

HARRY B. BLOYD ON HONOR ROLL

**YOUNG SERGEANT, WELL KNOWN
HERE, AMONG THOSE KILLED
IN RECENT BATTLES BRINGING
VICTORY TO ALLIED ARMY.**

H. E. Boyd, cashier of the Multnomah State Bank, received word Monday that his brother, Sergeant Harry B. Boyd, Company C, 5th Field Battalion, Signal Corps, had been killed in battle.

No details of his death have been received, only a short telegram stating that he was killed in action July 15, which was the day our boys stopped the last great German drive and started it back toward Berlin.

Past the draft age, Mr. Boyd enlisted as a private in the regular army, and was sent to Fort Leavenworth for training. He went to France last January and was in the trenches in May.

A quotation from one of his latest letters, written June 7, says:

"When we get time we sleep, and that is what I've been doing this p. m., so now I am good for another week unless Fritz drops a 'Good Morning' too close, and if he does I'll not be worrying about sleep any more. . . . The French tell us we don't know when we are whipped, and maybe we don't for we all want to end the thing and get home so much that we don't stop to figure out whether we are whipped or not."

EDGAR RUTEN BADLY INJURED, BUT RECOVERING

Edgar, the 10-year-old son of Mr. and Mrs. E. B. Rutan, on Ninety-first street, met with a sad accident Tuesday evening. Mr. Rutan had taken the boys for a vacation visit to their cousins' farm near Skamokawa, Wash. After dinner the boys went out to play. Albert, the elder son, going across the road to a shed, picked up a shot gun. Edgar was approaching him when in some manner the gun was discharged striking Edgar in the chest and abdomen.

The wounded boy was placed on the steamer Georgiana and brought to Portland that evening. He was placed in the Good Samaritan Hospital, and an operation to remove the shot was immediately performed, and the little fellow is now showing promise of recovery.

MISSIONARY SOCIETY WILL HAVE LAWN SOCIAL

At the home of Mrs. Lusk on Ninety-second street next Thursday afternoon the Missionary Society of the Evangelical church will give a lawn social. The Milwaukee society has been invited to join in the program and entertainment.

Each lady is expected to bring a penny to represent each year of her age, for the Missionary fund. Refreshments will be served and a musical program rendered. The social committee consists of Mrs. Frankhouser, Mrs. Lusk and Mrs. Myers.

All Bound Round



U.S. DEPT. OF AGRICULTURE HOW TO CAN

PEAS

Green peas are among the most difficult vegetables to can at home. Absolute cleanliness, quick work, attention to every detail, are essentials to success. Only young and very freshly gathered peas should be canned. Peas are best gathered in the early morning when cool. Work rapidly from the moment they are gathered. Peas should not stand after being shelled. Get them into the previously boiled jars as rapidly as possible. Shell and sort, putting only peas of the same size and degree of ripeness together. Do not use hard, mature peas among tender ones or big peas with very small ones.

Blanching (dipping into hot water) is very important. If well done, it prevents cloudy liquor, makes the peas tender, and also removes some of the gluey substance which coats them.

Blanch by dipping the shelled peas in a clean cheesecloth sack, into boiling water one to four minutes, depending on the age of the peas. Put instantly, while hot, into cold water, (one teaspoonful salt to one quart water) and remove after about 30 seconds.

Drain and pack to within one-half inch of the top of the previously boiled jar. If the jar is filled too full, a few peas at the top may burst and make the liquor cloudy. Add seasoning (one-third level teaspoonful salt and two-thirds level teaspoonful sugar to the quart) and fill with hot water and paddle well to remove all air bubbles. Partially seal jars.

Processing with steam under pressure is recommended. Process pint jars 45 minutes under pressure of 10 pounds. Seal immediately, cool in a draft-free place. When cold test for leaks, and store in a cool, dark, dry place.

If the intermittent boiling process is used, boil for 90 minutes on the first day, and 60 minutes on the second and third days. Before each subsequent boiling the covers must be loosened, and after each boiling the covers must be securely tightened to make sealing complete. Cool, test for leaks and store.

If a single-period boiling process is used, place jars in the canner and boil for at least three hours. Seal, cool, test and store.—United States Department of Agriculture.

U.S. DEPT. OF AGRICULTURE HOW TO CAN

OKRA

To can okra select young tender pods. Remove stem without cutting the seed pod. Blanch by dipping into boiling water from three to six minutes. Plunge immediately into a cool salt bath (one teaspoonful salt to one quart of water). Remove at once. Pack into previously boiled jars, cover with hot brine (two and one-half ounces salt to one gallon of water).

Processing with steam under pressure is recommended. Process pint jars 30 minutes under steam pressure of ten to fifteen pounds. Seal immediately, and cool in a place free from drafts. When cold test for leaks, and store in a cool, dark, dry place.

If the intermittent process is used, boil for one and one-fourth hours on the first day and one hour on the two succeeding days. Loosen the covers on the jars before each successive boiling, and seal completely after each boiling. Cool, test for leaks, and store.

If the single-continuous boiling period is used, boil for at least two hours. Seal, cool, test for leaks, and store.—United States Department of Agriculture.

U.S. DEPT. OF AGRICULTURE HOW TO CAN

VEGETABLE MIXTURES

Attractive and economical vegetable mixtures to be served in salads, with omelets, escalloped dishes, and garnishes for meat dishes can be canned at home. This by-product may be canned often when small quantities are left from packing different vegetables whole. Any desired combinations may be made. Vegetables maturing in the same season should be used. A good combination for the spring would be carrots, peas, string beans and onions. A mixture which could be made from the fall garden might consist of peppers, celery, onions and small lima beans. (Beets cannot be used in such mixtures because they discolor the entire contents of the jar.) All these vegetables are prepared separately as for canning and packed in layers in previously boiled jars. Each layer should be packed as tightly as possible before the next is added. When the jar is filled, cover with brine (2½ ounces of salt to one gallon of water). Partially seal jars.

Processing with steam under pressure is recommended. Process pint jars 45 minutes under pressure of ten pounds. Seal immediately and cool in a draft-free place. When cold test for leaks and store in a cool, dark, dry place.

If the intermittent boiling process is used, boil for 90 minutes on the first day, and 60 minutes on the second and third days. Before each subsequent boiling the covers must be loosened, and after each boiling the covers must be securely tightened to make sealing complete. Cool, test for leaks and store.

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U.S. DEPT. OF AGRICULTURE HOW TO CAN

BABY BEETS

The following recipe for canning baby beets is applicable to carrots. Only young, tender beets should be canned to get a high quality product. The best variety for canning is the Detroit.

Sort the beets, putting uniform sizes together. Cut the stems off, but be careful not to cut off too closely or break the root. This will cause loss of juice, color and flavor. Boil in an enameled pan until three-fourths done, peel, pack hot in layers in previously boiled jars, fitting the second layer into the spaces left by the first layer and repeating. Cover with clear hot water; partially seal the jars and boil them in a water bath for one hour continuously, counting from the time the water boils again around the jars.

Do not allow cold water to touch the beets after they have been cooked. If beets are packed in tin the cans used must be inside-lacquered. Beets 1½ inch in diameter and over should be cut or sliced before packing into jars. When a steam-pressure canner is used, process pints 30 minutes under five pounds steam pressure.—United States Department of Agriculture.

Next to our boys who are doing the fighting the war mothers are the greatest gift this nation has made to civilization.

Can anybody blame a young woman for looking happy on the arm of a handsome soldier?

The cat in the thrift garden is very much of an enemy alien.

METHODIST SUNDAY SCHOOL WILL PICNIC

The Sunday School of the Lents M. E. Church will picnic at Sellwood Park, Wednesday, August 14. Those attending will assemble at the church and take the car at 1 o'clock for the picnic grounds. Basket lunches will be carried, which will be served in the evening so that those who have been employed during the day can go out to the grounds for dinner in the evening.

WEDDING BELLS RING IN LENTS

One of the pleasant occasions of the season took place at the home of Mr. and Mrs. Wm. Thurston, 6134 94th street, Wednesday evening of this week, when their daughter Grace M. was united in marriage to Eagle H. Mills, both of this city. About forty invited guests were present to witness the ceremonies. The nuptial knot was tied by the Rev. Noah Shupp, pastor of the Evangelical Church. Refreshments were served and all had a pleasant time.

MRS. WESTOVER PASSES AWAY

Mrs. Mary Fletcher Westover, wife of J. L. Westover, 6001 Eighty-fourth street, southeast, passed away quite suddenly at her home Sunday, August 4th. The funeral was held Tuesday afternoon, interment being at Mt. Scott cemetery. Mrs. Westover is survived by her husband and two sons, Charles, of Portland, and Orton Fletcher, of Prescott. She was an estimable character and much beloved in the community.

RED CROSS NEEDS SEWING MACHINES

**WORK HAS BEEN HAMPERED TO
SOME EXTENT BY LACK OF O. J. N
MACHINES — "SAVING WASTE"
NOT TO BE NEGLECTED.**

On account of their machines being away for repairs last Thursday, the Lents Red Cross unit met for work with Mrs. W. B. Hadley on Ninety-fourth street. Today they meet with Mrs. Cox on Fifty-eighth avenue, near Ninety-third street.

Sewing machines, either for use or as gifts would be very much appreciated by these Red Cross workers, who are spending all the time possible in sewing and knitting in the great service of alleviating the suffering entailed upon so many during war times. Any one who has an idle machine will be furnishing an important item in the work by loaning it for use at the local sewing rooms. Mrs. V. H. Fish, 4515 Eighty-ninth street has charge of this work, and can be reached by calling Tabor 3360.

The Salvage Station at 9217 Foster Road is open from 10 to 12 on Tuesdays and Saturdays. If every resident of Lents would take a personal interest in this work of "saving waste" the material that is of practically no use in small quantities would in the aggregate amount to considerable in the relief work of the Red Cross.

Bring in your old papers, old rubbers, bottles, cans with lids, etc., etc., and help along the good work.

WOODMERE and MILLARD AVENUE

SPECIAL CORRESPONDENCE

Howard Waugh was in the city this week.

Harry Usher has returned home from Astoria where he has been employed.

Mrs. O. H. Gilbert spent the week end with her husband at Goble, where he is employed.

Miss Mary Lou Sweeney of Fifty-first street was the guest of Miss Aimee Hollingworth Friday.

Miss Frank Gilbert has returned home from an extended visit with her uncle in Olympia, Wash.

Miss Jeanette Pound, sister of Mrs. O. H. Gilbert, has accepted a school for the fall term near Seattle.

George Merry has received word from his wife who is in Seattle, saying their daughter, Mrs. Mattie Carrier is much improved in health.

Matt Jamieson, step-son of Mrs. Kehoe Jamieson, left for Camp Fremont, California, Tuesday. He was called to the colors about a week ago.

Mr. and Mrs. Brickell and daughter, Mrs. Jones, have moved into the residence on Fifty-second avenue and Seventy-second street. Several other families are newcomers here.

Miss Ruth Reiter, a former Woodmere and Franklin student, is now an efficient stenographer in the tracing department of the Willamette Iron and Steel Works.

OLD RESIDENT PASSES AWAY

William S. Payne, aged 88 years, died at his home, 5808 Eighty-second street Friday, August 2, and was buried with Masonic honors Monday afternoon, interment being at Mount Scott Park Cemetery.

Mr. Payne had been a resident of Lents for thirty years, and was a member of the Grange as well as a Mason. He leaves a wife and two children.

HIGHER PAY FOR BERRY PICKERS

The last picking of berries on the Cotton farm, near Gresham, has started and H. W. Strong has sent out an appeal for more pickers. Owing to the necessity of saving the crop immediately, the pay to the pickers has been advanced 20 per cent in the hope that more pickers would be assembled while the berries are good.

As extra inducement the pickers are allowed concessions in getting berries for home use.

AT THE EVANGELICAL CHURCH

The evangelist and field secretary, Rev. B. R. Weiner of Chicago, is listed to preach at the Lents Evangelical Church this coming Sunday evening at 8 p. m. This will be a rare treat for the people of Lents. Rev. Weiner was the evangelist at the general assembly at Jennings Lodge which closed on Thursday evening of this week. Night after night he held his audience spellbound and then in his natural spurts of humor would convulse them. He has had much experience in the evangelistic field and he certainly is the right man for the position. The people of Lents will do well to hear him and a cordial invitation is extended to all.

IOWANS WILL PICNIC AT OAKS

There are many Iowans in Lents and throughout Mt. Scott district who will be interested in the announcement that the Iowa Society picnic will be held at the Oaks Park Tuesday, August 20, from 2 p. m. until 8 p. m. It is the second day of the national encampment of the G. A. R. The Iowa veterans of the Civil War and the Ladies' Auxiliary societies are to be the guests. Every Iowan living in Oregon is asked to come with a basket sufficiently filled to feed a friend as well as himself.

ON THE ROAD TO RECOVERY

Max Graham, who met with an accident last week while riding his wheel on the Powell Valley road, near Kelly Butte, was taken to Emmanuel hospital for treatment. It was found that he had his collar bone broken, a fracture over the right eye, and a cut under the arm, but is recovering rapidly, and it is expected he will be home next week. Max is the 12-year-old son of L. D. Graham, on Fifty-fifth avenue, near Lents Junction. He had an Evening Telegram route and was just finishing his afternoon delivery when the accident occurred.

SOLDIER DIES AT CAMP KEARNEY

Claude Wilson, aged 22 years, son of Mr. and Mrs. James Wilson, residing at 2737 Sixty-third avenue, southeast, died at Base Hospital, Camp Kearney, California, July 27. He was a member of Company F, 158th Infantry. The remains were brought here for burial, interment being at the Mt. Scott Park cemetery Saturday.

BRIEF NEWS NOTES of LENTS

Mrs. Ivy M. Kinney, piano instructor, has her professional card in the Herald this week.

Harry Vale and family motored out to the Molalla Sunday for a day's outing and picnic.

The Multnomah State Bank is contributing considerable space to help win the war, and has a message of interest today.

Henry Deschner has answered the call of the shipyards and is employed in the boiler shop of the Willamette Iron and Steel Works.

Brugger, the baker, has something interesting to tell you in his ad this week. Mr. Brugger's bread is appetizing as well as sanitary.

Lents Millinery, on Ninety-second street, still has stylish models in summer hats, of excellent quality at prices that all can afford.

Mrs. Inez Gullika has been attending the opening of the wholesale milliners down town this week, studying advanced styles for the fall trade.

Clarence Patison (better known as Pat), who is attached to the Depot Brigade at Camp Lewis, spent Sunday with the E. L. Rayburn family.

Joseph Loring and family, who were living on Eighty-fifth street, have moved to Marshfield, where Mr. Loring will be employed at his old line of work.

M. S. Allen, who makes the run on the electric line from Portland to Corvallis, spent Sunday at the home of his father, Thomas Allen, on Ninety-second street.

Dr. A. G. Atwood has opened a dental office at 5922 Ninety-second street and is prepared to serve the public. His professional card will be found in another column.

Sergeant D. C. Dye, of Company D, 21st Infantry, stationed at Long Beach, Cal., is spending a ten-days furlough in Lents, the guest of Mr. and Mrs. Charles F. McGill, relatives of Mrs. Dye.

Mr. and Mrs. M. H. Cook, who have been in Yakima, Wash., for the past two months, are back in Lents again, and are at present making their home with Mrs. Hancock, 10,003 Foster road.

P. George has purchased the Graham grocery store on Williams avenue and Russel street and will take possession the first of next week. Mr. George and family have been residents of Lents for several years.

Some of those attending the camp meeting at Jennings Lodge Sunday were: Rev. N. Shupp and wife, H. R. Scheuerman and family, Mrs. and Miss Morterud, Mrs. Rusk and Grandpa and Grandma Scheuerman.