

MEMO TO HOMEMAKERS

BY MARY AGNES AINLEY
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Wednesday, June 21st is the date set for the 4-H Canning demonstration which I will give. It will be held at the Broadbent Grange Hall, starting at 2:00 p. m. D. S. T. or 1:00 p. m. Standard Time. Canning club leaders are urged to attend and bring members of their canning clubs. Also any parents or interested members of the community are welcome to attend.

Here are a few tips on the care of your pressure canner. The dial type pressure gauge and safety valve should be tested each year for accuracy. Remove gauge and safety valve with wrench.

A rack is necessary in the bottom of the canner.

Wash and dry canner after using, but do not place lid in water. Be sure that the edge of the lid and the canner are clean at all times in order to assure a steam tight seal. Clean the safety valve and petcock each day after using. Store canner with lid upside down; tightly closed canner may develop an off flavor. Place a piece of heavy paper under the cover of the canner to prevent marring or roughening the sealing surface.

To remove discoloration from canner, add water to line of discoloration. Add 1 tablespoon cream of tartar per quart. Raise pressure to 15 lbs. and remove from heat. Let stand overnight. Empty next morning and scour with a good cleaner which does not contain alkali, potash, or lye.

The address of a pressure cooker gauge testing service may be obtained by writing to the County Extension office in Home Economics in Coquille.

Honey is a plentiful sweet and can now be found in several forms and many different flavors.

About 80 percent of the yearly honey crop now sells as liquid honey. This is most familiar to the shopper and is used for cooking or table use. However, the housewife does not need to confine herself to this one form.

Many people still like the old-time comb honey which at one time was the only form marketed. Only about 5 percent of the yearly crop sells in section comb now as beekeepers find it more profitable to keep the comb for refilling by the bees.

"Chunk Honey" usually selling in wide-mouthed 4 pound glass jars is a combination of comb and liquid honey. Squares of comb honey are placed in jars and then jars are filled up with liquid honey.

"Cut comb" or "honey chunk" are 2 ounce and 5 ounce pieces of comb honey in moisture proof wrapping for table use or individual servings.

"Creamed honey" usually sold in round waxed cardboard containers is extracted honey made to granulate in fine crystals which give it a creamy texture. It is good for sandwich use as it does not drip when spread on bread.

Wheat germ is one of the richest natural sources of vitamin B₁ (thiamin) and so is a valuable addition to the diet. The following recipe makes a delicious as well as healthful cookie containing wheat germ and also honey as a sugar substitute.

Wheat Germ Honey Cookies

¾ C. Honey
½ teasp. soda
2¼ C. Wheat flour
¾ C. Butter or other fat
½ teasp. salt
1 C. wheat germ
1 egg beaten
½ teasp. cloves
1 C. raisins

Heat the honey and mix with the fat. Cool and add the beaten egg. Stir in the dry ingredients and raisins, and beat well. Drop by teaspoonfuls on a greased baking sheet. Bake in a moderate oven 350 degrees F. for the first few minutes so the cookies will hold shape, then lower the oven heat to about 300 degrees to 325 degrees F., and bake for about 8 minutes longer. Makes about 2 dozen cookies.

The quantity of wheat flour may have to be varied with different consistencies of honey.

This week fifty-five 4-H boys and girls from Coos county will be attending Summer school held on the O. S. C. campus. The dates for this event are June 13-23. 4-H'ers from all of Oregon 36 counties will be attending. Enrollment quotas on a county-by-county basis have been given out and a top limit of 1,800 has been set. As in preceding years, dormitory and classroom facilities are being turned over to the 4-H club members during their stay at the College. The College health service including doctor, nurses and complete hospital facilities will also be available in case of emergency.

Also coming up soon will be 4-H Summer Camp. We hope to send as many children as possible to the camp through scholarships. The cost of Camp is \$10. Dates for the 4-H Camp are August 8-12, which will be held at Camp Myrtle Wood near Bridge, Oregon.

I will be giving a canning demonstration for 4-H canning leaders children in the canning clubs, and parents. Sometime during the week of June 19th. Watch for announcement as to date and place!

Unemployment Pay Drops In May

Payments to Oregon's unemployed during May declined to \$1,225,613, lowest monthly figure since July, 1949, and a drop of 36.6 per cent from April and 16.8 per cent from a year ago.

Only 9,690 persons received checks during the last week of May as compared with 18,338 late in April and 14,419 a year ago. In its monthly report, however, the Unemployment Compensation commission pointed out that 29,706 covered workers had exhausted their 1949-50 benefit rights against 18,058 at this time last year.

Heckers Open In New Location

The Coquille Sewing Machine Center, operated by Mr. and Mrs. Fred Hecker, is now open for business in its new location on Second street. The Heckers purchased the building which formerly housed the Coquille Typewriter shop.

Sewing machines are on display in the store and a complete repair shop has been set up. The center has two salesmen out covering the territory east to Camas Valley, south to Gold Beach and north as far as Reedsport. Sewing lessons under the direction of Miss Katherine Way will start shortly.

Mr. and Mrs. Hecker plan to reside in the upper part of the building and will be moving to their new home at the end of the week.

See "Spike" Leslie for insurance of all kinds, phone 5 or 95-L. tfe

Coquille Valley Sentinel

THE COQUILLE VALLEY SENTINEL, COQUILLE, OREGON, THURSDAY, JUNE 15, 1950.

Prize "Peace" Rose Brought To Office

A fine example of the Rose Festival winning rose, the "Peace" rose, was brought to The Sentinel this week by George Adams who grew it on his garden at 655 W. 5th. He planted the rose in the fall and now has five or more blossoms on it at a time. He says it will bloom nicely until fall. The rose brought to the paper office was a large delicately petaled rose of pale cream color.

New Organ Placed In Coquille Church

A new Connsonette organ has recently been installed at the Coquille Church of Christ, Scientist. The electric organ, complete with two in-build speakers, though small, has a fine tone, and is ideally suited to the Coquille church. Best of all, the instrument is completely paid for. Also a new feature at the church are the fluorescent lights which have just been installed.

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Double Strawberry June Cake Just The Thing To Give Dad This Sunday

"DOUBLE STRAWBERRY JUNE CAKE" is a DOUBLE delight... good to look at and good to eat... on EXPECTANT Father's Day, June 17th... or on Father's Day, Sunday, June 18th!

Seeing the word "Dad" spelled out in ruby red strawberries studding white frosting will be a thrill and a surprise for the expectant father on his very own day, "Expectant Father's Day," June 17th! And maybe Dad will be expecting you to bake a cake, but he won't anticipate anything as exciting as the "Double Strawberry June Cake!" and then get the full taste of FRESH STRAWBERRY FRAGRANCE AND FLAVOR! The goodness of luscious, fresh strawberries is all through the cake, thanks to the ingenious recipe.

"Double Strawberry June Cake" was created by a famous western home economist and cook, Mary Mills, and the sensational new recipe is released just in time for June 17th and 18th!

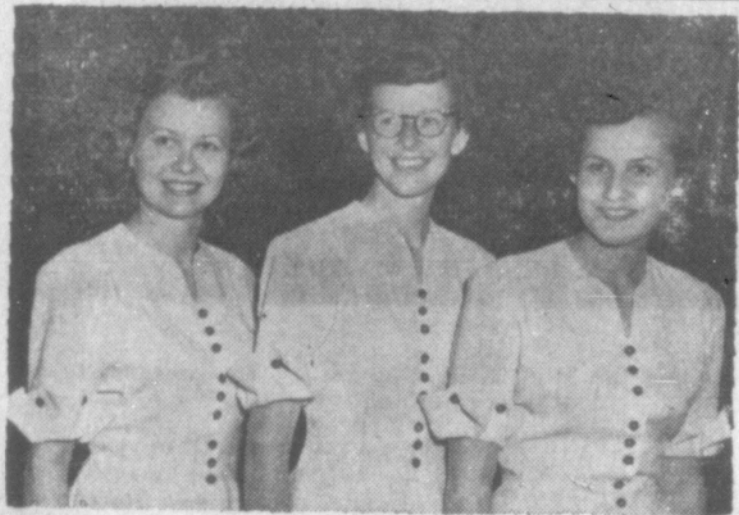
Here is the recipe for Expectant Father's and Dad's "DOUBLE STRAWBERRY JUNE CAKE"...

(HINT: Nice for June wedding parties and birthdays, too!)

Besides 2¼ cups Fisher's Cake Flour, you'll need: ½ cup soft shortening, 1½ cups sugar, 2 large eggs, unbeaten 1 tsp. vanilla, 2½ tsps. double acting baking powder ½ tsp. salt ¼ cup finely crushed, unsweetened STRAWBERRIES.

Beat shortening, sugar eggs and flavor together in large deep bowl exactly 2 minutes. Sift flour, measure. Sift again with baking powder and salt. Add with strawberries to shortening mixture. Beat exactly 2 minutes. Spread batter in 2 greased 8 inch layer pans, lined with greased heavy paper. Bake at 375 degrees F. 25 to 30 minutes.

Ice with uncooked, powdered sugar and vanilla frosting and decorate with whole strawberries, spelling out D-A-D on top. Or, serve with whipped cream.



THE KING'S KAROLLERS, a ladies trio from Northwest Nazarene College of Nampa, Idaho, will present a musical program at the Coquille Church of the Nazarene this Friday evening, June 16, at 7:45 p. m. Mr. Guy Sharp, a faculty member will be present with the group as sponsor and will speak concerning the school.



What Our Check List Means To You

When you drive up here for an auto check, every vital operational point is thoroughly examined and noted on our check list. This list provides you with a clear picture of your car's repair needs, and the cost for these repairs. For safer Summer driving, drive up HERE, today!

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