

DO YOUR SHOPPING IN YOUR HOME TOWN



U.S. DEPT. OF AGRICULTURE HOW TO CAN PEACHES

Before preparing fruit make sirup (three pounds nine ounces sugar to one gallon of water or five pounds, eight ounces sugar to one gallon of water), allowing about one cupful of water for each quart jar. Put in one cracked peach pit for every quart of sirup. Boil sirup for five minutes. Strained honey or other sirups can be used in place of a part of the sirup usually required.

Sort the fruits, using firm, sound, uniform peaches for canning and putting aside the soft broken ones for jam. Peeling may be done by immersing in boiling water about one minute or until skins slip easily. Remove, plunge for a minute into cold water, and slip off the skins. Cut into halves and pack at once in previously boiled jars, placing the halves in overlapping layers, the concave surface of each half being downward and the blossom end facing the glass. Fill each jar with hot sirup and paddle carefully to remove air bubbles. Partially seal jars. Boil (process) quart jars in a water bath for 20 minutes and half gallons 35 minutes. When thoroughly cold test jars for leaks. Store in a cool, dark, dry place.

Firm, perfect peaches may be floated in boiling water for about 20 seconds after being peeled. They are then cut in halves, seeds removed, and packed as indicated above. Peaches floated in this manner are made more flexible and pack to better advantage. They also become mellow, absorb more sirup and are finer in flavor.—United States Department of Agriculture.

U.S. DEPT. OF AGRICULTURE HOW TO CAN FIGS

The best sweet peppers for canning are the Spanish varieties known as pimientos. The fruit of these peppers has very thick flesh, tough skin, and is comparatively smooth and free from ridges. The bell peppers are not suitable varieties for canning. Peppers should be ripe, sound, and free from bruises. Sort, using the whole peppers for canning and small or broken peppers for products such as sauces, soups, chutneys, and Dixie relish. Prepare for peeling by roasting peppers in a hot oven from six to eight minutes being careful not to allow them to scorch. Peel, cut out stem, remove seeds, and pack dry in flattened layers. No water or seasoning is used in the preparation of these peppers; the processing brings out a thick liquor

Food Will Win the War



which almost covers them in the previously boiled jars. Partially seal jars, sterilize (process by boiling) pint jars for 30 minutes. Cool and test for leaks.

When a steam-pressure canner is used, process pints ten minutes under an eight-pound steam pressure.—United States Department of Agriculture.

U.S. DEPT. OF AGRICULTURE HOW TO CAN BERRIES

For dewberries, blackberries, loganberries, huckleberries, raspberries and currants practically the same methods of canning may be used. The condition of the fruit will have much to do with the quality of the product. Berries should be gathered in shallow trays or baskets and not in deep vessels which allow them to be bruised and crushed. They should be uniformly ripe, sound, and as large as possible.

After the berries have been sorted carefully and washed lightly by placing in a colander and pouring water over them, instead of immersing them in water, pack as closely as possible without crushing. This can be done better by putting a few berries into the jar, pressing them gently into place, and proceeding layer by layer, than by nearly filling the jar loosely and then trying to press them down.

Fill jars full of fruit and cover with hot sirup. Boiling berry juice or other sirup can be used instead of sugar sirup. Partially seal jars. Boil (process) pints ten minutes and quarts twelve minutes. Seal. When cold test for leaks and store in cool, dark, dry place.

The use of a sugar sirup, made by boiling three pounds and nine ounces of sugar to one gallon of water and straining, adds to the flavor of the canned berries. The use of berry juice expressed from extra berries instead of water in making the sirup will give a richer color and flavor.—United States Department of Agriculture.

NEWS ITEMS "DOWN THE LINE"

Hollander residents of the Mt. Scott district had a very enjoyable time at the W. O. W. hall, Laurelwood, Friday evening.

Notice—Please bring your news items, for the Mt. Scott Herald, to Mrs. Beldin, 4123 Sixty-fifth Street South East.

Born—July 18, to Mr. and Mrs. Mark Rennie, a son. Mrs. Rennie will be remembered as Miss Sybil Baker, queen of the 1915 Rose Carnival. Mr. and Mrs. Henry Baker of Sixty-fourth street are very proud of their grandson.

Mr. and Mrs. Wm. Taylor 3930 Sixty-third Street South East, entertained at cards, Saturday evening. Those present were: Mr. and Mrs. Whitney, Mr. and Mrs. Frank Doelman, Mr. and Mrs. Clyde Grabbell, and Miss Gertrude Taylor. Ice cream and cake were served.

C. H. Van Allen, is a new comer in the Mt. Scott district. He has entered the real estate office of W.

Robbins, at Myrtle Park. Mr. Van Allen is from Southern Illinois. Later from Oklahoma, coming through by auto. He brought his family and settled here.

Miss Eva Lurena Diel and Joseph Steppe were united in marriage on Sunday, July 15. They went over to the city in the morning and were quietly married, then came back to the home of the bride, where a family dinner was served. Mr. and Mrs. Steppe left at 5 p. m. for their future home in Medford, where Mr. Steppe has established an automobile shop. The bride is the youngest daughter of Mr. and Mrs. Charles Diel of Laurelwood. Congratulations follow the young people to their new home.

At the Arleta Baptist Church Sunday Pastor Handley will have for his morning text, "The Wing of a Dove." Evening sermon, "Various Kinds of Slackers."

Don't forget the big Sunday School rally at the Arleta Baptist Church Tuesday evening, July 30.

Chickens are great destroyers of insects, including many injurious forms, in yard, pasture and orchards. They destroy useless grasses and weeds also.

We have sent about six billion pounds of food to the Belgians. We have wasted just about three times that much on the drink trade at home in the same time.

Watch your bread box carefully. A slice gone stale is a slice wasted and one less towards that hundred million bushels of wheat we must save for our fighters and the Allies.

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