

LEXINGTON NEWS

Ensign Kenneth Peck Married at Seattle, Parents Informed

By Edith Edwards

Mr. and Mrs. George Peck have received word of the marriage of their son, Ensign C. Kenneth Peck and Miss Lucille Urey, which was an event of Thursday evening in Seattle, Wash. Ensign Peck is stationed at Bremerton.

Donald Campbell, who is stationed with the Navy at Camp Farragut, Ida., arrived Tuesday evening for a short furlough with his parents, Mr. and Mrs. R. A. Campbell.

Mr. and Mrs. Albert Fetsch are the parents of an 8-pound son born Saturday morning at the Mollahan home in Heppner.

Pvt. Irvin Rauch of Moses Lake, Wash., spent the week-end with his parents, Mr. and Mrs. Julian Rauch. Mrs. Paul Nichols of Portland spent the week-end in Lexington on business.

Janet Marquardt of Portland was a visitor here over the week-end. Mr. and Mrs. A. M. Edwards were visitors in Pendleton and Walla Walla Saturday.

Cpl. C. C. Carmichael left Saturday for Morris Field, North Carolina, after a brief furlough here with his wife.

Phyllis Grant is visiting her sister and brother-in-law, Mr. and Mrs. Bill Hicks, in Prineville.

Ralph Ledbetter had the misfortune of cutting his arm last week while working at the Morrow County Grain Growers. Four stitches were required to close the wound.

John Miller of Portland spent the week-end here, leaving Sunday with his family who will reside there.

Mr. and Mrs. Atterberry of Portland spent the week-end at the George Allyn home with their children.

Ivan Leathers of Monument was a week-end visitor with his sister, Mrs. C. C. Carmichael.

Pfc. George Steagall of Camp McCoy, Wis., is spending a brief furlough here with relatives and friends.

Mr. and Mrs. Ralph Ledbetter and Estelle left Tuesday morning for Portland where Mrs. Ledbetter will receive medical care.

Mrs. Larry Patterson of Salem is visiting her parents, Mr. and Mrs. Charles Buchanan.

Larry Dean Fetsch is visiting his grandparents, Mr. and Mrs. Henry Rauch.

Billy, Dick and Doug Ross are visiting in Hermiston with their grandparents, Mr. and Mrs. Oscar Corey.

Ralph Ledbetter and family have moved into the Ola Redding house in town.

Mrs. James Chetwood has returned home from Freewater where she has been working.

Mr. and Mrs. Charles Buchanan and Delbert Vinson were Freewater visitors Sunday.

William Smethurst was a business visitor in The Dalles Monday, returning with a new Chevrolet truck to replace the one he lost by fire recently.

Mr. and Mrs. Merritt Gray and Michael visited at the Gene Gray home in Stanfield Sunday. Bobby Gray returned home with them for a visit.

Mr. and Mrs. Ralph Wickersham and children of Portland are visiting at the H. L. Duvall ranch, where Mr. Wickersham is assisting with the harvest.

Prairie Fires Give Irrigon Folks Some Anxious Moments

By MRS. J. A. SHOWN

Among the latest prairie fires here was one up back of the Vernon Jones and Harvey Warner places, threatening the Jones turkey

pens full of turkeys. So many men are working at the Umatilla ordnance depot that it is hard to get fire fighters but they got it out with what help they could get without any damage excepting the grass. Another one the same day (Wednesday) was southwest of town, with the wind taking it to the Suddarth place, but with the aid of tractors and plows it was stopped without any damage except the loss of the pasture.

Mrs. Ernest Stephens and Joe and Janet left Tuesday for Seattle. They are to visit her son-in-law, Lt. Wiley Benefiel, and wife and other relatives.

Mr. and Mrs. Sinice Moore and two daughters and Grace Haney spent Wednesday in Pendleton.

Lloyd Bennett and daughters of Bremerton were with the Henry Miller family from Monday until Wednesday. He took his nieces, Eunice Mae and Shirley Miller home with them for an extended visit.

Mrs. Carrie Miller of Dunsmuir, Calif. spent one week with her son Henry Miller and family and then went to Pendleton to visit a daughter, Mrs. Grider.

Mrs. Theresa Connel was in Irrigon Wednesday.

Mrs. Bessie Wisdom left for Spokane Saturday to visit her sister, after spending several days with Mrs. Lillie Warner.

Ernest Bediwell helped the looks of the postoffice by painting it white this week for Mrs. Lillie Warner.

Johnny Sweringen and wife and small daughter Connie arrived home from Troutdale where Johnny has been working as an electrician. He plans on helping his father, J. O. Sweringen, until he gets the call to join the navy.

Mr. and Mrs. Howard Gollyhorn and children and Doris Gollyhorn were Pendleton visitors Friday.

Mr. and Mrs. Myers of Stanfield are visiting their son Otis Meyers and family.

A. W. Gollyhorn is the new mechanic at the Moore garage, helping Ora Thompson in the shop.

E. R. Snyder arrived home from Milton-Freewater where he has been helping get ready for the Pentecostal eastern Oregon camp-meeting.

Mr. DuBoer of the Ione Pentecostal church was a Sunday visitor in Irrigon.

Mr. and Mrs. Batie Rand and sons and Mr. Rand's mother were Pendleton visitors Tuesday.

Glen O'Brien and Charles Acock Jr. have been called to take physical examinations for the army Monday.

Lynn Gridley of the Suddarth hatchery is quite ill with inflammatory rheumatism, unable to move at all.

Irrigon has had a real windstorm the past 24 hours (Sunday-Monday.)

Hardman News . . .

By Mrs. Elsa Leathers

Pvt. Everett Hedley was admitted to the Veterans' hospital in Portland this week. He was honorably discharged because of age in early spring and has been working for Reed Lumber Co. until ill health caused him to quit. At the time of this writing no definite word had been received regarding his illness except that he cannot have company for two weeks.

Chester Salings who has been in a Prairie City hospital for some time was resting and visiting here the past week from his home at John Day.

Merle Crawford of Sisters, state forest supervisor of the John Day valley district was in this locality this week visiting C. H. and Ed McDaniel.

Henry and Jess Coats made a business trip to Pendleton Saturday.

Mrs. Allen Billings of Arlington has signed a contract to teach at Rood Canyon the coming year. Mrs. Billings taught the 3rd grade in Arlington last year. Her husband is in the armed forces. She will have

her daughter, Marlene who is in the third grade.

Mr. and Mrs. Joe Stewart of Kimberley were business visitors at the C. C. Stevens ranch here Tuesday.

Mrs. Dallas Craber returned home from Portland where she spent several weeks in a hospital. Mr. and Mrs. George Clark, her parents, came with her.

Adrian Bechdolt visited his parents, Mr. and Mrs. W. W. Bechdolt at Boardman Thursday and Friday of this week.

Mr. and Mrs. W. C. Hastings visited Sunday at Tupper Station with Mr. and Mrs. Max Buschke.

Mrs. Robert Buchanan of Ione visited her parents, Mr. and Mrs. Charles Renoe Sunday evening. Mr. Buchanan was hauling lambs.

One battle won does not win a war. We've got tougher times ahead.

Buy More War Bonds

For Freedom's Sake



HOME-CANNED BERRIES TAKE LITTLE SUGAR



Photo Courtesy Ball Bros. Co.

Home canned berries play leading roles in the pantry because they contribute vitamins and minerals for health, can be used in many ways, and are easy and inexpensive to can.

Blackberries, blueberries, boysenberries, raspberries, elderberries—can them all and others, too, with little or no sugar. Sugar gives them better flavor and more calories, but has nothing to do with keeping qualities.

Berries are too precious to waste and none will be wasted if you will see to it that every step taken is the right one. First of all, wash, rinse and examine your jars. Be sure to inspect the top edges of those to be sealed with glass top seal or two-piece vacuum seal closures because top seals refuse to work unless tops of the jars are perfect. Cover jars, glass lids, and zinc caps with luke-warm water, heat to boiling and keep hot until needed. Wash and rinse rubbers and vacuum seal lids and drop them in boiling water—they don't need boiling unless you plan to do old-fashioned open kettle canning—then they must be boiled a few minutes to sterilize.

Every berry must be fresh, sound, ripe, and firm. Wash them carefully and then take your choice of canning methods.

Gladys Kimbrough, Home Service Director of Ball Brothers Company, prefers to hot-pack berries. This is how it is done. Place berries in a wide, shallow pan; add one-half cup sugar, or less, for each quart of berries; set the pan over low heat and simmer until the berries heat through and the sugar dissolves (remember you don't have to use any sugar); pour the hot berries into clean, hot jars and process five minutes in hot water-bath canner.

If you prefer cold packing, fill a jar about half full with raw berries, then tap it gently on a folded cloth to shake the berries down. When the jar is filled to within a half-inch of the top, add enough hot syrup to cover the berries. Process 20 minutes in a water-bath canner.

Syrup for four quarts of berries may be made by boiling two cups sugar and three cups water or berry juice together until the sugar dissolves. If you are a little short on sugar—and who isn't these days?—try making the syrup of one measure sugar, one measure corn syrup, and one-half measure water or berry juice. This syrup seems rather thick and sweet, but it will become thinner and less sweet after it has been with the berries a few weeks. And if you have no sugar at all, cover the berries with hot berry juice or boiling water; seal or partly seal the jars (follow the manufacturer's instructions) and process 20 minutes in a water-bath canner.

If you want your berries to really star, can them without sugar. Then they can be used as if they were fresh from the patch. The juice can be drained off and used for making jelly. The berries can go into a pie or into jam—a jam turnover tucked in a lunch box will make the noon hour much more pleasant for somebody and surely you need nobody to tell you that jelly and jam are far more delicious when freshly made than at any other time.



Dine Out--Here

When you wish that every pot and pan in the world were at the bottom of the sea with the Jap fleet, dress up, phone hubby, tell him you'll meet him at Heppner Cafe for dinner . . . You'll save your ration coupons, turn your dark clouds inside out, and have an enjoyable time—and not harm your budget a bit.

HEPPNER CAFE

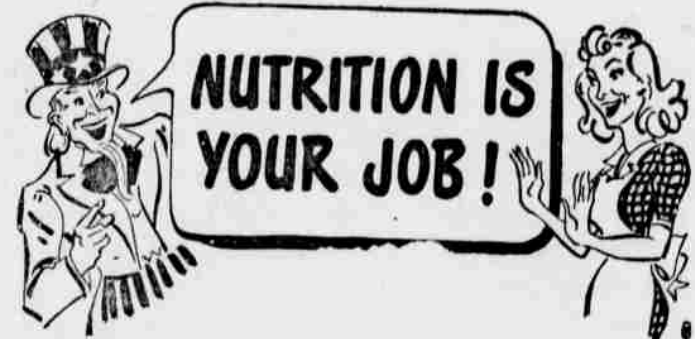


Don't Put All Your Eggs in One Basket

That is a figure of speech, but one very appropriate today

Uncle Sam needs your "eggs"—needs them badly—so keep what you need for your personal and operational expenses and put a generous share of the rest in

War Bonds and Stamps
Wilson's Men's Wear



With nutrition more essential

than ever it is YOUR job to select the best food available—food that will nourish and sustain for the long working hours. It is Our duty to see that you can obtain the best food. By your patronage we feel certain that both of us are doing a good job.

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We will pay 10c each for all good apple boxes brought to us.

Central Market