

# OVER THE VALLEY

Mabel E. Morton, Valley News Editor

Residence 145-J

**Oh Wonderful Outing—**  
Miss Beulah Smith, of near Island City is a member of a party having a most delightful outing this week. In company with six other young women, she was invited to be a guest of Mr. and Mrs. Ralph Barton, and daughter, Miss Hazel, of the Imnaha region, where Mr. Barton operates a large livestock ranch. Miss Smith, and the others met at the Barton home Sunday, where they were guests at a chicken dinner, and an informal Sunday afternoon. Monday morning the company, Mrs. Barton, her daughter and the seven young women started on pack horses for Hell's canyon and other places of unusual interest along the Snake River. One day was to be spent sturgeon fishing in the Snake. Each night they camp, out under the stars, was to be in some different locality some attractive place in that attractive country on their return to Imnaha, a number of social affairs have been planned. Miss Hazel Barton was a pupil of Miss Smith, who has been English teacher in the Enterprise High school for the last few years.

**In Corvallis—**  
Mr. and Mrs. Frank McKennon, of near Imbler, drove down to Corvallis, leaving this valley early Saturday morning and witnessed the graduation of the class of 1932, from the Oregon State college, of which their son, Russell, was a member. They returned home yesterday. Russell, who finished his work mid-year, is now assistant county agent at Ontario, Ore.

**Entertain—**  
Mrs. Ray Blokland entertained the girls of her Sunday school class of the Island City Community church at a luncheon at her home last Wednesday. The attendance was 100 per cent and the girls had a busy, happy day together. They spent the afternoon visiting.

**Visits Relatives—**  
Mrs. Margaret Oliver, of Portland, who makes an annual visit here in the valley with her relatives, returned on Monday and was met by her hosts and friends at Memorial day and is visiting at various places. Mrs. Oliver, who is one of the oldest children of the pioneer Wallinger family, lived in the valley for many years, and her regular visits back have kept her in close touch with friends here.

**Officers Announced—**  
On the occasion of the 30th birthday anniversary of their mother, Mrs. Annie Huff, Mrs. C. R. Hibbert, Mrs. H. C. McCloy, Mrs. Arthur L. Huff, and Mrs. C. B. Spencer entertained at a delightful afternoon affair Thursday, June 2, at the Hibbert home near Rhinohat. The rooms were attractively decorated with baskets of beautiful flowers. Twenty-two women were present for the party which was a complete surprise to the honor guest. Games and contests were enjoyed during the afternoon, with prizes being awarded to Mrs. Chadwick, Miss Alberta Neukirchner and Mrs. Anderson. Following a lovely lunch which was served by the hostesses late in the afternoon, a shower of handkerchiefs and greeting cards was given Mrs. Huff.

**Hig Exhibitor—**  
Clayton Fox, son of Mr. and Mrs. C. W. Fox, of Imbler, has 30 head of livestock at the stock show this year. The big event which opened today. Clayton has been a prominent 4-H club member for a number of years and has been a very consistent winner. If we remember correctly he started in with the Imbler Sheep club, and had several head of winning sheep. Last year he showed a few calves and this year in addition he has some fine Poland China hogs. Union is not the only place where Clayton has exhibited and carried off ribbons. He has shown and won at Salem, at the state fair and also at the Pacific International.

**Young People Wed—**  
Before E. West and Emery Frank Pearson, two excellent young people of North Powder, were united in marriage Saturday afternoon at the Baker court house. Judge Charles E. Baird officiated.

**To The Lake—**  
Mr. and Mrs. Charles Cleaver, of near Imbler, are planning to spend the summer with their family at the Wallowa Lake Wonder of the World. Cleaver has had charge of one of the departments of work. He plans to go within the course of a few days while Mrs. Cleaver has set the date for her sojourn at the resort around July 1.

**Returns Home—**  
Miss Esther Blokland, of near Island City, who has been a patient at the Grande Ronde hospital, following an operation for the removal of her appendix, was able to return to her home Monday.

**From Montana—**  
On Crickel Flat from White Fish, Mont., Mr. and Mrs. Leo Good. They are guests at the home of Mrs. Good's parents, Mr. and Mrs. J. P. Good and also his sister, Mrs. Albert Rasmussen.

**Dinner Guests—**  
Mr. and Mrs. William Perry, and daughter, Joan, of near La Grande, had for their dinner guests Friday evening, Rev. and Mrs. Bach, and Miss Geraldine Bach, who are spending a part of this week with their valley relatives. Mrs. Perry and Mrs. Bach are sisters. Rev. and Mrs. Bach arrived in the valley the latter part of the week from Pendleton where they had been visiting and were joined here by their daughter, Geraldine. They plan to leave the valley the last of the week as they both must occupy their pulpits the coming Sunday.

**At Home—**  
Gleim Ledbetter, who has been teaching the past year in the High school at Selmon, Ida., has been in the valley the last few days or more visiting at the home of his father,

W. R. Ledbetter, near Aluel, and among his friends in the valley.

**Returns—**  
Miss Bethel Fishman has returned to her home in the Grande Hall neighborhood from Wallowa where she has been visiting relatives and friends.

**From Portland—**  
Rev. I. R. Aldrich, of Portland, formerly of this valley is spending this week here on business.

**Return Home—**  
Mrs. Charles E. Gump returned home Sunday night from Portland where, in company with Mr. Gump and other relatives, she had taken the remains of her father, John Gump, for burial. In addition to the service held in La Grande, a large service was held in Portland and burial was made at Mt. Calvary cemetery by the side of his late wife, Mr. Gump returned to the valley last week.

**Visit—**  
Miss Fannie Bidwell, of Union, came to La Grande Sunday and visited with Mrs. Rachel Bidwell, who is a patient at the Grande Ronde hospital. Mrs. Bidwell is doing as well as could be expected following her recent operation.

**Pleasant Grove Grange—**  
This subordinate held a very interesting meeting at the hall Saturday evening, with Willie Bull presiding in the absence of the master, Frank McKennon. Special features of the evening were talks by district deputy organizer, Charles H. Wicklander, and also by Prof. Ben Raakopf, Smith-Hughes instructor in the Imbler High school. Mr. Raakopf described in detail the work of such departments especially in connection with the move on to the part of the federal government to withdraw funds hitherto available for such instruction. At the close of his talk, the matter was discussed and the grange adopted resolutions asking for a continuance of such appropriations. The grange is arranging for one of its dancing parties this coming Saturday evening.

**Conclude Visit—**  
Mr. and Mrs. Eddie Blokland have returned to their home near Lostine after having visited their relatives in the valley last week.

**To Other Valley—**  
Mrs. George Dale, of Wallowa, left Wednesday for Portland where she was met by her daughters, Helen, well known in La Grande and Lillian. From Portland she went on to Corvallis to witness, on Sunday, the marriage of her daughter, Helen, and also graduation exercises on Monday. Mrs. Dale also left later in the week for the festivities.

**To Play Ball—**  
The Pleasant Grove Grange baseball team is looking forward to a regular game next Sunday afternoon at 2:30 o'clock when they meet the "Moose" Indians. The game is to be played on the Imbler diamond, the manager, John Lewis, states.

**Have New Daughter—**  
We have just been informed of the birth of the baby daughter, Janet Lenore, to Dr. and Mrs. R. E. Fisher, of Pomona, Cal., an event of last month. In addition to having many relatives in this valley, both the father and mother, as well as many friends, are expected to be present at the birth of the baby.

**Alfalfa Markets**  
Alfalfa markets remained quiet during the week ending May 30, with moderate to light offerings generally in only fair demand according to the weekly alfalfa market review of the U. S. bureau of agricultural economics. Pastures were generally good. Considerable improvement was shown, particularly in the Great Western grazing sections. Feeders and dairy-farmers who are using pastures and cheap feedstuffs wherever possible as a substitute for hay.

The 91 cars of alfalfa received at Kansas City during the week were all from the new crop and mostly came from Kansas. The quality of the week's offerings averaged higher than in other recent weeks and demand was fair at steady prices. Dry, leafy hay was in good demand from local retailers and nearby dairymen. Most of the commercial buttermilk is made by artificially souring pasteurized skim milk by adding the proper acid forming bacteria and finally stirring it thoroughly to break up the curd. This commercially made buttermilk has the same nutritive value as the naturally made product and has proven more practical for the city consumer.

Buttermilk or milk containing similar amounts of acid is used to combat intestinal putrefaction. This is based on the knowledge that putrefactive bacteria can be displaced by the harmless acid forming ones. Leading child specialists have long recognized buttermilk as a food for infants suffering with digestive troubles.

Because the buttermilk has a low caloric value and is of special importance in reducing diets. The taste for buttermilk can be strengthened by its daily use and because of the satisfactory feeling it affords.

It is quite easy to use buttermilk in cooking. In fact it can be used wherever sour milk is used—in waffles, griddle cakes, muffins, puddings, cakes and salad dressing. Recipes this week are especially delicious because of the buttermilk content.

**Butter Quality Improves**  
The quality of Oregon creamery butter is improving. This conclusion is reached in the May report just released by the college dairy department to 37 creameries which had sent butter to the regular monthly butter scoring and analysis service.

This butter entered for the May scoring was of a higher quality than that of the butter entered during any month since the scorings were started over three years ago, says the report. "That the quality of Oregon butter is improving is seen from the fact that the butter sent in for scoring and criticism during the last few months has scored an average of from 92 to nearly 1.0 points higher than that sent in for the same months three years ago. A similar but less marked increase in scores has been noted during the last two years also."

The average score of the 37 May samples was 91.07 compared with an average of 90.23 for May, 1929, the first year of the scoring and analysis service for this state. It is estimated by Dr. G. H. Wilsner, professor of dairy manufacturing at the college, that the butter sent in this month represents churnings totaling nearly 30,000 pounds of butter, part of the output of the 37 creameries for one day.

Two-thirds of the samples this month scored above 91 and half of these scored 92 or higher. In comparing this with the figures on the butter submitted in May three years ago, the report notes that as that time only one sample was in the 92 score class and over two-thirds of the samples scored below 91.

Dr. Wilsner recently announced that the Oregon Butter and Ice Cream Makers' association of which he is secretary will conduct a cold storage service for butter this year. Samples must be sent in to the college dairy department by July 1 and will probably be scored at that time and then again after about six months.

**A SEASONABLE RECIPE**  
DREAM CAKES  
One pound granulated sugar.  
One-half pound butter.  
Two egg whites.  
One-half pint milk.  
Three teaspoons baking powder.  
One teaspoon cream tartar.  
One pound flour.

**Crop, Weather In Wallowa**  
WALLOWA, Ore. (Special)—Continued cold backward weather conditions, have done much in holding back a satisfactory growth of crops in this section during much of the past week. Cold north winds have blown much of the time and much of the moisture from the heavy rains of two weeks ago has been sapped from the soil.

Many reports have been heard recently from various parts of the county regarding prospects for winter wheat crops. Apparently the showing of this class of wheat is the poorest it has been in a number of years for this season of the year. Early springing saw many of the fields with rather light stands and while much of the grain appeared to root fairly well during the cool weather of a month and six weeks ago, much of it has not made much of a growth in height and with a steady growth of weeds many fields look more like weed patches than grain fields. Spring sown crops have in many instances made much faster growth than fall sown grain and with anything like favorable growing weather during the balance of the growing season it is likely that spring sown grain will make much the better yield.

A large amount of garden replanting has been necessary at many of the farms of the community, due to the fact that many of the tender plants which were up sometime ago were badly killed down by the severe frosts of last week. None of the alfalfa crops show much if any signs of having been injured by the frozes and some fields of this crop have made a very good growth. Reports from a number of the farmers in the irrigated parts of the county state that practically all of the hay is very short yet and unless much warmer weather comes soon the bulk of the first cuttings are likely to be lighter than normal.

A considerable movement of livestock to the late summer ranges has been made recently. The last of the week several of the farmers of the Middle valley section, including Oscar Maxwell, Glenn Sherod, E. H. Sherry and Clinton and Cassin of the Leap community were busy gathering their cattle and taking them to range in the Wash-board section.

Many of the pastures at the farms which have been heavily pastured since early spring have become quite short during the past few weeks and are not providing sufficient forage for the larger bands of stock. Several of the large bands of sheep from Snake river winter ranges are expected to be on their way out to summer range in the high mountains.

**HI-WAYS TO HEALTH**  
by ADA R. MAYNE  
OREGON DAIRY COUNCIL

**BUTTERMILK**  
As long as butter has been churned buttermilk has been a favorite drink. Originally buttermilk was the liquid remaining after the butterfat had been removed by churning. Today, most of the commercial buttermilk is made by artificially souring pasteurized skim milk by adding the proper acid forming bacteria and finally stirring it thoroughly to break up the curd. This commercially made buttermilk has the same nutritive value as the naturally made product and has proven more practical for the city consumer.

Buttermilk or milk containing similar amounts of acid is used to combat intestinal putrefaction. This is based on the knowledge that putrefactive bacteria can be displaced by the harmless acid forming ones. Leading child specialists have long recognized buttermilk as a food for infants suffering with digestive troubles.

**Buttermilk Waffles**  
2 cups flour  
1 teaspoon soda  
1/2 teaspoon salt  
1 teaspoon baking powder  
1 1/2 cup buttermilk  
6 tablespoons melted butter  
3 eggs beaten separately

**Potato Bulletin**  
Reduction in potato yields ranging as high as 50 per cent as the result of certain mosaic diseases is reported on in a new bulletin, "Potato Virus Diseases," just published by the Oregon State college experiment station. The bulletin reports in detail on results of experiments conducted from 1924 to 1929 with some later work mentioned.

This new bulletin is technical in nature but contains much more detailed information on nine virus diseases than is found in the more popular and inclusive bulletin, "Potato Diseases in Oregon and their Control." For the man specializing in potato production, especially for seed purposes, this new bulletin by M. B. McKay and T. P. Dykstra is considered valuable.

Twenty thousand boys and girls of Oregon, of both the city and the farm, have been enlisted in the cause of fire-safety in a state-wide fire prevention campaign that has been launched by the state fire marshal department working in co-operation with the extension service of Oregon State college, through the medium of the state Four-H club organization. The campaign will be directed primarily toward bringing about a material reduction of fires that are destroying millions of dollars in farm property values, but will be extended to include urban property protection.

**Reviews Farming Operations**  
WALLOWA, Ore. (Special)—Shearing of sheep continues among the smaller farm flocks here whenever weather conditions permit. Many of the small flocks have been shorn by two shavers. Reports from a number of those who have shorn sheep have very light this year, with the average fleece ranging from five to seven pounds in weight. Some of the fine wool flocks are said to have returned a clip of around ten pounds to the fleece.

Apparently those who contracted their wool some weeks ago received a better price than that which has been sold since. At the present time some small lots are being bought by local buyers at six and seven cents per pound. Many growers are somewhat puzzled as to the most profitable time to market their lambs. With but few of the lambs of this community yet large enough for marketing and a steady drop off in lamb prices, many are inclined to believe that some better prices might be realized if the lambs were held off the market until later in the season.

The Wallowa county marketing association has been keeping in touch with members of the association in order that pool shipments of early lambs could be sent out as soon as a carload of 75 and 80-pound lambs could be secured.

Summerfallow plowing is said to be progressing quite rapidly at many of the larger farms in the hill section. With the fields remaining wet until so late in the season many of the farmers did not get started plowing until about two weeks ago. However, with the weather remaining cool and plowing good much of the land has been turned during the past week. Weeds had become quite well started on the fields remaining in the land and many feel that they will likely save much work during the summer because of the fact that an exceptionally heavy crop of the weeds is being killed with plowing. The soil is said to be getting a little drier or plowing on some of the thin soil at this time.

**Mrs. Harsin Dies Monday In Baker Hospital**  
Mrs. George Harsin, of the Muddy Creek section, a relative of a number of residents of this valley died Monday morning in the Protestant hospital. She entered the hospital following an illness extending over a period of nearly three months. Anna Ruth Lane was born in Missouri Dec. 6, 1894 and came to Baker county when she was eight years old. She was married to George Harsin in Baker Dec. 20, 1908.

Mrs. Harsin is survived by her husband, two daughters, Mrs. Trina Baker and Mrs. Smith of Pocatello; four sons, William, Harold, Roy and Allan, all of Haines; her parents, Mr. and Mrs. W. J. Lane of Cove; two sisters, Mrs. Esther Green of Cove and Mrs. Dorothy Gardner of Sumpter, and a brother, Richard Baker of Union.

Funeral services were held in the Baker Funeral Home at 2:30 Wednesday afternoon. Interment was in Mt. Hope cemetery.

**Method in His Wish**  
My nephew, age five, who goes to kindergarten and whose teacher makes him stand in the corner every time he talks or does something he should not do, came home from school the other day and said to his mother, "Mother, I wish they would make schools round, because then there wouldn't be any corners."  
—Chicago Tribune.

**Island Group**  
The name "Polynesia" is applied to a region of the South Sea Islands including Hawaii, New Zealand, Chatham Islands, Rapanui or Easter Islands, Marquesas, Rarotonga, Tahiti, Tuamotu, Samoa, Tonga, Uvea and Futuna. The name is derived from the Greek "poly"—many and "nesos"—Island.

Ralph Metcalfe, Marquette university sprinter, has a record of never having failed to survive trial heats in any event he has entered.

**Strawberries Fill Local Markets**  
Wonderful New Crop Selling at Low Prices Ideal for Jams and Jellies.

Big, luscious, red strawberries! A sure sign that summer is here. And a sure invitation to housewives to get out their preserving paraphernalia and quickly get this most delicious fruit into rows of shiny glass jars for next fall and winter's supply of jellies and jams.

It's the first fruit of the season. It's plentiful and cheap. And sugar is at its lowest price in years. Naturally, housewives have been crowding the local markets, anxious to get their supply of berries and put them up into jam and jelly. They know from experience just how well come a delicious jar of strawberry jam or jelly is when the cold weather starts to roll around next fall.

And they recognize too that by preserving these berries they can save considerable money. For with the present low prices, jam and jelly can be cheaper than almost ever before. And many people feel that strawberry jam or jelly furnishes one of the most delicious spreads that can be made.

More and more women this year are also using the short-boil method of making jam and jelly. They have found that this method makes their fruit go considerably further and thus reduces the cost of their jelly per glass. And of course busy, modern women will always welcome the saving in time that this new jelly-making method offers.

**4-H Club Notes**

pin, emblematic of his and her achievement, and to the boy and girl which make the best record of fire prevention in the state will be awarded a scholarship at the 1933 4-H club summer school at Oregon State college.

A 24-page manual, setting forth the dangers of fire that exist about the home and farm, profusely illustrated, has been prepared and printed by the state fire marshal department, with the co-operation of H. C. Seymour, state 4-H club leader, and W. J. Gilmore of the agricultural engineering department of Oregon State college, and 20,000 of these are being distributed among the club members of the state. Cuts for the illustrations in the bulletin were donated by the National Board of Fire Underwriters.

"All constructive work should have a sound and enduring foundation and the patriotic principle and duty of fire prevention is no exception," says State Fire Marshal A. H. Averill. "In selecting the 4-H club organization of the state as a basis for future building and results in the reduction of the state's annual losses of lives and valuable properties I feel that we have taken an advanced pioneering step and are planting a seed on fertile soil that is certain to bring about a substantial reform in the fire waste problem and vegetation of the state's resources can be prevented."

Last year, at the invitation of H. C. Seymour, state 4-H club leader, the state fire marshal department gave a course of lectures on the subject of fire prevention before 750 club students in attendance at the summer school at Oregon State college and this service will be repeated at this year's school. As a result of this experience, interest and enthusiasm being so manifest on the part of the boys and girls in attendance, it was determined to inaugurate an intensive campaign of fire-safety through the medium of this progressive organization.

State Fire Marshal Averill has offered as an award to the boy and girl of each county, embraced in the 4-H club organization, who attain the most outstanding results in the elimination of fire hazards about the home and farm, a suitable gold medal or

**ON THE AIR**  
Station KOAC Extension Service of the Oregon State College 550kc

Thursday, June 9  
6:00 a. m. Musical eye openers.  
6:45. Farm market reports.  
7:00. Records.  
7:30-9:00. Scanning the headlines.  
10:00. Home economics observer.  
11:00. Morning matinee.  
11:30. Organ program from Fox Whiteside theatre.  
12:00-1:00. Farm hour: 12:10. In the day's news: 12:20. "The Home Vegetable Garden," Prof. A. G. Bouquet; 12:35. Market reports, crops and weather forecast.  
6:30 p. m. Fox Whiteside theatre organ.  
7:00. Music of the masters.  
7:30-8:00. Farm hour: 7:31. In the day's news: 7:45. Market reports, crops and weather forecast.  
8:00-8:30. Thalian Singers of Albany.  
Saturday, June 11  
6:30 a. m. Musical eye openers.  
6:45. Market reports.  
7:00. Records.  
7:30-8:00. Scanning the headlines.  
12:00-1:00. Farm hour: 12:10. In the day's news: 12:25. Market reports, crops and weather forecast.  
6:30 p. m. Randa-Strittwater orchestra.  
6:45. Records.  
7:00. Music of the masters.  
7:30. Farm hour: 7:31. In the day's news: 7:45. Market reports, crops and weather forecast.

**Chicks Fewer On Farms Now**

Fewer hens and chicks than usual on farms in the United States is indicated by a report on the agricultural situation just released by the Oregon State agricultural college extension service. The number of hens on farms on May 1 was estimated at two per cent less than a year previous, the smallest number in eight years.

About the same number of chicks of this year's hatching were reported on farm flocks on May 1 as a year before, but 10 per cent fewer than the five-year average on that date. The report said that 7.6 per cent fewer chicks were hatched by commercial hatcheries during April this year than in 1931 in the whole country and that orders booked for May delivery and later were 8.3 per cent less than a year ago.

On the Pacific coast, April hatchings by commercial hatcheries ran 24.6 per cent behind last year and bookings for May and later were short 29.4 per cent. The commercial hatchery chick output has fallen behind 1931 throughout the season in the western states, and is also somewhat short in the eastern part of the country. Information on the volume of farm hatchings is incomplete but some observers think that enough chicks have been produced from this source to offset in part at least the reduction in commercial chicks.

earnestness of effort on the part of the membership of this great organization, comprising the cream of Oregon's enterprising and purposeful farmers, and I view, with pardonable optimism, the wonderful possibilities in store for the state in its steady progress. Oregon is blazing the trail in this big experiment, the results of which will be awaited with absorbing interest by state and national fire-safety individuals and organizations, and we can not and will not fail."

**WHY COOK AT HOME?**  
When You Can Get  
**One-Half Fried Spring Chicken**  
With Complete Course for **60c**  
at the  
**UNION HOTEL**  
"THE HOUSE THAT IS HOME TO YOU"

**WALLOWA VALLEY STAGES**  
Leave for Wallowa, Enterprise, Wallowa Lake from  
**UNION PACIFIC STAGE DEPOT**  
9:00 A. M. — 4:00 P. M.  
Reduced Fares — Scenic Highway — Careful Drivers  
Express Carefully Handled

**FREE!**  
BOYS AND GIRLS  
Save Your  
**Blue Mountain Milk & Cream Caps**  
They Are Money For You!  
Bring 25 Caps to the Blue Mountain Creamery and Get a DIXIE CUP FREE  
Insist that your mother use Blue Mountain Milk and Cream so you can have the caps. Blue Mountain Milk scored 97% by the State College!  
**BLUE MOUNTAIN CREAMERY**  
1109 Washington Ave.  
Phone Main 60

**BLUE MOUNTAIN MILK**  
Grade A Pasteurized  
To prepare fruit, crush completely or grind about 1 quart fully ripe berries. Each berry must be reduced to a pulp. Cut fine or grind 1 med. jar fully ripe pineapple or 1 No. 2 can crushed pineapple.  
Measure sugar and prepared fruit into large kettle, mix well, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire and stir in pectin. Then stir and skim by turns for just 5 minutes to cool slightly, to prevent floating fruit. Pour quickly. Paraffin hot jam at once. Makes about 18 eight-ounce glasses.

**Crushed Strawberry Jam**  
4 cups (2 lbs.) prepared fruit  
7 cups (3 lbs.) sugar  
1/2 bottle (1/2 cup) fruit pectin  
To prepare fruit, grind about 2 cups fully ripe berries, or crush completely one layer at a time so that each berry is reduced to a pulp. Measure sugar and prepared fruit into large kettle, mix well, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire and stir in pectin. Then stir and skim by turns for just 5 minutes to cool slightly, to prevent floating fruit. Pour quickly. Paraffin hot jam at once. Makes about 18 eight-ounce glasses.

**Strawberry and Pineapple Jam**  
2 cups (1 lb.) strawberries  
2 cups (1 lb.) crushed pineapple  
7 cups (3 lbs.) sugar  
1/2 bottle (1/2 cup) fruit pectin  
To prepare fruit, crush completely or grind about 1 quart fully ripe berries. Each berry must be reduced to a pulp. Cut fine or grind 1 med. jar fully ripe pineapple or 1 No. 2 can crushed pineapple.  
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**Strawberry Jelly**  
4 cups (2 lbs.) juice  
7 1/2 cups (3 1/2 lbs.) sugar  
1 bottle fruit pectin  
To prepare juice, crush thoroughly about 3 quarts fully ripe



**Blue Mountain Milk**  
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They Are Money For You!  
Bring 25 Caps to the Blue Mountain Creamery and Get a DIXIE CUP FREE  
Insist that your mother use Blue Mountain Milk and Cream so you can have the caps. Blue Mountain Milk scored 97% by the State College!  
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**Blue Mountain Milk**  
Grade A Pasteurized  
To prepare fruit, crush completely or grind about 1 quart fully ripe berries. Each berry must be reduced to a pulp. Cut fine or grind 1 med. jar fully ripe pineapple or 1 No. 2 can crushed pineapple.  
Measure sugar and prepared fruit into large kettle, mix well, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire and stir in pectin. Then stir and skim by turns for just 5 minutes to cool slightly, to prevent floating fruit. Pour quickly. Paraffin hot jam at once. Makes about 18 eight-ounce glasses.