

Classified * and * Legal * Advertising

Want Ads

FREE! If excess acid causes you pains of Stomach Ulcers, Indigestion, Heartburn, Belching, Bloating, Nausea, Gas Pains, get free sample, Udg. at HUMPHREYS DRUG COMPANY.

FOR SALE—Salvaged brick. Priced reasonable. Frank Rumble. 14p

FOR SALE—One No. 7 International combine, 16-foot. A. G. Piper, Lexington, Ore. 14-17c

FOUND—A purse. Owner may reclaim by identifying same and paying for this advertisement. Gazette Times.

FOR SALE—Milk cows and Delaval separator. J. E. Craber, Hardman. 13-16p

WANTED—Turkey gobbler, any strain. W. H. Cleveland, Phone 8F11. 13fc

FOR SALE—15 young Guernseys: 20 2-year-old bred heifers, four fresh heifers, one bull eligible for registration. All from Wightman and Tillamook dairy stock. Newt O'Hara, Lexington, Oregon. 14p

DRY WOOD—Blackburn Mill. See Dan Bishop. 42fc

LAWN MOWER sharpening, factory style. N. D. Bailey 4-tf-c

FOR SALE—Bulk wheat bed, 12 feet long, 130 bushels. A-1 shape. Earl McKinney, Heppner. 14p

WANTED — Man and wife on ranch, \$175 and everything furnished. W. H. French. 15fc

Legal Notices

NOTICE OF SALE OF COUNTY PROPERTY

BY VIRTUE OF AN ORDER of the County Court, dated June 4, 1943, I am authorized and directed to advertise and sell at public auction, the following described property at not less than the minimum price herein set forth:

Lots 6, 7 and 8 in Block 1 of Penland's Second Addition to the Town of Lexington, Morrow County, Oregon, for the minimum price of \$30.00 cash.

Lots 21 and 22 in Block 4 of the City of Boardman, Morrow County, Oregon, for the minimum price of \$20.00 cash.

THEREFORE, I will on the 10th day of July, 1943, at the hour of 10:00 A. M., at the front door of the Court House in Heppner, Oregon, sell said property to the highest and best bidder.

JOHN H. FUITEN,
Sheriff P. T., Morrow County
Oregon. 11-15

NOTICE TO CREDITORS

Notice is hereby given that the undersigned has been duly appointed executrix of the Last Will and Testament of Daniel D. Summer, deceased, by the County Court of Morrow County, Oregon, and has accepted such trust. All persons having claims against the estate are hereby required to present the same, with proper vouchers attached, to the executrix at the office of J. O. Turner in Heppner, Oregon, within six months from the date hereof.

Dated and first published July 1, 1943.

BERTHA DINGES
Executrix
14-18

The enriched flour program is now so widespread in this country that more than a half million pounds of niacin alone are required to add that vitamin to the white flour used in commercial and home baking. A more complete enrichment, including riboflavin, is to be started this summer, reports Dean Ava B. Milam, chairman of the Oregon State nutrition committee for defense.

A G-T want ad will do wonders if you have anything to sell, trade or exchange. Results every time.

NOTICE OF HEARING OF FINAL ACCOUNT

IN THE COUNTY COURT OF THE STATE OF OREGON FOR MORROW COUNTY

In the Matter of the Estate) of Jefferson Evans, Deceased)
NOTICE IS HEREBY GIVEN that the undersigned has filed his final account and report in the above entitled matter and the Court has fixed Friday, August 6, 1943, at the hour of ten o'clock a. m. of said day as the time, and the County Courtroom of the County Court-house at Heppner, Morrow County, Oregon, as the place for hearing exceptions and objections to said final account and report. Objections to said final account and report should be filed on or before said date.

Dated at Heppner, Oregon, this 8th day of July, 1943.

EARL EVANS, Administrator.
With the Will Annexed of the Estate of Jefferson Evans, Deceased.

HOMER I. WATTS,
Attorney for Administrator.
Address: Lock Box 275
Athena, Oregon.

NOTICE TO CREDITORS

Notice is hereby given that the undersigned has been duly appointed executrix of the Last Will and Testament of Bertha A. Leicht, deceased, by the County Court of Morrow County, Oregon, and has accepted such trust. All persons having claims against the said estate are required to present the same, with vouchers attached, to J. O. Turner in Heppner, Oregon, within six months from the date hereof. Dated and first published July 1st, 1943.

NELLIE L. NETTER,
14-18 Executrix.

NOTICE TO CREDITORS

Notice is hereby given that the undersigned was duly appointed by the County Court of the State of Oregon for Morrow County administratrix of the estate of Sarah M. Stamp, deceased, and all persons having claims against the estate of said deceased are hereby required to present the same to the undersigned administratrix duly verified as required by law, at the law office of Jos. J. Nys at Heppner, Oregon within six months from the date hereof.

Dated and first published this 10th day of June 1943.

GRACE SHOUN, Administratrix.

NATIONAL FOREST TIMBER FOR SALE.

Sealed bids will be received by the Forest Supervisor, Pendleton, Oregon, up to and not later than 2 P. M. August 9, 1943, for all cutting timber marked or designated for cutting and all merchantable dead timber located on an area embracing 40 acres within Section 35, T. 4 S., R. 27 E.W.M., all in the Umatilla National Forest, Oregon, scaled by tape measurement to be 260,760 feet B.M. of ponderosa pine timber and 9,960 feet B.M. of Douglas-fir. No bid of less than \$3.75 per M feet B.M. for ponderosa pine and \$1.75 per M feet B.M. for Douglas-fir will be considered. In addition to the prices bid for stumpage, a cooperative deposit of \$.35 per M feet B.M. to be used by the Forest Service for paying the cost of slash disposal and a cooperative deposit of \$.15 per M feet B.M. to cover the cost of tree planting, seed sowing, and timber stand improvement work on the area cut over for the total cut of timber under the terms of the agreement will be required. \$1230.64 must be deposited with each bid to be applied on the purchase price, slash disposal, stand improvement, and cash deposit in lieu of bond, refunded or retained in part as liquidated damages, according to conditions of sale. The right to reject any and all bids is reserved. Before bids are submitted, full information concerning the timber, the conditions of sale, and the submission of bids should be obtained from the Forest Supervisor, Pendleton, Oregon.

Expert Gives Hints On Washing Greasy Working Clothes

To many homemakers the job of washing greasy, gritty overalls or slacks is a new one and a tough one, says Lucy R. Lane, extension specialist in clothing and textiles at Oregon State college. More work clothes are being worn today than ever before and they are getting dirtier than ever before, she says.

In handling greasy or unusually dirty clothes of any kind Miss Lane advises that time and effort will be saved in the long run by doing some preliminary cleaning before the overalls are put into a mechanical washer.

First, the worst of the dirt can be removed by scraping or brushing to take out the dust, sand or bits of metal that may be clinging to grease. Then some lard or vaseline rubbed into the grease stains will loosen them if they are rubbed vigorously between the hands and then scraped with the back of a knife. Some times this has to be

NOTICE OF SALE OF COUNTY PROPERTY

BY VIRTUE OF AN ORDER of the County Court, dated June 7, 1943, I am authorized and directed to advertise and sell at public auction, the following described property at not less than the minimum price herein set forth:

Lots 11 and 12 in Block 8, Sperry's 2nd Addition to the City of Lone, Oregon for the minimum price of \$20.00, cash.

THEREFORE, I will on the 7th day of August, 1943, at the hour of 10:00 A. M., at the front door of the Court House in Heppner, Oregon sell said property to the highest and best bidder.

JOHN H. FUITEN
SHERIFF, P. T., MORROW COUNTY, OREGON 15-19

repeated several times and the worst places sponged with carbon tetrachloride to remove all of the black grease.

After this the clothes can go through with the regular laundry without leaving the washing machine in a sorry state, and with a much better job of washing. When badly oil stained clothes go into hot soapy water before the grease is removed the heat tends to set the stain instead of removing it, says Miss Lane.

Famous Basso to Sing at La Grande

Of special interest to residents of eastern Oregon will be the announcement of the appearance of Sigurd Nilssen nationally known basso for a feature concert at the Eastern Oregon College auditorium at La Grande on Monday evening, July 12. This concert will highlight the last week of the first summer session.

Mr. Nilssen was born at Perry, Oregon, just out of La Grande, graduated from Whitman conservatory at Walla Walla and has studied in Paris, London and Vienna.

He has appeared in opera in many European countries and the United States with command performances for royalty in the St. James palace, London.

Mr. Nilssen has performed at the San Carlo opera company and with the Civic opera company in Philadelphia.

According to estimates, 3,000 tons of tin will be saved in 1943 and 5,000 tons in 1944 by reducing the tin content and adding silver to the lead solder of new cans being manufactured.

In addition to the two pairs of shoes issued every American on entering the service, three extra pairs must be available in reserve, and two more pairs in process of manufacture.

More Machinery in Sight Next Year

Assurance that Oregon farmers will have more machinery for next year's food production job is seen by Albert L. Girod, chairman of the Oregon USDA war board's machinery committee, in the 1944 farm machinery order just issued by the WPB.

Production of machinery equal to 80 percent of the 1940 output is provided in the order, as compared with the 40 percent production this year. All restrictions on production of repair parts have been removed.

Girod points out that considerably more than twice as much machinery should be available to farmers in 1944 than this year. While a 40 percent output was authorized under the 1943 program, only about half of the machines have been received.

Materials have been allocated and production under the 1944 program was started July 1—three months earlier than this year. Girod believes that more machinery will be available in time for seasonal needs, and that much of the delay in deliveries experienced this year will be avoided.

TWO AREA SUPERVISORS NAMED IN MEAT PROGRAM

Appointment of Lewis A. Nichols, Redmond, and Dale R. Winn, Portland, as area meat supervisors was announced this week by the Oregon USDA war board. Under direction of C. R. Tulley, the state meat supervisor, the area men will assist county war meat committees in the operation of the slaughter permit and quota program.

Nichols, stationed at Redmond, will work with committees in all eastern Oregon counties except Klamath and Lake.

We've got Axis to grind. Buy Defense Bonds and Stamps.

CAN PEAS AND BEANS, TOO!

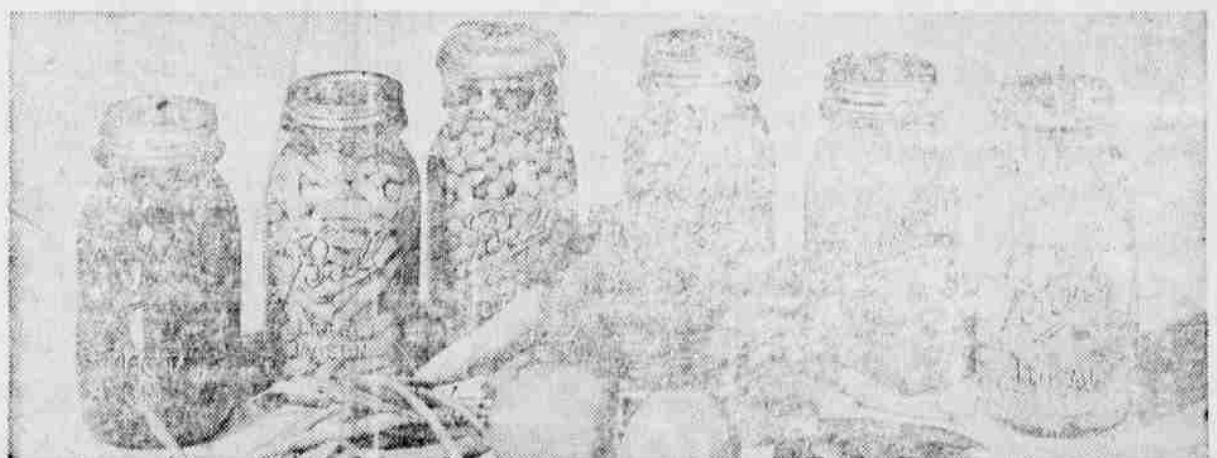


Photo Courtesy Ball Bros. Co.

Peas . . . Some like them hot, some like them cold, but nearly everybody likes them canned, or so claims Gladys Kimbrough, Home Service Director of Ball Brothers Company. Not everybody likes green or "English" peas and that's all right because there are plenty other peas of different color and flavor.

All kinds of peas, lima beans, and butter beans are canned the same way. All should be picked and canned the very day the pods are full enough to be shelled. At that time they will be from small to medium size, tender and sweet.

Peas and beans begin to lose flavor and food value as soon as pulled from the vine and are likely to spoil if time is wasted between gathering, preparing, and canning.

Flat sour and all other spoilage can be avoided by paying strict attention to canning rules. Yes, Rules, they are as simple as this:

1. Check over jars and lids the day before the canning is done. If glass top seals or two-piece metal vacuum seals are to be used, examine the top edges of the jars—the slightest flaw may cause you to have to do work over. The same is true of the sealing surface of glass lids. If there is any doubt as to the tension of the wires on "lightning" jars, fill them with hot water, seal, let stand until cold, then hold upside down and examine for leaks, and don't forget to wash jars, caps and rubbers clean.

2. Use young, tender, freshly gathered vegetables—and they won't be fresh after being out of the garden all night.

3. Prepare no more than your canner will hold and not that many if the canner is large and the help small.

4. Wash the pods clean before shelling. Sorry, but dirt is the chief cause of spoilage, so rinse the peas or beans in clean, cool water after they are shelled.

5. Cover with hot water and cook from 3 to 10 minutes, depending upon size; then pour into the jars while boiling hot—this won't break jars that have been covered with lukewarm water, heated to boiling and kept hot until needed.

6. Leave about an inch space at the top when filling the jar: add ½ teaspoon salt to each pint. Pint jars are best for peas and shelled beans because the heat reaches the center of the pack more quickly but whether pints or quarts are used, be sure to have enough water to insure quick heating all the way to the center of the jar. Seal or partly seal jars, depending upon type used; then put into the canner as quickly as possible and process the correct length of time. Young, tender, green peas take 50 minutes; blackeyed and field peas, limas and butter beans are processed 60 minutes at 10 pounds pressure. If no pressure cooker is available, process (boil) 3½ hours in hot-water bath canner. Use the same time for pint and quart jars. Nothing larger than a quart is safe for canning non-acid vegetables.

The bacteria that cause spoilage in peas and beans thrive in the tem-

perature that makes you say "Whew, ain't it hot in here!" The quicker you make it too hot for bacteria, the better. So, don't piddle around when canning vegetables or anything else for that matter. If you have no pressure cooker, use a water-bath canner (never an oven or a steamer for vegetables). And remember to boil beans and peas 15 minutes before tasting them—even if a pressure cooker is used—for about once in a million or so times, a toxin forms in non-acid foods. Such toxin can be destroyed by boiling. Failure to take this precaution has been known to cause serious illness. Reboil non-acid vegetables left over from one meal to another.

To use a water bath right: Have the water steaming hot and deep enough to cover the tops of the jars two or more inches when they are put into the canner. Get the water boiling as quickly as possible and keep it boiling steadily every minute of the time called for in the recipe. Take the jars out of the canner as soon as they have processed long enough; complete the seal on all jars that require it (all except two-piece vacuum seals should be partly sealed before and completely sealed after processing—the vacuum seals are sealed before only); stand the jars far apart on a cloth or folded newspaper to cool. Make sure every jar is sealed when put away for winter and, believe it or not, there will come a day when you will say "I didn't dream it possible that canned peas could taste so much like garden fresh ones."