

Republican Women To Be Honored Friday Tea

Guest committee women of the Republican Women of Lane County will be guests of the group's afternoon tea at the group's room at the Eugene Hotel, 1000 Commercial, Friday, June 15, at 2 o'clock. It is in the room of the Eugene Hotel, Mrs. Clara Curry, vice chairperson of the Lane County Central committee, will speak on precinct organization work.

John Y. Richardson, vice president of the State Central committee, has been invited to attend the Friday session.

The hour will follow the program of the committee in charge. Mrs. John Baird, Mrs. Harriett, Mrs. Frank Reid, and Mrs. Ruth Caldwell. Directing the tea will be Mrs. Jane Johnson.

Members of the hospitality committee will be Dr. Dorothy and her assistants will be Mrs. M. Carter, Mrs. Dudley, Mrs. Alfred D. Fries of Eugene City, and members of the executive board.

The club invites all who are interested in Republican party work to attend. Presiding officer at the tea will be Mrs. C. A. Hunt.

President.

Miss Weber

June Bride

BRIDGE—The Rev. Ramsey

read wedding rites of

Barbara Lee Weber, daughter

of Mr. and Mrs. Clyde Weber

married to Lyle Hale Rogers,

of Mr. and Mrs. Luther Rogers,

June 3, at the Rogers home.

The bride wore a white wool

with brown and white accessories

and a large lavender corsage

Miss Jessie Correll was her

maid, wearing a pastel green

with white accessories. Rob-

Correll was best man. A re-

ception for the couple was given at

Weber Confectionery Store.

SHIP DEGREE

Members of Friendship Degree,

of the Moose, will be

of Mrs. John Parsons, 2162

Washington Street. The meeting is

evening at eight o'clock.

Exclusively At

ENNY-WISE DRUG

Warren Watkins

White House Chocolates

1 Broadway 769 W. 6th

and Polk

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

Phone 2034

SOCIETY, WOMEN'S ORGANIZATIONS

By ANN CONNELL



TRANSPPOSITION of cuts in Sunday's Society section mixed the personalities of the above brides, who are: Left, Mrs. John Raymond Gilder (Janice Lee Hansen) and right, Mrs. William D. Brund (Dorothy Oberg). (Fehly photos, Wiltshire engravings).

D. D. T. CLUB HAS PICNIC AT BONNER HOME

Mrs. George Bonner entertained the D. D. T. Club Thursday with a potluck picnic in her yard.

After the picnic, a social time of games, sewing, and visiting was had. Members present were Mrs. Lucile Lansing, Mrs. Bess Harnden, Mrs. Floy Hopper, Mrs. L. P. Chase, Mrs. L. L. Brown and Mrs. S. W. Bentley.

Mrs. Bressler Named Regent

Mrs. C. T. Bressler was selected as senior regent of Women of the Moose at its election of officers Friday evening.

Mrs. Arvil Carlyle was named junior regent, Mrs. Vern Smith, chaplain; Mrs. John Parsons, recording secretary, and Mrs. Jewel Mann, treasurer.

Five women were initiated into the organization. They are Mrs. Raymond Carley, Mrs. Mary L. Brooks, Miss Ruth Bristow, Miss Carolyn Lathrop, and Miss Eona Unger.

PICNIC PLANS TALKED OVER

Plans for the Jaycee picnic were discussed at the Thursday evening Jaycee-ettes meeting at the home of Mrs. Jack Nasholm.

Entertainment of the evening was provided by the hostess and the co-hostesses, Mrs. Ross Hall and Mrs. James Brorby.

Recipes

YAM SPICE CAKE

1 cup sifted all-purpose flour
1/2 teaspoon salt
2 teaspoons baking powder
1/4 teaspoon soda
1/4 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon cloves
1/4 teaspoon allspice
1/2 cup fat
1 cup sugar
2 eggs
1 cup mashed Louisiana yam
sweet potatoes
1/2 cup chopped nut meats
1/2 cup seedless raisins
1/2 cup milk

Sift together flour, salt, baking powder, soda and spices. Cream fat, gradually add sugar and cream until fluffy. Add eggs, one at a time, beating well after each addition. Add yams, nuts and raisins; mix well. Add sifted dry ingredients alternately with milk, mixing well after each addition. Turn into greased 8-inch square pan. Bake in moderate oven (350 degrees F.) 50 minutes. Serve hot with orange sauce or cool and frost with orange frosting. Yield: 1 8-inch cake.

Don't forget the good deeds yam sweet potatoes have to do in menus, too. They need be but scrubbed and baked right in their rosy-pink skins to give you a potato course that's almost effortless. Mashed sweet potatoes are a treat with pork, with sausage and with ham.

"LAMBURGERS"

"Lamburgers" are what the Golden West calls this treat: Mix ground lamb with finely minced onion and green pepper, bread crumbs, a beaten egg, and seasonings, including some thyme or marjoram. Shape into patties and broil or panbroil, much as for hamburgers. Serve on buns.

ROAST HALF HAM— WITH MUSTARD SAUCE

Shank half ham
1-3 cup butter or margarine
1 tablespoon enriched flour
1/2 cup vinegar
1/2 cup consomme
1/2 cup horseradish mustard
1/2 cup sugar
2 egg yolks, well beaten

Place the shank half ham, fat side up, on a rack in an open roasting pan. Insert a meat thermometer into the center of the largest muscle so that the bulb does not rest in fat or on bone. Do not add water. Do not cover. Roast in a slow oven (300 deg. F.) until thermometer registers 150 deg. F., allowing about 30 minutes per pound. Prepare mustard sauce by melting the fat and adding all the remaining ingredients except egg yolks. Cook slowly until thickened. Gradually add hot mixture to beaten egg yolks and continue cooking slowly for about 2 minutes. Serve hot with ham. Approximately 4 servings per pound.

Mrs. Grace Baxter, rep. for Knapp Air-Cushioned inner sole shoes, 115 E. 11th Ave. Apt. 2. Ph. 5193-R or 4249-M.



ONLY YOUR
PROFESSIONAL
BEAUTICIAN CAN GIVE
YOU THAT NEW LOOK
On The Upper Deck...

STUDIO
BUILDING
13th and Willamette
Phone 881

Former Teacher's Marriage Told

YONCALLA—Word was received here of the marriage of Miss Ethel Woolley to Maurice Fine of Enterprise. Mrs. Fine is a former teacher of the Yoncalla High School, and her grandparents, the late Mr. and Mrs. John Brown, lived in this community many years.

Miss Sybil Fairfield, daughter of Mr. and Mrs. Delbert Fairfield of Yoncalla, and Carl Keeling of Eugene were married at Reno, Nev., May 28. They are living in Eugene.

MUIRS RETURN

Mr. and Mrs. Earl G. Muir have returned to Eugene after having spent the winter and spring months in Florida. They returned home by way of the eastern states and Canada. They were absent from Eugene five months.

Sunday breakfast is an ideal time to try that old-time favorite—biscuits and syrup. Hot, fluffy biscuits made from enriched flour are good to look at—and eating them is a taste treat as well as a sound way to add B vitamins, iron, protein and energy. As for calories, this breakfast idea will provide plenty of energy, but biscuits are no more fattening than any other food of the same caloric value.

The first railroad in Albania was completed in 1947.



PRESIDENT of District Five, Oregon State Nurses Association, is Miss Medwyn Watson of Eugene. She will be presented to the district at the 25th Anniversary Banquet, Tuesday evening at the Eugene Hotel. (Kennell-Ellis photo, Wiltshire Engraving.)

Popcorn may be grown on any soil that will grow good field corn.

Register-Guard, Eugene, Ore., Tues., June 15, 1948, Page 9

Point Terracers Have Garden Meet

SWEET CREEK — Point Terrace Garden Club meets with Mrs. Lawrence Frederickson Thursday, June 17, at 1:30 (DST) p.m.

The Point Terrace Community Club will hold its annual Fourth of July picnic Sunday, July 4, in Merle Crump's Big Meadow.

All members and friends are urged to attend and participate in the athletic events sponsored by Merle Crump, Joe Ellingson and Frank

Atleberger, beginning at 10 a.m. Mrs. John Epperson and David Epperson have just returned from a ten day visit to Carmel, San Francisco and Sacramento.

Merle Crump is busy reshaping the roof of his house which was completely perforated and ruined by the hail stones of last Sunday. There was not a dry spot left in his house after the storm and he still has hail stones in his refrigerator as big as large walnuts to prove his story.

Tulsa, Okla., was first called "Tulsey Town" for the Creek Indians, who belonged to the Tallassee or Tulsey community.

The
ALTA-BEE
BEAUTY SALON

NO APPOINTMENT
NECESSARY

OIL PERMANENT FROM \$2.50
SHAMPOO & FINGER WAVE

from \$1.00

ALL WORK ABSOLUTELY
GUARANTEED

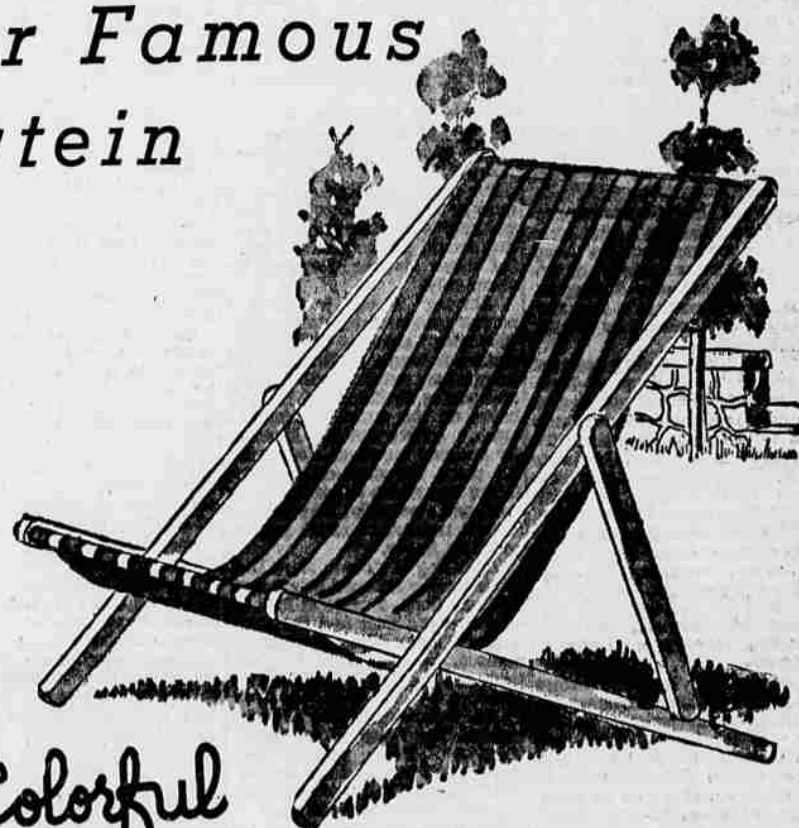
60 W. 10th

Open Thursday Evening

Phone 4848

At Rubenstein's... Tomorrow!

Another Famous
Rubenstein
Value!



Cool, Colorful
Comfortable

LAWN CHAIRS
for your Summer Enjoyment

3.95 value

WHILE

100 LAST

TOMORROW...

199

Just add them to
your Rubenstein
Account...

They're grand to sling in the back of the car for
picnicking or for long vacation trips...
We suggest you buy 2 - 3 or 4 NOW...

Be here early... they'll go fast!

- Sturdily built of solid oak
- Waterproof varnish finish
- All riveted joints...
No nails, no screws.
- Colorful multi-color striped covers

Rubenstein
FURNITURE COMPANY

AT THE CORNER OF EIGHTH AND OLIVE

CLOSING OUT

OUR ENTIRE STOCK OF

Gantner SWIM SUITS

A tremendous sacrifice for instant disposal...
143 top-line swim suits—no "irregulars" or "seconds"—in assorted colors, styles and patterns...
Misses' and women's sizes, 32 to 44,

40 suits... formerly 12.95... now 5.95

39 suits... formerly 10.95... now 4.95

30 suits... formerly 8.95... now 4.50

26 suits... formerly 6.95... now 3.95

8 suits... formerly 5.95... now 2.95

* Gantner is the swim suit with the famous "floating bra". This sale includes those styles in the spectacular "Coldfire" colors and glow brilliantly in sunlight.

THE
Broadway

30 East Broadway

Phone 674