

**Lexington News**

**By Delpha Jones**  
Miss Merle Carmichael was taken by ambulance to Pioneer Memorial hospital in Heppner on Monday evening suffering from a broken hip received in a fall at her home. Tuesday she was taken to Pendleton by ambulance where she will undergo surgery for repair on the injury.

Mr. and Mrs. Bill Parsons and family motored to Ontario Sunday taking the three Peterson children Debbie, Ronnie and Gary for a visit with their maternal grandparents, Mr. and Mrs. A. A. Hagood and their paternal grandparents, Mr. and Mrs. Peterson.

Mr. and Mrs. Cal Carson are now living in Lexington, having parked their trailer house at the Bill Parsons home.

Mrs. Don Hatfield was hostess to a birthday party honoring her son Johnnie's birthday one day last week. Games were played and refreshments of birthday cake, punch, and ice cream were served to Gene Heliker, David Cooper, Nelbro Cox, Mike Palmer, Jimmie Barclay, Billy and Bobby Van Winkle, Herby Davidson, Ronnie Peterson, Bobby Mathews, Mrs. John Hatfield and David of Ione, Jackie and Donna Hatfield, Mr. and Mrs. S. L. Cordiner and James, Billy and Bobby of Pendleton, and Mrs. Fred Butterfield of Heppner.

Misses Penny and BeAnne La-Fran of Eureka, California are visiting an aunt and uncle and family, Mr. and Mrs. Franklin Messenger.

Dick Wallace, small son of Mr. and Mrs. Buster Padberg, had the misfortune to fall at his home

breaking both his arms and cutting his face quite badly. He was taken to Heppner for medical attention.

Mr. and Mrs. Buster Padberg and family are moving from Lexington to their ranch in the country.

Mrs. Helen Sawyer was a visitor with her son and family, Mr. and Mrs. Eugene Sawyer on Sunday from her home in Arlington.

John and Jack Hatfield are spending the week in Pendleton at the home of an aunt and uncle Mr. and Mrs. S. L. Cordiner.

Mr. and Mrs. Cecil Jones and children spent the weekend in Prairie City, where they visited an aunt and uncle, Mr. and Mrs. Byres Deardorf and Mrs. Ann Lawrence.

Mrs. Roy Martin and Mrs. Hortense Martin and Mrs. Gar Leyva motored to Portland on Friday where they met Hugo Leyva, son of the Gar Leyva's, who had been attending Northwest Florist school there.

Irene Niemschak of Hubbard is a guest of Miss Paula Barak.

Mr. and Mrs. Archie Munkers are enjoying a fishing trip to Olive Lake.

Mr. and Mrs. Bob Mathews and family are enjoying a two week's vacation with his mother at Newport.

Mr. and Mrs. Malcolm O'Brien and children are visiting with relatives in Woodburn, Ore.

Mr. and Mrs. S. L. Cordiner was visitors last week with her sister and family, Mr. and Mrs. Don Hatfield.

John Spence was delightfully surprised with a birthday dinner on Monday evening at the home of his sister, Mr. and Mrs. W. E. McMillan. Those present were Mr. and Mrs. George Irvin and

**Capture Fresh Peach Flavor In Jam**



Capture some of that fresh peach goodness now and store it away for a later day. You'll be glad you did when on winter mornings your family beams over your peach jam on hot biscuits.

This recipe uses the short-boil method with liquid fruit pectin, which not only is the easiest way to make good jam, but it preserves the fine, ripe flavor of the fruit.

**Peach Jam**  
Yield: about 11 medium glasses

4 cups prepared fruit (about 3 lbs. ripe peaches)  
1/4 cup lemon juice (2 lemons)

7 1/2 cups (3 1/4 lbs.) sugar  
1/2 bottle liquid fruit pectin

First, prepare the fruit. Peel and pit about 3 pounds fully ripe peaches. Grind or chop very fine. Measure 4 cups into a very large saucepan. Squeeze the juice from 2 medium-sized lemons. Measure 1/4 cup juice into saucepan with peaches.

Then make the jam. Add sugar to fruit in saucepan and mix well. Place over high heat, bring to a full rolling boil, and boil hard 1 minute, stirring constantly. Remove from heat and at once stir in liquid fruit pectin. Skim off foam with metal spoon. Then stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses. Cover jam at once with 1/8 inch hot paraffin.

Note: This jam may set slowly—allow about 2 weeks.

**Ione News**

Mrs. Raymond Lundell, and daughters, Mr. A. A. McCabe, and Mrs. Stella Phelps visited at the home of Mrs. Charles Ingalls of Adams on day last week.

Mr. and Mrs. W. E. Melena returned Friday from attending the Shrine Trek at Mary's Peak in Corvallis. They also spent a few days deep sea fishing at the

coast and visiting in Eugene.

Mr. and Mrs. John Voorhees and daughters of Portland visited relatives here one day last week. Peggy Voorhees is spending a week at the Milton Morgan ranch.

Dates to remember:  
Aug. 19—Willows Grange picnic.  
Aug. 26—A potluck dinner

honoring Rev. and Mrs. Shirley in the Community church basement at 1:00. Everyone is invited.

Sept. 4—Opening of the Ione school.

Graveside services were held at the Valby Lutheran cemetery on Sunday Aug. 12 for Pamela Jayne infant daughter of Mr. and Mrs. Herbert Peterson. Rev. Zier presided.

**Fowl Specialist Has Cooking Tips**

Slow cooking with frequent basting is secret of barbecuing chicken to tangy goodness, says Oregon State college poultry marketing specialist, Charles Fischer.

To help the backyard cook plan a chicken feed, Fischer makes these suggestions:

Select a pan-ready chicken weighing 2 to 2 1/2 pounds. Split the bird in half allowing half a chicken for an adult, or a quarter for children.

Place chicken on grill, 12 to 20 inches from the source of heat. Fischer finds that 15 inches is about the best distance. Baste frequently with a favorite sauce during cooking.

To test for doneness, grasp drumstick and twist slightly. If leg and thigh move easily on the socket, the chicken is ready to eat.

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family, Mr. and Mrs. Cecil Jones and family and Mr. and Mrs. W. E. McMillan and the honoree John Spence.

Mrs. Emma Breshears is enjoying a well earned vacation at the home of relatives in Indiana.

Miss Inez O'Neal is visiting with her father Harry O'Neal in Dufur, Ore.

Mr. and Mrs. O. G. Breeding and son Henry Maxwell spent the weekend in Portland and Yamhill visiting their daughter and families in the two cities.

**Antibiotics Aid In Lamb Gain**

Lambs given one phenothiazine drench for control of internal parasites often make better gains when fed an antibiotic in their daily ration, according to research at Oregon State college.

The antibiotic seems to help lambs overcome the stress imposed on them by the parasites, says G. E. Nelms and J. E. Oldfield, OSC animal husbandmen, and Paul H. Allen, veterinarian. They theorize that the damage done by the parasites leaves the lambs more susceptible to attack by harmful bacteria. And feeding an antibiotic at a high enough level to control these bacteria helps the lambs make best gains from their feed.

Working with 12 groups of 6

worm-infested lambs each, the scientists checked the value of one phenothiazine drench alone, the drench plus daily feedings of one-fourth gram of phenothiazine per pound of grain, and the daily feedings of phenothiazine alone. These three treatments were also combined with daily feedings of aureomycin at the rates of 10 and 25 milligrams per pound of grain.

Results of the experiment show that lambs drenched once with phenothiazine, and fed the higher level of aureomycin showed increased gains over other treatments. And a combination of all three treatments—drench plus daily feedings of phenothiazine and 25 milligrams of aureomycin—gave the greatest increase in gain.

The researchers are quick to caution, however, that further research is needed to determine the influence of antibiotic feeding when two phenothiazine drenches—the standard practice today — are given. They point out that single drench treatments without antibiotic fed resulted in temporary weight advantages during the first part of the trial, and that a second drench as commonly given might change the picture considerably.

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