin, 828 Fillmore St., Eugene.

Peach Nut Pie
Crumb pastry shell
2 cups peaches
1-3 cup powdered sugar

Extra Fresh, Grade A
BUTTER

Rich, tasty
COTTAGE CHEESE
Made in our own creamery daily.

Christensen's
149 East Broadway

PENDLETON ROUND-UP OPENS SEPT. 12!



Bob Crosby, world renowned roping champion, will greet Pendleton Round-Up visitors with his familiar smile when the stagecoaches race and the broncs pitch and 2,000 Indians yell at Pendleton September 12, 13 and 14.

On September 12, 13 and 14 Pendleton, Oregon, will present its 26th annual Round-Up, the "Epic Drama of the West".

Cowboys from Western States, Canada and Mexico will compete for world's championships in riding vicious broncos, bulldozing and roping long-horn steers and riding relay and pony express races.

Over two thousand Indians from the various tribes in the Pacific Northwest will participate in the daily parades and events. No other western exhibition rivals the Pendleton Round-Up for Indian participation, color and pageantry. The "Westward Ho!" parade

will be held Friday morning, September 13th. This spectacular pageant will depict transportation methods used in the days of the covered wagon, the stage coach and the pony express.

Each night beginning with Wednesday, September 11th, "Happy Canyon" stages its famous pageant depicting the coming of the white man to the Northwest. After the show the spectators mingle with Indians and cowboys in the old frontier town dance hall and gamble with "bucks" which can be spent at the bar or for dancing. All roads lead to Pendleton, right on the old Oregon Trail, and served by the Union Pacific and Northern Pacific railroads and the United Air Lines.

Plenty of rooms have been lined up this year in hotels and modern homes to accommodate the thousands of visitors who will pour into Pendleton at Round-Up time. Room reservations may be made in advance through the Pendleton Round-Up Association. Normal prices prevail at Pendleton during Round-Up week and Round-Up bleachers and grandstand seats are priced very low this year, about one-half the customary prices of a few years ago; yet the Round-Up is expected to eclipse the exhibitions of former years.

pan and cook over slow fire for five minutes. While syrup is cooking make up biscuit dough.

2 cups flour
4 teaspoons baking powder
1 teaspoon salt
2 tablespoons sugar
1 egg

Enough milk to make 1 cup
5 tablespoons shortening.

Mix in usual way and roll into oblong shape, one-third inch thick. Spread with thinly sliced peaches and roll up like jelly roll. Cut into pieces about 1 1/2 inches thick. Place cut side down in the pan of hot syrup. Dot with butter and sprinkle with sugar and cinnamon. Bake in hot oven about 25 minutes. Serve slices of roll with some of the syrup and with whipped cream if desired.—Mrs. E. R. Kingman, 1312 Lincoln St., Eugene.

Stuffed Peach Salad

3 halves peaches
1/2 cup cottage cheese
1 tablespoon chopped celery
1 tablespoon chopped green pepper
1-8 teaspoon salt

1-3 cup salad dressing.
Chill ingredients. Mix tablespoon dressing with cheese, celery, green pepper and salt. Stuff peaches. Serve with remaining dressing on any preferred salad green. Serve at once.—Mrs. M. Johnson, 591 West Broadway Eugene.

Peach Cream

1 cup peeled and mashed peaches
1/2 cup water
20 marshmallows
1 cup whipping cream
1 tablespoon lemon juice
1 tablespoon sugar

Prepare ripe peaches and add lemon juice and sugar. Steam marshmallows and water in top of double boiler until the marshmallows are melted. Remove from fire, add peaches and let stand until cold. Fold in whipped cream, and freeze until good and solid. This is our favorite for fresh peaches.—Mrs. E. L. Goodridge, Cottage Grove.

During colonial times, you could buy a 30-pound turkey for 25 cents in Boston. Pigeons were selling for a penny a dozen in those days.

FOR
Elliott's Finer Foods
JUST PHONE 95
Prompt, Courteous
Free Delivery Service

Butter Rolls, 1 dozen	20c	Olives, large, pint can	15c
Chocolate Brownies, dozen	20c	Kellogg Whole Wheat Biscuit, package....	11c
Home Made Donuts, dozen	20c	1 pkg. Pancake Flour, 1 pt. jar Cane and Maple Syrup	33c
Cinnamon Bread Loaf	12c	Our Special Roast Coffee, pound	19c
Potato Salad, pint	18c	Mixed Sweet Pickles, 1 pint	15c
Quart	35c		

We Pack Picnic Lunches to Take Out.

We are featuring Pork and Beef Roast, Spring Fryers in our Meat Department. ALSO—Try our Roast Pork and Beef from our own ovens.

See Red & White Ad for More Specials

ELLIOTT'S GROCERY AND DELICATESSEN
13th and Patterson

MOOSE CONVENTION TO OPEN SATURDAY

Saturday brings the opening sessions for the three-day meeting of the State Moose association with the Eugene Moose lodge as the host group. The Women of the Moose also will hold their state meeting at this time.

Registration begins at 10 a. m. Saturday. The men are holding meetings at the local Moose lodge, 500 delegates and visitors are expected for the three-day event. The men's organizations will hold a business session at 2 p. m. in the Moose hall. A reception program for both the men's and women's groups will be held at 7 p. m. Saturday, followed by a banquet. Convention sessions will continue throughout Sunday and Monday.

Perlich's Food Market

CHOICE MEATS AND GROCERIES

1044 Willamette

WE DELIVER

Phone 54

We carry consistently the best meats on the market
A trial will convince.

R. I. Red

Fryers

28c lb.

Fed for Table Use

Legs 1935

Spring Lamb

25c lb.

Best Quality

Pot Roast

20c lb.

Best Steer Beef

Meat Loaf

Beef, Veal and Pork

25c lb.

Only the Best Quality Meats Used

Candy Bars and

Chewing Gum

3 for 10c

This store closed Monday—Labor Day

PERLICH'S

TRADE HERE AND SAVE

Large

Lux Flakes

23c

Lifebuoy

3 bars 19c

Lux

TOILET SOAP

3 bars 19c

Old Fashion

Brick Cheese

35c lb.

Münster

Cheese

35c lb.

Kaukauna Klub

Cheese

6 1/2 oz. jar .. 35c

13 oz. jar .. 65c

ARE
RED & WHITE FOOD STORES
Chain Stores?
NO! NO! A Thousand Times no!

● Red & White Food Stores are owned and operated by the man behind the counter. He enjoys all the privileges of mass buying power, collective advertising, and cooperative merchandising. He is able to offer you the world's finest foods at REAL SAVINGS. Buy your food requirements at Red & White Food Stores where your happiness, good health and welfare are the paramount consideration.

Specials for Friday and Saturday, August 30 and 31.

Flav-R-Jell Assorted 3 pkgs. for	14c	Red & White COFFEE 1-lb. wide mouth jar	32c
Pineapple Home No. 2 1/2 Cans	20c	Early Riser COFFEE 1-lb. bag	18c
Deviled Meat No. 1's 3 for	14c	Green & White SHRIMP No. 1's 2 for	25c
CORN FLAKES 2 pkgs. for	15c	Sun-Spun SALAD DRESSING Pint Jars	24c
SALMON Fancy No. 1's Tall	20c	Red & White MAYONNAISE Pint Jars	27c
Grapefruit Juice No. 300 3 for	27c	Flakewhite SHORTENING 4-lb. pkg.	55c
Tomato Juice 3 cans for	25c	Washo Granulated SOAP POWDER Large pkg.	25c
CAKE FLOUR 2 1/2-lb. pkg.	25c	Bob White SOAP 10 bars for	23c
Peanut Butter 1-lb. jars	23c	PUREX Quarts	10c
Candy Bars & Chewing Gum 3 for	10c		

FOOD STORES RED & WHITE FOOD STORES

GROCERIA

94 W. Broadway Phone 257

Groceteria Grade B
Butter, pound
 30c |

Blue Bell Grade A
Butter, pound
 31c |

White Star Tuna Fish
Small can
 10c |

Medium can
 15c |

Campbell's Soups,
any kind, 3 cans
 25c |

Pineapple, crushed or
sliced, flat cans, 3 for
 25c |

Del Monte Sliced
Pineapple, 2 1/2s, 2 cans
 35c |

Jello, any flavor, 2 pkgs.
 11c |

Cigarettes—Camels,
Chesterfields, or
Lucky Strikes, per package
 11c |

Tokay or Seedless
Grapes, 3 pounds
 19c |

Home grown
Cantaloupes, small size
 5c |

Medium size 4 for 25c

Home grown
Tomatoes, per basket
 12c |

Watermelon, per pound
 1c |

WHAT'S A LADY TO DO?

Mrs. Jonah made a grand slam that time! But she shouldn't try to kill flies one at a time—she won't live that long. Instead, kill insects wholesale.

Everybody feels better—your whole house seems fresher—tidier—pleasanter when buzzy insects vanish. Call in Standard Oil Fly Spray to kill 'em all—and kill 'em quick.

It's sure death to flies, fleas, ants, mosquitoes, moths. Before we let a can be sold, this spray must excel in the most widely recognized killing tests. If you'll pardon the lurid details, we test it under exact scientific control on healthy insects in the very prime of life. And it knocks 'em down dead! Order it today.

OTHER STANDARD OIL HOUSEHOLD PRODUCTS

CLEANING FLUID

Outdoor days bring spots and stains to everything. Clean hats, dresses, suits, sweaters, gloves, upholstery quickly—and safely.

SELF-POLISHING WAX

Wipe it on hardwood, linoleum, tile, composition floors. IT SHINES ITSELF in 20 minutes. If you prefer to use a polisher, choose Standard Oil Paste Wax or Standard Oil Liquid Wax for lasting floor lustre.

Guaranteed
FULL STRENGTH
KILLS
MOSQUITOES - FLIES - ROACHES
MOTHS - FLEAS - ANTS - GNATS

STANDARD OIL COMPANY OF CALIFORNIA