

**MUTT AND JEFF—Fish Cake Is The Wet For Sausage**

By **BUD FISHER**



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**Hi-WAYS TO HEALTH**  
by **ADA R. MAYNE**  
**OREGON DAIRY COUNCIL**

**SERVING SUMMER VEGETABLES**

Vegetables served fresh from the garden are a real treat and should be used in abundance during their fresh season. Everyday vegetables can be prepared in many attractive and appetizing ways. When cooked by methods which will preserve their color, flavor and texture, vegetables usually become the favorite part of the meal, especially during summer days.

There is no better way to serve fresh vegetables than with plenty of butter, if the vegetables are cooked just right. When vegetables are cooked too long they lose their pleasant fresh flavor. The so-called strong vegetables as cabbage and turnips, are sweet and mild when boiled only until tender, in an uncovered kettle. Others may be boiled with cover on but never should be over-cooked. In this way they preserve their lovely color and blend perfectly with the delicious flavor of butter, which should be added just before serving.

Suggestions for other ways to serve fresh vegetables are:

**Baked Cucumbers**

- 3 medium cucumbers (4 cups sliced)
- 3 tbsp. fine bread crumbs.
- 3 tbsp. grated American cheese
- 2 tsp. minced parsley
- 2 egg yolks
- 1/2 cup milk
- 1/2 tsp. salt
- Few grains black pepper.
- 3 tbsp. butter.

Peel the cucumbers and cut into crosswise slices. Parboil and place in one cup of water for 3 or 4 minutes. Drain and place in buttered baking dish. Combine beaten egg yolks, milk, salt and pepper and pour over the cucumbers. Cover with bread crumbs that have been mixed with cheese and parsley. Place butter cut into bits over the top. Bake in slow oven (350) until the crumbs brown and cheese melts. Requires about 25 minutes.

**Southern Corn Pudding**

- 2 cups fresh corn
  - 2 eggs
  - 1 1/4 cups milk
  - 3 tbsp. melted butter.
  - 1/2 to 3/4 tsp. salt
  - pepper
  - 1 level tbsp. flour
- Beat eggs slightly and add milk with which flour has been mixed

then the corn, melted butter, salt and pepper. Pour in well buttered baking dish, set in pan of hot water and bake in moderate oven until an inserted silver knife comes out clean and the pudding is nicely browned. About half hour

**Baked Stuffed Tomatoes with Corn**

- 6 large, ripe tomatoes
  - 1 cup well seasoned, thin white sauce
  - 4 tbsp. melted butter
  - 1 tsp. chopped onion
  - 1 tsp. chopped green pepper
  - 2 cups fresh corn
  - 1/2 cup soft bread crumbs
- Wash and cut off the tops of the tomatoes. Scoop out the inside and sprinkle the inside with salt. Combine the white sauce (use 1 cup milk, 1 tbsp. butter, 1tbsp. flour, 1/2 tsp. salt and 1/2 tsp. pepper as the basis for this) onion, green pepper and the cooked corn and fill the tomatoes with this mixture. Top with the crumbs mixed with the butter. Bake in a hot oven of 400 F. for 30 minutes or until tomatoes are tender.

**Wheat Measuring Ending; Corn-Hog Solution Waits**

Rapid progress in measuring and computing the acreage under the wheat adjustment contracts indicates that by the middle of August the work will be practically finished in Oregon with most of the compliance forms on their way to Washington, says N. C. Donaldson, state supervisor of the wheat control program stationed at Oregon State college.

By the end of the first week all counties had finished measuring except Umatilla and Wasco where they are using airplanes and doing most of two years work at once, and in Willowa where the committee got a late start. Crews of official checkers have checked the work on the required number of farms in each county as the measuring and computation was completed.

Submission of the compliance forms to Washington will clear the way for the second installment payment on the 1933 adjustment. Word from Washington is that as each county's forms are received the batch will be given a number and that issuance of checks will follow

the order in which the forms were received.

Payment of 9 cents per bushel on allotments, less the cost of local administration, remains to be made on the first year's benefit payment. Following this, some time this fall will be the first payment on the 1934 adjustment. Three years are covered under the present contracts but only two years of acreage adjustment must be made, one of which is now past.

Though 24 of the 48 states had received some payment on corn-hog contracts by August 1, Oregon is still among those where no funds have been received. Difficulty in reconciling the state quota assigned with contract and local disposal totals has caused the long delay.

The first assistant in the corn-hog section at Washington came to Oregon the first week in August with authority to settle the matter and it is hoped by those in charge that speedy and satisfactory solution of the difficulty with early completion of the contracts for payment will follow.

**On Oregon Farms**

**THE DALLES**—Trees on the farms of H. A. Waite and Fred Wetle treated with zinc sulfate a year ago for control of little leaf, are now showing practically 100 per cent recovery from the trouble, reports W. Wray Lawrence, county agent. Because of these encouraging results other trials have been started this month, he says. The first application was made by boring holes in the base of the trees and injecting zinc sulfate. This method requires considerable work and time, and this year some trees were treated by spraying the zinc sulfate on the foliage. Others were given the treatment in the base of the tree for a check in results from the two methods. Careful records are being kept of these demonstrations, Mr Lawrence says.

**COQUILLE**—Trial plantings of lima beans to determine whether this crop will do well in Coos county were established this summer on the farm of Henry George of Coquille, in cooperation with County Agent George Jenkins. Successive plantings were made weekly from June 15 to about the middle of July, to find the proper time of planting to have the matured beans ready for market about the middle of October.

**ALBANY**—About 100 pounds of straw, placed about the base of each apple tree in his 10 acre orchard, gives Ed Holloway of Brownsville

a nincrease of approximately one-third in yield, reports F. C. Mullen, county agent. The straw is applied once every two or three years and has been found to decrease cultivating costs considerably.

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