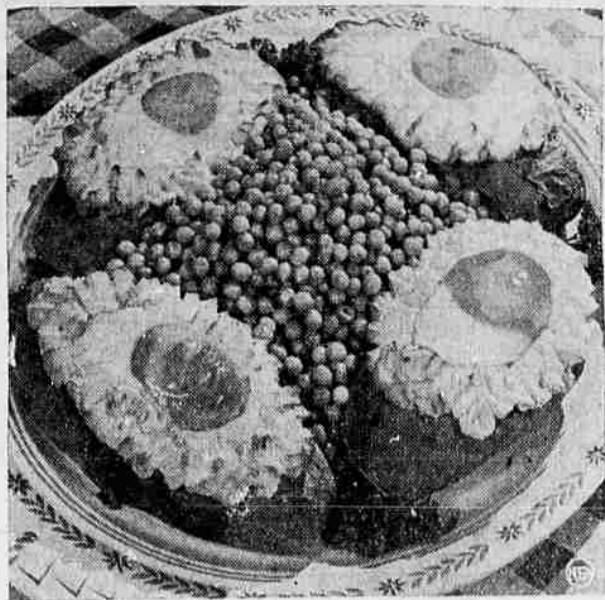


COMING WEEK OUTLINED AS ESPECIALLY BUSY FOR WOMEN'S ORGANIZATIONS IN EUGENE

Winners, Teas and Benefits Announced

BY MARIAN LOWRY
PHIL's final week will be a busy one among local women's organizations.



KIDNEY bean salad in tomato cups is the kind of salad men look forward to in springtime.

ports on the convention in San Francisco were given by Mrs. Warren G. Burt and Mrs. C. B. Patrick.

SPEAKS TO GROUP

Mrs. Frank Beistel, who recently returned from a trip to Vancouver, B. C., with Dr. Beistel, was the speaker at the meeting of the Missionary society of United Lutheran church Thursday afternoon.

(By NEA Service)
POTATOES can handle the luncheon problem with their eyes wide open.

Baked Creamed Potatoes

(Serves 4 to 6)
One tablespoon butter, 1 tablespoon flour, 3-4 cup milk, 3 cups chopped cooked potatoes, salt, pepper, onion juice.

Baked Stuffed Potatoes with Eggs

Bake large potatoes until they are soft. Cut in halves lengthwise and scoop out the insides.

Escalloped Potatoes with Spiced Sausage
(Serves 4 to 6)
Six potatoes, 1 1/2 cups milk, butter, salt, pepper, 1/2 teaspoon minced onion, 6 slices spiced sausage, such as salami.

Amusement Club's Dance Is Saturday

SCHEDULED for Saturday evening is the April dance of the Amusement club, the party to be at the Eugene hotel with dancing starting at 9:30 o'clock.

H. E. CLUB MEETS

CRESWELL, April 21—(Special)—Mrs. J. R. Miller entertained the Home Economics club at her home this week.

CLUB MEETS

COTTAGE GROVE, April 21—(Special)—Tuesday Evening Study club holds its regular meeting this week at the library.

TEACHER RESIGNS

JUNCTION CITY, April 21—(Special)—Miss Pearl Horning, home economics teacher in Union high district 13 for the past two years has resigned her position here and has accepted an assistantship at Oregon State, her alma mater, and will work toward her master's degree.

SHIPPING NEWS LISTED

REEDSPORT, April 21—(Special)—The S. S. Margaret Schaefer sailed recently with 850,000 feet of lumber from the Winchester Bay Lumber company.

GRANGE GROUPS MEET

THURSTON, April 21—(Special)—The H. E. club met this week at the home of Mrs. Ira Gray for work on the pads for the farm home.

Today's Recipes

(By NEA Service)
If you can't eat eggs, wheat or milk without getting a rash or worse, then you should learn to cook special foods that look regular and taste almost regular, but are minus the offending irritants to allergies.

There's a helpful new book on this subject called "Recipes and Menus for Allergies, A Book for Harassed Housewives" Myra May Haas wrote it in collaboration with Nathan Schaffer, M. D. All the recipes below come from this book.

Chocolate Cake

(No egg)
One cup sugar, 1-3 cup butter, 1 1/2 cups sour milk, 1/2 teaspoon baking soda, 2 cups flour, 1/2 teaspoon baking powder, 1/2 teaspoon salt.

Cream together butter and sugar. Sift flour, salt, and baking powder. Mix the baking soda with sour milk and add to creamed mixture, then add dry ingredients. Grease two layer tins. Pour batter into tins.

Light oven 10 minutes before baking cake. Bake in oven 350 degrees F. for 30 minutes. Frost with chocolate icing.

Oatmeal Cookies

(No egg)
Cookies, and good ones, find a welcome in the egg-allergy group.

One-half cup raisins, 1 cup rolled oats, 1/2 cup sugar, 1/4 cup shortening, 1/2 cup milk, 1/4 teaspoon soda, 1-8 teaspoon nutmeg (if allergic to spice, omit nutmeg), 1-8 teaspoon salt, 1 cup cake flour, 1/4 teaspoon vanilla (if allergic to vanilla, juice of 1/4 lemon may be substituted).

Cream shortening and sugar. Add rolled oats and milk, and beat until creamy. Add soda, nutmeg, salt, flour, then vanilla and raisins. Chill. Roll thin. Cut with cookie cutter. Bake in moderate oven (425 degrees F.) 15 minutes or more.

If you are allergic to wheat then learn these rules by heart.
How to Use Substitute Flours
Any recipe containing wheat flour may be used by substitution; 1 1/2 cups rolled oats for 1 cup wheat flour.

Three-quarter cup potato, rice, buckwheat, cornmeal or soy bean flour for 1 cup wheat flour.

One-half cup cornstarch for 1 cup wheat flour.

Combinations of substitutes produce better results than a single substitute.

All substitutes require longer and slower baking than wheat flour products.

Batters and doughs may seem too thin or too thick. When mixture is baked, however, product will be satisfactory.

Potato water, saved from boiling potatoes, makes bread lighter than plain water.

In using cornmeal and rolled oats, scald, after measuring. Sauces may be thickened with egg yolk instead of wheat, using 1 egg yolk to 1/2 cup liquid.

To thicken custard 1 tablespoon of cornstarch to each 1/2 cup liquid may be used instead of flour.

In dredging chicken, use cornflakes.

To thicken vegetables, use cornstarch.

Thicken fruit pies by using 1 tablespoon tapioca, if allergic to flour, or 1 tablespoon gelatin to pint of mixture.

BENNETT-WALKER

DEERHORN, April 21—(Special)—Mrs. Henry Holmes has received the word of the marriage of her sister, Miss Clella Walker, to William Bennett in Portland. The ceremony took place on Feb. 28 but was not announced until this week.

Officers for Washington P.-T. A. Named

OFFICERS for the coming year were elected by the Washington P.-T. A., Thursday afternoon.

The school orchestra, led by Mr. Tripp, played three numbers. Mrs. Mable Kirschman, school nurse, gave a talk on dental health and announced "May Day-Child Health Day," with this slogan, "The Health of the Child is the Power of the Nation."

Mrs. Daily, president, gave a report on her recent trip to the state P.-T. A., convention held at Klamath Falls.

The second grade mothers were hostesses, Mrs. A. R. Frederickson and Mrs. Charles Stevens pouring, assisted by Mrs. L. L. Baker, Mrs. Mable Lusby, Mrs. Orville Waller, and Mrs. W. B. Maier.

Builders Club Plans Tea, Sale

The Builders club of the Danebo Lutheran church met this week with Mrs. Lars Petersen as hostess.

Plans were made for a silver tea to be given soon and for a rummage sale to be held in May. Mrs. Ed Jensen, Mrs. M. C. Madsen, Mrs. Fred Olsen, Mrs. Raymond Olsen, and Mrs. Lars Petersen will have charge of the tea. Mrs. Elton Nielsen, Mrs. Harold Juhl, Mrs. Everett Olsen, Mrs. Charles Nelson are to have charge of the rummage sale. Those having articles for the sale are asked to call committee members. Quilting work will be resumed next Tuesday, a meeting to be held at the home of Mrs. Andrew Stevenson. The group also is making new curtains and other articles for the church.

For the program at this week's meeting, Mrs. S. J. Hansen led devotions, Mrs. J. I. Fischer gave a talk on Livingston in Africa, Mrs. Elmer Jensen read a story and Mrs. Charles Nelson a poem.

Two Are Hostesses For Bride-Elect

Miss Nancy Lee and Miss Elinor Stevenson were hostesses on Monday evening at the home of the former at a miscellaneous shower honoring Miss Madelle Beidler of Cottage Grove and a June bride-elect.

Guests included members of Delta Delta sorority of which Miss Beidler is a member. The party was a surprise for the honor guest.

NOTI NEWS

NOTI, April 21—(Special)—Mrs. Effie Sharman of Longview, Wash., was visiting with home folk recently.

Sam Montgomery and family were visiting at the home of D. L. Montgomery this week.

Mrs. D. L. Montgomery is visiting in Washington with her daughter, Mrs. Effie Sharman.

7 - Free Lectures - 7

"The Magic Formula" The Science of Successful Living by Dr. D. C. DeGroat Sunday, April 23, 8:00 p. m. Mon., Tues., Wed., 3 and 8 p. m. Osburn Hotel, Eugene, Oregon All Are Invited

Calendar

Friday
7:30 p. m.—Whiteaker school social night, school building.
8 p. m.—Evangeline chapter, O. E. S., meets at Masonic temple.
Saturday
9:30 p. m.—Amusement club dance, Eugene hotel.
9:30 p. m.—Elks lodge dance Elks temple.

River Road Club Meeting Reported

RIVER ROAD—The River Road Women's club met at the clubhouse on Wednesday with thirty-two members and visitors attending.

Reports were given on the County Federation of Women's clubs meeting held last week. Mrs. Geary Worth, Mrs. E. Pauley, Mrs. D. D. Dickinson, Mrs. Alice Large were hostesses. Miss Frances Wiley gave a talk about the vocational school and its work.

L. O. E. Party Honors Past Presidents

A large group attended the desert and bridge party given by the Ladies of the Elks on Thursday afternoon to honor past presidents of the organization. Ten past presidents attended. They were presented with corsages and with handkerchiefs.

Cards followed the dessert. Mrs. L. C. Crouse and Mrs. May Moon won honors at auction and Mrs. Charles Allen and Mrs. Louis Koppe at contract.

For the meeting in two weeks, Mrs. Faye Abrams will be hostess in the auction room and Mrs. Roy E. Fornerock for contract.

TO SPEAK AT CHURCH

HEBRON, April 22—(Special)—On April 30 an Indian student from the Northwest Christian college will be at Hebron church through all the services, and will give several talks. Everyone is invited.

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skirts trimly compact
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THE UNSURPASSED FAMILY FLOUR!
Try Fisher's Blend for any kind of baking—cakes, pies, breads. Its uniform quality assures freedom from flour failures. Fisher's Blend is made from choicest wheats. Carefully handled—each grain scoured in pure water—these wheats are blended to an exclusive Fisher's formula. The result is unsurpassed Fisher's Blend. Buy a sack today—at your grocer's in five convenient sizes. Blend is a product of "America's Finest Flouring Mills"—the Fisher Flouring Mills Co., Seattle, Tacoma, Portland.

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MRS. ALDEN BOYD, ROCHESTER, N. Y. SAYS
LOOK! IT'S MY FIRST (I'M A BRIDE) PINEAPPLE FOAM PIE! IT'S AS GRAND AS MOTHER'S! HERE'S THE REASON
MOTHER SAID "YOU'LL GET TENDER CRUST EASILY WITH NEW CREAMIER CRISCO!"
PINEAPPLE FOAM PIE
1/4 cup sugar
1/4 cup flour
1/2 tsp. salt
3 eggs, separated
2 tbsp. lemon juice
1/2 cup orange juice
1 tsp. grated lemon rind
1/2 cup grated pineapple, drained
1/2 cup pineapple juice
1/2 cup orange juice
Mix sugar, flour, salt. Add egg yolks, beaten light, with lemon juice. Mix well. Add rind and pineapple, then fruit juices. Fold in beaten egg whites.
"LENDER CRUST" by Crisco—Sift 1 1/2 cups flour with 1/2 tsp. spoon salt. Blend in 1/2 cup of Crisco (so easy to blend). Stir in 3 to 4 tablespoons water; use as little as possible. Roll out. Line fairly deep pie plate with pastry. Brush with melted Crisco. Pour in filling. Bake in quick oven (400° F.) 10 min. Lower to moderate (350° F.); bake 35 to 40 min. longer. Chill.
All Measurements Level. Crisco is the registered trademark of a shortening manufactured by Procter & Gamble.
It's that GYRO CHURN process—now makes Crisco easier to blend!
Tender crust that melts in your mouth! It isn't luck when you get it with new Crisco. It's Crisco's new creaminess you have to thank. The new Crisco process now makes Crisco a marvel of creaminess. Makes Crisco blend faster—easier.
Brides—yes, even experienced cooks—get big help from new Gyro-Churned Crisco. See if new Crisco doesn't give you fine cooking—easier!
FOOD NEWS!
When 753 teachers in public schools were questioned—9 out of 10 said they used Crisco in their cooking classes.