

Recipes

Let the children help out at an outdoor picnic dinner for their own friends with a time and budget-saving main dish of hamburger and savory barbecue sauce.

Here are some directions for the hamburger — a real inexpensive recipe. Season the meat with all the catsup, onions, horseradish and condiments which suit your taste. Then add 1/2 cup oatmeal and 1/2 cup liquid — stock, water or milk. Shape in cakes and fry in drippings. Served with this gently-flavored barbecue sauce, these hamburgers will taste like more.

Barbecue Sauce

- 1 lb. soup bones
- 1 pint cooked tomatoes
- 1/2 garlic button
- 1/2 bay leaf
- 1/2 teaspoon celery seed
- 2 whole cloves
- 1 green pepper
- 1 onion, sliced
- 1/2 cup vinegar
- 1/2 tablespoon horseradish

Salt
Tabasco sauce
Simmer soup bone in water to cover, with all the ingredients except vinegar, horseradish and salt. The flavor is improved if it is simmered about 3 hours and allowed to stand over night in refrigerator.

touch the bottom of the upper part.

The time required to soften the marshmallows will depend upon the degree of dryness, but be careful not to heat them too long or they will melt.

Whole Meal Fruit Plate
(1 serving)

On a bed of lettuce place a slice of pineapple. Cover with 1/4 to 1/2 cup cottage cheese, seasoned with salt, pepper and moistened with whipping cream. Cover with another slice of pineapple if preferred and top with a spoonful of cheese. Arrange slices of avocado, grapefruit sections, tomato wedges and broiled bacon strips around pineapple. Serve with French dressing. American cheese cubes and bananas cut in half lengthwise or sliced may be added.

Crab Meat Stuffed Tomato

- 1 6 1/2-oz. can crab meat
- 1/4 cup sliced celery
- 1 tablespoon minced onion
- 1/4 teaspoon paprika
- 1 tablespoon lemon juice
- 1/4 cup sharp mayonnaise
- 4 tomatoes

Salad greens
3 hard-cooked eggs
Drain the chilled crab meat and combine with the celery, onion, paprika, lemon juice and mayonnaise. Wash and stem the tomatoes and cut into eighths, almost down to the core. Place tomato on salad greens in petal fashion and place mound of salad in the center. Garnish with quartered eggs. Four servings.

ANNotations

AN UNPROGRAMMED feature at the VLT show, "Stuff 'n' Nonsense," which closed Saturday night, was the playing of Ted Rogan on the piano-acordion.

Nightly, during the run of the variety show, the strolling troubadour was a sensation.

Probably few in the audience realized that the young musician's history is quite as sensational as his playing. And also, few probably guessed that he was playing his own musical arrangements.

Ted Rogan's true name is Heinz Schulz, and he is a nephew of Mrs. Ludwig Kaufman. He arrived in Eugene just a week or two ago, to join his mother, Mrs. Meta Schulz, who now makes her home in Eugene. There are three dark years in the background of young Rogan-Schulz, which were spent in one of the most cruel of the Hitler-bossed concentration camps, because he is half Jewish. It is only by chance, or the mercy of God, that this musical talent which gave pleasure to VLT patrons was not lost.

Karl Schulz' musical training was taken in Germany and in Switzerland. He has had his own band, and has played for the American troops in the Army of Occupation. He has made many special arrangements; likes this form of composing. The accordion he played here was a borrowed instrument, his own having been sent to New York for new bellows. He felt he could have done better on his own, to which he is more accustomed. (The audience apparently thought he played well enough.) He also thinks he is much better on drums than on accordion; he has been called by band-masters a "master at drumming."

The musician came to Eugene from Switzerland. He speaks difficult English, but is coming along fast in the tongue; is fluent in German and French, sings French songs. He thinks Eugene is "full of nice people," and is convinced that the very nicest are in VLT. Turning up in Eugene just a few days before the opening of this show, he was fitted into the program hurriedly, where he added just the right musical note.

ROASTS NEED LOW HEAT

Keeping the oven temperature low when roasting fowl or roasts will reduce the shrinkage and improve the flavor of the meats. The low temperature results in less spattering of grease, too. Put the small roast of fowl in an oblong porcelain enameled baking pan. The pan can be placed on a low oven rack, leaving the top rack free for baking muffins, desserts or vegetable while the roast is cooking. Oven meals save time and fuel.

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MRS. ROY WALKER, the former Virginia Frank, was a June bride. Rites were read at First Methodist Church.

Beat Summer Heat
With Picnic Meals

In a country meadow or in your own back yard, picnics are part and parcel of summertime. You may have a family that enjoy a hot meal outdoors, cooked over campfire or barbecue pit, or you may have a lazy-day gang who prefer munching fruit, sandwiches, and cookies under a shady tree.

Whatever the style, let your family enjoy the companionship and relaxed good fun of outdoor meals. It's a fine way to beat the heat of a summer kitchen. Here are suggestions for easy packing, good eating for your picnics:

Freeze sweetened, undiluted fruit juice in ice-cube trays, then pack cubes in thermos jug, or crush the cubes and carry in a thermos bottle. At picnic, mix cubes with water for quick chilled fruit punch.

Take along a thermos of hot barbecue sauce. Serve on hamburgers, wieners, chipped ham, sliced pork. Secret of successful barbecue sandwiches? The longer the meat marinates or simmers in sauce, the better the flavor.

Picnic Barbecue Sauce
3 tablespoons cider vinegar
1 tablespoon Worcestershire sauce
1 tablespoon brown sugar
1 teaspoon prepared brown mustard
1/2 cup tomato ketchup
1/2 cup water
1 tablespoon butter
Combine all ingredients, heat to boiling point. Add baked ham, luncheon meat, or split wieners. Or use to baste baking ham.

Frosting goes better on cakes than on fingers. For neat feeding, split cakes or cupcakes, spread frosting inside, sandwich-style. Wrap individual servings in wax paper or sandwich bag.

Pack juicy fruits (melons, peaches, pears, plums) in crushed ice, carry in a tin box or waterproof plastic bag. Chilled fresh fruit is pure ambrosia after an afternoon of sun-sports.

Sliced cheese has a way of drying out in sandwiches. Mix your cheese into a spicy filling. Good for stuffing chilled celery stalks, too.

Deviled Cheese Spread
1 cup grated American cheese
3 tablespoons tomato ketchup
2 teaspoons prepared yellow mustard
2 teaspoons cider vinegar
dash pepper
Combine all ingredients.

Make up potato salad several hours before the picnic and let stand in refrigerator to season. Don't skimp on the celery salt or mustard in the dressing!

Investigate new drip-proof, tight-covered paper containers for pickles, olives, salads, and fruit. Or take mixed spreads in containers, make sandwiches at picnic. Lettuce should never travel in sandwiches. Wash and drain it well, pack in wax paper or foil.

WAFFLES FOR A CROWD

To make waffles for a crowd, put the batter into a porcelain enameled water pitcher. It is a simple matter to pour just the right amount of batter into the waffle iron, and it's much quicker than dipping with a spoon. If the spout of the pitcher is lightly greased, the batter will pour like "greased lightning" and there will be no dripping.

Badwater in Death Valley (about 830 feet below sea level) is the lowest land in the western hemisphere.

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ALL SAINTS GUILD
TO PICNIC SUNDAY

All Saints Guild of St. Mary's Episcopal Church will have a picnic dinner for members and their families following church services on Sunday, August 1. The group will meet at the home of W. E. Bronson of College Crest.

Plant Exchange
Set by Gardeners

A plant exchange will be held at the picnic of Eugene Garden Club, Tuesday, at the home of Mrs. M. V. Walker near Pleasant Hill. Members who will attend are asked to bring extra plants from their gardens for the exchange, which will be in the form of an auction, with Mrs. J. M. Cornutt in charge, and Mrs. Arthur Bevers as auctioneer.

Members and friends may meet at the home of Mrs. L. M. Watson 1375 Pearl Street, at eleven o'clock. Those wishing transportation or having room in their cars for guests, are asked to call Mrs. Watson at 4291-M, or Mrs. Neil Banks at 4742-W.

Rust Reunion
Held at Lake

Members of the Rust family came from three Pacific Coast states to attend the annual reunion which was July 18 near Triangle Lake. One-hundred-thirty-five relatives and friends, ranging in ages from five months to eighty years attended.

Reported were six marriages, ten births and one death in the year since the last reunion. The gathering represented but four of the fourteen branches of the descendants of Henry Rust and Hester Ann Ford who were married in 1830.

Coming for the greatest distance to attend were Mrs. Mary Gruetzman and Mrs. Olive Thompson, Palo Alto, Calif.; Mrs. Alice Jones of Seattle; and Mr. and Mrs. Roy Buckley and Mrs. Frank Buckley of Redmond, Wash.

Circle Women
Meet for Sewing

Mrs. Arthur Warberg was hostess to Circle One, Women's Missionary Federation of Central Lutheran Church, Thursday. Mrs. Gene Olsrud was co-hostess, and Mrs. Ole Wick directed the program.

Circle Two met at the home of Mrs. Conrad Loney. Mrs. Sterling Simonson, who has been a teacher in schools for deaf children, spoke on teaching such handicapped children, and showed the group how "Beautiful Savoir" was sung in sign language. Women of both circles sewed during the afternoon.

Sports Benefit
Mature Woman

BY ALICIA HART
NEA Staff Writer

If you have forgotten how to play golf, swim or cycle, don't let your age keep you from relearning the technique.

The woman who uses "I'm too old" as an excuse to skip summer sports may be passing up a chance to improve her health and figure and to increase her social accomplishments.

Strenuous sports such as fast-moving tennis may be ill-advised. Milder sports, however, will not unduly tax the strength of a normally healthy woman who gradually conditions her self again to exercise.

There's more to be said for the summer sport that you adopt. This hobby will give you a new interest and open doors to new friendships, particularly to friendships with young people. Without trying to match the pace of younger athletes, you can enjoy the stimulating effects of youthful companionship.

cal operatic companies throughout the United States. This program of operatic performances will be under the direct supervision of Anton Schubel, adjudicator of the Associated Concert Bureau's annual nationwide auditions, with the help of the leaders of Regional Placement Centers. In those cities where interest in a local opera company warrants, Mr. Schubel will spend a number of days arranging directorial personnel and laying out a working plan.

Artists auditioning for the Associated Concert Bureau will at the same time be auditioning for eligibility for operatic appearances with Lyric Arts Productions.

Aside from the activities of Lyric Arts Productions, opportunities will be provided for pianists, violinists and vocalists to appear in concert, also as guest soloists with symphony orchestras and choral groups, and in local radio and television programs. This phase of the national program for American artists will be handled through Regional Placement Centers.

It is the plan of the Associated Concert Bureau that by next spring, after preliminary auditions have been conducted on a nationwide scale, a number of local branches of Lyric Arts Productions will be well under way toward producing annual operatic performances given exclusively by American artists.

For detailed information or for entry blanks, write to the Associated Concert Bureau, Inc., Suite 853, 1775 Broadway, New York 19, N. Y.

NEEDLE CLUB

Two o'clock Wednesday afternoon will be the meeting time of Needle Club, Woman's Relief Corps, in the Armory.

Writers' Quest
Hears Stories

The home of Mrs. Nellie Kepner was the meeting place of Writers' Quest Club Thursday afternoon. Stories, articles, and poems of the members were read.

An exhibit of hand-made ceramics by Mrs. Dorothy Gaskill was shown. Mrs. Gaskill is a former Eugene resident, and is now living in Vancouver, Wash. The next meeting of the club will be in August.

Coastal Gardens
Viewed by Club

Three cars of Garden Club members made a trip to the coast Wednesday afternoon. A picnic dinner was served buffet style at the beach cottage of Mrs. Grace E. Furnish, which is north of Waldport. After dinner, some went to the beach to wander on the sand. On the way back the women stopped at two gardens and looked at collections of fuchsias and begonias. Those attending were, Mrs.

Concert Audition
Time Extended

Due to numerous requests, the Associated Concert Bureau of New York City announces an extension of time for entries in their annual nationwide auditions of piano, violin and voice. The date for entries is now set at September 30.

The sixteen finalists of last year's (1947-48) auditions will be presented at Carnegie Hall, New York, on October 1. These sixteen were selected from ninety-six who appeared in twelve preliminary auditions at Carnegie Hall last winter and spring.

This year, the Associated Concert Bureau is expanding its plans for providing opportunities for American artists. The organization has previously been announced. This plan for organization has now evolved into a definite one which will offer immediate appearances for talented artists.

The main activity for providing opportunities for American artists will be Lyric Arts Productions, which will be a chain of local branches.

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LYONS HOME FREEZING NEWS

HOME EDITION MONDAY JULY 26, EUGENE, ORE.

Buy Boysenberries
This Week

Lyons Weekly News Service
EUGENE, Ore., July 26—
We love berries (all kinds of berries) raspberries, loganberries, Strawberries and boysenberries. They're so good on oatmeal or served plain with a little powdered sugar and top of-the-milk cream. All this brings us down to the point that boysenberries are on the market this week and probably next, at a very low price. Most any variety will bring you good freezing results.

There's only one farmer around Eugene that raises blueberries; they're scarce and the price is w-a-a-y up. (Get in the blueberry business boys and make

lots of money). Anyhow if you feel like splurging now to eat blueberry muffins this winter the best varieties are: Native Wild Blue and Red, Rancocas, June Concord, Katherine, Jersey, Rubel, Adams, Harding, Cabot, Grover Sam and Alaska Wild (Don't those names sound like a Hollywood dream?) Blueberries may either be packed dry to use in pies or a simple syrup added after packing.

PORK PRICE
FLUCTUATES

One butcher said to another butcher, "This meat business don't make much sense, but I see the price of pork goin' down still more this week." He's a more this week. A sound mind and he figures it this way.

soap has gone down in price and by pure logic so will pork. Soap is made from lard and lard comes from pork. SEE? This week is probably the best time to buy pork for your home freezer unless you want to gamble and see what happens next week.

THIS WEEK AND
NEXT FOR PEAS

There weren't many peas planted at the coast this year and the price is likely to be around 15c a pound. But they're green and delicious and certainly a lot cheaper than if you buy imported peas this winter. We suggest Improved Gradus, Asgrow 40, Stratagem, Alderman or World's Record. After sorting the peas, blanch from 1 to 1 1/2 minutes then cool immediately, drain and pack.

Lots Of Apricots

Apricots are coming into town by the 35 pound lugs. They're all over Eugene this week and at a low price too. Apricots are a delicate fruit, highly perishable, so we suggest buying them for freezing within the next few days when the quality should be tops. Don't wait for the price to drop because it won't. The freezing varieties are Royal, Blenheim, Tilton, Wenatchee and Moorpark. Either dip the apricots into boiling water for 1/2 minute or add ascorbic acid to the proportion of 1/4 teaspoon to each pint of fruit. Both methods prevent discoloration.

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