

GALA DAY SPENT AT FIELD MEET

LENTS GRANGERS ATTEND ANNUAL MEET AT GRESHAM — 2000 PERSONS ENJOY PATRIOTIC PROGRAM AND SPORTS.

Lents was well represented at the Grange field meet at Gresham last Saturday. It was estimated that more than 2000 persons attended the exercises and witnessed the sports.

Several of the Granges offered special stunts, all of which were entertaining. While some of them were very funny it was conceded that Pleasant Valley Grange was entitled to the greatest honors for its representation of the spirit of the war.

A number of the nations were represented by girls in costume, embodying the idea of a united people in a great cause. Gresham Grange had a comedy scene of McGinty at the bottom of the sea, while Fairview had only a single representative in the person of D. S. Dunbar who sang a patriotic parody on "Old Black Joe."

Multnomah Grange had a stuffed figure of the Kaiser and proceeded to swat him with patriotic placards and a final knockout. Russellville contented itself with a song by a quartet.

After the program had been finished the remainder of the afternoon was devoted to the sport events. In these the honors again went to Pleasant Valley Grange.

J. J. Johnson, Master of Evening Star Grange, was chairman of the day.

ALL CANNING STEPS IMPORTANT; WISE CANNERS HEED EVERY RULE



Steps in Canning: Left, Packing Pimentos in Glass; Right, Placing Jars in Processing Vessel.

The first step in home canning of vegetables or fruits is to make sure that all the needed apparatus is handy and in condition for immediate use. As explained, this consists of a hot-water bath outfit (such as a wash boiler with a false bottom), or a steam-pressure canner, glass jars, tops and rubber rings (or cans and soldering outfit), a yard or two of clean cheesecloth for blanching and dipping, and the usual kitchen equipment of clean enameled pans, knives, spoons, wooden paddle, and sugar, salt and other condiments for flavoring. Tables and all utensils with which the product is to come in contact must be scrupulously clean—preferably scalded with boiling water.

Use Fresh, Sound Products.
The fruits or vegetables to be canned must be fresh, sound and neither too green nor too ripe. Young vegetables give better results than old, woody or tough ones. Aim to get the products into the jars as quickly as is practicable. Every minute's delay lessens flavor and adds to the difficulty of canning. Such products as green peas or sweet corn are not fit to can if they are off the vines more than a few hours. Peas for canning should be picked early in the morning or during a cool spell and rushed into the cans. Don't let peas stand after they are shelled.

Prepare Water Bath and Empty Jars and Lids.
Start your day's canning operations by putting your wash boiler or hot-water bath with its false bottom to boil on the fire. Before the water in it gets too hot place clean empty jars on their sides and put glass covers or metal caps in the bath, the metal caps preferably in a piece of cloth which may be lifted out conveniently. Cover the jars with water, put the lid on the boiler, and let the jars boil until you are ready to use them. They should be allowed to boil for at least 15 minutes. As it takes time for a big vessel of water to come to a boil, start this boiling of jars some time before you begin actually to prepare your fruit or vegetables. Try not to have your prepared fruits or vegetables wait any length of time to be put into the boiler jars.

Meanwhile start water for blanching to boil in a clean enameled pail.
Use only new rubber rings. Shortly before you will use the rubber rings add a teaspoonful of bicarbonate (cooking) soda to a quart of boiling water. Cleanse the rubber rings just before putting them on the jars by dipping them for one minute in this hot soda water.
Preparing Fruits and Vegetables.
Select sound, fresh fruits and vegetables and carefully wash in cold water. Do not put soft berries into water. Rinse them by pouring water over the berries in a colander, being careful not to mash or bruise them. Sort the product again and discard all bruised or defective pieces.
With clean hands and scalded utensils peel or scrape or cut up large products into pieces of canning size. If the hot jars are not yet ready—and they must have boiled for at least 15 minutes—cover each dish of prepared product with a clean towel or scalded cover. Better yet, prepare only a small quantity at a time and rush into one or two jars. Then prepare another batch. The quicker the product is prepared and packed into the hot jar the better.

Blanching.
Just before placing in the jars put the prepared product in the center of a clean cheesecloth square. Take the cloth by the corners and plunge the product into the clean boiling water in the blanching vessel. Allow it to remain in the boiling water only for the time specified for the particular product. Remove immediately and either dip into cold bath or place directly in the jars, as directed for the product.

Cold Dipping.
If dipping in a cold water bath is advised for the product, the moment the bag of blanched material is taken from the boiling water plunge it into a vessel of clean cold water—the colder the better. Allow it to remain in the cold water only for the time specified. Do not allow it to soak in the cold water.
Packing the Jar.
Remove from the water bath the jars and covers, which must have been boiling for at least 15 minutes. As quickly as possible pack the blanched (and dipped) product into the boiled jars. Pack quickly and carefully, using a flat and narrow wooden paddle or wooden spoon. Eliminate all bubbles. Pack tightly but not so as to mash or crush the product.
Fill the jar to within one-half inch of the top with hot brine or water or juice if you are canning vegetables, or with hot sirup, fruit juice or merely clean hot water if you are canning fruit. Directions for making brines and sirups are included in the bulletin on canning issued for free distribution by the U. S. department of agriculture.

Partial Sealing of Jars.
As each jar is filled and while it is still hot place a rubber ring cleansed in boiling soda and water on the jar. Screw down the boiled top, if a screw-top jar is used, but do not screw it tight. If glass-top jars are used, put on cover and slip wire over it, but do not press down side spring. Do not delay in putting on tops until the jar and top are cool.
Do not seal jars tight at this stage. The packed product will expand somewhat when the jars are boiled (processed), and there must be an outlet for the expanding air.
As each jar is partially sealed put it back in the hot-water bath from which some of the hot water has been removed and to which cold water has been added until the water is merely warm. Do not put cold jars directly into hot water. They will crack. Try to have filled jars and the water in the bath about the same temperature at the start.

Fill and partially seal all the jars as rapidly as possible and place them in the bath. See that when all are in the water comes over tops of the jars.
Put a tight cover on the vessel to keep the steam around the tops of the jars.
Allow the jars to remain in the boiling water for the time specified for the product. Begin counting the time for processing when the water around the jars in the water bath starts to boil.

Sealing the Jars.
Remove jars from the bath at the end of the canning period prescribed for the particular vegetable or fruit. Instantly clamp tightly or screw down the lid on each jar as it is taken out. Make certain there is no leak. Store jars to cool in a draft-free place. Test for leaks again next day. If any jar shows any signs of leaks replace faulty rubber, cap or container and reboil.

Canning in Metal.
Wash the cans carefully and scald with boiling water to make certain that they are absolutely clean. In the case of cans, prepare the product the same as if it were to be packed in jars. Fill the cans. Solder on the tops, leaving open the small hole in the center of the cap.
Boiling (Processing) Filled Cans.
Remove the exhausted cans, tip the air hole with solder, then process in boiling water or in a water-seal or steam-pressure canner for the time specified for the particular product and for the particular outfit.
Bulletins issued for free distribution by the department of agriculture, Washington, D. C., tell all about canning in cans as well as in glass jars.

MORE ROOMS NEEDED FOR G. A. R. VISITORS

Many more rooms than are listed will be needed to accommodate the visitors during the National G. A. R. Encampment August 19 to 23.

Mrs. John W. Maffet, 6335 Ninetieth street, telephone Tabor 1309, is able to list your rooms for Grand Army guests.

All who can possibly spare one room or more should make the fact known by sending in their names and addresses without delay.

Rector Takes Vacation.

The services at St. Paul's Episcopal Church, Woodmere, will be discontinued during the month of August. The rector, Rev. O. W. Taylor, will spend the month at Seattle and other northern points. St. Paul's Guild will also take a vacation during August.

Be cheerful. Mental depression checks digestion. Poor digestion wastes food. Wasted food helps the enemy. Cheerfulness is therefore conservation.

STUDENTS WELL CARED FOR BY LENTS PEOPLE

Carl L. Randall, one of the radio students recently sent to the Lents Radio Station, was a caller at The Herald office the other day. Mr. Randall is a bright young man from Kansas City, Mo., who had just been admitted to the bar when he was called to the colors. The other young men at the radio station are Delbert W. Sprague, of Seattle; Frank W. Strobe, from Kellogg, Idaho. They were sent here from the United States Naval Radio School of the University of Washington, at Seattle, and will finish their course at this station.

The boys are all of the character which makes the people of the United States especially proud of their soldiers.
Mr. Randall spoke appreciatively of the hospitality shown the men in Portland, and, as Lents is notable for its good eating places, they will be well fed, as well as getting plenty of fresh air while here.

WOODMERE and MILLARD AVENUE

SPECIAL CORRESPONDENCE

Somebody ruthlessly destroyed most of the choicest plants in Mrs. George Merry's flower garden last week. The beautiful plants were potted carefully each winter and nursed watchfully all winter. Everyone in the community looked forward to the time when Mrs. Merry would put them out for all to enjoy. Consequently the person who destroyed the plants is getting a good roasting.

Mrs. Caldwell, of North Platt, Neb., has been the guest of Mrs. Alex Robinson, on Millard avenue. She is visiting all through the west, stopping at Seattle, Tacoma and other cities. She is now in Hood River and will return to Portland soon.

Mrs. W. A. Holmes and children are spending their vacation at the beach.

Miss Bertha Fletcher is at present residing with Mr. and Mrs. O. H. Gilbert, on Forty-eighth avenue, owing to the absence of her mother, Mrs. Fletcher, who has left for Seattle to visit her son who is in the training camp at Camp Lewis.

Mrs. Mira Zehrung spent last week at Gladstone Chautauqua. She reports an interesting and beneficial time and most enjoyable program.

Vancyl Klock, son of Mrs. Blanche England, on Fifty-third avenue, has enlisted in the U. S. navy and expects to be called to service any day. He is at present enjoying a short outing at Rock Island with a party of friends. Mr. Klock will be greatly missed in our musical circles as he is one of our promising bass soloists. He is also a member of the male chorus under the direction of Professor Hollingworth. It is hoped that he will cheer some poor soldier or sailor's life by his singing.

Mrs. Blanche Klock and Peter England were united in marriage at the close of the morning services of the Millard avenue Presbyterian Church, Sunday, July 14, Rev. William Harvey Amos officiating. Many friends were present. Mrs. Klock was given away by her son, Vancyl Klock.

Mr. and Mrs. England now reside in their new home at Fifty-third avenue and Seventy-second street.

The meetings of the Red Cross unit, at the home of Mrs. George Merry, on Millard avenue, are always inspiring. The women of the community deserve public credit for their work.

Mrs. William Lope is recovering rapidly from a very serious operation performed about two months ago.

The Arleta Union of the W. C. T. U. will hold its next meeting in the club rooms of the new Public Library. We are proud of our new building and many will enjoy its advantages.

The Women's Foreign Missionary Society of the Millard avenue Presbyterian Church met at the home of "Grandma" Hollingworth, Seventy-second street and Fifty-seventh avenue. Mrs. McClung gave a splendid talk on the "American Indian's Progress," and Mrs. Hickey read a fine article on the progress of the American Negro. Mrs. Hollingworth gave a fine talk also. A paper was read by Miss Alma Hollingworth in the absence of its writer, Mrs. Putnam.

Miss Gladys Crum rendered a piano solo very creditably. Light refreshments were served and all enjoyed themselves.

Little Nanette Younger spent the week-end at the home of her aunt, Mrs. Harry Usher, on Fifty-seventh avenue.

The three children of Mrs. Henry Haugner have been suffering with whooping cough.

Mrs. Ivan Pollard and baby, Barbara Jane, are visiting Mrs. Pollard's mother in Washougal, Wash. Mr. Pollard is in Nebraska, where he will have his old position in the bank, and Mrs. Pollard will go to him in September. Mrs. Pollard was a member of the Millard avenue Presbyterian Church choir and a much appreciated soloist.

Mrs. A. J. Hollingworth has as guests her son's wife, Mrs. Pearl Hollingworth and baby Jean.

Mrs. A. M. Webber and daughter, Alice, have returned home to Havre, Mont. They have been visiting Mrs. Putnam, on Seventy-first street, who is a sister of Mrs. Webber.

Mrs. O. B. Elliot, of Goldroad, Arizona, returned home last week. She had been the guest of her son, F. A. A. Putnam.

Mrs. Harry Usher, on Fifty-seventh avenue, is quite proud of her little ten-year-old daughter, Marian, who was able to do her share of war service by canning ten quarts of raspberries absolutely unaided. She also made five pints of currant jelly.

The Red Cross class at Mt. Scott play park was treated to a fine picnic at Peninsula Park last Saturday. They all wore their khaki suits they had made during the week. They went swimming and had a fine time.

"Grandma" Hollingworth has received a very interesting letter from Clarence Freeman, who has gone to his home in Fairbury, Ill., preparatory to joining the U. S. Infantry. Mr. Freeman had not been home for four years. Mr. Freeman and Vancyl Klock were given a fine farewell reception before Mr. Freeman's departure for the East, at the home of "Grandma" Hollingworth. The yard was a beautiful scene with its Japanese lanterns, hunting and American flags. A delightful musical program was rendered and fruit punch was served during the evening.

The two boys were each presented with soldier and sailor kits, and other cherished presents.
Mr. and Mrs. A. J. Hollingworth and family; also her son's wife, Pearl, and baby, Jean, have gone to their ranch near Banks for a short vacation.
Mrs. George Merry, of 7103 Fifty-fifth avenue, was suddenly called to Seattle by the illness of her daughter, Mrs. Mattie Carrier.

Miss Myrtle Camel, of Fifty-fifth avenue S. E., has returned home from Eugene. She is working at the Ladd & Tilton Bank, but will return to school in the fall.

Rev. and Mrs. William Harvey Amos, pastor of Millard avenue Presbyterian Church, and son, William, left for Tacoma Tuesday for a short vacation. They will visit Mr. Amos' mother.

BRIEF NEWS NOTES of LENTS

Rev. Frank M. Jasper spent Friday at home with his family.

Stevens' Cash Store has some interesting news for you in large type on page 4 of this paper.

Mrs. E. P. Tobin and children are spending their vacation on their ranch at White Salmon, Wash.

Mr. and Mrs. Charles Holmes, of St. Johns, spent Sunday at the O. S. Worden home at Gray's Crossing.

Glen V. Wimberly was the guest Sunday of his brother, Corporal Carl E. Wimberly, at the O. E. Lent home.

Dr. Ogsbury, the dentist, is one of the busy men in this community. See his professional card in another column.

A. S. Pearce, of the Sheet Metal Works, is full-up on business these days. See his ad in a "new dress" this week.

Mrs. L. Madden has moved to Lents from the West Side and opened dressmaking parlors in the Yott building.

Roy Hurst has bought a house at Myrtle Park, on Forty-fourth avenue, and his family has moved into their new home.

The regular monthly business meeting of the Methodist Episcopal Church was held Monday evening at the church edifice.

A. Guler, living on Greeley street, who is representing the Rubber Elastic Roofing Co., was a business visitor in Lents Saturday.

The ever progressive Mt. Scott Drug Company is prepared to furnish music for your home, as announced on page 4 of this paper.

J. L. Johnson, of Gilbert, was in Lents yesterday. He is very busy this week painting the residence of Mrs. Silverstone, on Wilson Hill.

Mr. and Mrs. Andrew Haugner, from Abbotsford, Wis., have purchased a home on Sixtieth avenue, near One Hundred and First street.

Tom Anderson, brother of Sergeant William M. Anderson, who enlisted in the Quartermaster's Department of the Army, is in the East.

Miss Winona Anderson is at home with her mother, Mrs. William M. Anderson, on Saginaw Heights, after an absence of several months at Seaside.

S. R. Dowler says if he is not able to go to France to lick the Kaiser he will do his bit by helping to build ships at the Foundation Shipyards.

Becker's Market is not only still selling extra choice meats, but also has a fine lot of fresh fruits. See advertisement on another page of The Herald.

Mrs. Harry Usher, of Woodmere, with baby Laura Jean, now seven months old, and nurse, Mrs. S. R.

Dowler, were callers at The Herald office Thursday.

No wonder Eggeman's Market is a busy place. It is so clean and cool that one feels very comfortable in eating meat served there. See the card on another page.

Miss Caroline Rhynell has rented her home at 597 Ninety-ninth street to Mr. and Mrs. J. D. Howard and gone as cook in a logging camp to aid in the war service.

Lents Mercantile Co., sales people, are very busy these days, but can find time to serve the newcomers with groceries of the best. See the company's ad in another column.

Mrs. G. R. Evans, who, with her husband, recently came to Portland from Idaho, was in Lents Friday to see her father, C. W. Smith, of The Herald force. Mr. Evans is now working in the Portland shipyards.

James E. Snyder, half-brother of O. H. Auburn, on Fifty-sixth avenue, who was called to the colors in March, is in the Medical Officers' Training Camp at Fort Riley, Kansas, and is helping care for the boys in the hospital. Mr. Snyder is a former Lents boy.

O. S. Worden, of 8521 Eighty-third street S. E., suffered a fracture of the collar bone Monday, the result of a fall from the delivery wagon of the Morrison Lumber Co., for which he is working. He is recovering nicely and hopes to be at work again soon.

The advertisement of the Lents Garage is not hard to find, as Axel Kildahl, the progressive proprietor, believes in letting people know through the local paper the advantages of trading at home.

Miss Anna Riether, of St. Paul, Minn., is visiting at the home of Mr. and Mrs. N. F. Tillman, 6236 Ninety-fifth street. Miss Riether left Portland two years ago to accept a position with the Great Northern Railroad, and has come back to spend her vacation with old friends here.

Mr. and Mrs. Harry Kersting, of Damascus, were in Lents Saturday looking after business and, incidentally, taking in the Baucher show attractions. They are selling off their stock and farm implements with a view to going to California next winter.

Mrs. Hattie Beldin, of Arleta, was in Lents Monday and called on her old-time friend, Mrs. William Wood, on Third avenue; also making The Herald a visit. Mrs. Beldin is representing this paper in Arleta and Kern Park, and as she was for several years editor of the Mt. Scott News, is well qualified for the work.

George W. Day, of Ninetieth street, now working for Uncle Sam in the Government Commissary, is a remarkably vigorous veteran of the Civil War. As he is accustomed to getting what he goes after, his record as a fisherman is very good. He has brought home one or more large fish each day, caught under the Broadway Bridge during his noon-day rest hour.