

QUARANTINE ON PRUNES FACED

Drastic Action Threatened Unless Growers Comply With Rule, Word

Prune raisers of the Willamette valley face quarantine unless orders of federal and state inspectors are obeyed, according to announcement made here Wednesday following a conference between Senator McNary and Dr. B. J. Howard of Washington, in charge of the micro-analytical laboratory of the food and drug administration for the government. Other state and federal officials also attended the conference.

The conference had to do with regulations governing the growing, drying and packing of prunes. Dr. Howard declared following the conference that the government is taking up the problem of prunes simply along with the same lines which have been followed in connection with other food products, notably tomatoes, blueberries, rotten beans going into pork and beans, cherry maggots both in the east and west and similar food products.

Howard said his department had found some abuses in the dried fruit industry, including the handling of prunes.

Order Deemed
Beneficial to Industry

"Our purpose," said Howard, "is to get the growers, drivers and packers to eliminate fruit made bad due to brown rot or any form of decay, dirt or insect infestation which customers naturally would be opposed to eating. Our attitude is that the industry itself should undertake to clean up as thoroughly, as it can the abuses which exist."

Howard said that if it is found that there is no attempt made to clean up the industry, then the government will step in and take such action as is necessary.

J. D. Mickle, state dairy and food commissioner, declared that the state is cooperating with the government in the movement, but that there has been considerable misapprehension as to the attitude of his department. He said orders sent out to certain prune operators had been misinterpreted.

Order Not Severe
Mickel Declares

"Some farmers and driersmen have interpreted this order as too severe," said Mickel. "This is not true. Our order was issued with a view of assisting the farmer and drierman and not with a view of proving detrimental to the industry. When we find a man who is doing his best to eliminate the abuses we help him in every way possible."

W. T. Jenks of Salem, at the outset of the meeting, said the growers and driersmen were more or less "up in the air" as to what the government planned to do.

Others who attended the conference were A. E. Tully, of the state dairy and food commissioner's department; A. J. Brown, Portland federal food inspector; F. A. Voorhies, Seattle, and J. C. Palmer, chemist.

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COME INTO THE KITCHEN

By ELLA M. LEHR

While the strains of the famous old wedding walk still echo down the corridors and before the honeymoon sinks down into the horizon a few times prosaic married life—it's just as well to remind the flustered young bride that feminine frills and frumperies do not suffice, that a well-cooked meal remains the open but none too heavily trafficked road to a man's affections, and that both money and marital happiness can run down the sink spout and out the back door via the garbage can unless the culinary queen wields a Scotch mixing spoon and has more than a flirting acquaintance with cooking for two.

Confronted by rows of gaily labeled fruit and vegetable cans on her newly stocked shelves—the bride little realizes the importance of planning on how best to use the half can of peaches left from yesterday's breakfasting, until all the refrigerator dishes and half the breakfast china house the remains of these opened and half used canned supplies. And what a marked effect such knowledge has on that blueprint to domestic felicity—the family budget!

A prosaic can of tomatoes holds all the lure of a travel chart, the adventure of a new road. Canned tomatoes, valuable not only from a standpoint of flavor but brimful of vim, vigor and vitamins, may tour through the daily three with a flare. The juice strained off becomes a gay good morning system opener, gives backbone to the luncheon cream soup or adds a distinctive flare to the dinner party in the form of tomato aspic, leaving the solid portions for use in any dish demanding cooked tomatoes. Or with equal sauciness it may disguise the Sunday roast of veal in the form of a tomato sauce, which may also be used for cauliflower, string beans, fish and such. It may be used instead of other liquid in preparing pot roast of beef or lamb, used as an extender to eggs in scrambling or in omelette making, or lend the subtle touch of distinction—flavor.

Canned corn may be combined with canned beans as succotash; used in fritters, chowder, corn pudding, soup; heated with minced green peppers or pimentoes;

scaloped with an equal portion of highly seasoned tomatoes. Spinach canned is a most versatile creature—the liquor drained off and used with a little of the spinach for a cream of spinach soup is a delightful form of economizing. While the spinach seasoned well—(did you know a sly dash of nutmeg adds taste appeal)—may be shaped in timbale molds used as a garnish for planked fish or meat, added to lemon gelatine and used as a salad, scaloped or made into a soufflé, or shaped into nests and filled with tiny molded cheese eggs or a poached egg. The Cannery Cook uses half of the opened can in a little individual one-piece meal—half filling baked tart shells with spinach, breaking into it one egg, adding canned tomato sauce or tomato juice and a sprinkle of cheese. Then these are baked in a moderate oven until the egg is set. And Friend Husband doesn't realize he's been inveigled into eating spinach!

And so it goes on through the long list of canned vegetables—aspargus, string beans, carrots—and so on—the liquor is always saved—serving as a butter sauce for the heated vegetable; reposing in the soup kettle along with sister juices from other vegetables and meats; used in place of milk in cream sauces or instead of water in the making of gelatine base vegetable salads.

The solid portions in addition to their ordinary uses may serve as extenders in salads, meat or chicken pies, and casserole dishes. They may be sliced and the puree used as a base for cream soups or in colorful soufflés. And as garnishes—what an effective eye appeal even a slice of boot has on a drag dinner plate—like the sound of a flute on a still clear night, the splash of stars on a moonlit lake or a crimson pillow in a stately hotel lounge.

Canned fruits are a delight to the fresher class of cooks, for the juices may be used in punch, ices or flutes and frozen in the trays of the mechanical refrigerator—colorful flavorsome cubes for frosty beverages.

And the fruit itself—served in its natural state or in salads, mousses, as an accompaniment to custard and cornstarch puddings, Spanish cream, lemon or orange jelly or the fruit itself housed in

a gelatine base. Canned peaches or apricots may be used in fritters with lamb or chicken, in pies, tarts, cooked fillings for cakes, in making Betty's, whips, and with cold cereals. And if you haven't served canned apricots either plain or in tomato sauce as an accompaniment to fish—well, your palate will fairly wag its tail in gustatory anticipation upon sight alone!

Pineapple slices broiled along with ham, chicken or lamb chops are interesting accessories to a hurry-up meal. The cubes in chicken or lamb salad or curry adds distinction—fruit cups, tapocacs, jellied salads, vegetable salads—and of course you've used the juice for boiled fruit salad dressing.

Canned cherries combine with cottage or cream cheese for sandwiches. Steamed blueberry puddings and muffins use up the last of the opened tin.

As a filling to popovers with an accompaniment of whipped cream—strawberries, loganberries, or raspberries are used up in an unusual manner.

Pears frozen with a whipped

cream mayonnaise, accomplished by packing the mixture in one part of salt to 4 parts of ice or placing in the freezing zone of the gas or electric refrigerator—ah! watch the envy in your club sister's eyes.

With imagination no can is ever too large for "We-Two-Incorporated." And with that same heaven-sent gift modern brides— young and not so young—find royal roads to romance through gaily labeled cans on the pantry shelves.

MacNider Flies To Ottawa Post

OTTAWA, Aug. 27.—(AP)—Hanford MacNider, new United States minister to Canada, arrived here by air today to take up his duties. He was accompanied by his wife and reached the Royal Canadian air force flying field after an uneventful flight from Washington.

RESERVOIR SURVEY PLANNED BY LUPER

The state engineer next week will begin a survey in connection with the proposal to store water in the Crane Prairie reservoir for use by the Arnold Irrigation district, Crook County Improvement district No. 1, and the Central Oregon Irrigation district.

Application for permission to store water in the Crane Prairie reservoir was filed recently with the interior department at Washington. The survey will deal principally with rights-of-way which are necessary in the storage operations. Rhea Luper, state engineer, declared that it would require a month to complete the work.

The survey was sought by the several irrigation projects which, during the current season, have been short of water for irrigation purposes.

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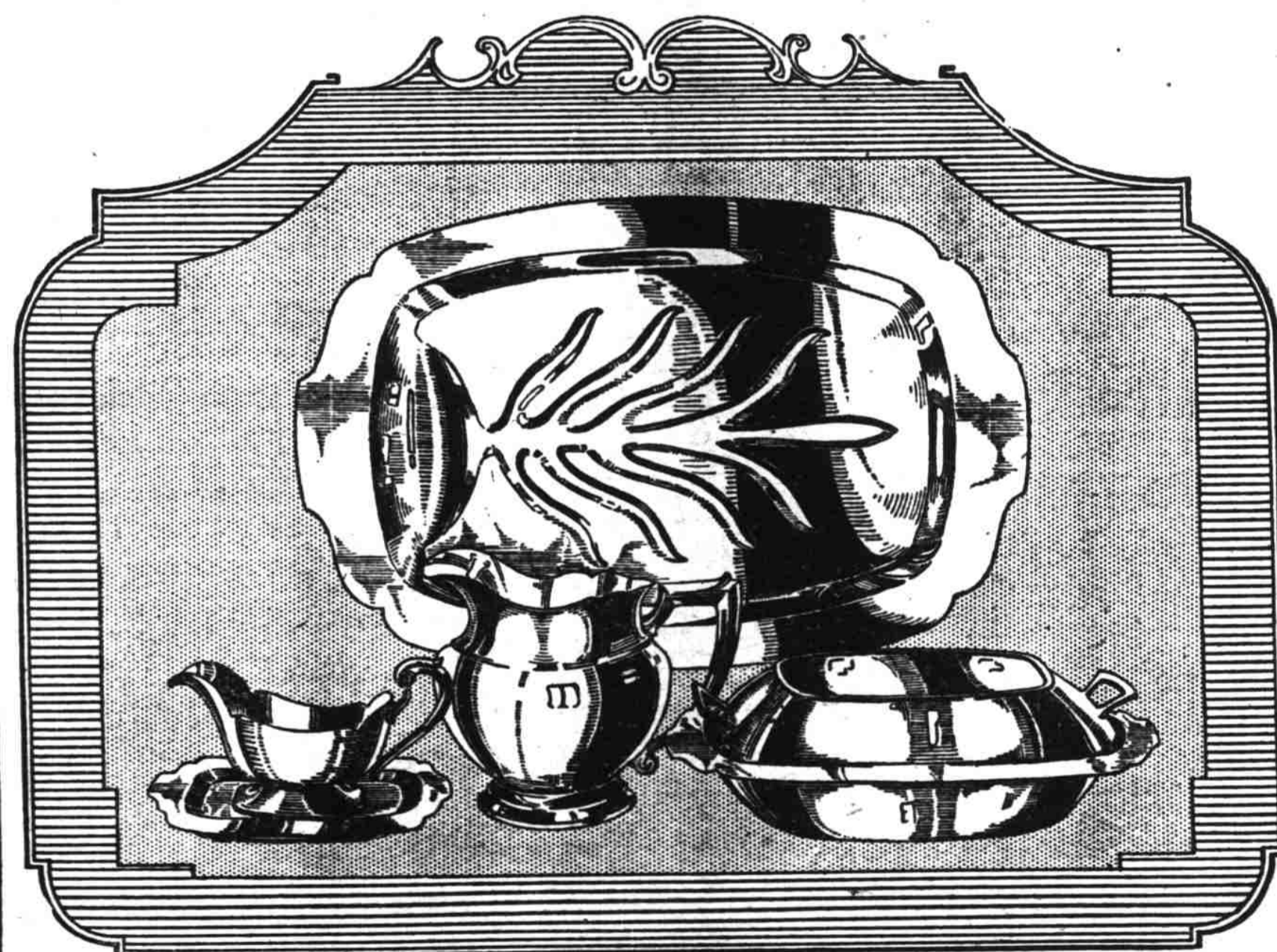
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