

# The Hermiston Herald

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### Breaking Down The Enemy!

We are urged to buy bonds and more bonds, and required to pay taxes and more taxes, in support of the efforts of our forces on our many fronts. Sometimes it seems an arduous task to meet these war demands, but we are beginning to see the results on every front.

Behind the Russian lines are our planes and bombers, our tanks, our guns, and our supplies in foods, clothing, and leather. With McArthur are thousands of air, ground and sea forces increasing in number. Over in China, the most difficult place to reinforce the tremendous defenses of the Chinese republic, new supplies are being sent in and new railroads being built to points of delivery. On the Western Europe fronts and in the Mediterranean areas we are growing more powerful in equipment and well trained fighting men. Our sea lanes are being reinforced with more ships and greater protection from the dreaded submarines of our enemies.

Our strength is also beginning to show in the decreasing effectiveness of the enemy's war equipment and fighting forces. His losses are three to one, ten to one, and even at greater ratios, which means that not only are our instruments of war better and our men better trained, but that the enemy in his extremity, is driven to haste and cheaper construction, and less time for training of pilots and armies. The Axis forces appear to be running low on materials, and pressed for time to meet the growing strength of the Allies.

Every bond we buy and every tax we pay, small or large, should stimulate continued effort and increased devotion toward the causes we are fighting for. Every report we get from far across the seas tells us that these dollars are doing their duty. And every dollar we spend hastens the end of the carnage, reduces the losses of boys and men and women, and the sadness and waste of continued warfare. It is no time for complacency or slacking down, or hurried conclusions that the war is soon to end anyway. Just keep up the speed, and the end will come.

### NOTICE OF LAND SALE

NOTICE IS HEREBY GIVEN, That the undersigned, Sheriff of Umatilla County, Oregon, by virtue of an order duly made and entered herein by the County Court of Umatilla County, Oregon, on the 28th day of June, 1943, will, on the 10th day of August, 1943, at the hour of 10:00 o'clock in the forenoon, sell to the highest bidder for cash at the front door of the Umatilla County Court House, Pendleton, Oregon, subject to a minimum price of \$200.00 therefor, the following described parcel of land, hereinafter by Umatilla County, Oregon, acquired for delinquent taxes, to-wit:

SE 1/4 SE 1/4 & SW 1/4 SE 1/4 less West 40 feet of South 450 feet in Section 2 Township 4 North Range 28 E.W.M.

R. E. GOAD, Sheriff of Umatilla County. (July 8-Aug. 5)

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the following described parcel of land, heretofore by Umatilla County, Oregon, acquired for delinquent taxes, to-wit:

NW 1/4 NE 1/4 NE 1/4 & NE 1/4 NW 1/4 NE 1/4 & S 1/2 NE 1/4 NE 1/4 in Section 2, Township 4, North Range 28 E.W.M.

R. E. GOAD, Sheriff of Umatilla County. (July 8-Aug. 5)

### STANFIELD NEWS

By Mrs. Rose Hedrick

Guests of Mr. and Mrs. Frank Ayers over the Fourth were Mrs. Ayers' niece, Mrs. Leslie Pruitt and husband, and their daughter and son from Vale and Mr. and Mrs. Scott Furlong from Heppner.

Mrs. Julius Villermoure of Hermiston visited all Saturday here with her sister, Mrs. George Elliott.

Mrs. George Sale entertained the Methodist Ladies Aid of Hermiston at an all day session Wednesday at her home with a pit luck dinner at noon.

Henry Potenski of the Albina shipyards spent a few days here visiting his mother, Nanny Potenski.

Bill Comstock from Bremerton is here to see his grandmother, Mrs. W. P. Smith before her departure for Texas.

Mrs. Alma Batcheler and daughter Jerry have moved from the trailer house to the apartments at the Stanfield Hotel.

Mr. and Mrs. Williams and children moved from the trailer house to the new housing units at Ordinance.

Miss Alice Hedrick, accompanied by Berniece Hughes, returned to the Lowell Caplinger ranch after a few days visit at home.

Mrs. John Kruse left Tuesday night to take a four and a half weeks teacher's refresher course at the Eastern Washington College of Education at Cheney.

Miss Mildred Mollsted visited her mother, Martha Mollsted and friends here the Fourth and then returned to the Emil Bielke ranch on McKay Creek.

Mr. and Mrs. Alvin Steele, Verle and Faye Steele from Rupert, Idaho, visited the Alvin Browns and friends here the first part of the week.

Mr. and Mrs. Andy Thomas and grandson Mike and aunt Emma Bagley took a sight-seeing trip to the Athena pea fields and fruit farms around Freewater, and on to Walla Walla last Saturday before the aunt's return to her home in Oregon City. She is 82 years old and had never been out of the state of Oregon until this trip, which she enjoyed very much.

## SOME VICTORY RULES FOR CANNING VICTORY VEGETABLES



Canning without rules is like driving in a strange country without a road map—one is likely to go in the wrong direction. The wrong direction in canning leads to spoiled food—loss of canned food through spoilage is deplorable and unnecessary in time of peace, and inexcusable in time of war. Gladys Kimbrough, Home Service Director of Ball Brothers Company, gives the following sure-fire rule for successful home-canning:

1. Use jars intended for home-canning. Every one of them has a name lettered on the side.
2. Examine every jar to make sure that it is in good condition. Give special attention to the top edges of Mason jars. Most of them must be sealed with glass top seal closures or two-piece metal vacuum seals, because the zinc that used to go into the one-piece Mason caps has gone to the battle front. The glass top and vacuum seals can take the zinc cap's place on the home front only standing over night with perfect top edges.
3. Do not stretch rubbers to test.
4. Wash and rinse jars, lids and rubbers. Then cover jars, zinc caps, and glass lids with lukewarm water, heat to boiling, and keep hot. Jars and lids to be used for old-fashioned open-kettle canning must be boiled 20 to 30 minutes. Wash rubbers and vacuum-seal lids, drop into boiling water, and keep hot until needed if to be used for processing (cooking food in jars). They must be boiled to sterilize for open-kettle canning.
5. Get canners and jars ready before starting to prepare vegetables.
6. Use vegetables that are fresh from the garden. The alien enemies, mould, yeast and bacteria, stand ready to sabotage any and all vegetables left standing over night or all through a long, hot morning.
7. Be sure that everything to be canned is at the right stage for canning. Shelled beans and peas should be young and tender—a few over-size or over-mature ones can cause the loss of the whole batch. The pods of string beans should be crisp and meaty—corn in full milk stage—and tomatoes red-ripe, firm, and sound. Wash all fruits and vegetables before breaking the skins.
8. Hot pack all vegetables except tomatoes. Hot pack means to cook the food a few minutes, then pour it into hot jars for processing. This is also the best way to can most fruits.
9. Fill no more jars at a time than your canner will hold.
10. Leave ample head space and plenty of room for liquid to circulate between pieces of food when filling jars for processing.
11. Tighten metal bands on two-piece metal vacuum seal caps before processing. Do not tighten again.
12. Partly seal for processing, all jars on which a jar rubber is used.
13. Place jars in the canner immediately after packing and process the time called for in the recipe. Remember, time guessing has no place in canning.
14. Take jars out of canner as promptly as possible after the processing time is up and complete the seal on all that are partly sealed for processing (see Rule 12).
15. Set hot jars as far apart as possible so they will cool quickly, but do not place in a draft.
16. Be sure every jar of canned food is sealed before it is put away.
17. Take the bands off glass top seals after the jars have stood over night and test the seal by pulling gently on lid with finger tips. Don't put the bands back on the jars.
18. Remove bands from vacuum seals 12 or 15 hours after canning and test the seal by pressing on the lid with the finger. If tightly sealed, there will be no "give" to the lid. Don't put the bands back on the jars.
19. One-piece zinc caps are drawn down flat when sealed. Do not turn Mason jars upside down—this rule applies when using glass top seals, vacuum seals, and zinc caps.
20. Test "lightning" jars after they are cold by holding them upside down and examining for leaks.
21. Be finicky when it comes to cleanliness. Get rid of house flies. Remember, they prefer food to foot tub for foot washing.
22. Don't ask your neighbor how to can. She may not be as up-to-date as she thinks she is. It is far better to get a good recipe book and follow directions to the letter. As good a one as can be bought costs only a dime.

## Attention! All Automobile Owners!

The new Financial Responsibility Law is now in force. All car drivers should have this protective insurance. We can write your policy while you wait.

### FIRST NATIONAL BANK OF HERMISTON

F. B. SWAYZE, President  
Member Federal Deposit Insurance Corporation

Mr. and Mrs. Ralph Bartley and Shirley took Mrs. Bartley's sister and husband, Mr. and Mrs. Orville Myers and children to their home at Hilgard last Wednesday.

Mrs. Ralph Bartley gave a party honoring the seventh birthday of her daughter Shirley, Friday. Eleven friends came. They were Donna and Nancy Dallman, Raymond, Bobby and Sandra of Oregon City, Jim and Frank Snyder, Sharon and Jennifer Chapin, Donna Childs, Gary Woodson and Jimmy Waid. A large candle-lighted birthday cake was cut and ice cream was served.

Two minor accidents occurred on July 5th at the Rodeo at the George Attebury ranch when Bud Dobbins and Edith Duke were crowded through a gate by a horse.

Richard F. Evans suffered a fall from the top of a step ladder a week ago Thursday and gets about with crutches, but suffered no broken bones.

The school election of District 61 will be held at 2 p. m. at the high school on Monday, June 12, to elect a director for one year term and also a three year term director, and a clerk for one year.

Mrs. Hoffnagle of Echo is at the home of Mr. and Mrs. Gordon Hoffnagle in Stanfield and reported quite ill.

Mrs. W. A. Dennis, chairman of the Red Cross took in a large number of finished articles Tuesday to Pendleton. The meetings henceforth will be held at either Mrs. C. M. McCall's or Mrs. George Sales' homes.

Mrs. Marshall Brooks, formerly Dorothy Shelton, left Wednesday for Massachusetts where she received word that her husband, Lt. Brooks had returned from Africa.

The Harmony club was entertained Tuesday on the lawn at the home of Mrs. Fern Zivney with a flag program. Mrs. Clute of Portland, mother of Mrs. Zivney, was a guest.

### What to do with your gum!

Here's a word of advice to motorists who go bucketing merrily along thinking their oil filter is straining out the gum and goo that collects in all motor oil. 'Tain't so! After about 8,000 miles your filter ordinarily gets so clogged up that oil can't pass. It sidesteps through a by-pass valve and carries dust, gum and metal particles from the crankcase into your motor. That's an open invitation to repair bills—so ask us to replace your oil filter element every 8,000 miles. It only takes a minute.

### Three Great Gasolines

I do a lot of talking about Standard "Unsurpassed," but that sure doesn't mean you should forget Standard's two other grades of gasoline. No sir, for a fellow who wants the power, pick-up and anti-knock performance of a premium gasoline, he can't get better than Standard's Supreme. And for economy value, just stick to Flight.



### When your stop goes



Seeing if your stop light has gone out is just about as easy as looking at the back of your neck. To make sure you're getting this mighty important protection, ask any of us at the Sign of the Chevron to check it for you. If the bulb is out, we can install a new one in a flash.

**ROY DUNCAN, AGENT - STANFIELD, OREGON**  
**FARMERS AUTOMOBILE TRUCK INSURANCE EXCHANGE**

**FARMERS LIABILITY INSURANCE** gives complete protection—pays damages or judgments—provides investigation and defense... **FOR ONLY \$3.96** each six months. Present "A" Gas Ration Rate for \$5,000/10,000 Bodily Injury and \$5,000 Property Damage for this locality.

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