

CLASSIFIED
DEPARTMENT

RABBITS AND SKINS

POULTRY. Rabbits, Hides, Pelts, Wool, Good white frier rabbit skins 600 to 1100 a lb. Ship or ask price. Ruby & Co., 935 N. W. Front, Portland, Oregon.

FOR SALE

COMBINE. Mc-Deering, 12-ft., 31 H. W. complete with Windrow pickup, pea attach, clover, attach, and rotary pea separator. John H. Pabola, Hillsboro, Or., Rt. 4, Box 385.

150 acres timber land, Snohomish County; 5,000,000 feet cedar, fir, tamarack. (Owner, S. KOSKI, Ole Blum, Washington).

253 ACRES STOCK RANCH, four miles from Harper, Oregon, on the Valley-Burns Highway. Full set of buildings. Range rights for 300-head stock, water for all ranch land, good soil, terms. Electricity, \$14,000, one half cash, balance terms. Free water rights, and some equipment. Chloe Whittenburg, Owner, Harper, Oregon.

1330-AC. STOCK RANCH, stock and equipment, 320 a. cultivated, balance pasture and timber. Rex Perkins, owner, Rt. 2, box 221, Dallas, Oregon.

BELL OR TRADE: 390 ACRES TIMBER land. Roads, water, good soil, range. Robert Hyde, Benawah Rte., St. Maries, Idaho.

WILL GLADLY FURNISH OUR LIST of ranch properties to any one upon request, have properties in the famous Gallatin Valley, where crop failures are unknown. In the Bitter Root and Flathead valleys, in the Helena and Great Falls area, in the fact most any place in Montana that you would care to locate. All sizes, prices and terms. Places with stock and equipment if desired. Large stock and guest ranches. If you want to buy or sell, write Mrs. McCulloch, Realtor, Suite 1, Gallatin Block, Bozeman, Mont.

1371 A, Ideal stock ranch, springs, creeks, rich soil, on good road, good markets, 22 mi. S. W. Chehalis, Wash. Price \$25,000. Frank S. Brabec, Rt. 4, Box 338, Chehalis, Wash.

"RAKE & FANCY POULTRY." 50 breeds, Eggs, Stock. List 3c. Empire Ranches, Corona, New Mexico.

HELP WANTED

WANTED
MAN

WITH CREAMERY
AND MILK-PLANT
EXPERIENCE

UNION WAGES
\$9.00 PER DAY
48 HOUR WEEK

Certificate of Availability
Needed
State Qualifications

C-25

1400 N. W. HOYT
PORTLAND, OREGON

MECHANICS AND
METAL MEN

Pay top wages and bonus for good metal men. Clean and well lighted department. Time and half for overtime desired. Certificate of availability necessary. Write Mr. Brown, State experienced.
UNIVERSITY CHEVROLET CO.
45th & Roosevelt Way Me. 2129
Seattle, Wash.

EXPERIENCED COUPLE OR SINGLE
MAN for modern dairy ranch.
Sunderland Ranch, East Sound,
Washington.

HOTEL MAIDS

\$25 PER WEEK
EXPERIENCE NOT NECESSARY
NO AGE LIMIT
ALSO PART-TIME WOMEN
EXP. NIGHT MAIDS
APPLY HOUSEKEEPER

Heathman Hotel

MECHANICS

Want men who are interested in a good job now and after the war. Ideal working conditions and location. Parking furnished. Prefer mechanics with truck experience. Opportunity to learn diesel design. Earn up to \$76.25 per week days and \$83.55 per week nights. Must have Certificate of Availability issued by United States Employment Service, State of Washington. Those now employed in essential industries or who cannot qualify should not apply. Contact Mr. Spanier.

GENERAL MOTORS TRUCK & COACH

FACTORY BRANCH
1703 Broadway, Seattle, Washington

CLOCK WATCHER



Foreman—Hey, bud, how long are you cutting them poles?
Carpenter—Until quitting time.

No Victory Garden

Mrs. Jones—Old Mr. Whipple fell off the roof of his house while he was shingling it.

Mrs. Smith—His wife must have felt terrible about it.

Mrs. Jones—I'll say she did. He fell right into her radish bed.

Vicious Circle

Jones—I'm losing my hair from worrying.

Smith—What are you worrying about?

Jones—Losing my hair.

Worm's Life

A little worm one day met another worm coming up beside him. Said the first worm, "I could go for you. What say we get together?" Said the second, "Don't be silly, I'm your other end."

HOUSEHOLD
MEMOS... by Lynn Chambers

Use a Water-Bath for Canning Tomatoes, Fruits
(See Recipe Below)

Try Canning!

Many homemakers who have never done so before will be hard at work doing some old-fashioned "putting up" this summer. Not only will it be economical to put up your own Victory garden's surplus, but also it will be a vital step in stretching those precious points next winter.

Canning's simpler today and much of the spoilage that occurred formerly can be prevented if the homemaker checks the causes of spoilage. There's a reason for every type of spoilage, and what's more important, every one of them can be prevented if she's careful.

First, it's not smart to use leftover produce that you wouldn't eat at the table. Select only prime fruit and vegetables in perfect condition. Best quality goes into commercial canning, and so it should for home canning. Get out into the garden early in the morning to get vegetables and fruits and can immediately, or if you market, tie a bandana on your hair and go out early in the morning to get your produce while it's still fresh.

Cleanliness is another important factor. Remember that food spoils for other reasons than that the jar is not air-tight. More spoilage than you ever dreamed of can result from not washing the food properly and discarding bruised or imperfect vegetables and fruits. Be sure to peel the food, if it is to be peeled, so that no dirt and the bacteria that lurk in it get rubbed in the product as it is peeled.

Work as quickly as possible with the food once it's started on its way to the can. Flat sour, which occurs in vegetables, can often develop in vegetables, for example, if the jars in which the pre-cooked food is placed stand too long before processing. Too much delay in handling food from one step to the other may cause a great loss of vitamins and minerals.

Do as much preparation ahead of time as possible like checking equipment and getting together jars which are examined for imperfections and nicks. Wash all jars and caps in soapy suds (not in cool dish-water after the breakfast dishes!) and scald or sterilize them.

Select Day for Canning.

If there's a huge quantity of food to be canned, it would be a good idea to round up as many friends and neighbors to help, and to do the canning on a community basis. In many towns, pressure cookers which

Lynn Says

Successful Canning: It is easy to do the right thing with foods to be put up in cans if you know the principles and follow directions.

Follow the slogan, "Two hours from garden to kettle." Use only fresh, firm, ripe rather than over-ripe produce. Wash all foods carefully before attempting any preparation.

Check jars, rubbers if used, and caps along with equipment before you start canning. Work at the range as much as possible to save time between steps. Have sterile jars on one side of range, fill them from kettle on stove (or from colander near stove, if using fruit which is not pre-cooked), and place immediately in water bath or pressure cooker or oven.

Jars should be washed in a pan of soapy suds and scalded, inverted on a clean towel until used.

Your Canning Shelf

- *Tomatoes
- *Peas
- *Beets
- *Green Beans
- *Spinach
- *Corn
- *Recipe given

are necessary for canning non-acid vegetables, are available at the canning center. Then, if all produce must be canned in a single day, it will be necessary to recruit as much help as possible from others in your community and give them your time when needed.

Canning day should be canning day only, not laundry day, general cleaning and baking day, too. It's better, too, not to be overly ambitious and try to do three bushels of tomatoes, all in one sweep, for you will do better with a small quantity, and feel less tired, even though it may take several days in which to finish.

Processing Foods.

Fruits and vegetables need processing which means the application of heat to the product for a certain definite period of time. You just can't put fruit into jars, seal and store and expect them to stay in perfect condition.

Water-Bath Method.

In some cases, when pressure cookers are not obtainable, a water-bath may be used for vegetables and meats. However, the water-bath is more preferable for tomatoes (which are acid, and technically a fruit) and fruits.

To make a water bath, use a large wash boiler or deep vessel fitted with a rack made of laths, perforated material or galvanized wire. Have a tight fitting cover.

Place prepared jars on the rack which must hold them at least 1/2 inch above bottom of the canner. The water bath should be filled with boiling water which comes at least an inch or two above the tops of the jars. Jars on the rack should not touch each other. Start counting processing time as soon as water around jars begins to bubble, and keep it boiling during entire processing period. If necessary, add boiling water, if it boils away, for the water must always be boiling at least an inch above the tops of the jars.

Here are some recipes for common fruits and vegetables:

*Tomatoes.

Scald tomatoes in boiling water 1 minute. Soak in cold water 1 minute, peel, core, quarter and pack into clean, sterile jars. Add no water. Add a teaspoon of salt to each quart of tomatoes. Put on band and screw band firmly tight. Process in hot water bath for 35 minutes.

*Peas.

Shell, grade peas, using only prime quality. Pre-cook 3 to 7 minutes depending on size. Pack loosely, adding hot water to within 1 inch of top. Adjust cap and process in pressure cooker, 60 minutes at 10 pounds, or 180 minutes in hot water bath.

*Beets.

Use small, uniform beets. Wash carefully. Leave the roots and stems long. Boil 15 minutes. Plunge into cold water, remove the skins and pack into clean jars. Add 2 teaspoons of salt and sugar mixture to each quart jar if desired. Fill to within 1/2 inch of top, with boiling water. Put on cap, screwing band firmly tight. Process in hot-water bath 120 minutes or in pressure cooker 40 minutes at 10 pounds.

Are you having difficulties planning meals with points? Stretching your meats? Lynn Chambers can give you help if you write her, enclosing a stamped, self-addressed envelope for your reply, in care of her at Western Newspaper Union, 210 South Desplaines Street, Chicago, Illinois. Released by Western Newspaper Union.

Things
to do

LUXURY on a wartime budget—in a beautiful jiffy filet crocheted cloth or scarf. Though it's so easy to do, yet it adds richness to table or buffet. Make jiffy-crocheted articles in two strands of string—or smaller pieces in finer cotton.

Pattern 7468 contains instructions and a chart for cloth and scarf; illustrations of stitches; materials needed.

Due to an unusually large demand and current war conditions, slightly more time is required in filling orders for a few of the most popular pattern numbers.

Send your order to:

Sewing Circle Needlecraft Dept.
117 Minna St. San Francisco, Calif.

Enclose 15 cents (plus one cent to cover cost of mailing) for Pattern No.

Name

Address

Uncle Phil
Says:

A definition of democracy: A state of mind in which every man is as good as every other man, provided he really is.

Have you noticed that when you're angry with other people it's "righteous indignation." But when other people are angry with you, it's just "bad temper."

A woman's idea of a left-handed compliment is a wedding ring.

A man has no right to have opinions of the things of which he knows nothing.

The man who goes about wishing he had never been born is not the only one who regrets it.

Secret of success: Bite off more than you can chew—and then chew it.

1ST CHOICE—MILLIONS
St. Joseph ASPIRIN
WORLD'S LARGEST SELLER AT 10

Men Best at Golf

A study of several thousand golf games reveals that the average score of men is 91 while that of women is 111.

RASHES Externally
Caused
Relieve fiery itching and
allay further irritation with
active, specially medicated
RESINOL

Free Sample Resinol, 75¢
Baltimore, Md.

White Markets

Japan, too, it seems, is bothered with black markets, but there they are called white markets.

Kidneys Must
Work Well—

For You To Feel Well

24 hours every day, 7 days every week, never stopping, the kidneys filter waste matter from the blood.

If more people were aware of how the kidneys must constantly remove surplus fluid, excess acids and other waste matter that cannot stay in the blood without injury to health, there would be better understanding of why the whole system is upset when kidneys fail to function properly.

Burning, scanty or too frequent urination sometimes warns that something is wrong. You may suffer nagging back-ache, headaches, dizziness, rheumatic pains, getting up at night, swelling.

Why not try Doan's Pills? You will be using a medicine recommended the country over. Doan's stimulate the function of the kidneys and help them to flush out poisonous waste from the blood. They contain nothing harmful. Get Doan's today. Use with confidence. At all drug stores.

DOAN'S PILLS

PATTERNS
SEWING CIRCLE

Pattern No. 8342 is in sizes 12, 14, 16, 18, 20 and 40. Size 14 ensemble takes 4 1/2 yards 36-inch material.

Due to an unusually large demand and current war conditions, slightly more time is required in filling orders for a few of the most popular pattern numbers.

Send your order to:

SEWING CIRCLE PATTERN DEPT.
139 New Montgomery Street
San Francisco, Calif.

Enclose 20 cents in coins for each pattern desired.

Pattern No. Size

Name

Address

Household
Hints

A cloth dipped in linseed oil and wiped over a polished surface will improve the appearance.

One-fourth teaspoon lemon juice added to each cup of heavy cream will hasten whipping.

Frozen meats should not be thawed before cooking. Soaking them to hasten defrosting impairs the flavor.

The setting of a jelly can be hastened by placing the mold in a pan of cold water.

Put bacon fat over the skins of potatoes before they are put into the oven to bake. Then the skins will not crumble or break, and will have a delicious flavor. Eat the skins with the potatoes.



TABASCO

The snappiest seasoning known, and the world's most widely distributed food product! A dash of this pungent sauce gives a rare flavor to any food. TABASCO—the seasoning secret of master chefs for more than 75 years!

Grand Wartime
Breakfast

Ready instantly, Rice Krispies save time, work, fuel. Save other foods, too. Delicious. So crisp they snap! crackle! pop! in milk. A dish to give needed protein! Rice Krispies are restored to whole grain nutritive values in thiamin (Vitamin B₁), niacin, and iron.



DON'T Let Our Fighting Boys Down; ★
★ Subscribe NOW for U. S. War Bonds

CLABBER GIRL
Baking PowderIN CLASS 1-A FOR
WAR-TIME BAKING

In the war-time kitchen, where economy rules, where waste must be avoided and where quality counts as never before, Clabber Girl leads the list of dependable baking ingredients... Ask Mother, She Knows: Clabber Girl has been the choice of millions of proud bakers, in millions of homes, for years and years.

HULMAN AND COMPANY, TERRE HAUTE, INDIANA