

## Local Happenings

**Here From Imperial Valley**  
Johnny Bowman of Imperial Valley is in Central Point this week visiting his many friends here.

Those who love to read should visit the travelling library at Stone's Drug Co. The latest books at a cheap rental.

We have installed a 10c counter which should interest the thrifty shoppers of the city. See the lovely things which this new department offers.

Kenneth Johnston, son of Mr. James Johnston of Faith Home, Ceres, Calif., Reginald Maxfield, son of Rev. True Maxfield, former pastor of the church here, and a friend, a Mr. Thompson of Portland, Oregon were attendants at the Bible school and church services here on Sunday morning.

Rev. Lowden and family, recently moved to the neighborhood, were in attendance at the church services on Sunday morning. A splendid example. Come again.

**Visiting in City**  
Mr. and Mrs. Donald Ountress of Portland are visiting at the home of Mr. and Mrs. J. Sanford Richardson on Beall Lane.

**Picnics on Applegate**  
Mr. and Mrs. Jack Lees and children enjoyed at picnic on Big Applegate Sunday.

**Trading in City**  
Lane Wyland and dwife of Beagle were trading in Central Point Friday.

**On Vacation**  
Mr. and Mrs. Guy Tex and daughter Gerladine left Friday for a weeks vacation at Brookings. Mrs. Minnie Clark has charge of the Post Office during their absence.

**Returns Home**  
Marcellus Rowe returned home last week from Grenada California where he has been for some time visiting friends and relatives.

**Visits Sister**  
Irvin Ebb of Medford was visiting his sister Miss Mary Mee in this city, Monday afternoon.

**From Portland**  
Miss Janet Reed of Portland arrived here Wednesday for a ten day's visit with the Misses Vivian and Geraldine Jones.

**Goes to Crater Lake**  
Mr. and Mrs. J. O. Isaacson and their nephew, George Stanton of Vermillion, Kansas, Barbara Lee Kohler and Margaret Don all enjoyed a trip to Crater Lake Friday.

The monthly class meeting of the Ladies' Berean Bible Class was postponed on account of lack of arrangements due to the absence of the class officials. Announcements will be made later.

**WANTED** — Pasture for sheep. Phone 18X3. L. A. Salade, Jr., Central Point, Oregon.

**Returns Home**  
Miss Thada Glass has returned home after a two weeks visit at the home of her uncle, E. C. Glass at Trail.

Four people were dedicated to Christ in baptism by immersion, by the pastor, on Saturday afternoon, last week. The services were performed on Little Butte Creek. Two children were dedicated to Christ in the usual christening service in the church on Sunday morning.

Miss Helen J. Carlton, will leave in a few days for a six weeks vacation and visit to her old home in the east. Many other places, of course, will be on the itinerary and Miss Carlton will renew many associations, friendships, and relations. We shall miss her from the work here.

**Trading in Medford**  
Mrs. George Wright of Table Rock and Mrs. Leonard Bowman of this city were trading in Medford Wednesday.

Mrs. R. F. Wilbur and little daughters, of Nogales, Arizona, return dhome last week after nearly three months visit with her parents, Rev. and Mrs. J. M. Johnson.

Mr. and Mrs. Roy Nichols have returned from their visit on the coast, and are moving into Central Point. They are moving into the Harry Dubb's residence.

## Hints for the Home

by Nancy Hart

### GOOSEBERRY JELLY

For some reason a legendary charm surrounds the gooseberry. It must be because, in English literature, gooseberry fool and gooseberry jam are regularly served at the feasts chronicled in the novels of English writers.

Here are some recipes for preparing gooseberries. In many old New England families there are hereditary recipes for gooseberry cookery. Perhaps you have some good ones of your own. Anyway, these will be found worth adding to any list.

**Gooseberry Jam**  
To every eight pounds of ripe gooseberries, allow one quart of red-currant juice, five pounds of sugar. Have the fruit gathered in dry weather, and cut off the tops and tails. Prepare one quart of red-currant jelly; put it into a preserving pan with the sugar, and

keep stirring until the latter is dissolved. Keep boiling for about five minutes; skim well; then put in the gooseberries and let them boil from one-half to three-quarters of an hour; then turn the whole into an earthen crock and let it remain for two days. Boil the jam up again until it looks clear; put into jars and when cold cover with paraffine and over the jars put tissue paper, brushed over on both sides with the white of an egg, and store away in a dry place. Care must be taken in making this to keep the jam well stirred and well skimmed, to prevent it burning at the bottom of the pan and to have it very clear.

**Gooseberry Trifle**  
Cook a quart of gooseberries to a pulp in water to cover, sweetening to taste. Put the fruit into a serving dish, cool, cover with boiled custard, then with whipped cream. Serve with thin bread and butter.

**Peach Ice Cream**  
Peach ice cream is nowadays often served in the half of a ripe muskmelon, and the combination is delicious. The addition of whipped cream, candied fruites or pine apple syrup, however—an addition tried by some chefs for the sake of variety—turns a really dainty dish into one that is quite unpalatable in its richness and strange medley of flavor.

**Peach Ice**  
Peel a dozen ripe peaches. Cook until nearly soft in thin syrup to cover, remove the stones, and rub through a sieve. Add the juice of a lemon, three cups of water, a few drops of almond extract, and if required, add a little more sugar. Freeze adding the unbeaten white of one or more eggs if desired.

**CHRISTIAN CHURCH**  
"You are Welcome"  
D. E. Millard—Minister.

## County Health Department

ACTIVITIES NEWS  
By Dr. B. C. Wilson Health Officer

### ALL ABOUT MILK

(Continued)  
ALL ABOUT MILK  
(Continued)

The germs of disease get into milk so easily that some reliable way to purify the milk is essential. The scientist, Pasteur, seeing the need of an easy cheap and reliable way to destroy these germs, discovered the process now known as pasteurization. Milk is heated to a temperature of 142-145 degrees Fahrenheit, and is held there for thirty minutes. A higher temperature or a longer time is not necessary; a lower temperature or

### America's Loveliest



Miss Margaret Ekdahl, 18, of Florida, chosen "Miss America" at Miami, will compete for the title of "Miss Universe" at Galveston.

**Miss Eula Benson**—Bible school Superintendent.  
Bible school at 10:00 A. M. with classes for all ages.  
Church services at 11:00 A. M.

### Flew Eight Miles up



Lieut. Apollo Soucek of the Navy in the plane in which he broke the world's altitude record. The mask is connected with an oxygen tank.

possible and just as nutritious as raw milk. It contains also many of the harmless and hardy forms of bacteria, which continue to grow and multiply, so that the milk sours and curdles just as raw milk does, although more slowly.

For family use, it is advisable to obtain milk already pasteurized by a trustworthy dairy. It is cheaper, safer, and better to treat the milk in large quantities at the dairy where skilled persons do it and where the process is carefully supervised. Treating small quantities under imperfect conditions in the home is less safe and less satisfactory.

In country districts and small towns without large dairies, many may have to do her own pasteurizing. In that event, the easiest way is to heat the milk in a double boiler, keeping it between 142 and 145 degrees, Fahrenheit, for three quarters of an hour. If you have no thermometer, bring the milk just to the boiling point to make sure that the harmful germs are killed. Then chill it quickly, and keep it cold and covered.

It is to the interest of every householder that the milk supply should be carefully supervised. Every dairy should be inspected; every milkman should be licensed. It is more important to license persons engaged in the milk industry than it is to license plumbers, underwriters, or chauffeurs. New York, Washington, Boston and many other cities require all persons who handle milk to obtain an official license, or permit, from the health authorities. Such a system helps to get rid of sickly cows and ill-kept dairy buildings; it helps to improve the quality of the milk, and aids the enforcement of the milk regulations.

The dairyman should purify and disinfect the bottle by scalding it with boiling water just before filling. Then the bottle and its fresh cap assure you milk which is clean and which has been protected from flies, fingers and germs. Where the hooded cap is used on has the additional assurance that the top of the bottle is clean.

The inspections made by medical commissions and by state and local government officials go to

the root of the milk problem, and help to bring us cleaner, better fresher, safer milk. Inspection, however, should be supplemented by pasteurization. A milk supply that has been effectively supervised and carefully pasteurized can be accepted as safe.

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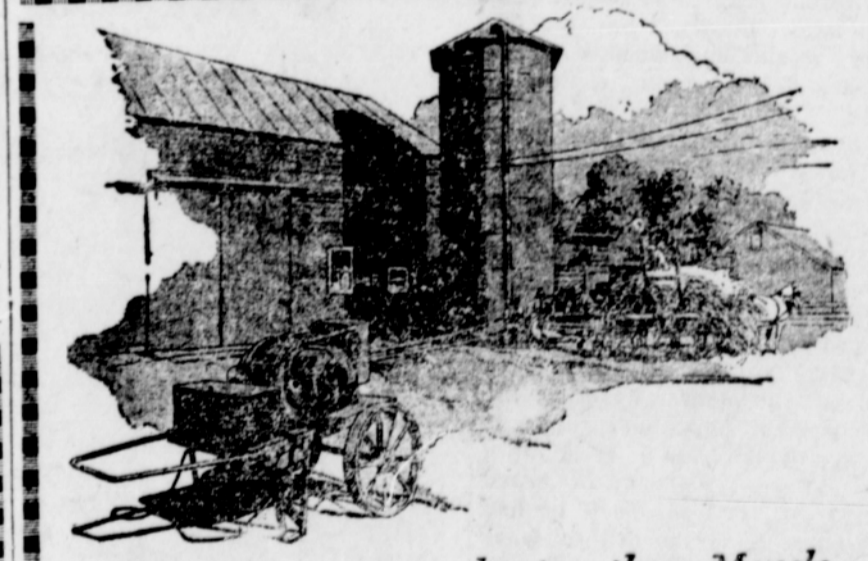
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