

YOUNGSTERS—HELP WITH HOME-CANNING!



Photo Courtesy Ball Bros. Co.

Don't worry if you're too young for the WAACS or WAVES. There's another important job for you. Save all the extra vegetables from your Victory Garden by home-canning. A few jars a day take little time and add up to well-filled shelves by the end of the season. Food costs are high in the stores and may be higher, but food grown at home still costs a few cents a jar.

There's a deep satisfaction in growing and canning your own food. Wait and see. You'll take inventory of your garden each day to see

which vegetables are right for the table and how many extras there are to put in glass jars. Make it a point each day to gather everything at its prime, and make it a point of honor to get the extras into glass jars before they lose freshness.

That's the big secret of delicious, nutritious, home-canned foods—freshness. Home-grown, home-canned foods often have many more vitamins than those bought at the store, because they are fresh. And when you get a reliable home-canning booklet, you'll be surprised

at how many different things may be put away for later use in glass jars.

Be sure to have the very best canning instructions and recipes. One fruit jar company offers a Blue Book free with a coupon packed with each dozen jars—or for ten cents if you have no coupon. The instructions are easy to follow. It is not necessary to have elaborate or expensive equipment. Form a canning club and have fun while you can!

is in step with the sugar ration. For thin syrup use one cup of sugar to three cups of water or juice. For moderately thin syrup, use one cup of sugar to two cups of water or juice. If sour cherries or other really sour fruits require a medium-thick syrup, use one cup of sugar to one cup of water or juice.

5. To extract juice: Crush and heat some of your juicy fruits to boiling. Use very slow heat or set the pan over hot water, so the fruit won't stick to the pan. Be sure the fruit used for juice is as perfect as any fruit you put up. Cut out any trace of bruise or decay, for the canning saying holds good: "A bit of decay may spoil a batch." When the juice flows freely, strain it. Sweeten to taste, if desired.

6. In place of sugar, use if you wish, some kind of a mild-flavored syrup, like honey or corn syrup. Use honey to replace up to half of your sugar, or corn syrup to replace up to one-third of your sugar. A larger proportion of the syrup would mask

In Need of Refreshments?



**Sammy and Johnny
Have What You
Want!**

"A Place to Meet Your Friends"

Hale's Confectionery

the delicate fruit flavor.

7. Three don'ts to end with: Don't use in your canning any syrups that have high flavor of their own, such as maple, sorghum, or molasses. Don't use brown sugar. Don't use saccharine in canning; if you do wish to use saccharine to sweeten canned fruit, add it just before serving, or the fruit may take on a bitter taste.

Notice of School Meeting

NOTICE IS HEREBY GIVEN to the legal voters of Union High School District No. 9, of Umatilla County, State of Oregon, that a SCHOOL MEETING of the said district will be held at the school house on the 12th day of July, 1943, at 8:00 o'clock p. m., for the purpose of discussing the budget for the fiscal school year, beginning July 1, 1943, and ending July 1, 1944, hereinafter set forth.

BUDGET

Estimated Receipts and Available Cash Balances	
1. Estimated available Cash Balance or Deficit at beginning of fiscal year for which this budget is made (Add Cash Balance—Deduct Deficit)	\$4,528.34
2. Estimated Receipts from Other Sources—Federal Contribution	7,639.26
3. ESTIMATED TOTAL RECEIPTS AND AVAILABLE CASH BALANCE OR DEFICIT	\$12,168.60

Estimated Expenditures

Estimated Expenditures for the Ensuing School Year	Expenditures and Budget Allowance for Six Months of Current School Year		Expenditures for Three Fiscal Years Next Preceding the Current School Year		
	Expenditures in Detail	Budget Allowance in Detail	Detailed Expenditures for the Last Year of the Three-year Period	Second Year Yearly Totals	First Year Yearly Totals
I. GENERAL CONTROL—					
1. Personal Service:					
(1) Superintendent	\$ 2,412.00	\$ 1,206.00	\$ 1,206.00	\$ 2,273.67	
(2) Clerk	155.00	77.50	77.50	155.00	\$ 155.00
(3) Sennographers and other office assistants	1,136.00	568.00	568.00	1,001.25	
(4) Compulsory education and census	450.00	225.00	225.00	449.00	
2. Supplies (chalk, paper, etc.)	175.00	87.50	87.50	176.23	
3. Elections and publicity	70.00	35.00	35.00	68.20	32.60
4. Legal service (clerk's bond, audit, etc.)	50.00	50.00	50.00	50.00	50.00
5. TOTAL EXPENSE OF GENERAL CONTROL	\$ 4,448.00	\$ 2,249.99	\$ 2,249.99	\$ 4,229.99	\$ 207.60
II. INSTRUCTION—Supervision	none				
III. INSTRUCTION—Teaching					
1. Personal service:					
(1) Teachers	\$13,330.89	\$ 6,666.00	\$ 6,666.00	\$11,830.89	\$10,222.59
2. Supplies (chalk, paper, etc.)	1,400.00	700.00	700.00	1,432.12	771.08
3. Textbooks	400.00	200.00	200.00	420.03	57.00
4. Other expense of teaching, tax deductions	240.00			239.44	
5. TOTAL EXPENSE OF TEACHING	\$15,370.89	\$ 7,566.00	\$ 7,566.00	\$13,922.48	\$11,051.37
IV. OPERATION OF PLANT—					
1. Personal service:					
(1) Janitors and other employees	\$ 2,400.00	\$ 1,200.00	\$ 1,200.00	\$ 2,166.79	\$ 1,495.00
2. Janitors' supplies	800.00	400.00	400.00	880.52	308.45
3. Fuel	600.00	300.00	300.00	616.35	520.35
4. Light and power	684.00	342.00	342.00	684.70	447.63
5. Water	170.00	85.00	85.00	168.20	119.10
6. Telephone	60.00	30.00	30.00	56.55	
7. TOTAL EXPENSE OF OPERATION	\$ 4,714.00	\$ 2,357.00	\$ 2,357.00	\$ 3,900.21	\$ 2,890.53
V. MAINTENANCE & REPAIRS—					
1. Repair and maintenance of furniture and equipment	\$ 120.00	\$ 60.00	\$ 60.00	\$ 117.11	\$ 45.00
2. Repair and maintenance of buildings and grounds	500.00	250.00	250.00	548.66	822.15
3. TOTAL EXPENSE OF MAINTENANCE AND REPAIRS	\$ 620.00	\$ 310.00	\$ 310.00	\$ 665.77	\$ 867.15
VI. AUXILIARY AGENCIES—					
1. Health service:					
(1) Personal service (nurse, etc.)	\$ 126.00	\$ 63.00	\$ 63.00	\$ 125.01	\$ 327.16
(2) Supplies and other expenses	4,400.00	2,200.00	2,200.00	3,950.28	2,613.10
2. Transportation of pupils:					
(1) Personal service	1,300.00	650.00	650.00	1,110.75	
(2) Library	400.00	200.00	200.00	413.78	
4. TOTAL EXPENSE OF AUXILIARY AGENCIES	\$ 6,226.00	\$ 3,113.00	\$ 3,113.00	\$ 5,590.82	\$ 2,940.26
VII. FIXED CHARGES—					
1. Insurance	\$ 160.00	\$ 160.00	\$ 160.00	\$ 158.26	\$ 74.03
2. TOTAL FIXED CHARGES	\$ 160.00	\$ 160.00	\$ 160.00	\$ 158.26	\$ 74.03
VIII. CAPITAL OUTLAYS—					
1. New furniture, equipment and replacements				\$ 887.20	
2. TOTAL CAPITAL OUTLAYS				\$ 887.20	
IX. DEBT SERVICE—					
1. Interest on warrants	\$ 220.00	\$ 110.00	\$ 110.00	\$ 216.48	
2. TOTAL DEBT SERVICE	\$ 220.00	\$ 110.00	\$ 110.00	\$ 216.48	\$ 170.01
X. EMERGENCY	\$ 3,157.71				
GENERAL FUND—Total estimated expenses for the year	\$34,916.60	\$15,865.00	\$15,865.00	\$28,713.44	
BOND INTEREST AND SINKING FUND					
1. Principal on bonds (include negotiable interest-bearing warrants issued under section 35-1104)	\$ 2,000.00			\$ 2,000.00	
2. Interest on bonds	1,040.00			1,220.00	\$ 3,245.00
3. TOTAL DEBT SERVICE	\$ 3,040.00			\$ 3,220.00	\$ 3,245.00

Summary of Estimates of Expenditures, Receipts and Available Cash Balances, and Tax Levies

	Total All Funds	General Fund Total	Bond Interest and Sinking Fund
Total estimated expenditures	\$37,956.60	\$34,916.60	\$3,040.00
DEDUCT: Total estimated receipts & available cash balances		12,168.60	
TOTAL ESTIMATED TAX LEVIES FOR ENSUING FISCAL YEAR		\$25,788.00	

INDEBTEDNESS

1. Amount of bonded indebtedness (include all negotiable interest-bearing warrants issued under section 111-1016, O.C.L.A.)	\$26,000.00
2. Amount of warrant indebtedness on warrants issued and endorsed "not paid for want of funds"	none
3. Amount of other indebtedness	none
4. TOTAL INDEBTEDNESS	\$26,000.00

Dated this June 14, 1943.
 Signed: R. A. BROWNSON, District Clerk.
 HENRY M. SOMMERER, Chairman, Board of Directors.
 Approved by Budget Committee June 14, 1943.
 Signed: J. F. BILDERBACH, Secretary, Budget Committee.
 A. F. ROHRMAN, Chairman, Budget Committee.
 (June 17-24)

STANFIELD NEWS

By Mrs. Rose Hedrick

Mrs. Nancy Waterman and daughter Evelyn and the two Arnold children are here from Boise to visit relatives.

Mrs. Esther Strasser has returned from a four weeks visit with relatives in Los Angeles.

Homer Hedrick is visiting in Tacoma for a week and having some dental work done.

A notable picnic was held Sunday at the farm home of Mr. and Mrs. Roscoe Meyers when about fifty Grangers assembled with well filled baskets. A large basket of gifts was brought for father but first he was made to compete in a game to earn his gift. All report an enjoyable time with no food wasted.

At the Leo Clark home on Father's day for a chicken dinner and strawberry shortcake were their daughters Bertha Baumgardner and son Waid, two other grandsons Glen and Gene Clark, Mrs. Rose Hedrick and daughter Neva. Mr. and Mrs. Masters of Hermiston called in the afternoon.

Mrs. Master is a sister of Mrs. Clark. The school election Monday

district 61 was presided over by Gilbert Smith, chairman. Only 37 votes were cast and Nathan Bard was elected to fill the unexpired term of Mrs. Shelton who resigned. Vernon Waterman was elected for a term of three years.

He was formerly a coach and music teacher in this high school. Mrs. Mabel Richards was unanimously re-elected clerk. The total amount budgeted only exceeded that of last year by \$800. The moving picture machine is student body property as they reimbursed the board for it. There will be no more shows during the summer.

Mrs. Frank Martin visited her sister, Mrs. Don Childs here Monday and upon returning to her home in Vancouver she was accompanied by Grandma Martin (Mrs. Emma Martin).

Mrs. William Swaney and daughter Dorothy are spending a week or two in Portland for Dorothy to go through the clinic.

Connie Thorsen, a patient sufferer for six long years, was removed to near Portland by ambulance last week by his sister Blanch Thorsen where he may receive medical aid.

Mrs. Emma Bagby, 81, of Oregon City, is visiting for a few weeks with her aunt Mrs. Andy Thomas.

Mr. and Mrs. Dick Saunders are the proud parents of a son born May 31 at Pasco and he is named Richard.

Mrs. E. V. Pelissier went Sunday to Emmett, Idaho, to the home of her husband's parents for an indefinite stay.

Mr. and Mrs. Fred Huxoll announce the birth of a son to their daughter Betty Huxoll Bailey, June 21, at the Hermiston hospital. He has been named Charles Dean.

Mrs. Charles Herrick arrived home Monday from several days visit in Portland with her daughters. A grandson came home with her.

Services were held for Willard Peyton Smith, 86, of Stanfield by Rev. S. F. Anderson of the Baptist church Tuesday, June 22 at 10 o'clock at the home in charge.

Survivors are his widow, a daughter, Mrs. W. C. Wright of Los Angeles, three sons, Gordon Smith of Portland, George L. Smith of Seabold, Wash., and Gilbert Smith of Stanfield; a brother, Sterling C. Smith, 76 years old, residing at Stillmore, Mo., and six grandchildren.

Mr. and Mrs. L. E. Hughes and family have gone to the Jimmy Barrett cherry orchards near The Dalles to pick fruit this week.

Mrs. Dan Bowman visited her daughter in Freewater Sunday and brought back a load of strawberries and cherries for home canning.

Charles L. Hoffnagle was in the hospital for a few days suffering with an infected hand.

Mr. and Mrs. C. C. Rhea have returned from a week's vacation at Parkdale visiting the Sturdivants. Mrs. Mike Reilly has her daughter Georgianna Hieter and three children from Redding, Cal., as guests.

Charles Massey is a new janitor at the trailer houses taking the place of John Runion who is now employed at the Ordnance.

Word has been received that Miss Patricia Richards, a nurse in Portland, is in the Immanuel hospital and that her condition is improving.

Mr. and Mrs. A. J. Siebel were in Walla Walla Monday to get parts for their cultivators. They felt as sorry for the orchardist and the pea farmer in being delayed by rains as well as their own hay left cut in the field but could not be stacked.

Mrs. Nye of Walla Walla visited her sisters Mrs. Will Reeves and Miss Effie Pennock here last week.

POINTERS ON CANNING FRUIT ARE RELEASED

Here are some pointers released from the office of the Home Demonstration Agent, for canning the berries, cherries, and other summer fruits as they come along, so that the fruits, the sugar ration, and the home canner herself may all keep in step.

1. Shift the sugar to fit the fruit. Sour fruits may demand—and get—more than the average. In that case, you will count on giving short-rations of sugar to some of your very juicy and sweet fruits. Often you can taste the natural flavor of sweet fruit better when less sugar is used.

2. Put up some fruit without sugar, if necessary. It's true that a little sugar helps canned fruits to hold color and flavor. But the sugar isn't essential to keep the canned fruit from spoiling. Fruit for pie making is often canned without sugar, by choice. So is fruit for diabetic diets.

3. Precook fruit for canning. You can heat the fruit in fruit juice, or syrup, or water. Adding sugar before heating the fruit will help draw out juice. Some fruits thus treated yield enough juice of their own so that no additional liquid is needed.

There is good reason for heating the fruit before it goes into the canner. Precooking shrinks the fruit, helping you to get more into each jar—which is good wartime economy of glass jars and metal caps, and economy of shelf space, besides. However, never cram the food down tight, of course. Allow a good proportion of liquid to each jar.

4. Thin or moderately thin syrup

One of our every two families have at least two workers. Figure it out yourself how much beyond 10 percent of your family income you can put into War Bonds every payday.

To Hasten Victory

No American wants this war to go one minute beyond the time we can bring it to a victorious end. To hasten that victory—to save possibly the lives of millions of our boys on our far flung fronts—it is imperative that every American do his part in the Second War Loan. There is an investment to fit every purse. The most you can do is little enough compared with the sacrifice offered by our boys in service. They give their lives—you lend your money.

IF YOUR EYES TROUBLE YOU—

Come here and get the benefits of our more than 25 years successful optical experience. Reasonable prices for glasses when needed. We examine your eyes by modern methods and grind glasses to fit in all the latest styles.

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SO WE MUST TAKE CARE OF OUR PRESENT EQUIPMENT.

- CHECK that air cleaner regularly.
- KEEP oil and grease compartments full of good clean lubricant.
- BE CAREFUL where you drive.
- CHECK air pressure in tires regularly and keep properly inflated.
- KEEP rubber tires protected from weather when not in use.
- PAINT your machines to protect from rust.

Braden-Bell Tractor & Equipment Co.
 Pendleton, Oregon Phone 518