

New Methods for Canning Vegetables to be Shown

New methods and time tables for canning vegetables proper use of the pressure cooker, when to use "hot" or "cold" pack methods for fruits, new techniques in making syrups—all these and more will be covered at the annual canning school Monday and Tuesday at 1:30 p. m. in the Hillsboro Grange hall at 245 S. Third avenue.

Beaverton Grad Wins 8 Awards

William J. Moshofsky of Beaverton, the graduating senior with the highest cumulative grade point average at the University of Oregon law school, won eight different prizes and plaques during commencement exercises at Eugene last week.

For receiving the highest grades in conflict of laws, labor law and trusts courses he was awarded books by the Law School. For being the Publishing company. For being the graduating senior with highest cumulative grade point average he received the Bancroft-Wintney company's set of Jones commentaries on evidence.

He won a one-year subscription to "The United States Law Week," valued at \$75 and the Phi Alpha Delta plaque. He was pledged to the Order of the Coif, national law school honor society.

As a member of the Oregon Law Review's student editorial board and in recognition of contributions to the publication, Moshofsky also was presented with a Law Review certificate.

Say You Saw It In The Argus

Hillsboro Argus

With Which is Combined the Hillsboro Independent—Founded 1873

Hillsboro, Oregon, Thursday, June 24, 1948

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peg's corner

By Peg Oslund

Early summer always seemed to mean chicken in some shape or manner at our house. This recipe is a dilly for summer 'cause it may be tossed to the back of the stove where it practically cooks itself. Originally it came from New Orleans and has everything in the way of flavor and nutrition. It is called New Orleans Chicken Gumbo.

4 to 5 lb. chicken, jointed
Salt and pepper
4 tablespoons margarine
4 tablespoons bacon fat
1/2 cup onions
3 quarts boiling water
4 tablespoons cornstarch
2 tablespoons cold water
1/2 lb. okra (canned okra may be used here)

1 tablespoon dried parsley
1/4 teaspoon thyme
1 bay leaf
1 dozen oysters or shelled, raw shrimp, cleaned
Salt and pepper to chicken. Sauté to a golden brown in melted margarine and bacon fat. Add onions

and turn heat very low and continue to sauté until onions are soft. Add boiling water. Add Okra at this point if raw okra is used. Mix cornstarch and cold water to a smooth paste. Add to mixture and toss with the parsley, thyme and bay leaf. Cover and go off about your business for 1 to 1 1/2 hours while the stuff simmers slowly. (That is the beauty of this conglomeration in the summer time . . . it takes care of itself on the back of the stove with "no fuss, no muss.") When chicken is tender, add seafood. Cook gently another 6 to 8 minutes. Serve piping hot over steamed rice. S' real good!

Since you will probably want to serve a salad with a dish like this, here are a couple of dressing recipes which are simply delicious. (I know 'cause I tried them as soon as they came in.) Mrs. Bert V. Hoard of Portland sent in this one. She calls it Summer French Dressing.

1 cup salad oil
1/2 cup sugar
Juice of one lemon
Juice of one orange
1/2 cup vinegar (optional)
1/2 cup catsup
1 teaspoon salt
1 tablespoon dry paprika or mustard

lard
1/2 clove garlic and a dash of Worcestershire
Shake the stuffin' out of it and pour over your salad. To store . . . place in a jar with tight lid and keep in refrigerator.

Mrs. Willie Harris of route 1, Box 298, Gaston, sent in her recipe for mayonnaise.
1/2 teaspoon salt
1 1/2 cups salad oil
yolk of two eggs
4 tablespoons vinegar
Add salt and vinegar to yolks . . . beat. Add oil slowly beating constantly. 'til oil is all added. Store in cool place. Thank you Mrs. Harris.

Looks like we are going to know all there is to know about pressure canning by whipping over to the Grange hall, where Mrs. Freeman is doing her stuff June 28 and 29. I understand she will answer any and all questions about canning. Sounds good to me.

No matter how long a person cooks there always is something more to learn. Good cooks are made, not born . . . it takes a lot of practice but even so it's fun!

Hillsboro Fire Station Bids Due in Tuesday

Bids for construction of a new fire station for Hillsboro will be accepted by the city council until 4 p. m. Tuesday, June 29, it has been announced by City Manager J. W. Barney.

Plans and specifications for the structure were prepared by Architect Engineers Annand & Kennedy, Portland, and are available at the firm's office. The station is to be constructed on a site adjacent to the present city hall on Washington street.

Plans call for a two-story structure, 80 by 91 feet. Construction will be of reinforced concrete, steel sash with wood frame interior and beam and trussed roof. The roofing will be asbestos felt rolled applied with hot asphalt. The walls and ceiling of all rooms will be gypsum or cement plaster, as called for in specifications.

The heating will be provided for from the present boiler in the city

hall and present fire hall. This sectional type boiler will be enlarged at a later date. The fire doors in the building will be the sectional overhead type.

The first floor level will house a reception room, control room and chief's office, fire truck room for eight trucks, including an area for repair and washing of equipment. The second floor facilities will include a lounge for firemen, lockers and showers for volunteer firemen and storage facilities.

Also included on the second floor will be a fire marshal's apartment consisting of a living room, dinette and kitchen, bath and two bedrooms, and a recreation room, dining room and kitchen, dormitory,



Jolly Jester

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toilets and showers for firemen's quarters.

EVERYBODY LIKES FRESH BERRY JAM

Save Sugar and Berries, Get More Glasses This Way

6 Cups Ground Berries (Any Variety)
8 1/2 Cups Sugar
1 Package M.C.P. Jam and Jelly Pectin

Wash, stem and grind 3 quarts fully ripe berries, or crush completely one layer at a time so that each berry is reduced to pulp. Measure exactly 6 level cups crushed berries (add water to fill out last cup, if necessary) into a large kettle. (For Strawberry Jam and Black Raspberry Jam add 1/4-cup lemon juice to each 6 cups crushed berries). Add the M.C.P. Pectin, stir well, and bring to a boil, stirring constantly. NOW, add the sugar (which has been previously measured), mix well and bring to a full rolling boil. BOIL EXACTLY 4 MINUTES. Remove from fire, let boil subside, stir and skim by turns for 5 minutes. Pour into sterilized jars, allowing 1/2-inch space for sealing with fresh paraffin.

NOTE: If you cannot get paraffin, use the following "hot seal" method: Pour hot jam into pint or quart Mason jars to the brim; screw lids on tightly (use 2-piece lids) and invert jars on lids until jam begins to set. This sterilizes lids. Then shake jars well and set upright. This keeps fruit evenly distributed.



HOMEMAKERS ATTEND FREE HOME CANNING SCHOOL

Learn to Can the Safe Easy Way at the

Hillsboro Home Canning School
June 28 - 29

HILLSBORO GRANGE HALL
1:30 to 3:30 p. m.

Mrs. Vivian Freeman, home canning specialist for Kerr Mason Jar Co., will conduct a two-day home canning school next week — right at the peak of the early canning season. Thousands of people have attended these popular canning demonstrations, which have been held for years throughout the Northwest. Come the first day and you'll want to come again.

Every method of food canning and processing will be discussed and demonstrated: "hot" pack, "cold" pack, open kettle, freezing, etc. Then the time will be turned over to questions and to individual problems.

SPECIAL FREE TESTING SERVICE

Bring the gauge from your pressure cooker and have it tested free. Get our free canning time tables.

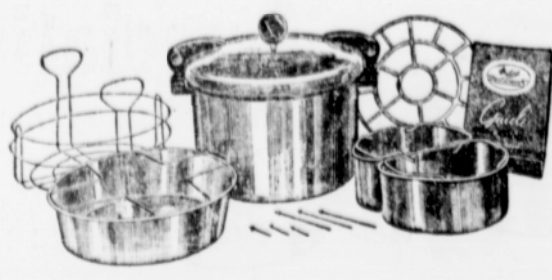
Come and learn the new processing methods for canning vegetables. Get new time tables free. Learn more about your pressure cooker. Have your pressure cooker gauge tested accurately . . . FREE.

Learn how to preserve the food value and color of fruits and vegetables. How to keep canned berries whole and firm . . . how to freeze them . . . which method is best for fruits: "cold" or "hot" pack, and why . . . which type of containers to use . . . what kinds of sugar and syrups . . . and what kinds of containers.

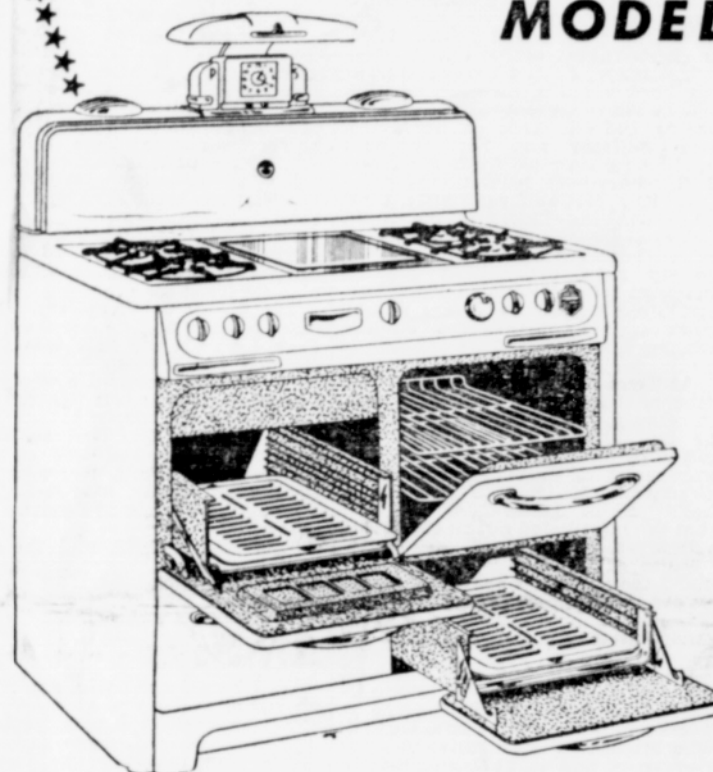
The school jointly sponsored by

Kerr Mason Jar Co.
Washington County Gas
Appliance Dealers

Portland Gas & Coke Company
White Satin Sugar
Oregon's Own and Only Sugar
National Pressure Cooker Co.



It's Here! THE 1948 WEDGEWOOD GOLD STAR MODEL



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SEE THEM IN ACTION AT THE CANNING SCHOOL

IT'S ALMOST A MUST FOR QUICK AND ECONOMICAL CANNING. THIS AMAZING ALUMINUM COOKER, BY THE NATION'S MOST FAMOUS MANUFACTURER, RETAINS MORE OF THE GARDEN FLAVOR OF FRESH FRUITS AND VEGETABLES SO OFTEN LOST IN ORDINARY COOKING METHODS — AND DOES IT IN TRIPLE-QUICK TIME. AVAILABLE IN 5 OR 7-QUART CAPACITY.

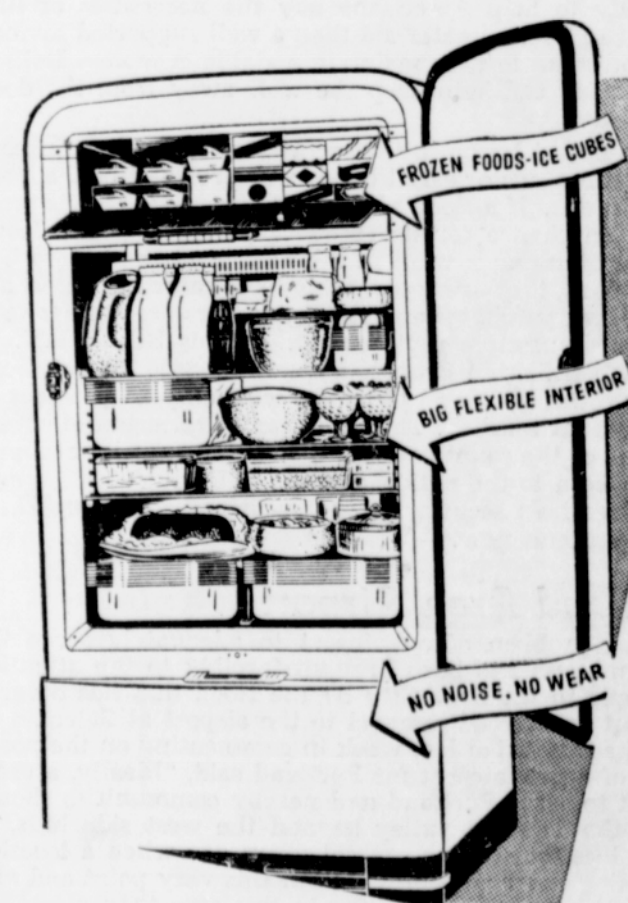


ARE YOU READY FOR CANNING?

Every thrifty housewife will want to can a large supply of fruits and vegetables this year . . . what with food prices as high as they are . . . and especially after seeing Mrs. Vivian Freeman's canning school at the Grange Hall, June 28 and 29, in Hillsboro.

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