

LEXINGTON NEWS

Dee Cox Delivers First Wheat to Lexington Elevator

By Edith Edwards

Harvest is getting underway in the Lexington district with several farmers hauling into the elevators. Dee Cox, Jr. has the distinction of delivering the first wheat, having started last Wednesday.

Miss Alice Griffith of Sacramento, Calif. arrived Wednesday to spend the summer with her aunt, Mrs. A. M. Edwards. She was met in Arlington by Mrs. Edwards and Clyde.

Pvt. Kenneth Jackson surprised his parents Sunday evening, when he arrived home for a short furlough. Private Jackson has been stationed at Camp Wolters, Texas.

Janet Marquardt of Portland spent the week-end here with relatives.

Mr. and Mrs. Ed Grant and family spent Sunday in Condon visiting Mrs. Grant's parents.

Wanda Breeding of Kinzua spent Sunday with her parents, Mr. and Mrs. O. G. Breeding.

John Miller of Portland spent the week-end here with his family.

Janice Hayes spent several days last week in Heppner with her grandparents, Mr. and Mrs. Glen Hayes.

Mr. and Mrs. George Hannan and family of The Dalles spent the week-end with Mrs. Hannan's brother, Carl Whillock and family.

Ralph Jackson was a week-end visitor in Portland.

Miss Patty O'Hara is employed in the office of the Morrow County Grain Growers, Inc.

Mr. and Mrs. Claude White and Juanita Bellenbrock were Pendleton visitors Monday.

Betty Cunningham of Heppner spent Saturday night with Major Marquardt.

Mr. and Mrs. E. G. Herman entertained with a lawn party Sunday at their ranch home honoring the birthdays of Mr. and Mrs. Fred Rauch, Doris Rauch, Edna Fetsch and Doris Klinger. A picnic dinner was served at noon and swimming was enjoyed later in the day.

Darrell and Delbert Vinson were business visitors in Portland last week.

Carl Whillock, George Hannan and Al Fetsch spent Saturday night and Sunday in the mountains fishing.

Sgt. and Mrs. Hugh Vester Shaw and Mrs. Guy Shaw of Hermiston were visiting relatives in Lexington and Heppner Tuesday. Sgt. Shaw and his bride, the former Donna Maxine Kelly, are spending a short furlough with his parents following their wedding July 9 in Casper Wyo., where the groom is stationed.

Mr. and Mrs. Arnold Peiper and Marcile were Pendleton visitors Monday, going over to consult a physician about Mr. Peiper's hand in which he has been suffering blood poisoning.

Phyllis Grant is employed at the Merritt Gray home.

Wayne Hams of Heppner is staying at the George Allyn home.

E. B. Jensen and family of Heppner were in town Thursday. Mr. Jensen is the new school superintendent for the coming year.

Mr. and Mrs. T. R. Burton and family spent last week in Mc Minnville with relatives.

The committee in charge of the Mc Caw hospital fund wish to thank all those who so generously contributed to this worthy cause. A total sum of \$164.47 was raised in the Lexington community, which will be used for the hospital for wounded soldiers in Walla Walla.

Low Protein Wheat May Be Answer to Starch Shortage

Possibility of combatting a growing shortage of starch by manufacturing this material from low protein wheat of the mid-Columbia area is being studied by a committee of the Oregon Farm Chemurgic council, according to H. W. Derry, manager of Pacific Power & Light company's new industries department and secretary of the farm chemurgic group.

In addition to food products, starch goes into adhesives, paper of certain kinds and a long list of other industrial products and processes. It normally is produced from corn.

The present shortage results in part from ceiling prices which make it more profitable for growers to feed their corn to hogs than to sell it.

Working with Derry on the committee are Professor E. H. Wiegand and D. D. Hill, Oregon State college; Dr. David B. Charlton, Charlton Laboratories of Portland, and Kenneth Miller, S. P. & S. railway.

The starch from wheat program was discussed recently at a chemurgic session called in Portland by Derry. The meeting was held at the request of Dr. G. E. Hilbert, chief of the starch and dextrose division of the department of agriculture's northern regional research laboratory at Peoria, Ill., and Dr. Langford, chief of the laboratory's engineering and development division. Both discussed studies they are making on manufacture of starch, glucose, dextrose and feed from surplus Oregon wheat.

Among those attending the meeting were George N. Peck, Harry Dinges and D. W. Glasgow, all representing the Morrow County Grain Growers, Inc., of Lexington, and a number of federal officials.

RETURNS HOME

Mrs. Harold Smith and daughter returned to their home at Naches, Wash., Tuesday after spending two weeks at the home of Mr. and Mrs. Orville Smith. Mrs. Smith's husband, member of the "Seabees," is seeing service in the Caribbean area.

RETURN FROM GRANITE

Mr. and Mrs. E. R. Shaffer returned Sunday from Granite where they spent a couple of weeks with their sheep on summer range. The sheep were started to the range on July 31.

DRIVE TO PENDLETON

Mr. and Mrs. Don Strait, Mrs. Keith Marshall and Joe Hughes, Jr. drove to Pendleton Saturday evening to meet Pvt. Marshall, who is on leave from training duties at Courtland, Ala.

To Spend Month With Church at Pendleton

Archdeacon and Mrs. Neville Blunt drove to Pendleton today where they will remain until the first of September. Mr. Blunt will carry on the work at Church of the Redeemer during the absence of Rector Eric O. Robathan who is vacationing at Victoria B. C. Bishop Remington also will be absent from the city during that period. Archdeacon Blunt will return to Heppner for the morning service August 8.

Archdeacon Blunt will broadcast at 8:15 o'clock each morning next week over station KWRC Pendleton. During their stay in Pendleton he and Mrs. Blunt will be in residence at the home of Bishop and Mrs. Remington.

TAKING VACATION

T. J. Humphreys is taking a week's lavoff from the store and is spending the time around home.

GLASS JARS FOR VICTORY CANNING



Photo Courtesy Ball Bros. Co.

Plan to can every extra vegetable from your Victory garden and don't worry if your dealer hasn't jars with the kinds of caps you have been accustomed to using. Gladys Kimbrough, Home Service Director of Ball Brothers Company, tells us that very few of the all-time favorite zinc caps are left on the home front because zinc is needed on the battle front, but all Mason jars (any brand) with smooth, even top edges can be sealed with glass top seal or two-piece metal vacuum seal closures.

Glass top seals consist of glass lid, rubber ring, and metal screw band. The rubber is placed around the projection on the bottom of the lid, then lid with rubber is placed so that the rubber rests on top of the jar. The bands are screwed down tight, then loosened slightly before the jars are put into a canner for processing and screwed tight immediately after the jars are removed from the canner. After the jars have stood twelve or fifteen hours, the bands are removed and used to seal more jars with glass lids and rubbers, thus making a little metal go a long way. That's one reason Government officials smile upon home canners who use glass top seals.

Another good top seal for Mason jars is the two-piece metal cap, called vacuum seal. The lid is slightly dome shaped, lined with white enamel and has a rubber sealing compound around the outer edge to take the place of a regular jar ring—(don't let anybody fool you—all sealing compounds contain rubber). If one is using old-fashioned open kettle (never use this method for canning vegetables), the lids are boiled a few minutes to sterilize, but need only to be dropped into boiling water and kept hot if the jars of food are to be placed in a canner for processing. After the lid is placed on the jar, the metal band is screwed tight once for all. Retightening the band after the jars are taken out of the canner is likely to prevent sealing. The bands are removed from the jars twelve or fifteen hours after the canning is done and used to seal more lids on other jars. Jars sealed with two-piece metal caps are suitable for all types of canning except oven—a tightly

sealed jar is likely to break when subjected to the dry heat of an oven.

Bands for glass top seal and vacuum seal caps are not interchangeable because a deeper band is needed for the glass lids, but the two have one thing in common. Neither is rust-proof. That's because of the zinc shortage, but a quick wiping after each use with a cloth moistened with paraffin will prevent serious rusting. It will save time and trouble too, if a cloth is prepared ahead of time and kept in one of those glass jars that can't be used for home-canning. Then when the cloth is needed, set the jar in a pan of warm water until the paraffin softens.

The "lightning" jar (so called because it is quickest to seal) requires very little metal and not too much rubber for sealing. Several manufacturers make this type jar. It seals with a glass lid and rubber held in place with wire balls. The wires used on one nationally known brand are of heat-treated, high-tension, stretch-proof, spring steel. This is the ideal jar for home canning any year because it is so easy to seal. The rubber is placed on the sealing surface or shoulder, the lid comes next, then the upper ball wire is pushed up until it rests in the groove in the top of the lid. Pay no attention to the lower wire, it takes care of itself until after the jars are removed from the canner—then it is pushed down against the side of the jar and that's all there is to sealing it.

When buying jars, choose pints for peas, corn, and shelled beans—and quarts for all other vegetables. Half-pint sizes aren't being made, and half-gallons are unsuitable for canning vegetables because it takes too long for heat to reach the center of the jar.

Why fret and stew over preparing dinner these hot days? You can save yourself all that bother by patronizing this popular cafe.

APPETIZING, SATISFYING MENUS, REASONABLY PRICED

...
HEPPNER CAFE

She's a Grand Old Flag!

And she has been going places in recent weeks.

Let's keep the Stars and Stripes going places until the victory is completely won... It can be done if we buy More and More

War Bonds and Stamps

Peterson's

Lighters are scarce! Keep yours lit for the duration! Use only genuine **RONSON** ACCESSORIES (LIGHTERS - PENS - MATCHES) for ALL lighters. We carry them!

For Warm Weather Meals

Be prepared for a quick lunch—one that you will not have to fire up for. Our **LUNCH MEATS** will form just the right basis for a summer time meal.

A vegetable salad made from local produce will add the right variety to your menu and provide much needed vitamins.

And for dessert, some of those nice berries and other fresh fruits.

Trade where the crowd goes—there's a reason.

Central Market