DEFECTIVE LIDS CAUSE TROUBLE

Thousands of Jars of Food Lost Because Tops Are Bad

Increasing numbers of housewives from all parts of the northwest are reporting losses of canned fruit, vegetables, meat and fish from the defective jar tops put out by the Kerr glass company during the past season.

Farmers and housewives to the number of 50 met in Dallas last Saturday to consider means of redress and a similar meeting was held in Bremerton, Washington, earlier in the week. Representatives at the Dallas meeting were from Polk, Maron and Linn counties and reported a total of 4500 jars of food lost. This amount represents but a small fraction of the quantity that has been lost in the northwest.

Food is Tainted

The trouble seems to be in all of the lids put out by the Kerr company, including both economy and self sealing tops. According to letters received from the company the trouble is with the gummy substance around the edge of the lids. Either through use of poor material or through failure to bake the lids properly some substance remains which taints the fruit.

One woman described the odor of the fruit as "like gasoline fumes." The flavor is very unpleasant and after eating, the food seems to form a gas in the stomach. No cases of poisoning have been reported and chemical analysis of the goods do not reveal the presence of any poisonous material.

No Salvage Possible

There is no possible salvage from the loss, according to reports. Various methods, such as allowing the food to stand open before using and recooking have been tried without success. It is simply unfit for use under any condition.

The jars seem to seal perfectly and the taint is the only indication that there is anything wrong. Foods cooked in the jars are much worse than those simply sealed.

Caps Are Identified

All housewives can identify the defective caps without opening the jars. Each cap put out in 1929 was marked with a dot in the top just under the first R in the word Kerr. It is this group of caps that is defective.

At the Dallas meeting Mrs. C. E. Cooper of Dallas; Rt. 3, was elected chairman and Mrs. N. L. Palmer, secretary. Representatives of the county, state and federal governments were present but none of them seemed to feel that much could be done to replace the great loss.

Company Called Upon

County agent J. R. Beck has written to the company asking that a representative be sent to meet with the women and see if any satisfactory arrangements can be made. The company has already replaced the defective caps in some cases but this is but little satisfaction to the women who have lost several hundred jars of food.

3 Squares

Today we are particularly interested in fruits. The navel oranges that are now in the market are excellent. Give the kiddies the whole orange instead of just the juice. The meat is tender and delicious and they can be bought in all sizes and prices.

* * *

At the Christmas season both children and grown ups are prone to eat too much candy. Avoid at least part of this trouble by making candy of the famous Oregon prunes. It is delicious and unusual and has the virtue of not being too sweet.

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Steam the dried prunes to loosen the pits. Remove pits and fill cavity with walnut meat. Squeeze together. Make a sirup of one cup of sugar and one-third cup of water. Boil to the soft ball stage, remove from fire and add a generous dash of cinnamon. Next dip the stuffed prunes in the cinnamon sirup and set aside to dry. This forms a transparent coating on the prune and the flavor is excellent.

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Many variations of the stuffing are possible. Peanut butter, peanuts, almonds, fondant, marshmallows and filberts each make a delicious combination with the prune flavor.

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Lettuce is much improved in quality now and the price has changed but little.

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Spinach is excellent just now and should be used frequently. The difficulty of preparing may be overcome if the leaves are first washed in very warm water, then in several cold waters. The warm water loosens the dirt and it is much easier cleaned.

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Spinach should be cooked only in the water remaining on the leaves from the washing. Too wasted if more water is added.

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It is about the last chance to get cranberries as the season is at an end. Unless you have canned some of them the Christmas dinner will probably be the farewell to these holiday favorites.

Use these wonderful Oregon onions as a vegetable. They are of exceptionally fine quality and the price is reasonable. Cooked onions do not taint the breath and their food value is great. Open the kitchen windows and cook onions.

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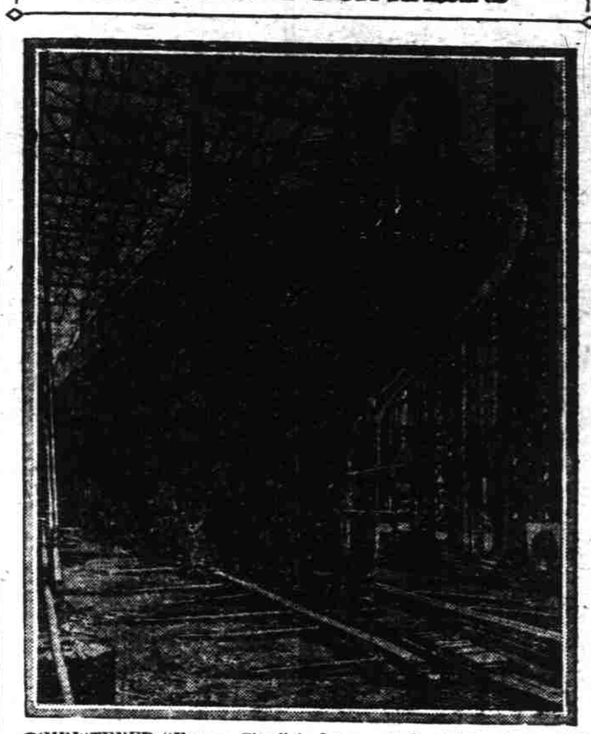
Oregon apples are very good just now and the price is lower than in previous years.

SPECIAL SHIP FOR RAISINS



CHRISTENED "Fresno City," in honor of the California capital of the raisin-growing industry, this new 8,800-ton motor vessel, the largest ever constructed for fruit cargoes only, will reach San Francisco on her maiden voyage from England about January 21. Specially built for the Pacific raisin growers, the vessel was launched before a large gathering of British and American businses interests, including representatives of the International Sales Association, European distributors for Sun-Maid raisins, on October 16. The "Fresno City" will run exclusively between England and Pacific ports, including Los Angeles, San Francisco, Portland, Grays Harbor, Seattle, Tacoma and Vancouver, B. C.

Huge Ship Will Carry Fruit All Over World

Fresno City is familiar as the center of the raisin growing industry of the San Joaquin Valley in California, but from now on the name of the city will be carried on the high seas by the new motor ship recently launched in England and specially built for the fruit trade between that country and the Pacific coast.

The "Fresno City" is an 8,800 gross ton vessel, the largest ever constructed solely for fruit cargoes. She is equipped with Diesel engines, has special provisions for ventilation and a number of other recent improvements in shipbuilding. She will reach San Francisco about January 21 on her maiden voyage, calling at Los Angeles, Portland, Grays Harbor, Seattle, Tacoma, and Vancouver, B. C. before her homeward voyage.

The vessel was launched on October 16 at Sunderland before a large gathering of British and American business interests, including representatives of the Producers International Sales association, European distributors for Sun-Maid raisins. The vessel has a cargo capacity of 635,000 cases of 225 pounds each, a dead weight of nearly 8,500 tons. Raisin cargoes will average 100,000 to 150,000 cases.

The launching of the "Fresno City" occurred during the discussions of President Hoover and Premier McDonald over the limitation of naval strength, and was seen as another proof of the wide cooperation between British and American business interests. The new vessel was referred to in the launching ceremonies as a lasting link between England and America. Although built and owned by British interests she will carry to the markets of the world the products of California fruit growers.

Housewife Warned Against Neglect of Washing Machines

The housewife could save herself much time and annoyance if she would learn the simple rules of caring for mechanical household appliances. One of the most common of these is the electric washing machine. Improper care is the cause of most of the difficulty experienced with these. Different machines require slightly different care. The instruction book which comes with each machine should be carefully studied but these simple rules will prove valuable in caring for any make of machine.

1—Oil regularly, according to instructions.

2—Tighten bolts and keep the belts at the proper tension if the machine is motor driven.

3—Do not overload the machine, fill to the water line and wash the proper weight of clothes for your particular machine.

4—After using rinse the machine thoroughly with hot water, preferably by operating it for a few minutes. Drying metal machines prevents much discoloration.

5—Use soap and water to remove grease or oil stains from the machine. Scouring powders should be used with care on metal machines to prevent injuring the surface.

6—If the tub is wood, keep water to a depth of three or four inches when the washer is put away after use. This prevents warping and leaking.

7—Between wash days keep the lid of machine open 1 or 2 inches to allow free circulation of air.

FOOD MARKET IS UNSTEADY

Grape fruit shipments increased last week to 800 cars, with Florida originating 475 and Texas more than 300. The season total to date from Texas is already greater than all of last season's output from that state.

California's output of cauliflower increased to 310 cars, that state being almost the only source of supply.

Imports of tomatoes from Cuba were rapidly gaining and totalled 135 cars during the week. Mexico sent 21 cars. Very light shipments were reported from Florida, Texas and California.

The price situation of many products was not quite so favorable as it had been. Cabbage and sweet potatoes declined a bit and eastern onions sold somewhat lower. Potatoes were firm to higher in Chicago and the North Central shipping areas. Apples also made a slight advance in some terminal markets. Celery prices held well. Lettuce sales were mostly on a firm basis, but a decline was reported in the Salt River valley of Arizona, as southwestern lettuce movement became quite heavy. Combined shipments of 25 products showed little change, with total of 15,300 cars reported.

McDowell Market Has Improvements In Display Room

The McDowell and Son meat market at 173 S. Commercial street has been greatly improved in appearance by the addition of a new refrigeration system and new counters.

The display of meat is much more attractive in this new setting and facilities for caring for the stock are greatly improved.

Mr. MacDowell has called the attention of his customers to the improvement in the market and the fact that his usual low price schedule is still in force.

R & B FOOD SHOPS, INC.

1667 CENTER ST. PHONE 269

FREE DELIVERY — 10 A. M. — 2 P. M.

F. D. Harris, Store Manager Harold Kelly, Market Manager

Store and Market Hours except Saturday—7 A. M. to 7 P. M.—Saturday 7 A. M. to 9 P. M.

Do your Christmas shopping here. Four big days—Friday, Saturday, Monday and Tuesday, Dec. 20, 21, 23, 24

MEAT MARKET SPECIALS

BONED AND TIED COTTAGE ROLLS, lb.	31c	CHUCK BEEF, best cuts Pound	22c
BACON—Sliced, nice and lean ½ lb.	20c	BUTTR, fresh creamery 2 pounds	85c
BULK LARD, Fresh 3 pounds	39c	OLEO, No. 1 grade, absolutely fresh. 3 pounds	39c
CRESCENT SHORTENING—White and Fluffy	35c	SWIFT JEWEL—No. 5 pails	73c
		PORK CHOPS—Nice and lean. Pound	31c

CHRISTMAS TURKEYS AND CHICKENS, NO. 1 QUALITY. SPECIAL PRICE. CALL US.

GROCERY SPECIALS

RADIANT PLAIN MIXED Candy—2 pounds for	23c	SERV-US GRAPEFRUIT 2 cans 2s	47c
SATIN FINISH mixed candy 2 pounds for	25c	R & W OYSTERS 3 cans 1s	51c
COMMERCIAL CHOCOLATES 2 pounds for	37c	R & W SHRIMP—Very fancy 3 cans 1s	63c
PEANUTS—Fresh Roasted 2 pounds for	25c	ROYAL RED SOLID PACK TOMATOES—3 cans 2½s	55c
WALNUTS 3 pounds for	87c	RED & WHITE SALMON 2 cans 1s tall	39c
BRAZIL NUTS 2 pounds for	37c	RED & WHITE OVAL SARDINES—3 cans	33c
ALMONDS 2 pounds for	73c	FANCY GOLDEN YELLOW CORN—3 cans 2s	47c
FILBERTS 2 pounds for	35c	BALL BRAND VEGETABLE SALAD—3 tall cans	51c
All Brands Can Coffee—Folgers, Shasta, M. J. B., Golden West, Royal Club, Maxwell House and Hill Bros. 2 pounds	89c	SWEET SPUDS 5 pounds for	28c
BUTTER—Fresh churned daily 2 pounds for	85c	CRANBERRIES Quart	21c
OLEO—No. 1 grade 3 pounds	39c	CABBAGE Pound	21/ c
R & W APRICOTS—2 cans 2½s	51c	CELERY HEARTS 2 for	25c
R & W BROKEN SLICED PINEAPPLE—3 cans 2½s	69c	BANANAS 3 pounds for	23c
FOUNTAIN PEACHES—3 cans 2½s	71c	DATES 2 pounds for	25c

OWNER SERVES BUYER SAVES

CHAIN RED & WHITE STORES

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