

Highways To Health

STRETCH THAT 16-POINT FLAVOR

Many variations of the "whipped butter" served as a delicacy in pre-war French restaurants are being tried out in American home kitchens to make butter rations go farther. Gelatin, milk, light cream and egg are all possibilities as extenders to whip into butter and, if properly made, the mixtures have a fresh butter flavor and a soft light texture that makes them easy to spread. The mixtures are useful only as a spread, not as substitutes for butter in frying or in cake or cookie making.

There are important rules to follow to make these extenders. Have the butter soft but not melted and the cream or milk lukewarm. Add liquid to butter gradually while whipping slowly with an egg beater. Chill the mixture to make it firm before serving.

One successful spread to make one pound do where you had two before may be made by adding 1 egg, 1 cup cream, and 1/2 teaspoon of salt to 1/2 pound of butter. Soften the butter by leaving it for several hours at room temperature. Then beat until light and fluffy. Drop in the salt and whole egg and beat well. Heat the cream just to luke warm, then add it gradually while beating. Chill the mixture in the refrigerator.

Another suggestion is to use a salted but unsweetened custard—2 egg yolks to one cup of milk—and combine it with an equal measure of butter softened to room temperature. The almost cold custard is beaten into the butter a little at a time. Salt is added if necessary. This can even be used in sandwiches for it does not become runny and soggy if lunch boxes are left at room temperature.

Here are a few hints for spreading the butter thin:

Prevent the waste of little dabs that cling to plates and are washed off.

Make butter pats smaller or no more than will be consumed.

Restore the family butter dish, and let each person help himself.

Butter the rolls in the kitchen.

Put butter directly on bread or toast.

Don't add butter to vegetables in cooking utensils—add it in the serving dish.

And to add a thought for the New Year. Resolve to follow very carefully and every day the government's basic seven food guide. Plan the family meals from the basic seven pattern and thereby help in the homefront crusade for healthier and stronger Americans.

TAKING TREATMENT

William Davidson has gone to Portland for medical treatment for an injury sustained while working in the ship yards.

JANUARY CLEARANCE SALE—

Hats, Coats, Suits and Dresses Curran's Ready-to-Wear.

Rigid Culling of Laying Flocks in January Important

Rigid culling of laying flocks this January will be unusually important as a means of reducing flocks in line with feed supplies and in offering more efficient and profitable production according to County Agent C. D. Conrad. Poultry producers of Morrow county, as well as those in the entire nation are faced with an adjustment problem this spring, he says.

Information on both the national and state January culling campaign has been received by the county agent from Noel Bennion, extension poultry specialist at Oregon State college, who also makes some suggestions on culling procedures.

Oregon has expanded her production of chickens, eggs and turkeys to such an extent in response to national demands that some reduction is suggested in state goals for 1944. These goals call for 4 percent fewer eggs, 1 percent fewer chickens raised, 26 percent less broiler production, and 8 percent fewer turkeys raised for meat.

From the national standpoint it is hoped through January culling to reduce an estimated 520 million hens and pullets by approximately 50 million. If Oregon poultrymen will reduce flocks to the approximate number on hand in January a year

ago, they will obtain more efficient egg production and conserve vital feedstuffs, Bennion suggests. This can be done by eliminating older birds not in laying condition and by removing undersized, slow maturing pullets. A ready market is available for these as soon as culled and with no further feeding.

Bennion also calls attention to present indications that turkey breeders are planning to carry over even more breeding hens this year than the record number a year ago. The same holds true of other Pacific coast states and even other parts of the country.

While there is a strong demand for hatching eggs from Oregon broadbreasted flocks, which insures a good market for early eggs, there is some question about the later season market. Excess breeders can be sold at a profit now whereas if too many are kept, there may be difficulties with inadequate feed

supplies and a possible short season of egg demand.

2ND DAIRY FEED PAYMENT

Morrow county dairy farmers may start presenting sales evidence now to the county AAA office to receive their dairy feed program payments for November and December announces C. D. Conrad, county agent. Farmers who did not apply for the October payments may include October sales evidence in their applications for the November-December payment. Payments amount to 35 cents per cwt. on whole milk sales and 4 cents a pound on butterfat sales.

INSTALLATION POSTPONED

Sans Souci Rebekah lodge will meet in regular session Friday evening, Jan 7. Installation of officers has been postponed due to the epidemic and will not be held until danger from the malady is past.



FARMERS!

Both canvas and leather have been limited very closely for civilian consumption . . . labor is hard to get. To be assured of completion on repairs of drapers and grain aprons for this coming harvest we have been informed this work must be done very soon

A center strap in your draper will increase the life of the draper several years, or small repairs now could avoid a delay. May we have your draper or grain apron at once so we might assure you of completion or obtaining a new one if needed for the coming year.

VVVVV VVVVV

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GAZETTE TIMES PRINTERY

"We Are Buying War Bonds—Are You?"



Part of Sgt. Edward Straube's left foot was shot away at Ferryville, near Bizerte, North Africa. At Halloran General Hospital, Staten Island, N. Y., they are building up his foot again. Sgt. Straube, from Perth Amboy, N. J., buys War Bonds regularly.



Sgt. Bernard Rello, 22, of New York, was wounded by snipers during the Sicilian campaign. His grandparents live in Naples, and he has a brother in the army. Both buy War Bonds regularly. Do you do as much?



Technician 5th Grade John A. Wisniewski, 25, of Door, Mich., lost his right eye, three fingers and suffered chest wounds from shrapnel in the fight to capture Tunis. He is now recovering at Halloran and is a regular War Bond purchaser.



Pvt. Bernard Heidemann's left leg will be two inches shorter when he is discharged from Halloran. He was wounded by a German bullet during the operations in Sicily last August. His home is Chicago. He has been in traction since Sept. He's buying bonds.



The nickname of Pvt. Milton Lieberman, 27, of Brooklyn, is "Clark Gable." He was wounded in Sicily last August and has been at Halloran since October. Every payday \$12.50 is taken out for War Bonds Lieberman is buying. How many do you buy?