

Making Use of Large Quantity of Peaches

A bushel of peaches! A reader asks for suggestions as to various ways of using this large amount. First of all, the ripest should be set aside for eating out of the hand or for slicing to serve with cream and to use for shortcakes and pies. Then firm, ripe fruit should be chosen for canning, whole or halved. Less perfect fruit may be sliced and canned also.

You may wish to brandy or spice some of the whole fruit. The recipes for these two processes have been published previously.

Peaches should be dipped in boiling water in order to remove the skin easily and then dropped into salted water in order that there will be no discoloration. If the peaches are to be halved, this may be done as soon as they are peeled. When ready to be packed, wash the fruit in clear water. The fruit should be packed solidly into hot sterilized jars before it is covered with a medium sirup to within half an inch of the top of the jar.

The rubber is then adjusted and the top is put on and half sealed

before placing in a boiling water bath. The jars must be on a rack, of course, and the water must be deep enough to come over the tops of the jars. Do not begin to count time until the water boils again after the jars have been placed in it.

Peaches may be cooked a few minutes in sirup before they are packed. In this case the time for processing in the boiling water bath is reduced. Plums are always canned without removing the skins, which should be pricked to prevent their bursting. Neither pears nor plums should be placed in hot water but the former should be pared, halved and cored.

Medium Sirup
1 cup sugar
2 cups water
Mix sugar and water and cook, stirring until sugar is dissolved. Bring to boil. Fruit may be substituted for part of the water. Allow about three-quarter cup sirup for one pint jar, and about one and one-quarter cups for one quart jar. This amount of sirup yields two and one-quarter cups sirup.

Canned Peaches
Select firm, ripe fruit. Dip in boiling water a few seconds, until skins rub off easily. Cut in halves, to remove pits. Pack and process according to either recipe given below. Allow two to two and one-half pounds of peaches to each quart jar.
Hot Pack—Pack peaches, cut side down, solidly in hot, sterilized jars and pour boiling medium sirup to within one-half inch of top. Process thirty-five minutes for firm fruit and 25 minutes for soft fruit.
Hot Pack—Cook halved peaches in medium sirup four to eight minutes, depending upon firmness of fruit. Process by boiling water bath fifteen minutes.

Mrs. Howard Staats Guest at Party

Falls City—Mrs. Mervin Leidtke and Miss Jennie June Hatch gave a shower at the J. B. Hatch home Tuesday honoring their schoolmate, Mrs. Howard Staats of Dallas, Texas. Refreshments were served to Mrs. Staats, Mrs. Chancey Ferguson, Mrs. Don Ferguson, Mrs. Robert Brockway, Mrs. Chester Benefield, Mrs. E. B. White, Mrs. George Loftis, Mrs. Harry Britt of Dallas, Mrs. John Gilbert, Mrs. Lyle Goode, Mrs. D. J. Grant, Mrs. Clay Guthridge, Mrs. Charles Ames, Mrs. Calvin Barnhart, Mrs. J. B. Hatch, Mrs. Frances Speerstar, Mrs. Jessie Moyer, Mrs. Floyd Brown, Mrs. E. P. Brown, Mrs. Mervin Leidtke, Miss Henry and Miss Jennie June Hatch.

Solo—A shower and picnic dinner honored Rose Novak Sunday at the Joe Novak farm, a short distance west of Solo. Miss Novak, daughter of Mr. and Mrs. Joe Novak of this city, is to become the bride of Sergeant L. Johnson of the state police, in September.



This Week's Picnic Pointers—Sandwiches are as important to a picnic as pink lemonade to a circus and peanuts to a baseball game. You needn't worry about sandwich monotony if you try these sandwich fillings, geared to the 1941 picnic season:

1. Equal portions chopped cooked ham, beef liver and celery. Moistened with salad dressing or mayonnaise.
2. Sliced tomatoes, spread with salad dressing and minced onion.
3. Diced cucumbers, cream cheese and Brazil nuts. Add salad dressing.
4. Half as much chopped ripe olives as yellow cream cheese. A dash of minced onion. Thin with cream.
5. Tuna or shrimp salad with a few nuts and minced green olives.
6. Chopped peanuts, green peppers, celery and mayonnaise.
7. Chopped prunes, nuts and white cream cheese on graham bread.
8. Chopped carrots, pineapple, celery and nuts. Thin with salad dressing and spread on graham bread.

When several kinds of sandwiches are included, wrap in transparent tissue so they will be easy to identify.



The Crowd Stops In

- Menu for 6 or 7
Skewered Meat Squares
Corn on the Cob
dread Fresh Apple Sauce
Cucumber Salad (Made in advance)
Fruit Dip
Packaged Cookies
Iced Coffee
- Skewered Meat Squares**
1 pound beef
1 pound pork
1 pound veal
1 cup flour
1 teaspoon salt
1 teaspoon paprika
1 teaspoon celery salt
2 tablespoons chopped onions
6 tablespoons fat
1 cup boiling water
Buy lean meat, cut in inch squares. Thread them in alternating kinds on skewers. Place flour, salt, paprika and celery salt in sack, add several skewers at a time, and shake the sack until coated. Brown in fat heated in large frying pan. Cover and cook 10 minutes. Add water and onions and cook over low heat 25 minutes. Turn for even cooking.

- Cucumber Salad**
1 1/2 cups diced cucumbers and juice
2 tablespoons lemon juice
1 cup diced celery
1 cup chopped green peppers
1 teaspoon salt
1 teaspoon paprika
1 cup cottage cheese
1 teaspoon minced parsley
2 tablespoons minced parsley
1 cup boiling water
1 package lemon flavored gelatin
Cut cucumbers into small pieces and soften with fork. Add lemon juice, celery, peppers, seasonings and catsup. Add to gelatin dissolved in boiling water. Cool and let thicken slightly. Pour over cheese placed in shallow mold. Chill until firm. Cut in squares, serve on lettuce. Dress dressing.
- Fruit Dip**
1 cup raspberries
1 cup sliced peaches
1 cup apricots (fresh or canned)
1/2 cup whipped cream
2 tablespoons orange juice
1 cup strained honey
Mix and chill and serve in chilled cups.



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Journal Want Ads Pay



September, the month of sky-blue days, is a busy, interesting time for the menu-conscious home-maker with a family that trots off to school every day. This is especially true if they carry their lunch with them. For young children, like adults, enjoy variety in their diet—variety in color, flavor and texture. Cookies afford a simple means of introducing all of these qualities to make eating satisfying fun. They are good for the youngsters since young desserts are properly limited to the more simple sweets.

Ginger Nuts
3 cups sifted enriched flour
1 teaspoon cloves
1/2 teaspoon ginger
1/2 teaspoon salt
1/2 cup sugar
1/2 teaspoon soda
1/2 cup dark molasses
1 egg
1/2 cup melted shortening
1/2 cup chopped raisins
Sift flour, spices, salt, sugar and soda together. Add molasses, beaten egg and shortening, then the raisins. Mix to a stiff dough. Roll in pieces the size of marbles. Roll each in sugar and bake in moderate oven (350 degrees) 10 to 12 minutes. Yield: 6 to 7 dozen.

Jams and Preserves

No fruit is better for marmalade or jam than peaches, unless it is plums. In preparing products of this sort, do not attempt to make too much at one time. It is difficult to persuade the jams to thicken before a caramelized flavor results when you work with large quantities. In any case a heavy aluminum or stainless steel kettle should be chosen for the purpose. Enamel kettles may be used if you are very careful about stirring the mixture to prevent burning.

The addition of a little lemon juice and a cracked peach stone gives a tang to peach jam which is desirable. Plums generally need no extras. The sweet blue plums, however, are the better for the addition of a little finely cut orange rind. Peach jam does not thicken so much as does plum jam, for which the jelly test may be used.

Jam may be packed in either jelly glasses or fruit jars.

Plum Jam
3 pounds plums (1 1/4 quarters pitted fruit)
6 cups sugar
Select firm, ripe fruit. Wash, cut in halves and remove pits. If fruit is not juicy, add 1/4 cup water and add sugar. Bring to boiling over low heat, stirring constantly until sugar is dissolved. Cook over high heat, stirring as needed to prevent burning, until sirup gives jelly test, about fifteen to twenty minutes. Skim if necessary. Pour into hot sterilized jars and seal. Yield: About three pints.
Note: If blue plums are used add pulp and finely cut rind of one orange.

Deluxe Conserve
14 yellow peaches, peeled
8 red plums, peeled
1 pound white grapes, stemmed
1 cup canned diced pineapple, drained
1 large orange, seeded and chopped
7 1/2 cups sugar
2 cups sliced almonds
Cut peaches and plums into small pieces. Halve grapes. Combine fruit and sugar and cook over low heat, stirring constantly until sugar is dissolved. Cook rapidly until mixture begins to thicken, stirring as needed to prevent sticking, thirty to forty minutes. Add nut meats and boil one minute. Pour into hot sterilized glasses and seal. Yield: About twelve six-ounce glasses.

Peach Jam
4 pounds peaches (six cups crushed fruit)
4 tablespoons lemon juice
4 cups sugar
Select firm, ripe fruit. Wash, peel and remove pits. Crush peaches and put in kettle with lemon juice and sugar. Cook over low heat, stirring constantly to prevent burning, until sirup is thick, about twenty minutes. Pour in sterilized jars and seal. Yield: Six eight-ounce glasses.

Juveniles of Neighbors of Woodcraft will meet at Leslie park Friday for luncheon and an informal afternoon.

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Home Demonstration Work Is Useful and Practical

The Smith-Lever Act passed by congress in 1914 provides for the establishment of agricultural extension work "in order to aid in diffusing among the people of the United States useful and practical information on subjects related to agriculture and home economics and to encourage the application" of the information given. Extension work in agriculture and home economics and to encourage the application" of the information given.

Extension work in agriculture and home economics is a cooperative system of education in which the United States department of Agriculture cooperates with the state agricultural colleges, county appropriating bodies, and local groups of rural people in employing county and state extension agents to carry on extension work with rural men, women, boys and girls on their farms, in their homes and in their communities.

In Oregon there are 108 extension workers, 77 county workers and 31 working out from Oregon State college. Every county in the state has the services of a county agricultural agent. Twelve counties have assistant county agricultural agents, 14 counties have home demonstration agents and 14 counties have 15 4-H club agents. The work of the county extension agents is reinforced by their programs with the help of competent local leadership.

Cooperative extension work is educational and plays no part in the regulatory, police, or legislative activities of agriculture and rural life except to carry essential information and to encourage people to work out their programs with the help of competent local leadership.

Through the extension system the educational research work of the state colleges of agriculture and the United States department of agriculture are taken to the rural people, and adapted to their needs by the extension agents resident in the county, and by the rural people themselves. The extension service is charged with the responsibility of getting local committees of farm people to study the problems of rural life and the best use of land. These findings are used in the development of land-use policies aimed at a nation-wide improvement in agriculture and rural life. The extension system assists in carrying national public program affecting agriculture to local people. Interpreting these programs to them and encouraging rural people to necessary action.

In counties with home demonstration agents the agent conducts a program based on the desires and needs of the people who themselves have planned the program. This work may be carried through organized extension groups or by other groups already organized. Five home economics extension organizations whose interests are different are conducted within the county. Extension units are groups of women who meet monthly or twice monthly and study different projects in homemaking. Study clubs are groups of women or

men and women whose primary interest is in parent education and family relationships subjects. Recreation leaders by organizations and communities and who receive training at institutes and monthly meetings in social recreation and dramatics. These leaders in turn direct these activities for other organizations. Older youth groups are composed of young men and women who meet monthly and their interest is further training for life's work as well as social 4-H clubs are groups of boys and girls who learn not only skills, but gain intangible benefits which will make them finer citizens.

The home economics extension service cooperates with other organizations in many ways, such as helping in program planning, training leaders, giving demonstrations or conducting discussions and preparing bulletins and mimeographed subject matter. Parent teachers' associations, granges, farmers' unions, women's clubs, community clubs, garden clubs, church and school groups all may benefit from this service.

For luncheon or afternoon coffee or just plain good eating, serve green apple sauce over toasted enriched bread and sprinkle with powdered sugar. Or serve it with cinnamon toast for breakfast.

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Ground Beef Pure—freshly ground 2 lbs. 45c	Bacon Back Armour's lb. 24c	Cushion Shoulder Lamb Roast, lb. 23c Leg of Lamb, lb. 27c Lamb Stew, 2 lbs. 25c	

Meat Prices for Friday and Saturday Only

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Br'n Sugar 3-lb. bag 16c	Sunny Bank Wheaties 3 pkgs. 25c
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Brown Derby—dozen \$1.08; case \$2.15	16 gallon 15c

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