

Mt. Angel Launches Third War Loan Drive With Slogan "Do It Again; See the People"

MT. ANGEL—Mt. Angel has always gone over the top in every drive and has done faithfully and well whatever job was assigned her and from the enthusiasm shown at the war bond meeting, held at the city hall Tuesday night, she means to do it again.

Now the job is to raise \$100,000 in war loans. Standing side by side with Mt. Angel are Scotts Mills and Monitor for the Marion county survey places the three towns in one district with Jim Fournier, manager of the Mt. Angel Branch of the United States National bank, general manager of the district.

Meeting with Mr. Fournier and his committee were Jesse Gard, Marion county chairman of the third war loan drive, Roy Rice, chairman of agriculture for Marion county, and Arthur Smith, Salem chairman of the war loan drive.

Mr. Gard reminded the committee members that the quota for Marion county is approximately five million dollars, and that there is no use depending on the banks to cover any shortage for the banks are excluded from participating in the purchase.

Mr. Rice said he had been asked to help organize the county and was finding the neighborhood plan a good basis to work on. He suggested modification or individual change of plan as the need arose.

Mr. Smith stated his message in three words, "See the people." He told of Salem's plan to use the telephone as much as possible in securing pledges and suggested that this district likewise use the telephone wherever it would save an extra trip.

The methods of procedure were explained by Mr. Fournier. He also told of the different kinds of bonds and urged contacting every prospect in the district, not only as a means to fill the quota but as a means to help fight possible inflation.

The committee from Mt. Angel was picked to assure that every interest of the town would be represented. It reads as follows: Jacob Berchold, mayor; G. D. Ebner, postmaster; Rev. John Cummins, pastor; J. T. Bauman, merchant; P. F. Gores, manager Marion County Farmers Union Oil; Fred J. Schwab, manager Mt. Angel Flax Growers association; Frank Hetwer, manager Mt. Angel Cooperative Creamery; Alois Keber, assistant manager US National bank, Mt. Angel; Ernest Werner, president Marion County Farmers Union Oil; Stanley Duda, president Mt. Angel Farmers Union Warehouse; E. B. Stolle, editor Mt. Angel News; Lee Withers, president Business Mens club; Anne Erwert, grand regent Catholic Daughters of America; Leo Schwab, vice president Schwab Commission company; Leonard Fisher, chief ranger, Catholic Foresters; George Schmidt, grand knight of Knights of Columbus; R. J. Berning, president of Mt. Angel Cooperative creamery; and Fred Klein, president Mt. Angel Flax Growers association.

The committee and solicitors for Scotts Mills are E. W. Coulson, mayor; Fern Miles, postmaster; John Pias, Edith Kellis and J. E. Saueressig; and those for Monitor are Ingvig Edland and Edgar T. Tweed.

Solicitors assigned to the various Mt. Angel sections are: J. T. Bauman, W. D. Harris, Frank Hetwer, G. D. Ebner, P. F. Gores, L. A. Ledoux, Mrs. R. T. Bisenius, Mrs. Frank Aman, Mrs. L. A. Ledoux, Mrs. John Diehl, Mrs. Alois Keber, Mrs. Christine Kronberg, Wilbert Aman, Joe Wavra, E. A. Hammer, Joseph Annen, William Sprauer, Alois Kirach, Ben Zitzelberger, John Gaffke, John Beyer, Matt Beyer, LeRoy Aman, Alois Duda, Albert Dieker and Bill Kloft.

Dinner Honors King
SCIO—An informal birthday dinner at the family home Sunday honored Tom King of South Main street. Mr. King, formerly of Washington, is a welder in the employ of the Roaring River Logging company, having been with the company many years before coming to Scio.

FRESH PLUM JAM IS EASY TO MAKE

This Delicious Recipe Saves Sugar and Fruit

(Using Sour Clingstone Plums)
6 Cups Crushed Plums
5 1/2 Cups Sugar
1 Package M.C.P. Pectin

Wash and pit 3 1/2 pounds fully ripe plums. Do not peel. Cut into small pieces and crush thoroughly. Add 1/2 cup water and simmer, covered, for 5 minutes. Measure exactly 6 level cups of the crushed plums (add water to fill last cup, if necessary) into a large kettle. 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 strain by turns for 5 minutes. Pour into sterilized jars, allowing 1/2-inch space for sealing with fresh paraffin.

(Using Sweet or Freestone Prunes)
4 1/2 Cups Crushed Plums
7 Cups Sugar
1/2 Cup Lemon Juice
1 Package M.C.P. Pectin

Sour clingstone plums make the best jam. If sweet or freestone prunes are used, be sure to use the recipe given directly above, following the same method of handling as for sour plums.

Mid-Willamette Valley News

Reports From The Statesman's Community Correspondents

Salem, Oregon, Thursday Morning, September 9, 1943 PAGE SEVEN

Cannery Pack Increasing

Nearby Residents Utilize Woodburn Facilities

WOODBURN—The Woodburn community cannery, located on the east side of the Pacific highway at the end of East Lincoln street is an increasingly busy place; for word of its timely and efficient service is spreading like the proverbial wildfire. Each week the daily pack has been increasing progressively at the rate of 100 cans per day, and the total pack for the three weeks of operation is about 10,000 cans. At present 151 families have availed themselves of the cannery's facilities, some of them having come two and three days, working on various products.

The gardeners of the immediate vicinity are well represented, and patrons have come from Portland, Canby, Aurora, Hubbard, Brooks, Gervais, Hillsboro and Molalla. One family of vacationers from Nampa, Calif., stopped long enough to put up 55 cans of corn which they had purchased from local fields.

From the beginning beans have ranked first in favor; just now the corn pack is a close second. Berries and peaches are being brought in in larger quantities, as are also plums and prunes.

Over 350 visitors have registered, many of them making inquiry and arrangements for canning time. Favorable comment is heard on all sides as to the helpfulness and convenience of this community service afforded by the state department of agricultural education and the Woodburn school district. Patrons like it because it saves time, and enables them to put up larger amounts of produce while it is in prime condition than was possible under the home canning system.

To accommodate people who cannot come at the usual daily hours, arrangements have been made to keep the cannery running every Thursday night. As the rush of applicants increases, every effort is made to cooperate.

A new steam jacket kettle for pre-cooking of foods and for canning meats has just arrived and been installed; also a motor driven meat grinder and juice extractor have been added to the equipment. A dehydrator for drying vegetables and fruits is ready for the use of those who prefer this type of food preservation, especially in demand for corn and fruits. For dehydration a charge of \$2 per 100 pounds, dry weight, is made. But when produce is canned, the patrons pay only for the tin cans used, and prepare their own fruits and vegetables but there is no cost for the processing of this food for victory.

Carl Magnuson, agricultural instructor at Woodburn high school, supervises the project. Miss Evelyn Ellinger is home economics advisor, and Miss Anna Bolton has charge of the office. Appointments may be made by telephone, but all interested in processing their foods there are invited to come and see the plant in operation. A system of stamping and checking insures each person receiving her own produce.

Grangers News
MACLEAY—September grange meeting was the annual melon night. Regular committee reports consumed the greater part of the business meeting.

At the October meeting members will bring samples of products raised.

The lecturer's program included musical numbers by grange members and a roll call on hobbies.

'I'll Take Mine Home Now--'



Out of the Woodburn community cannery storage shelves to the homemaker's pantry is the history of these cans of fruit and vegetables. The day there will vary, but most of them will be taken from their final cupboard to valley dining tables during the coming winter. Each woman receives the cans of produce which she has brought and prepared herself, due to a stamping process identifying every can.

Pughs Give Birthday Event

LABISH CENTER—Mr. and Mrs. Arlo Pugh entertained last week at dinner for Mr. Pugh's father, Fred Pugh of Salem, as it was his 61st birthday. Present were Mr. and Mrs. Harlan Pearsall, Eva, Roy and Janet, Mr. and Mrs. Cliff Pugh of Salem, Mr. and Mrs. Fred Pugh and Mrs. Lester Hagen, who will be remembered as Betty Pugh.

Sunday guests at the home of Mr. and Mrs. Harvey Aker were Mr. and Mrs. Les Alter of Hillsboro.

Mr. and Mrs. Pete Russ and Mrs. Art Rasmussen last week attended the funeral of Mrs. George Keller of Cutler City. The Kellers operated a camp ground and own cabins at Cutler City.

Mr. and Mrs. Clyde Leedy and Mr. and Mrs. Willard Aker on Sunday visited at the home of Mrs. B. G. Leedy and also at the J. W. McFaddens in Portland.

Further Surgery Needed on Davis' Leg

SCIO—Further surgery on the fractured leg of Albert Davis was scheduled for Thursday of this week at a Salem hospital. Davis has been in hospitals most of the time since his motorcycle-car accident near Scio 11 months ago.

Valley Births

RICKREALL—Mr. and Mrs. Warren Burch have received word of the birth of a granddaughter, born to Mr. and Mrs. David Chase of Eugene. Mrs. Chase is the daughter of Mr. and Mrs. Burch. Mr. Burch's sister, Mrs. F. Craven of Garibaldi, is spending a few days here.

AT FIRST SIGN OF A
COLD
USE 666
666 TABLETS, SALVE, NOSE DROPS

Union Hill Has 4H Winners

UNION HILL—A number of boys and girls from this community attended the Marion county 4H fair at the state fairgrounds last week.

Winning in the garden contest in group 1 from the Union Hill Garden club was Gene Mulkey in second place; Floyd Fox, Jr., took first place in group 2; Richard Krenz second place; Charles Morley third place and Marjorie Tate fourth place.

In showmanship in sheep, Dan Priddy was first; Marjorie Tate second and Floyd Fox, Jr., third; Guy Scott won the blue ribbon on his senior yearling heifer calf and won fifth place in showmanship of cattle.

Other winners were: sheep, Southdowns, Dan Priddy first and champion; Floyd Fox, Jr., second; Suffolk, Floyd Fox, Jr., first; Romney, Marjorie Tate first; cross breed, Dan Priddy first.

Peach Picking Starts At Boies' Labish Ranch

LABISH CENTER—Peach picking is underway at the E. M. Boies ranch. There are about 25 acres of improved Eberias. He reports a good crop and has been transporting pickers here from Salem by truck.

Attend Adair Rite

BETHEL—Those attending the dedication exercises at Camp Adair from this neighborhood, were Mr. and Mrs. E. E. Matten, Mrs. Nellie Brandow, Mrs. J. A. Hain and Mrs. J. G. Lauderback.

Mason Celebrates First Year's Ownership of Food Center

RICKREALL—Victor Mason celebrated the first anniversary of his ownership and management of the Rickreall Food Center Tuesday.

Mr. and Mrs. S. B. Holt went to their farm near Scio Sunday to do some repair work.

Mrs. Otis Walt and Mrs. E. A. Stenson were dinner guests at the George White home in Salem Sunday.

Dick Grobert of Portland visited at the home of Mr. and Mrs. Arthur Beaver.

The postoffice and the Herman Amos residence are receiving a coat of white paint.

Mr. and Mrs. Henry Ratzlaff and son, Bobby, attended the circus in Dallas Monday.

Joy Van Santen is staying with her aunt and uncle, Mr. and Mrs. John Van Santen of West Salem, while she is picking hops at the Williams and Thacker yards.

A. V. Oliver has been on the sick list for the past few days.

Mrs. Frank Bill of Sacramento, Calif., and her grandson, Charles Query of Salem, and her son, Bill Bill of Washington, were dinner guests at the Warren Burch home Friday. Her son, Lee, is in the Seabees of the navy. The Bills were former residents of Rickreall.

Mrs. George Van Santen and Mrs. Harry Dempsey attended a bond sale drive in Dallas Friday night.

Warren Burch has set up his vegetable stand at his residence across from the high school building. Mr. Burch has grown tomatoes here for many years. He reports a bumper crop this year.

Mr. Arthur Beaver picked prunes at the Roland Beaver's.

Mrs. Mary Burch, Mrs. O. Aur-

land and Mrs. Harry Dempsey were at the Dallas park Sunday.

In the absence of Waldo Wall the regular speaker of the church meetings held each Sunday, Wallace Wilson of the Multnomah school of the bible presented Archer Balm who gave the sermon. Two young women from the same school were on the program, one was a vocal soloist and the other a violin soloist.

Miss Mary Oliver from College Place, Wash., arrived Monday night to spend several weeks with her parents, Mr. and Mrs. A. V. Oliver. Miss Oliver is graduating from Walla Walla college, and majoring in English. She is picking hops at the Middleton yard for a few days.

Dan Steels is visiting with his mother, Mrs. McCoy, in Grants Pass for a week.

Mr. and Mrs. George Fuller were at the Tillamook beaches over the weekend. They drove back Monday taking the Wilson River highway.

Mr. and Mrs. D. M. Smith, Mr. and Mrs. H. G. Smith and Mr. and Mrs. Nat McDade and children all of Portland were guests at the Fred Elliott home Sunday. Mr. and Mrs. Fred Welsh of Seaside and Mrs. J. W. Bowman of Gearhart were guests of Mrs. E. A. Stenson Sunday.

Mr. and Mrs. Mason and family visited her parents, Mr. and Mrs. Roy Heckard of Monmouth, Sunday.

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