

FARM REMINDERS

The so-called Strawberry leaf spot which is reported to be in evidence in certain sections of the Willamette Valley can be held in check, according to the Oregon Extension service, but cutting and burning all spotted leaves on bearing fields, and by using only clean, healthy stock when planting.

For control of such potato diseases as late and early blight and tip burn, dusting is more convenient but costs more than spraying, says the Oregon Experiment station. The materials for dusting an acre of potatoes cost more than those necessary for spraying, but the dust can be applied more quickly and with cheaper equipment. A small hand duster can be used conveniently on from three to five acres of potatoes, but a hand sprayer is unsatisfactory for such a field.

Practically all pastures that have been utilized for some time can be improved by fertilization with phosphates and lime. Both the quality and quantity of the pasture have been improved by fertilization in experiments at the Oregon Experiment station.

Aphids on filberts have been found to do their worst damage in spreading blight among young filbert trees, says the Oregon Extension service. Nicotine sulphate, 1 to 1000, may be used for their control. A 2 per cent solution of nicotine dust is also said to give satisfactory control.

For spraying weed patches around building or fences calcium chlorate is safer than sodium chlorate, says the Oregon Extension service. While there is practically no danger of fire from calcium chlorate while in solution, there is considerable fire hazard when material that has been sprayed or soaked with this chemical becomes dry.

HOME POINTERS

Three out of every four women in American made their own jam and jelly, a recent survey showed.

Ripe fruit gives the best flavor and underripe fruit and best consistency to jelly. A combination in equal parts is usually most satisfactory.

The chief difference between jam and preserves is that in jam the fruit is broken up, and in preserves it is kept whole.

Oregon State college authorities have pointed out that it is much safer when canning vegetables at home to have the pressure cooker equipped with a thermometer, because it is much more likely to be accurate than a pressure gauge. A thermometer is not affected by altitude and when anything is wrong with it, it is apparent. This is not true of a pressure gauge, and consequently the temperature inside may not be high enough to kill all the harmful bacteria.

String beans are best if canned when quite young. They may be

An Old Product Made by a New Firm

DIXIE BREAD

The Bread that Pleases Now on sale in Maupin

This bakery is successor to the Oregon Bakery and will keep up the enviable reputation made and enjoyed by that bakery

Bread, Pastries Delivered Daily

Cascade Baking Co. (Formerly Oregon Bakery)

C. E. FOSTER, Proprietor. The Dalles, Ore.

packed whole or cut. The important thing is to get them into the cans as soon as possible after they are picked.

Non-acid foods, such as meats, fish, poultry and all vegetables except tomatoes, are safely canned only in a pressure cooker, say O. S. C. specialists. The reason for this recommendation is that bacillus botulinus, a dangerous bacteria found throughout the Pacific Coast states, has been known to withstand the temperature of boiling water for more than seven hours.

DOES IT PAY TO ADVERTISE?

Argument and Sequel as Told in Shoe Store Journal

A hen is not supposed to have much common sense or tact. Yet every time she lays an egg she cackles forth the fact.

A rooster hasn't got a lot of intellect to show, but none the less most roosters have enough good sense to crow.

The busy bees they buzz, Bulls bellow and cows moo, The watch-dog barks, the gander quacks, And doves and pigeons coo.

The peacock spreads his tail and squawks, Pigs squeal and robins sing, And even serpents know enough To hiss before they sting.

But man, the greatest masterpiece That nature could devise Will often stop and hesitate Before he'll advertise!

Yes—But One step won't take you very far, You've got to keep on walking; One word won't tell folks who you are,

You've got to keep on talking; An inch won't make you very tall, You've got to keep on growing; One little ad won't do it all,

You've got to keep them going; A constant drop of water Wears away the hardest stone;

By constant gnawing, Towser Masticates the toughest bone; The constant cooing lover Carries off the blushing maid, And the constant advertiser Is the one who gets the trade.

OREGON NEWS NOTES

Canby—Northwest Equipment company received contract for construction of bridge over Molalla river, near here.

Beaverton—Plans underway for construction for new artillery regiment for O. N. G. for St. Mary's Home for boys.

Roseburg—Plans received by city council for construction of new North Commercial street bridge.

Vale—Highway in this vicinity will be oiled by J. C. Compton.

Corvallis—Construction for first oil derrick in Benton county nearing completion on Lilly lane.

Oregon coast highway being oiled between Coquille and Bandon.

Central Point—H. Ranstron purchased the Green acres ranch, located at Seven Oaks on Pacific highway north of here for consideration of \$15,000.

Vale—Local airport improved. Salem—New state office building dedicated.

Portland—Population of this city for 1930 totals 301,322.

Vale—Halverson's pure food store opened for business in former Vale National Bank location.

Klamath Falls—Construction of new three-story Hirvie building being rushed to completion.

THE DALLES-MAUPIN

STAGE LINE

Announces new round trip passenger and Light Express Line Service between The Dalles and Maupin via Dufur and Tygh Valley. Schedule effective July 1, 1930. Running daily except Sunday.

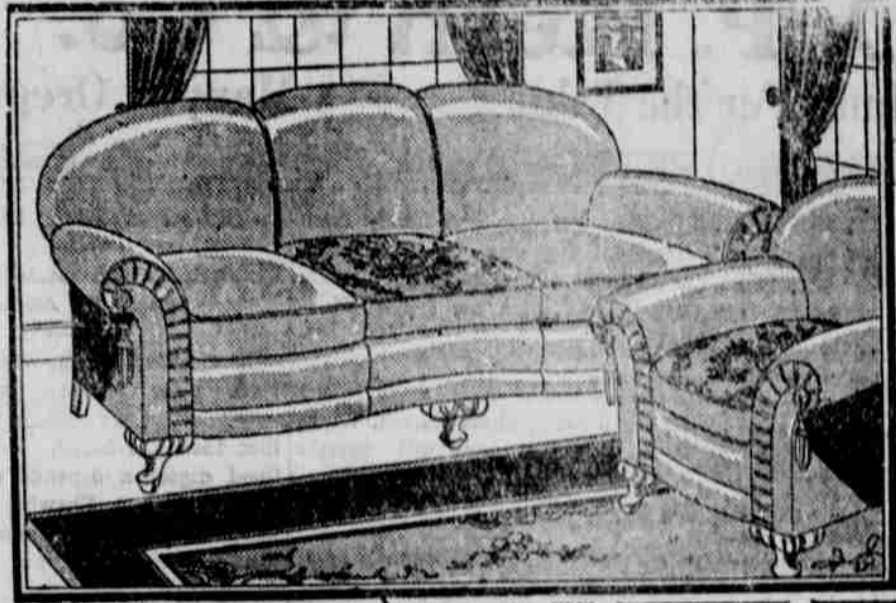
Morning Schedule Leaves The Dalles 8:00 a. m. Arrives Maupin 9:45 a. m. Leaves Maupin 10:00 a. m. Arrives The Dalles 11:45 a. m. Afternoon Schedule Leaves The Dalles 3:00 p. m. Arrives Maupin 4:30 p. m. Leaves Maupin 4:45 p. m. Arrives The Dalles 6:30 p. m.

Stage Depots—The Dalles, Bank Hotel; Dufur, Grant's Cafe; Tygh Valley, Muller's Cafe; Maupin, Rainbow Restaurant. C. A. HARTMAN, Proprietor

The Final Week of Our REMODELING SALE

OUR entire store has been completely renovated and many major improvements made. Although we are still badly torn up and the stock scattered here and there. Our Remodeling Sale prices mean a big saving to those who will come to our store and make selection now.

Regular \$85.00 Overstuffed Davenport, covered in choice Jacquard Velour with reverse cushions, full size. Remodeling price \$59.50



Porch Swings, Porch Gliders

Porch Swing, Porch Gliders in the new fancy covers, an ideal summer piece for porch or lawn, priced from \$29.50

New Perfection Oil Range

Regular \$154.00 New Perfection Oil Range with large built-in oven, all white enamel, four-burner cooking surface, and ideal year 'round stove, now only \$79.50

Used Goods for the Harvest or the Cook House

Used Ranges as low as \$10.00 Used Chairs Odd pieces 75c up Used Oil Stoves \$5.00 and up Used Beds and Springs Beds, \$1.00; Springs \$2.00 up Used Phonographs, 7 kinds. Priced \$10.00 up Large round Dining Tables \$6.85

J. R. Docherty Furn. Co.

We Deliver Without Cost, Use Your Credit.

John Day—Jack Bergland opens cafe in building next to Hacheny home.

Albany—Portland Gas & Coke company leased quarters in Oregon bank building.

From 5,000 acres of flax in the Willamette Valley this season will be harvested over 10,000 tons with

Free to Public

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Gresham—Gresham Tire & Battery shop reopened to public.

Construction of new bridge across Pudding River just west of Whiskey Hill.

Klamath Falls—Great Northern railroad plans to construct extension southward from here into northern California.

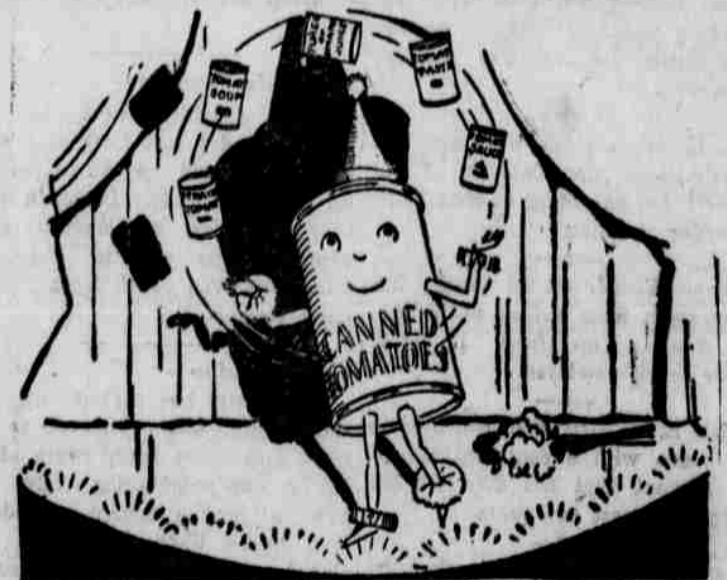
Woodburn—Plans proposed for

construction of new bridge across Pudding River just west of Whiskey Hill.

BUS BODY FOR SALE

A school bus body, used one year, for sale by School District No. 30. Apply to Mrs. Walter Faragher, district clerk, Dufur, Oregon.

The Versatile Tomato



If the canned tomato were an actor, critics would be lauding him to the skies, praising his versatility. For the well-known canned tomato now appears in new guises.

For instance, consider up-to-date tomato sauce. Put up in 8-ounce cans, it is evaporated until thick and then highly seasoned, ready to be used as a sauce or in a made dish. To make a tomato omelet, chop a small onion and half a green pepper fine and sauté in a tablespoon of butter until tender but not brown. Add contents of a can of tomato sauce, one-half teaspoon of sugar, salt and pepper and three tablespoons of chopped ripe olives. Heat to boiling and pour over the omelet before folding it.

Tomato paste, is a further evaporation of tomatoes—in fact it is so thick that its consistency re-

Many Other Varieties

Of course there are other tomato products on the market. Puree tomato juice is put up all ready for use in aspics or cocktails. There are strained tomatoes and tomato purée. Tomato soup varies in consistency; some are thin, others so thick that they may be used as a meat sauce just as they come from the can. And the good old favorite, plain canned tomatoes, still retains its leading place in our market.



Push-The-Button Meals

THIS is a push-the-button age wherein it is possible to have anything from a Western Union boy to an in-a-door bed by merely pushing a button or turning a crank. If you live in New York City you can even go into a restaurant, drop a coin in the slot and have boiling coffee and cooling cream pour simultaneously into your waiting cup.

The modern woman keeps pace by devoting a shelf in her pantry to push-the-button meals. This doesn't mean that she has pigeon-holed the old-time good things that take a day to cook. There are days just meant for chopping and grinding and blending mincemeat, say, to be later piled into flaky crusts that melt in your mouth and tell the world that you have baked an honest-to-goodness home-made pie.

Presto! Dinner's Served But there are days, too, when people drop in, or you go out, returning home with only time, figuratively speaking, to push-the-button. Then the shelf of prepared foods is a life-saver. What does it hold in store? There are Italian dinners with meat sauce that takes a day to cook, already cooked in the can; Mexican dinners that require only that the chili con carne be heated and poured over hot tamales in the Mexican manner; and an endless list of American favorites such as corned beef hash that needs only browning in the oven and the possible addition of a poached egg; oven-baked beans which have cooked for hours with pork, brown sugar and molasses and need only a minute to heat; fruits already mixed for salads ready to be hurried into lettuce nests, and delicious berries, ready for sponge layers and a topping, perhaps, of hastily-beaten cream.

These are only a few of the foods that can be prepared while the kettle boils—to our grandmothers they would truly be push-the-button meals.

Low Fares East advertisement featuring Spokane, Portland, and Seattle routes, with a map and schedule details.

mind's one of butter. Paste is used where the tomato flavor is desired, but added liquid is not desirable. For instance, to make Thousand Island dressing mix together one cup of mayonnaise, three tablespoons of tomato paste, one tablespoon of chopped green pepper and ten chopped, stuffed olives. Chill and serve on hearts of lettuce.