

number of phone calls have
received at the headquarters
of the Civic Music Association,
what effect the announce-
ment of the Metropolitan Opera
company would have on
programs which will be avail-
able during the coming
concerts during the com-
ing season, here at Eugene, says
Clayton.

Bealisto Feted Aunt's Home

her niece, Miss Diane
who will marry John
W. Bealisto was hostess at a mis-
sionary gift shower at her
home recently. Miss Beverly
Bealisto, sister of the bride-elect
was the guest of honor.

invited were Mrs. W. W.
grandmother of the hon-
ored guest, Mrs. R. A. Jones,
Mrs. R. A. Jones, Mrs. N.
Herbert Wilshire, Mrs. N.
Chen, Mrs. E. Smith, Mrs.
Kimball, Mrs. James Kays,
Shirley Mohony, Miss Kay
W. Miss Jean Marks and
Shirley Gilliland.

LOOK MAY BE LOOK IN 1949

FASHIONS
— Christ-
mas, Aug. 8 — Christ-
mas created the first sensa-
tion of the 1949 fall fashion sea-
son Thursday by making his
two to three inches short-
er the old "new look."
The skirts ranged between 13
inches from the ground, or
mid-calf and two inches
the knee.

HAVE LUNCHEON HOME WEDNESDAY

home of Mrs. H. A. Bier
will be the setting for
Wednesday afternoon meeting
of the Union Veterans
club. The twelve-thirty
potluck luncheon was
in the garden of Mrs. Bier.
The set under the grape
and about the flower-edged
and a business meeting fol-

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the graduate students, over 25,
the finished apt, with cooking
and University Campus by
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14th, between 9 and 7 p. m.

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SOCIETY, WOMEN'S ORGANIZATIONS

By ANN CONNELL



MISS JOYCE ANDERSON, whose engagement to Alonzo Crampton is announced, plans a late fall wedding.



MISS CARMELITA YOUNG's engagement to George E. Knowles is announced by her parents, Mr. and Mrs. H. L. Young.

'Goats For Japan' Project of Baptist Church Women

A special project for fall work of the Women's Union of First Baptist Church is to be the formation of a committee of a hundred women to buy one or more goats for shipment to Japan. It was decided at a meeting of the executive council which was held recently in the home of Mrs. Norton Pengra, of Garden Way. The goats will be shipped to Miss Thomasine Allen at the Christian Center, Kulu Japan, Mrs. Frank Rose was appointed to have charge of the project.

Mrs. Bernald Holman was appointed missionary secretary to correspond with the missionaries and give a digest of their letters to the church circles.

The Union also will sponsor World Wide Guild Girls of the Eugene Church. Mrs. Ronald Paul is guild counselor. She reported that the Junior and Senior Guilds were given top honors for having won largest number of points for guilds in the state. This award was given to them at a recent state-wide meeting of guilds at the camp Arrah-Wanna. Miss Faye Schick was re-elected state president.

Plans were made for resumption of meetings of the women's Union this fall. The first meeting will be September 28.

Friends, Relatives Visit Davis Home

Mrs. Mollie Carr Brown, minister of the Church of Christ in Grover Hill, Ohio, visited over Sunday with Charles Cleson Davis and his mother, Mrs. Nellie Davis, at 2516 Alder Street. They left for San Francisco Sunday evening. Mrs. Mollie Carr Brown is also one of the staff contributors of the religious magazine, "Green Pastures," published in Eugene, of which Mr. Davis is editor-in-chief.

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that
Mrs. Mildred Baker
formerly
Miss Mildred Gilmore
is back with our staff of
experts and will be happy
to greet her old friends
and patrons.

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MISS MARGARET JOAN SCOTT, whose betrothal to William T. Garrett was announced in June.

Four Honored At Thursday Tea

Eugene Toastmistress Club honored four guests at a tea Thursday at the home of Mrs. A. P. Heup, 2227 McMillan Street. Assisting Mrs. Heup was Mrs. Daniel Bond.

Honored guests were Mrs. Floyd Potter, secretary of International Toastmistress Clubs; Mrs. C. W. Clark, president of Long Beach Toastmistress Club; Mrs. Theo Palmer, Hollywood; Mrs. C. A. Mahany, local hostess for the California guests.

Mrs. Potter spoke of the international convention of Toastmistresses which she had recently attended in Spokane. She suggested that members keep the meetings more than just a place to practice a set number of speeches every two weeks. She said that a woman who has a particular problem, perhaps a speech for P. T. A. or a talk to be given before her church group — must be given an opportunity to work on that actual assignment, even if some of the planned program be postponed. Mrs. Potter felt some of the clubs were stressing speeches too much and slighting parliamentary procedure, conversation, and panels.

This fall, a detailed report of the convention will be made the group by its convention representative, Mrs. Harlow Hudson.

**BPW Board Plans
To Present Gift**
Mrs. David Barnhart, vice president of Business and Professional Women's Club, presided at the meeting Wednesday noon of the executive board, at Eugene Hotel. The president, Miss Gen Hallin, is away on vacation.

A gift from the club for the Veterans Memorial Building was discussed, and Mrs. Glen Pirtle was named chairman of a committee to select a suitable gift, and present the plans at the next meeting of the club.

Plans for the coming year were told to the board. Mrs. Greta Buckingham announced the dates of meetings and committees in charge of each. Committee members have been named, and will be announced soon.

**ICE CREAM SOCIAL
PLANNED SUNDAY**
Emmaus Lutheran League will have an ice cream social in the garden of the parsonage. Sunday afternoon from three until six o'clock. Proceeds will be used for the organ fund.

A radar-equipped ferry now is operating between Brooklyn, N. Y., and Staten Island.

Help relieve distress of MONTHLY
FEMALE COMPLAINTS
Are you troubled by distress of female functional periodic disturbances? Does this make you suffer from pain, feel so nervous, tired, at such times? Then do try Lydia E. Pinkham's Vegetable Compound to relieve such symptoms. Pinkham's has a grand soothing effect on one of woman's most important organs!
LYDIA E. PINKHAM'S VEGETABLE COMPOUND

Sorority Convention Details Reported

Mrs. Charles Humphreys, Oregon state president of Epilosa Sigma Alpha, gave a detailed report of the July national convention of the sorority in Los Angeles, at the meeting in Del Rey Cafe Wednesday evening. Mrs. Leon Landry, president of the Eugene chapter, presided. Mrs. Humphreys told of the work which the Auricular Foundation, the national project of the society, is accomplishing, and described her visit to the institution where hard-of-hearing children are treated and attend school.

Plans for the coming year's activities were discussed. A rummage sale will be held in September with Miss Charlotte Berryhill in charge. The annual Bosses' dinner is also scheduled for September, with Mrs. Humphreys, Miss Nonda Johnson and Miss Arlene Maher in charge of arrangements.

Eleven members from Oregon attended the convention. Besides Mrs. Humphreys, the following Eugene members were in attendance: Mrs. Harold Skipworth, Misses Frances Acheson, Donna Schwartzel and Margaret King-Kingman. Miss Beverly Knapp of Alpha Rho chapter at Springfield also attended.

Strong Sunlight Affects Lipstick

NEA Staff Writer
Do you know how strong summer sunlight affects the color of the lipstick you wear? Or the way you apply it? Or why more frequent touch-ups are needed in summer than in winter?

Because lipstick is usually the only make-up aid a sun-drenched young skin needs, a junior should know all the answers in order to obtain the most flattery from her cosmetic efforts.

Under the powerful rays of the summer sun, pastel lipsticks seem to become more pale. Deep bluish-toned lipsticks which are designed to hold their color under subdued lighting are apt to look harsh and garish when subjected to the searching light of the sun. Colors which stand up banner bright in the sun are the brilliant coral shades and the clear, true reds.

So much for lipstick shades. As for summertime application, you will be rewarded for taking a few extra minutes, if necessary, to define lips with a clean, sharp line of color. Nature's searching spotlight makes especially noticeable any uneven application or amateurish attempts to deviate from the natural lip line.

More frequent touch-ups are required because heat and perspiration encourage lipstick to melt to form spikes of color around the mouth. Before re-touching, however, use a tissue to erase any residue left on your lips.

Dark Glasses Have Value If Used Right

By ALICIA HART
The value of sunglasses as eye protection against heat and light radiations depends upon how these dark specs are used.

You are not using your wisely, for example, if you read, knit or sew in the sun while wearing dark specs. Nor are you helping your visibility any by wearing dark glasses for night driving.

Wearing glasses on those days when the sun is in hiding—or after you come indoors on a sunny day—is not making good use of these protective lenses.

If you gaze directly at the sun through dark lenses, you should be reminded that staring at Old Sol is an unwise practice. Make a habit of focusing your gaze downward.

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HOUSE CLEANING TRICKS



Washing painted walls and woodwork is the one house cleaning task most disliked by homemakers. But even it can be simplified by using equipment that saves both time and steps. A new galvanized steel twin pail set—two convenient, rust-proof pails fastened together by a carrying handle—keeps both wash and rinse water within arm's reach. This means that the washing and rinsing of woodwork, floors and even furniture can be accomplished with direct, timesaving motions, helping to complete spring house cleaning in record time.

Fur Glamor To Hit High

By EPSIE KINARD
(NEA Fashion Editor)

NEW YORK (NEA)—New fur fashions owe their lavish glamor to a skin count which amounts to a new high this fall. One coat of royal pastel mink, for example, boasts 186 skins. Most of these swirl from a dancing skirt which lets go like a ballerina's. Designer Maximilian belts this fitted coat; makes sleeves spectacular by working skins, in, spiral-fashion.

The skin-count of the long fur "duster" jumps from a last year's 40 to a this year's 55. To skirt sweep, as many as 50 inches are added. Results are all-enveloping fur coats which ripple extravagantly from yokes or big cape collars. Favored furs for this casually-styled but amply-cut coat are Persian lamb, seal, broadtail, and let-out nutria. Designer Dein Bacher, for one, makes this coat 11 1/2 inches from the floor, puts 98 inches of sweep into its skirt, and mantles its shoulders with a whopping cape collar.

This fall's extremes go from the luxuriously full, long coat to the truncated jacket as briefly cut as a bell hop's. Because leopard packs a lot of style in a little space, this spotted fur makes many of the little-rib hugging jackets starred in fall collections.

Good complexion brushes are used on shoulders, neck and face, heavier bath brushes for the back. In using complexion and bath brushes, special attention is paid to forehead, nose and chin, to the chest and area between the shoulder blades.

At night cleansing creams are used to remove makeup. But after that is accomplished it is best to work up a good lather and scrub yourself until your skin sings.

Grate Soap Cake To Make Shampoo

NEA Staff Writer

The teen-ager who wants to swing more de luxe shampoos on her penny-saving budget can put across this aim with a cake of pure soap.

Grating the soap with an ordinary kitchen grater is the quickest way to prepare it for the boiling water which is needed to melt flakes into a shampoo jelly. After this mixture is made, pour the jelly into a bottle and cap it. Shake to dissolve all fugitive flakes, and squeeze in the juice of a lemon.

To thin out soap jelly as needed, add more boiling water to the bottle. This gives a girl as luster-making a shampoo as she could want to use for shining up her hair when she washes it.

If a girl wants to take her home-made shampoo with her on summer vacation trips, she can pack grated soap flakes in an envelope, and add boiling water from time to time as needed.

Good Grooming Is Popular Now

By BETTY CLARKE
AP Newsfeature Beauty Editor

The American girl is the cleanest girl in the world. So popular has the well-scrubbed look become that soap, brush and washcloth motif seems to be the glamour insignia of today's woman.

Mother doesn't worry about daughter's "high water neck mark" as Granny did. Girls are taught the importance of good grooming in public schools and universities today.

Bare feet and leg fads make them conscious of well-scrubbed limbs. Off-the-shoulder gowns and strapless bathing suits demand that shoulders, neck and arms be kept sparkling clean. Girls even in modest circumstances develop a debutante look at an early age.

The best way to achieve naturalness, they find, is through warm water and soap. It is amazing that even teen-agers discuss soaps they like and prefer, and many of them use their allowance to buy a particular soap of their liking.

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Highest egg prices are during the months of August, September, October and November.

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Recipes

August Vegetable Platter (Makes 3 large or 6 small servings)

One medium-size cauliflower, 1 pound green beans, 4 bacon slices, 1/2 teaspoon salt, 1 teaspoon vinegar, 1/2 cup onion slices, 3 medium-size tomatoes, 2 teaspoons bread crumbs, 1/2 teaspoon salt, 1/2 teaspoon onion salt, 1/4 teaspoon pepper, 1/2 cup grated old English-type cheese.

Cook head of cauliflower in salted water until almost done. Cut ends from green beans and cook beans in salted water until tender; drain. Cook bacon until crisp. Drain and break into small pieces. Toss together lightly green beans, 1/2 teaspoon salt, two tablespoons bacon fat, one teaspoon vinegar and onion slices. Peel tomatoes and cut in half crosswise. Mix together bread crumbs, 1/2 teaspoon salt, onion salt, pepper and two tablespoons bacon fat. Spread on cut surface of each tomato half. Place cauliflower head in center of heat-resistant glass platter. Sprinkle cauliflower with grated cheese. Arrange green beans and tomatoes alternately on platter around cauliflower. Bake in moderate oven (350 degrees F.) for about 20 minutes.

The peach season is now wide open. Here are a few peach-buying hints from the market experts: It is not the bluish or the lack of bluish or the hardness that tells the tale. It is the background color. If that color is an uncompromising green, you'd better not buy the peach for the chances are it will shrivel instead of ripen. But if the green color has begun to break—that is if the white or yellow coloration, according to the variety, has begun to show through the green, the peach will ripen nicely and you will get your money's worth even if it is as yet too green to eat. Select peaches of fresh appearance and practically free of blemishes. Of course, there is bound to be some pressure in peaches packed for shipment. But underneath bruised spots of any extent you are sure to find discolored areas which may likely mean a good deal of waste. So avoid peaches in this condition as much as possible, especially those with large bruises.

SHREDDED VEGETABLE AND TOMATO ASPIC

1 1/2 cups tomato juice
1 package lemon-flavored gelatin
1 teaspoon salt
2 tablespoons tarragon vinegar
1 cup finely-cut celery
1 cup shredded carrot
1 cup finely-cut green pepper
Salad greens
Mayonnaise-type salad dressing

Heat tomato juice remove from range and dissolve gelatin and salt in it. Add tarragon vinegar and cool until mixture is just beginning to set. Add celery, cabbage and carrot; mix well and turn into large or individual molds. Unmold on salad greens just before serving and garnish with salad dressing. 6 to 8 servings.

BAKED SUMMER SQUASH WITH TOMATOES

(Serves 4-6)

One medium-sized summer squash, 1/2 teaspoon medium-sized tomatoes, 1/2 cup onion slices, 1 tablespoon butter or fortified margarine, melted, parsley.

Wash squash; cut in half lengthwise. Remove seeds and place in a well-greased layer cake dish. Season with salt and pepper. Peel tomato slices first, then onion slices, on top of squash. Season with rest of salt and pepper. Pour melted butter or margarine over vegetables. Bake, covered, in moderate oven (350 degrees F.) for about 50 minutes or until tender. Garnish with parsley and serve directly from the dish.

Cabbage and Tomato Casserole (Serves 5)

Four cups raw shredded cabbage, 5 medium-size tomatoes, sliced, 2 tablespoons minced onion, 3 tablespoons butter or fortified margarine, 4 tablespoons flour, 1/2 teaspoon salt, 1/4 teaspoon pepper, 1 1/2 cups milk, 1 cup grated Old English-type cheese (4 ounces).

Arrange shredded cabbage and tomato slices in layers in a two-quart heat-resistant glass casserole, beginning with cabbage and



MISS JEANNE SPORES, whose betrothal to Richard Wilder was announced recently.

ending with tomato slices. Sprinkle each layer of tomato slices with onion. Melt butter or margarine over hot water in top of double boiler. Stir in flour, salt and pepper. Add milk and continue cooking until mixture is thickened and no starchy taste remains, or for about 20 minutes. Remove from heat and stir cheese into white sauce until melted. Pour cheese sauce over vegetables in casserole. Cover and bake in moderate oven (375 degrees F.) for 30 minutes. Remove cover and continue baking for 15 minutes longer.

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