

Pine Grove Items

T. W. Linn, Frank Linn, Irene Linn and Eva Linn took a trip to Portland on Saturday, Mr. Linn going there to purchase a new Nash engine for the mill.

The Murdock family moved to Washington on Tuesday of this week.

A. B. and Alden Linn built a refreshment stand at the Harness road camp on Saturday.

Eva Linn has returned from Portland, where she has been working for the past two months.

The Pine Grove school has purchased a piano from a Beaverton dealer, and the instrument was placed in the school last Friday.

Rae Shumway and family of Portland visited at Linn's mill on Sunday.

Frank Richardson and wife made a trip to The Dalles, going after cherries, on Monday.

Doctor Thompson of The Dalles hospital staff, was out to see Leonard Cox last Thursday.

Mary Sharp is very ill this week.

Mr. and Mrs. Plyter, from McFarland's mill, visited with the Linn family on Saturday night.

Ulysses Endersby was a Sunday guest at the home of O. S. Walters last week.

Ben Richardson made another trip to his Prineville ranch last Tuesday.

PAGE, LINE AND PARAGRAPH

Lambs are usually most profitable if made ready for market when they are about 4 or 5 months old and weigh from 65 to 75 pounds.

Don't let livestock pasture alfalfa too closely, as the grazing down of the crowns often kills the plants. Of all livestock, hogs are least injurious to alfalfa.

In the work season the farm horse should eat only at regular intervals. He needs concentrates to supply the energy for hard work. Feed large amounts of roughages only periods of rest. Excessive feeding of hay is wasteful; it is expensive, reduces the horse's efficiency, and may cause respiratory troubles.

It is poor policy for farmers who

market their alfalfa to put two or more cuttings in the same stack. Each cutting should be stacked separately in order to provide hay of uniform class and grade when baling it. If more than one cutting is put in a stack, differences in leafiness, color, grass mixtures, or stem texture may cause variations in grade.

Ripe, dry grain is essential to the successful operation of the combine. Green or damp grain not only interferes with threshing and cleaning, but it also lowers the market value and the keeping quality of the grain. Do not start the combine until the grain is dead ripe. If the threshed grain feels damp or is easily dented with the finger nail, the moisture content is probably too high for safe storage.

These hot-weather suggestions for shipping hogs are offered by the U. S. Bureau of Animal Industry. Haul or drive your hogs to the shipping point in time for them to get rested and cool before loading. Allow only a light grain feeding, bedded with sand, and that the bedding and interior are wet down before loading, which should be done no more than an hour beforehand. Avoid exciting beating or bruising the animals. In warm weather not more than 16,000 pounds should be shipped in a standard 36-foot car. Have the cars drenched at every possible point immediately after the train stops. If possible hang ice bags from the car roof.

The secret of control of powdery mildew of clover and other hay crops is to start dusting with sulfur while the growth is short so that the under leaves can be covered. A spray is sometimes used, but sulfur dust has proved simpler and quicker to apply and produces equally good results in warm weather.

HOME POINTERS

One of the best means of insuring good quality canned berries, and other fruits as well, is by being sure that they are at the proper stage of maturity, not too soft nor too green.

While juice for jelly can be extracted from berries without the use of water, it is too often well to use from one-fourth to one-half cup of water to a pound of fruit for blackberries, black raspberries and currants, because their flavors are so rich that the juice can stand a little diluting.

Tipping the jar occasionally during cooling will help to overcome the tendency of canned berries to float.

Strawberries are usually a little sweeter and more flavorful just at or a little past the peak of the season.

The old "hot pack" method of filling the berries and syrup boiling hot into the jars makes it possible to get a little more into the jars, but sacrifices quality and appearance.

Canton flannel bags, made with the fuzzy side in, are usually considered best for straining juice for jelly. A double thickness of good quality cheesecloth is also good.

FARM REMINDERS

Although the coast of Oregon is usually not considered as a hay producing section, hay production has materially increased in that section the last few years, reports the Oregon Experiment station.

An old straw stack, torn apart trampled underfoot by livestock and thoroughly wet by rain is an ideal breeding place for the stable fly.

While any egg spoils quickly in warm weather, fertile eggs spoil more quickly, and owners of backyard flocks as well as large commercial producers find it wise to remove the roosters from the laying flock during the summer, says the Oregon Extension service.

The market milk throughout Oregon in general is of very high quality and reasonable in price, says G. V. Copson, O. S. C. bacteriologist. Many small cities and towns, and nearly all the larger ones are beginning to realize the value and to practice regulation and inspection of the milk supply.

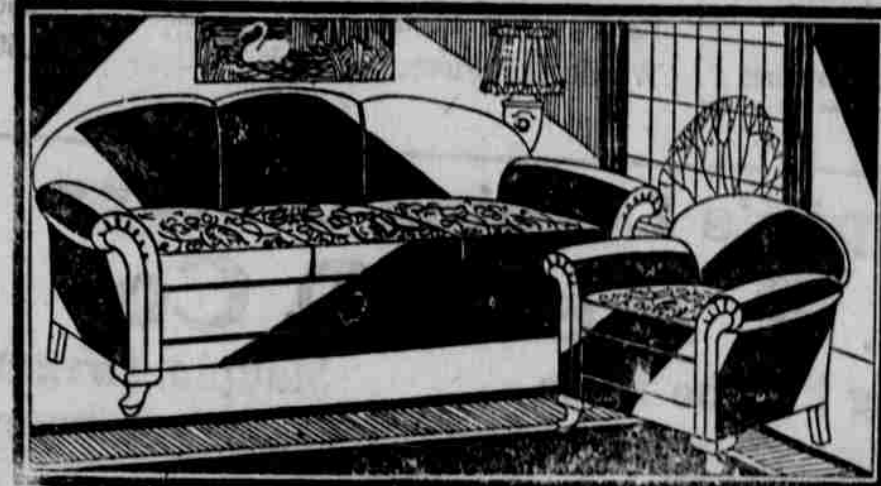
For best quality hay, alfalfa, usually needs to be cut prior to either clover or vetch—normally one-tenth and one-fourth bloom, says the Oregon Experiment station.

Oregon farmers have generally found that stacking hay does improve the quality, says the experiment station, especially when the hay can be allowed to go through a slight sweat in the stack. Hay can be put in the stack probably slightly undercured, but when it is to be baled from the field it is essential that it first be thoroughly cured.

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"INSIDE" INFORMATION

To remove grass stains from washable materials, treat them while fresh with hot water and soap, rubbing vigorously. If traces of stain remain on white linen or cotton fabrics, they may be bleached out with Javelle water.

Don't leave any cereals in packages when shutting up the house for a vacation, however short. It is better to give away small amounts than to have to combat weevils on your return. Weevils getting into one kind of cereals may spread to your flour or any other cereal foods not in tight glass or in tin containers.

For success in home canning of string beans, corn, peas,—in fact all vegetables except tomatoes—the canner should provide the high temperature of the steam pressure canner. Troublesome bacteria are likely to lurk in these nonacid vegetables, and unless killed by adequate processing, they will cause the canned foods to spoil. The U. S. Department of Agriculture, with its nation-wide view of the home canning question, strongly recommends the steam pressure method for all nonacid vegetables. Time-tables are sent free on request from Washington.

Spiced cherries, preserved with vinegar, make a good relish. Here's a recipe: Wash and pit large, sour, red cherries. Add three-fourths of their weight or measure of sugar. Sprinkle the sugar over the fruit in layers and let them stand overnight. In the morning stir until the sugar is dissolved and then press the juice well from the cherries. Tie a small quantity of whole spices in a loose cheesecloth bag, drop this into the juice, and boil it down until it is three-fourths of the original quantity. Pour hot over the drained cherries and add 2 tablespoons of vinegar to each pint. Seal and keep two weeks before using.

OREGON NEWS NOTES

Klamath Falls—Runways at local airport being surfaced with crushed rock.

Gresham—Oregon State & Fox Fur breeders association recently held meeting here.

Crane—Rivoli theater will install talkie equipment.

La Grande—New golf course opened to public recently.

Merrill—Construction work underway on Union Gasoline sub station, south of town.

Baker—Plans proposed for construction of sidewalk on new extension of Auburn avenue.

Union—Mann's Department store extensively remodelled.

The Dalles—Silver ore discovered under The Dalles country club golf course.

Klamath Falls—Chas. K. Spaulding Logging company will immediately locate sash and door factory here.

Rainier—Knights of Pythias lodge plan to reconstruct Mahaffey building on the highway into lodge hall and clubrooms.

Contract awarded for grading Heppner-Spray roads.

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They'll Enjoy Beans For A Quick Meal

By JOSEPHINE B. GIBSON, Director, Home Economics Dept., H. J. Heinz Company

HOW many times a dish of beans has saved the day in an emergency! This ever popular food comes to the front when supper must be hurried "so that we can get started," or when Jimmy has been sick all day and required all of mother's time, or in any of the other inevitable household emergencies which require quick meal preparations.

Oven baked beans are an excellent food from the standpoint of nutrition, as well as of taste. They rank very high in the list of foods which furnish iron to the body, and also are a valuable source of calcium, phosphorus and other minerals.

Oven baked beans may be quickly adapted to form many other delicious dishes; and the following recipes suggest a few of the many unusual luncheon and supper treats into which a can of baked beans may be transformed:

Bean Rarebit—To 2 cups scalded milk, add 1 medium can oven baked beans which have been mashed fine. Add 1/2 cup finely chopped American cheese, and stir constantly over a slow fire until cheese is melted. Add 4 tablespoons flour, blended with 1/2 cup cold water, to slightly thicken. Cook for several minutes. Season with salt and pepper and Worcestershire sauce. Serve on slices of buttered toast. This is an unusual and delightful supper or luncheon dish.

Baked Bean Souffle—Mash 1 cup oven baked beans and 2 tablespoons tomato ketchup, 1/4 teaspoon salt, 1/4 cup cream or milk, and 2 beaten egg yolks. Fold in stiffly beaten egg whites, and bake in a buttered dish for about 20 minutes. This makes a delightful fluffy dish.

Serve with cold slaw, head lettuce or other green salad.

Baked Beans with Bacon—Pour can of oven baked beans into a buttered baking dish and cover generously with strips of bacon. Bake uncovered in moderate oven until bacon is delicately brown. Before sending to the table, garnish with sprigs of parsley.



Baked Bean Cutlets—Mash fine 3 cups oven baked beans. Add 1 cup bread crumbs; 2 eggs slightly beaten; 2 tablespoons melted butter; and salt, pepper, Worcestershire sauce and onion juice to season. Shape into cutlets. Dip in crumbs, egg and crumbs again. Brown in a skillet with 3 tablespoons fat. Serve with tomato sauce. (Cream of tomato soup, heated and thickened with a small amount of flour, makes an excellent, quick tomato sauce.)

Baked Bean Delight—1 can oven baked beans, 2 small onions, 2 small green peppers, 1 cup grated cheese. Mix beans, chopped onions and green peppers. Place in a buttered baking dish and top with grated cheese. Bake in a slow oven for 30 minutes.

4th of July Dance Tygh Valley FAIR GROUNDS FRID'Y, JULY 4 IN OPEN AIR PAVILION

Music Furnished by the

BEST ORCHESTRA

to be obtained in Wasco County

Everybody turn out and close the celebration of the nation's birthday by dancing on a good floor to ideal music.