

BRIEF INFORMATION

(SIXTH DAY OF 1917.)

Coming Events
National Education association meets Portland, July 7-14.
Pacific Coast Chain August annual convention, Portland, July 15, 16, 17, 18.

TOWN TOPICS

Horse Struck by Auto.—A saddle horse ridden by F. Fox of 18 Duane street, was struck by an automobile driven by E. H. Myers, 1137 Cleveland avenue, breaking the horse's leg. It was shot by a patrolman and Myers was driving his car south on the approach to the Vancouver wagon bridge. Mr. Fox's horse became frightened and plunged in front of the car. Mr. Fox dismounted, escaping injury to himself.

Liquor Sale Charged.—James Camm and Henry McNabb, proprietors of a soft drink parlor at 36 North Third street, were arrested by Detective Thos. Hammerley and Patrolmen Sherwood and Teeters on a charge of violating the prohibition law. Three pint bottles partly full of whiskey were confiscated by the officers. Both men were released on bail of \$250 each.

Auxiliary Will Meet.—The women's auxiliary of Company A, Oregon National Guard Engineers, will meet Thursday night at 8 o'clock in the rooms of the Public Library. Mrs. Carl Roehr, secretary, has made arrangements for a big gathering, at which important phases of auxiliary work will be discussed.

Columbia River Highway Stage.—Two round trips, Multnomah Falls to Portland daily. Leave Multnomah Falls 7:30 a. m. and 3:10 p. m. Leave St. Charles hotel, Portland, 7:30 a. m. and 4 p. m. Saturday and Sunday evening. Leave Multnomah Falls 6:30 p. m. and Portland 11 p. m. (Adv.)

Wanted in Montana.—Albert Kankos was arrested in Portland Tuesday afternoon by Detectives Moloney and La Salle on a warrant from Butte, Mont., charging a statutory offense. Kankos has waived extradition and an officer from Butte is on his way to Portland to return him.

Auto Reported Stolen.—P. M. Ellwell of Vancouver, Wash., reported to the police that his automobile had been stolen from Fifth and Yamhill streets. Mr. Ellwell later learned that his wife, Marie, had taken it for a ride.

Steamer Trade for St. Helens and Rainier, daily at 2:30 p. m. Foot of Market street. Sunday, St. Helens only, 1:30 p. m.

Steamer Jesse Watkins, for Camas, Washougal and way landings, daily except Sunday. Leaves Washington street dock at 8 p. m. (Adv.)

Dancing Tonight, Cotillion Ball and roof garden, and every Wednesday and Saturday during summer months. Adv

Seaside, Or., Hotel Moore, overlooking ocean, American plan; open all year. (Adv.)

Bath and Spray.—Caribbea, Nathehm, sea salt. 327-8-9 Pittco block. (Adv.)

Dr. J. Duncan Spaeth Lectures on Milton

Princeton University Professor Will Appear in Lincoln High School Auditorium Friday Evening.
Dr. J. Duncan Spaeth of Princeton university will give a second lecture in Portland Tuesday evening in the Lincoln high school auditorium. This lecture will be the third in the series of six lectures arranged by the University of Oregon and given during the summer session at Portland.

Card of Thanks
We wish to extend our thanks to our many friends for their kindness and sympathy shown during the illness and death of our dear father, Joseph Acton, and also for the many beautiful floral offerings. Mrs. Frank H. Crowley of Pendleton, Mrs. Frank H. Acton and Mrs. Chester A. Wagner and Robert Acton. (Adv.)

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VACATION OR SUMMER SUBSCRIPTIONS

When going away for the summer or on your vacation, the Journal follows you at the regular rate of 15 cents a week; or the following agents will supply you at the regular city rate.

Bay View, Or.—F. O. Robinson.
Bend, Or.—F. O. Robinson.
Brookwood, Or.—Geo. J. Burckard.
Cannon Beach, Or.—W. C. Cross.
Carson, Wash.—Carl B. Smith and Ship-Boardings.
Georgetown, Or.—D. C. Ellis.
Gresham, Or.—Joe Price.
Hillsboro, Or.—D. C. Ellis.
Long Beach, Wash.—Walter B. Schade (all points on beach).
Mazama Beach, Or.—Mrs. G. I. Sutton.
Mazama Beach, Or.—G. B. Mumford.
Ocean Park, Wash.—Walter B. Schade.
Redmond, Or.—W. H. Moore.
Reynolds, Or.—W. H. Moore.
Ten Mile Lake, Or.—Louis St. Dennis.
Tillamook, Or.—John Plaster.
Willamet Springs, Or.—F. W. McLernan.

HELP THE BOYS ENLIST, IS PLEA OF SPANISH WAR VETERAN CHIEF

D. V. Chisholm, Commander, Is Recipient of Hearty Welcome by Local Camp.

"Get the boys ready for the war. Assist in enlisting them into the fighting forces." This was the keynote of a speech delivered by D. V. Chisholm, commander in chief of the United Spanish War Veterans and recipient of the tributes Tuesday night at the Multnomah hotel.

Governor Withycombe Also Spoke
On a country tour of inspection of Spanish War Veterans' organization, D. V. Chisholm told Spanish War Veterans of Portland, G. A. R. men, and wives and friends, of the wonderful attractions endeavoring him to this city. He incidentally remarked that a series of railroad accidents failed to deter him from reaching Portland.

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SCHOOL BOARD SEEKS LIGHT ON RIGHT TO CUT BOOK CONTRACT

Politics for Big Business Is Pointed Out in McCamant's Attacks on Muzzey History.

WAR TIME SIGNALS GLARE

Superintendent Alderman Sheds Some Light on Controversy With Supreme Court Justice.

Ribbed up by the aspersions cast by Justice Wallace McCamant upon David Saville Muzzey's American History, the school board has now asked District Attorney Evans to tell it whether it can follow the suggestion of the supreme court justice, break the contract it has made with the publishers and distress the use of the book as a text book in the Portland high schools for the remaining year of the contract period.

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Food Preserving Methods

Directions Presented Here Are Supplied by the Government Bulletins From the Department of Agriculture and by the Experts of the Oregon Agricultural college at Corvallis.

The strawberry crop will soon have been picked. Strawberries make delicious jam that can be put in wide mouthed bottles and glass covers with a paper then paraffin. Strawberry preserves and canned strawberries make valuable additions to the winter's fruit supply. Strawberries can be put up by the old-fashioned method of boiling and sweetening and putting into cans or canisters, or they may be put up by the cold pack method.

Solve all the sugar. Cover and sterilize in hot water bath 16 minutes.

Baked Cherries for Relish
Take fresh cherries; do not pit or stem. Pack in jars with the cherries and to quart jar add 1 tablespoon salt and 1/4 cup vinegar. Fill the jars to overflowing with cold water and seal. If the sour cherries are used you need not add vinegar. Cherries may be preserved the same as strawberries.

There are many ways that canned cherries may be used. From sauces. They are very good in salads. Cherries, apples, pineapple, and nuts are a good combination for salad. Cherries may also be served with fibert nuts and used as a salad.

Cherry Roll
Two cups flour, 1 tablespoon sugar, 1 tablespoon butter, 1/2 teaspoon salt, 1 egg, 1 cup milk.
Make as for biscuits and roll thin so that the length is twice its width. Spread cherries over this, keeping within an inch of the edge. Roll like jelly cake, pressing the ends firmly so that the fruit will not escape. Place roll on one side of the baking pan, pour over and around one cup sugar, 2 cups of hot juice from the canned cherries, and 1 tablespoon butter. Bake, basting frequently. Add more sugar as needed. Serve with its own sauce.

ARTICLE V—CANNING
Cherries are ripening. Cherry pies, cherry preserves, cherry sauce may all bring pleasure to next winter's tables if you put up the delicious fruit now. Cooked cherries are a robust proof. You put a lid on waste every time you preserve a jar. Sarah L. Lewis, assistant professor of domestic science at Oregon Agricultural college, tells how to can cherries and furnishes a recipe worth trying.
Take fresh, ripe cherries, wash and pick the jar as full as you can; add the boiling water to two quarts water and boiled sufficiently to dis-

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The strawberry crop will soon have been picked. Strawberries make delicious jam that can be put in wide mouthed bottles and glass covers with a paper then paraffin. Strawberry preserves and canned strawberries make valuable additions to the winter's fruit supply. Strawberries can be put up by the old-fashioned method of boiling and sweetening and putting into cans or canisters, or they may be put up by the cold pack method.

Solve all the sugar. Cover and sterilize in hot water bath 16 minutes.

Baked Cherries for Relish
Take fresh cherries; do not pit or stem. Pack in jars with the cherries and to quart jar add 1 tablespoon salt and 1/4 cup vinegar. Fill the jars to overflowing with cold water and seal. If the sour cherries are used you need not add vinegar. Cherries may be preserved the same as strawberries.

There are many ways that canned cherries may be used. From sauces. They are very good in salads. Cherries, apples, pineapple, and nuts are a good combination for salad. Cherries may also be served with fibert nuts and used as a salad.

Cherry Roll
Two cups flour, 1 tablespoon sugar, 1 tablespoon butter, 1/2 teaspoon salt, 1 egg, 1 cup milk.
Make as for biscuits and roll thin so that the length is twice its width. Spread cherries over this, keeping within an inch of the edge. Roll like jelly cake, pressing the ends firmly so that the fruit will not escape. Place roll on one side of the baking pan, pour over and around one cup sugar, 2 cups of hot juice from the canned cherries, and 1 tablespoon butter. Bake, basting frequently. Add more sugar as needed. Serve with its own sauce.

ARTICLE V—CANNING
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