

MEMO TO HOMEMAKERS

BY MARY AGNES AINLEY

Acting County Extension Agent, Home Economics

Apricots are on the market now for canning. The season may be short one so it would be a good idea to get busy with them. When canning, you will want to select firm, but ripe fruit. Apricots may be peeled but this is not necessary. If peeled fruit is to stand several minutes before packing, drop it into slightly salted water to prevent discoloration.

Either the cold or hot pack method may be used in canning apricots. The cold pack method is often preferred. Place the raw fruit with pitted sides down in overlapping layers to 1/2 inch of top of jar. Fill to within one inch of top with boiling syrup before using. Wipe carefully the mouth of the jar before placing on the cap. For cold pack pints process in water bath 25 minutes, quarts 30 minutes. Keep water bath one inch over the tops of the jars.

To make a medium syrup for apricots use the portions of 1 part sugar to 2 parts water or fruit juice. Mix and boil until sugar dissolves.

Here are some apricot canning recipes you might like to try:

Apricot Nectar
Select sound, ripe fruit. Wash fruit well. Crush and for each pound (3 cups, sliced) of apricots and 2 cups of water. Heat slowly to simmering point. Press through colander, then through fine sieve. Bring the juice to simmering point and add 2 cups sugar for each lb. fresh apricots used. Stir until sugar is well dissolved. Pour into clean jars to within 1/2 inch of top of jar. Place on cap and process in water bath 20 minutes.

Fruit butters are the fruit pulp which has been pressed through a sieve or colander and cooked with sugar (spices if desired) until it is thick enough to spread. Cook slowly stirring frequently to prevent burning. Butters are poured into jars and sealed immediately.

For BETTER JAM & JELLY
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MORE FOR YOUR MONEY

while boiling hot into sterilized Apricot Butter
5 pounds apricots (15 cups sliced)
6 cups sugar
Juice and rind of 1 orange
Pit apricots, cut into small pieces, add sugar and juice and grated rind of orange. Cook to desired consistency. Pour into sterilized jars and seal while hot. Conserves vary from jams in that they are a mixture of several fruits, often combined with raisins and nut meats.

Apricot-Orange Conserve
4 pounds apricots (3 quart, quartered)
6 medium-sized oranges
6 cups sugar
1 tablespoon lemon juice
1 cup nut meats, chopped
Wash and cut apricots into quarters. Slice 3 of the oranges thin without removing the peel. Extract juice from other 3 oranges. Combine all ingredients except nut meats. Cook until thick. Add nut meats 5 minutes before cooking is complete. Pour into sterilized jars and seal while hot.

Adventists Attend State Camp Meet

Several members of the Coquille Seventh Day Adventist church are attending the annual Adventist camp meeting for Oregon being held at Gladstone Park, Gladstone, Oregon, June 22 to July 1, according to Howard Hoover, local church elder.

Elder C. A. Shepherd, pastor of the local church left June 15 to take part in the preparations on the 73-acre campground where nearly 2000 cabins and tents were readied for the expected attendance of 6,000, during the week, and 12,000 to 15,000 on week-ends.

Those planning to attend from Coquille include Mr. and Mrs. Virgil McKinney, Ray Dean, Mr. and Mrs. Kenneth Caspar and family, Mrs. Mary Gage and Mrs. Eva Anderson.

Following the camp meeting Elder Shepherd will attend the world conference of the Adventist church at San Francisco, July 10-22.

PICNIC AT BANDON

Fifty-five Townsend club members and visitors from Coquille and district attended a club picnic at Bandon Park Sunday. The weather was perfect for the potluck picnic lunch and afternoon spent out-of-doors.



ELDER L. E. BIGGS
President of Oregon Conference
Seventh Day Adventist Church

At Fairview

Teachers hired for the Fairview school for the coming school year are: Mrs. Ruth Shaw, Arago, Coquille, intermediate grades; Mrs. Effie Adams of Medford for the primary room.

Mr. and Mrs. Virgil Smith and Gloria, are leaving June 24th for Sedro-Woolley, Wash., until after the Fourth. They will bring a grandson back with them to spend part of the summer here.

Mr. and Mrs. Clarence Christian and two children of Powers, have moved into the teacherage at the Fairview school for the summer.

Fairview-North Fork Grange met Saturday night, June 24th. David Tosten, Master, Mrs. Tosten and Mrs. Virginia Stillwell, who all attending State Grange at Ontario, Oregon, gave an interesting and detailed account of the meeting and other events occurring during the trip.

It was also visitors night. Included among the guests were Henry Gustafson of North Bay-side Grange. He is also Coos County Grange Deputy and a state grange officer. He addressed the gathering on grange matters and answered numerous questions. From Greendell Grange came Mrs. J. W. Thornburg, Mr. and Mrs. C. L. Springstead, Mr. and Mrs. Walt Leeling, Mrs. L. O. Strommen, Mrs. John Goldsby, Mr. and Mrs. Roy Currier and Jim Springstead.

Mrs. Thornburg, Greendell's lecturer, put on a diverting program during the lecture period.

The display table was gay with a group of lovely saucer gardens, very cleverly arranged.

A delicious supper of strawberry short cake, with whipped cream was served at the close of

the evening. It is hoped that the visitors enjoyed their visit as much as Fairview enjoyed having them.

The Juveniles held a meeting Saturday night also. They voted in Nancy Leatherman and Donnie Stratton as new members and obligated them and Kathlene Smith who had been voted in at an earlier meeting.

William Stratton and Barbara Davidson were married Friday evening at the Methodist parsonage, by the Reverend Lawrence Guderian. They will live in Coquille.

Mrs. A. C. Knife of Klamath Falls, sister to the groom came to attend the wedding and to visit her parents, Mr. and Mrs. K. Stratton, of Fairview.

"Bud" Berry who lives in San Bernardino, Calif., is visiting at the Horace Berry home.

Mr. and Mrs. Ed Woods, Eddie and Marie, have gone to Powers for the summer.

Chas. Hubbell, of San Francisco, is visiting Mr. and Mrs. A. Thommen. He is Mrs. Thommen's nephew.

Mr. and Mrs. Ron Dungey and Ronnie, are guests at the L. L. Buoy home.

Mr. and Mrs. Ward McDougle became parents of a baby daughter, June 21. The new little Miss has been named Linda Loretta.

Callers at the Wyant home during the week end were James Leeth, Jr., and Fred Noah, from Coos Bay. Mr. and Mrs. James Porter, Lynn and Delma of Coquille. Mr. Porter is a teacher in the Henley high school near Klamath Falls.

Mr. and Mrs. R. Quivey, Irene, Anna and Barbara, and Mrs. Virginia Stillwell went to the Oregon Caves Sunday.

Mr. and Mrs. Andy Parks drove to Roseburg Sunday to take in the rodeo. They report a large crowd and nice weather.

Mrs. Wilma Porey of Sedro-Woodley, Wash., is visiting her son-in-law and daughter, Mr. and Mrs. Ward McDougle and the new granddaughter, Linda Loretta.

Mr. and Mrs. Frank Weir, Frankie, Janet, Patty and Nancy were among the Roseburg visitors Sunday to see the rodeo.

Mrs. Wilton Robson and baby son have returned home from the hospital.

In the center of a garnished glass plate, arrange two canned cling peach halves and a mound of cottage cheese. Surround them with whole unstemmed strawberries and spiced prunes. Serve with a fluffy fruit dressing.

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Coquille Valley Sentinel

THE COQUILLE VALLEY SENTINEL, COQUILLE, OREGON, THURSDAY, JUNE 29, 1950.

Try this for a tasty salad. Mold finely shredded cabbage in apricot whole fruit nectar. Add lemon juice to taste to give it the right degree of tartness.

A hearty salmon mousse makes a good luncheon entree. We make

ours better than usual by molding some pieces of diced Calavo with the other ingredients.

Sliced fresh strawberries, crushed pineapple and sliced celery taste delicious molded in whipped apricot whole fruit nectar gelatin. If you

use frozen pineapple heat it to boiling first so it will be sure to mold.

Human hope and faith should join in nature's grand harmony, and, if on minor key, make music in the heart.—Mary Baker Eddy.

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Marshmallows Wonderfood 8 oz pkg. 2 for **25c**

Skinless Wieners lb. **49c**
Beef Pot Roast lb. **53c**
Ground Beef fresh ground lb **49c**
Beef Cube Steak lb. **89c**
Slab Bacon lb. **49c**

Colored Fryers
Fresh—not frozen
lb. **59c**

Stewers
Fresh—not frozen
lb. **39c**

Cottage Cheese 5 lbs. **\$1.03**
Smoked Picnics lb. **45c**
Oysters Fresh Pacific pint **65c**
Pure Lard 2 lbs. **29c**

Coquille Food Center

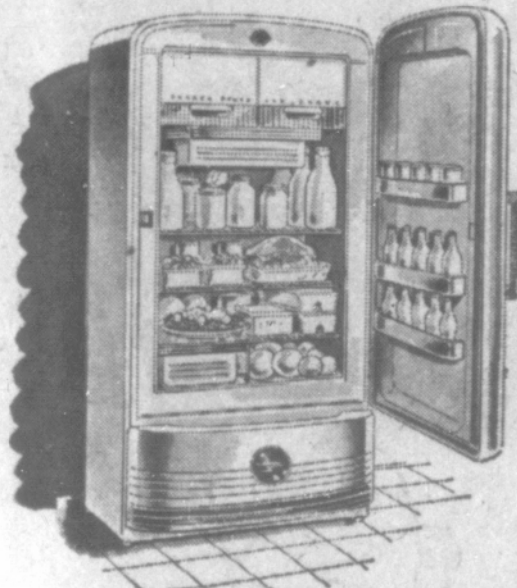
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