The OREGON STATESMAN, Salem, Oregon, Tuesday Morning, June 8, 1943

Students Will Go South

Miss Nancy Brown, daughter of Professor and Mrs. E. T. Brown of Willamette university, Hugh Lovell, son of Professor and Mrs. Ivan Lovell of Willamette university, and Miss Lois Barrick, daughter of Dr. and Mrs. Leon E. Barrick, will leave in August for Pomona college in California where they have been awarded scholarships.

All were members of honor society. Miss Brown, this year's Clarion editor, was also awarded a scholarship to the University of Oregon.

Those from Marion county attending the state home extension council held at the Memorial Union building on the state college campus in Corvallis Friday were Miss Frances Clinton, home demonstration agent and all seven of her committee members including Mrs. C. A. Lynds, Mrs. Harry Martin, Mrs. Verny Scott, Mrs. Floyd Fox, Mrs. James Keys, Mrs. H. R. Woodburn, and Mrs. Grace Cramer.

This is the first time the state council has met since the last home interest conference two years ago which has been cancelled for the duration. Regional meetings were held last year. Miss Frances Clinton is in Corvallis this week teaching at the 4H summer school.

Shelburn-Miss, Dorothy Osborn, younger daughter of Mr. and Mrs. E. R. Osborn was united in marriage with Sam J. Burdick at Vancouver, Wash., on June 1. Mr. Burdick has recently been discharged from army service.

RATION CALENDAR

FOOD Canned Goods-Blue stamps G. H and K valid through June 7. Stamps K. L and M good through July 7. Meat, cheese, canned fish and ed-ible fats-Red stamps L now valid. M. June 13; N. June 20; all, including J and K expire June 30.

Sugar-Coupon No. 13 expires August 15, good for 5 pounds, Nos. 15 and 16 valid for 5 pounds each canning sugar. Apply to ration board for additional ration if needed. Coffre-No. 24 in book 1 good for 1 pound until June 30.

GASOLINE Book A coupons No. 6 good for four gallons each, expire July 21.

FUEL OIL upons expire Septem-

SHOES No. 17 coupon in ration book No. 1 good for 1 pair, expires June 15

FUR STORAGE

Watch For Opportune Minute to Can Local Strawberries; Time Is Near

rup:

wish to put theirs down in sy-

Bring to a boil, prepared ber-

and then pack the berries in

jars, put into hot water and

bring to a boil, leaving them for

10 minutes after the water in the

This hot pack method (bring-

pan has come to a rolling boil.

ing to boil in syrup before pack-

ing in jars) is especially desire-

able in preparing strawberries,

By MAXINE BUREN

Speaking of shoemaker's children-they have nothing on the dwellers in a great strawberry country, for we have to watch the market carefully to get good berries at the lowest possible price. They often start pouring into the canneries for use outside the state, before local buyers know the season is on.

Weather Eye

Strawberries in the market are now too high for economical canning at home, but we must check carefully to make sure that the peak of the local supply doesn't pass before we know it. Contact your grocer, asking him to notify you when his very best buy may be expected.

Many city folk as is their custom, will buy direct from the farmer, but this again will cause complications. The ban on pleasure driving has thus far missed Oregon, and anyway maybe this will not come under the category of pleasure driving, but just to eliminate any question, take along a load of neighbors who wish to buy berries at the same

place, making the most of the gasoline used. There are those who pick their own berries, to save. Some growers consent to this system, but smart farmers with good berries

find that the loss in careless picking and tramping of vines overshadows any advantages to them.

In case you are one of those who have found a farmer willing to let you pick your own berries, remember to pick the vines clean, treat the berries and the plants gently and keep your feet off them. Don't take young children along to tramp on the fruit and be reasonable in the amount of

berries you eat while picking. As to the method of putting down, many people have given up canning strawberries and are now freezing them entirely. The government bulletin on canning the berries recommends the following method for those who

WEST SALEM-The West Salem Womens club will hold a pienic in the West Salem park Wednesday, June 9. A covereddish dinner will be served at 12:30 o'clock. An invitation is extended to all women of the

community.

MONTGOMERY WARD

Today's Menu

Radishes will make salad, Farm Pictures main meal.

Radish, onion, lettuce salad Asparagus cheese souffle Bran muffins, honey

Fresh strawberries and cream

ries in medium syrup (this year ASPARAGUS CHEESE we must use no more than 1/2 SOUFFLE cup sugar to each quart berries)

2 cups vegetable white sauce 1 tablespoon minced onions 2 tablespoons minced parsley 1/2 cups cooked asparagus

3 egg yolks % cup boiled rice

1/2 cup grated cheese 1/4 teaspoon mace

3 egg whites, beaten

which often float on the jars Lightly mix ingredients and pour into shallow greased baking and fade. The boiling helps get pan. Bake 50 minutes in pan of

the syrup well into the berries, hot water in moderate oven. Cut thus cutting down the tendency to float and sets the color. in, squares, surround with As to freezing, there are two creamed cabbage. (White sauce

uses butter.) schools of thought on the subject: dry pack and wet pack. All

agree that sugar must be thory Sargeants Move

oughly mixed into the berries. WEST SALEM - The Loren The syrup method of course, Loose property of 890 Cascade combines the sugar evenly, but Drive in West Salem has been sold the dry method requires a little to Bruce Cooley of Salem. He plans more care. Best way is to toss on making his home here and will berries and measured amount of move about the middle of June. sugar in a bowl, packing in the Mr. and Mrs. Oliver Sargeant, who jars after combining is complete. now occupy the property, plan op All experts agree too that evmoving to 335 South 19th street

ery tiny spot of bruised or in Salem. spoiled berries are to be cut off. Frequently one berry partially

spoiled, will flavor a whole jar, a good inch at the top of the jars Many experts halve each berry. After sugar and berries are well mixed, pack in jars. Put syrup over the berries, but allow

Mrs. Palmer III

in crystal holders.

with Mrs. Edith Wilson draping

the charter, at the grange meet-

ing held at the hall Friday night.

At the business meeting, Mr. and Mrs. W. A. Jones were elected

alternates to attend the state

Mr. and Mrs. Gus Grimm were

given the third and fourth de-

gree obligation, and reports were

made by Mrs. M. M. Magee, Mrs.

Harry Martin, Mrs. Edith Wil-

son and Mrs. C. A. Lynds on

legislation, by Albert Mader and

M. M. Magee on agriculture and home economic work by Mrs. Al-

During the lecturer's hour, in

charge of Albert Mader, chair-

man of the agricultural commit-

tee, Harold V. Lang, representing

the county agricultural agents of-

fice, showed pictures of farm in-

Afer grange, a surprise birth-

day supper was given for the

Harry Martins. The table was

centered with a large decorated

cake flanked by white candles

grange convention.

bert Mader.

for swelling. If berries are AUMSVILLE-Mrs. C. Palmer packed dry, fill lightly only, is very ill at her home here with avoiding any packing of fruit. mumps, and is under the care of Take immediately to freezer. a physician.

Lang Shows **Gates Families Entertain Guests** GATES-Mr. and Mrs. Stanley **To Grangers**

time in San Francisco visiting with her daughter, Elliott, Spinler and daughter, June, were guests of Mrs. Katherine Klutke Henry O. Bevier is in Albany a teacher in the school at St. Pe-MACLEAY-Memorial services were held for Herman Brown

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the first of the week. Relatives for a few weeks at the home of teraburg, Alaska, for the past two visiting her were George Klutke his brother, Burt Bevier. While years, is here to spend the sum-and family of Albany and Mr. and there will receive medical treat- mer with her father and family.

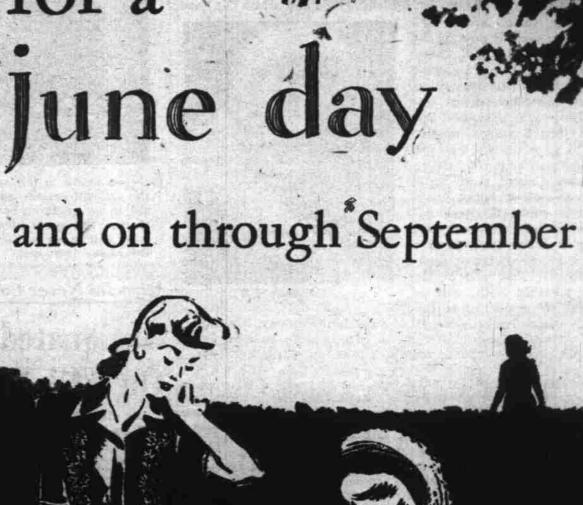
Mrs. Fred McGoy of Portland, Bob Mobley and wife of Salem

nent. He has been guite ill for ome time

Mr. and Mrs. Floyd Stelger of Mrs. Carl Knutson is spending Silverton were Saturday guests at the Sam Knapp home.

Miss Louise Grafe who has been

for a



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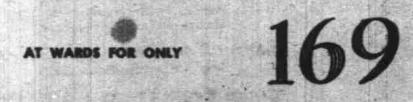
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Amazing quality? We should say! Made during the slack season, these magnificent sable-dyed muskrats are painstakingly fashioned from choice sturdy skins-the very pick of the peltst And that means extra wear, extra pleasure for you fortunate enough to own one of these handsome coats. Everyone has the luxurious new turned-back cuffs, so much in fashioni Come try one on . . . examine the wonderful quality . . . the superb workmanship ... pay only \$5 down now, and have it all paid for by Novemberl Sizes range from 12 to 20.



plus regular payments, holds your selection until the 15th of Novemberl

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4.98

ing quite so smart as a dark sheer." A cool, tissue-thin black or nevy rayon romaine crepe with frestwhite touches for flattery! And we have them in all sizes-9 to 15, 12 to 20, 38 to 44, 46 to 528

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