Women Wanted To 2 **Train For Dairy Jobs in Oregon**

An opportunity for physically fit women between the ages of 18 and 45 to train for important wartime jobs on Oregon dairy farms is announced by the emergency farm labor service of the O. S. C. extension service.

A recent survey of representative dairy farmers in Tillamook and Coos counties showed that a considerable percentage of them would welcome the opportunity to hire trained women help on their dairy farms. Of 18 contacted in Tillamook County, 13 said they would hire women, and of 17 in Coos County 10 would make use of modern milkmaids.

The plan is to put on a training school at Oregon State College some time in January where trainees would spend from one to three weeks, according to the amount of previous experience. All those who completed the course satisfactorily would be recommended for positions and would be eligible for membership in the Women's Land Army. A distinctive uniform is now available for the WLA.

While no guarantee can be made as to wages, dairymen contacted said they would expect to pay from \$75 to \$100 a month plus room and board for women dairy workers, with opportunity for higher pay as they became more experienced.

"Women who are planning to apply for a war job might well consider this opportunity,' says Mrs. Mabel Mack, state farm labor assistant, in charge of the WLA. "Women are needed on dairy farms to meet peak needs beginning in February and March."

While dairy products are among the most needed war materials, the prospective 1944 production is estimated at 6 per cent under 1943, with labor shortage one of the chief factors in the decrease. Dairy women would be expected to handle milking machines, including stripping and some feeding of the cows, and, as supplemental work, would frequently be expected to learn to drive a tractor and might even be called upon laneous tasks, including some Mack at Corvallis.

Murder IN THE KITCHEN



CRIME DOESN'T PAY. Not even in the kitchen. Are you guilty of things like this?

The Case of the Fatal Paring Knife

A paring knife is an instrument of death when used like this on a

"Potatoes" say home economists at Revere's Experimental Kitchen "should never be peeled or pared. To retain minerals and nutritious elements, boil them in their jackets or bake them. They can then be mashed,

stuffed, creamed or sauteed." Perhaps there's nothing mean about you, but DEATH can lurk in your kitchen knife.

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CROCHET MAGIC TO LIVEN UP WINTER DRESSES



Black and white is always a smart combination. You'll find that a basic dress sparkles anew when these crisp white doilies are added at the throat and sleeves. They're easy to crochet, and lovely in sets of pastel colors trimmed with contrasting velvet bows. Directions for making the doilies may be obtained by sending a stamped, self-addressed envelope to the Needlework Department of this paper, specifying design 2601,

STEPS IN COOKING YN WATER



2. Brown meat on all sides in own fat or hot lard

3. Cover with water, cover kettle and cook below boiling point until tender

4. If vegetables are added. put in just long enough before serving to be cooked

BEWARE OF BURNS!

Take care in the kitchen! In that one room in the house most burns occur, according to the National Safety Council. Do you make it a practice to turn all handles of cooking utensils away from the



range to protect yourself and members of your fam-ily from pos sible burns through spillage of a utensil's hot con-tents? And do

you keep handles turned away from other lighted top burners, too? In the emergency of small and minor burns, it is well to remember that the simplest treatment is now considered the most effective in some of the leading hospitals: be careful not to break blisters; cover area with sterile fine mesh gauze to which pe-trolatum, better known as petroleum jelly, has been liberally ap-plied, and dress with a fairly thick gauze bandage applied firmly but not too tightly. Call a doctor im-mediately if the burn is deep or tovers a wide area.

When you buy War Bonds your

money goes into action at once.

Where, we may never know. Maybe,

as shown above, to equip a company of American Rangers marching up a railroad somewhere on the Mediterranean. Whether they come back de-

pends upon the equipment we send.

More War Bonds.

Give your dollars action: Buy



Crumbly, golden brown bread rusts top these individual ramekins of Sea Food Scallop. The rumbs are an easy trick if you noisten them with melted margarine, and brown them carefully n a moderate oven.

SEA FOOD SCALLOP

2 tablespoons margarine 2 tablespoons finely chopped

1/2 teaspoon salt Dash of paprika Dash of pepper

11/4 cups milk 1 tablespoon finely chopped parsley

2 cups flaked cooked fish 2 tablespoons chopped pickles,

cup fine dry crumbs 3 tablespoons margarine (melted)

Sauté onion in margarine until lightly browned. Blend in flour and seasonings. Remove from heat. Add milk gradually, mixing well. Cook over low heat, stirring until thickened. Add parsley, flaked fish, and pickle, if desired. Pour into greased ramekins or small baking dish. Cover with crumbs mixed with melted margarine. Bake in moderate oven (375° F.) about 25 minutes or until crumbs re brown. Garnish with lemon wedges sprinkled with chopped parsley. Serves 4 to 6.

Other favorite low-point recipes re found in a 32-page cookbook Ration-Time Recipes." Free copy may be obtained from National otton Council, Box 18, Memphis

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NOTICE

The Oregon State Game Commission will meet at 10 o'clock Saturday morning, January 8, in 616 Oregon Building, Portland, for the purpose of holding a hearing in regard to regulations governing the taking of game fish dur-

The hearing is open to the public and those interested in the in case. Need them very badly. 1944 angling regulations are in. No questions asked. Reward. Invited to attend.

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