

# JUNE GRADUATES WHO GO FROM WASHINGTON HIGH SCHOOL



**WASHINGTON HIGH SCHOOL** will graduate 124 students in the June '15 class, of which Biddie Combs is president. The commencement exercises of the institution will be held in the school auditorium next Thursday evening, starting at 8:15 o'clock.

Arrangements were made whereby the three high schools will present the diplomas on separate nights instead of all on the same evening. This will give the friends and parents of the

## CANNING DEMONSTRATION IS FOUND TO BE LESSON WELL WORTH WHILE

Molalla Woman Who Awaits Eagerly Arrival of Experts Is Not Disappointed and Learns, While Valuable Information Is Given in Way That Is Intensely Interesting Throughout.

BY MRS. DORA E. HADGER.  
**M**OLALLA, Or., June 19.—(Special.)—"Going to the canning demonstration?" a neighbor's child asked me. I replied that I was. "If it rains?" continued the laconic query.  
 "I am going, rain or shine," I replied with emphasis. I had not watched the canning clubs sweep across the country from the east to my very door to be bluffed out by anything less than something serious. It goes without saying that my husband and children awaited the appointed time as anxiously as I.  
 The boys' and girls' canning club

work has been organized in Oregon for about a year, Miss Helen Cowgill and Mr. Griffin taking charge of the demonstration work for the whole state. This necessitated the former beginning actual demonstrations in January. This week she is working in Clackamas County, which brought her to Molalla for the afternoon of Wednesday, June 16, under the auspices of the Parent-Teachers Association.

The Department of Agriculture, Oregon Agricultural College, and the Department of Education are united in this work. Thirty or more had gathered at the schoolhouse to learn more of the canning art.

From the time the leather case con-

tain the aluminum steam pressure cooker and equipment was unpacked, there was not an uninteresting moment.

The modern canner and modern jars set one to thinking of the equipment of long ago, when every can had to be polished inside with shot to take out the splinters of glass. No such task belongs to the modern canner.

Deftly she arranged a pint each of strawberries, logans, and both light red and dark red raspberries. At the same time a syrup consisting of half sugar and half water was simmering on a kerosene stove.

As she worked she emphasized the advantages of the aluminum canner for the demonstrator, and in the home, but she made it plain that a woman equipped with a washbowl or other receptacle could "do" the same by giving more time in the process to make up for its not being so hot. Even should one be minus a cover for the home cooker, she mentioned the fact that one can be contrived out of blanket and newspaper. Exact time required in all recipes. For all kinds of cookers, is given in the Government bulletins on canning work.

A steam-pressure canner, of cheaper composition that would put up 14 quart cans can be had for nearly the price of the \$15 aluminum one that holds only three.

The syrup having been poured over the berries, the caps lightly clamped, and each jar resting in the closed retort, she describes successful vegetable canning. How the yeasts and molds which attack fruits are easily killed by heat at 175 to 185 degrees Fahrenheit in a few minutes, while bacteria which attack vegetables, and especially legumes, require a temperature of 212 degrees for about four hours or a temperature of 250 to 260 for 40 minutes, the spores are so persistent.

**Waste Is Cited.**  
 Miss Cowgill brought out the idea plainly that there is said to be enough wasted in the United States in one day to feed all the people of the United States for one day. Is it any wonder that the canning clubs are going forward with such rapidity?

One point that she made clearer was that peas and corn undergo a chemical change from sugar to starch, until arrested by heat. To preserve the charm of their delicate flavor one must can soon after picking. The sooner the better. Peas can be graded as to size by running through a sieve or colander. One was surprised to learn that when whole string beans are packed in a jar there is as much or more than when cut up before filling.

When the finished cans of berries were set out on the table one could

even see the down of the perfect fruit clinging to them; and, the color had been preserved.

The words "cold pack" used through the Government literature mean that the fruit or vegetables are packed into the jar cold, then heated, and the "hot pack" means that they are hot before being placed in the jar, then the process continued.

**Logans Are "Parboiled."**  
 It seems that in California they are "parboiling" logans. The process is simpler than the name would indicate. They are only dipped, which takes out the excess acid for jelly, leaving the logans with a much milder flavor. Vegetables are blanched or dipped to bring out the extra volatile oils, to take out excess vegetable acids and to bring the color to the surface. They are as quickly plunged into cold water to check that flow of coloring matter, lest it be lost, and, to firm them. This blanching saves the process called "venting" when tins are used.

The commercial "de of canning has not as yet been worked out in Oregon, but young people in other states are earning their education in that way and it is hoped that in time that part will be improved here.

Miss Cowgill extended a cordial invitation to any interested to send to Washington, D. C., for information on canning and boys' and girls' clubs.

Girls have sewing, baking and canning, while the boys are interested in corn, potatoes, the building of bird-houses and kindred pursuits. In fact there are 72 subjects of which one may choose any ten.

**Reds Object to Gopher Slaughter.**  
 MINNEAPOLIS, N. D., June 13.—Indians of the Fort Totten Reservation have a real grievance against the Government. The cause for the complaint is that the Federal authorities are interfering with their supply of meat. Several weeks ago a force of nine men

came to the reservation under orders from the Interior Department to wage a campaign against the gophers. The older Indians, who have for years considered the gophers as one of their chief sources of meat supply, have registered vigorous complaints.

**LONG-LOST MAN IDENTIFIED**  
 Punxsutawney Woman Solves Mystery of 26 Years' Standing.

PUNXSUTAWNEY, Pa., June 11.—Death here solved a mystery of 26 years standing. The body of Ruben Hilliard, who was thought to have drowned in the Johnston flood on May 20, 1889, was brought here from Kane, and was identified by Mrs. Isaac Mitchell as that of her brother. A letter written 14 years ago to Hilliard by a niece solved the mystery. Hilliard leaves a fortune of several thousand dollars, deposited in the Ridgway Savings Bank, to his mother, now 92 years old.

Hilliard left his home in Clarion County on May 15, 1889, for Johnston. Fifteen days later more than 2000 persons lost their lives in the flood that swept that city, and as time moved on his family became convinced that he had perished. The aged mother, however, never gave up hope, and 14 years ago, after hearing that a man named Hilliard was working at a chemical plant at Hazlehurst, Elk County, she induced her granddaughter to write to him. Then a return address was placed on the envelope. The letter was not returned, but no word came in answer to it.

Just previous to his death in the Kane Hospital, Hilliard told attendants in his family became convinced that he had perished. Overjoyed, Stankus invited his friends to his home last Saturday night to an "engagement party."

During the party one of the guests proposed a wrestling bout, and Stankus accepted. After the two men had rolled each other over the floor for a few minutes the guest gave up and left the house. Then Stankus missed his \$510.

**MAN, ROBBED, HANGS SELF**  
 Bridegroom-to-Be Loses \$510 at Engagement Party.

PHILADELPHIA, Pa., June 11.—Robbed of \$510 which he had saved to win an obstinate father's consent to his marriage, Charles Stankus, 31 years old, of 1322 South Front street, hanged himself recently. Friends broke into his room and found him dead, hanging from a bedpost engaged to a girl, whose name the police do not know. The girl's father said they should wait until Stankus saved some money. By hard work and patient economy he managed to get together the \$510.

Last week Stankus carried the roll to his sweetheart's home, counted it out before her father and got his consent. Everything was rosy and the day was set for the wedding. Overjoyed, Stankus invited his friends to his home last Saturday night to an "engagement party."

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