

Low Strawberry Prices Assure Extensive Canning This Season

MRS. MACK GIVES TESTED RECEIPTS IN BERRY CANNING

By MABEL C. MACK
County Home Demonstration Agent

With strawberries plentiful and the price low, this year the thrifty housewife will fill a large number of jars with strawberries for sauce, or in jam, preserved or juiced.

The numerous inquiries received by the home demonstration agent on canning methods would indicate that this will be a record year for canning.

The chief difficulty in canning strawberries is that they often lose their color and float in the jar. This is caused by osmosis—the density of the syrup is greater than that of the fruit juice. The cell walls of the berry collapse, the juice escapes into the syrup and the berry floats.

To prevent this, use the overnight method of plumping the berries.

Open Kettle Method. First select fresh firm berries. To each quart of berries add one cup of sugar and two tablespoons of water.

Wash strawberries before hulling. Hull and place alternate layers of berries and sugar in preserving kettle. Sugar on top. Heat just enough to melt sugar (place on back of range or in warm oven for few minutes). Let stand overnight. Next morning bring to boil, pack into hot jars and seal immediately.

Oven Method. Plump strawberries overnight by above method, using only one-half cup sugar to one quart of berries. Next morning pack berries into hot sterilized jars and add hot medium syrup (three parts sugar to two parts water) to within one-half inch from top of can. Jolt each layer of berries to assure a full pack.

Partially seal jars, set in pan containing one-fourth inch of warm water. Place in oven which has been preheated to 300 degrees. Process at 275 degrees for 15 minutes for pints, twenty minutes for quarts. Count process time from point when bubbles rise in can.

for making juice, which is delicious for beverages, ices, sauces or bases for gelatin desserts, or for jelly using commercial pectin.

Chop berries with knife or food chopper or crush. Let stand overnight. Drain juice, and to each quart of juice add six tablespoons sugar and juice of one lemon. Bring juice to rolling boil, and seal immediately in hot jars.

Fresh Strawberry Jam.
(10 glasses)
Two lbs. crushed strawberries (4 level cups, when crushed). Crush one layer at a time by pressing bottom of a tumbler on each berry. 3 lbs. sugar (7 level cups).

Place fruit first in 6 to 8-quart kettle, then add sugar. Mix well. Use hottest fire and stir constantly before and while boiling. Bring to a full rolling boil and boil hard 1 to 2 minutes. The 2-minute boil is used in seasons when berries contain unusual amounts of water.

One-fourth teaspoon butter may be added before boiling to prevent boiling over. Remove from fire and stir in one-half cup of commercial pectin.

Skim and stir constantly for just five minutes after taking from fire to cool slightly, which prevents fruit floating. Fill sterilized glasses quickly by dipping, and cover at once with a thin coating of hot paraffin wax.

It is not advisable to enlarge the recipe.

Pineapple and Strawberry Jam.
(10 glasses)
One lb. crushed strawberries (2 level cups when crushed). Crush, one layer at a time, by pressing each berry with bottom of small bottle or tumbler.

One lb. crushed pineapple (2 level cups) fresh or canned. Three lbs. sugar (7 level cups). Mix well. Use hottest fire and stir constantly before and while boiling.

Bring to a full rolling boil and boil hard for one minute. Remove from fire and stir in 1/4 cup of commercial pectin. Skim, pour quickly and cover hot jam at once with hot paraffin wax. Seal again when cold, by method described under fresh strawberry jam.

Strawberry Whip.
(Serves eight)
1 pkg. flavored strawberry gelatin
1 cup boiling water
1 cup fresh strawberry juice
1 cup strawberries, crushed, drained
1-3 cup sugar.

in strawberries and sugar. Turn into molds. Chill until firm.

Strawberry Gelatine.
Drain juice from a pint can of strawberries, add enough water to make one pint, heat to boiling point, and dissolve in a package of flavored lemon gelatine.

When it begins to harden, add the drained berries, stir and pour into molds. Chill until firm.

Strawberry Sauce.
1/4 cup butter
1 cup confectioner's sugar
3/4 cup fresh strawberries.

Cream butter and add sugar gradually, while stirring constantly. Wash, hull, and drain berries; add to first mixture one at a time, beating between each addition until well blended. If these directions are not followed, sauce will have a curdled appearance.

Strawberry Muffins.
2 cups flour
4 teaspoons baking powder
1/2 teaspoon salt
2 tablespoons sugar
1 cup milk
2 tablespoons melted butter
1 egg, well beaten
1 pint fresh strawberries.

Cut fresh strawberries in quarters and place one large teaspoonful of berries in each hole of the muffin tin.

Cream butter and sugar, and add egg. Sift dry ingredients and add, alternately, with milk to first mixture. Beat very little. Pour dough over berries. Bake 25 minutes, or until done in hot oven (400 degrees F.).

Strawberry Pie.
Make pie crust by standard recipe. Bake in hot oven, 500 degrees, 12 to 15 minutes.

Fill baked crust with fresh selected strawberries and cover with following syrup. Bring to a boil: 1/2 cup sugar, 1/2 cup strawberries, 2 cups boiling water.

Strain. Add 1 tablespoon cornstarch which has been mixed with a little cold water, and cook until thick. Pour while hot over strawberries. Serve either hot or cold, with or without whipped cream.

and measure. Beat egg whites until stiff, but not dry, beat in half the sugar gradually and set aside. With same beater, beat egg yolks with water, until thick and lemon colored.

Beat in remaining sugar. Combine mixtures. Mix and sift dry ingredients and cut and fold into other mixture. Do not beat after adding flour, to avoid breaking air bubbles.

Spread evenly over bottom of dripping pan, lined with buttered paper.

Bake 12 minutes in moderate oven (350 degrees F.). Turn out on paper sprinkled with powdered sugar. Remove bottom paper quickly, and trim thin strips from sides and ends of cake.

Spread cake with cut strawberries. Roll quickly. Roll in paper until served.

Strawberry Cocktail.
Strawberries
Pineapple, cubed
Powdered sugar
Lemon juice.

Wash berries and cut in halves or quarters, reserving a few of the best looking ones to use as a garnish. Mix with pineapple, sprinkle with sugar and lemon juice. Chill and serve in cocktail glasses.

Strawberry Ice Cream.
3 pints thin cream
2 quarts strawberries
2 cups sugar
1/4 teaspoon salt
2 tablespoons lemon juice.

Wash, hull and mash berries. Sprinkle with sugar, cover, and let stand 2 or 3 hours. Press through a potato ricer or colander. Add salt. Freeze cream to mush. Add strained fruit gradually, and finish freezing.

Courthouse News

(Furnished by the Jackson County Abstract Co., 121 E. Sixth Street)

Marriage License

Ray Rohwer and Eida H. Schmelser.
Dan Melhoie and Lola Mae Whitson.
Peter Tolomeo and Mary Maltagliati.

Foreclosure

E. H. Lampert, doing business as Lampert's va. Frank C. Clark, et ux. For money.
Jeanette Bodin vs. Lawrence Bodin, Divorce.

Probate Court

Estate of Cyrus M. Paul, dec. Probate.
Guardianship of Anna T. Walker (inc.) Petition for order to release dower right.
R. J. Jones, F. P. Farrell, Guy W. Conner incorporate as "Medford Packers, Inc."

Real Estate Transfers

Julius P. Wolf, et ux, to George A. Hunt. Deed to tract on East Main street, Medford, Oregon, \$1.
Sheriff to Charles J. Anderson, et ux, sheriff's deed to land in sec. 14, twp. 39 S., R. 1 E.

State Industrial Accident Comm.

vs. H. C. Messenger, Walter J. Messenger, Nathan H. Messenger, co-partner. For money.
vs. Jonas Wolf. For money.
Alfred Norris as Jacksonville Cash Store vs. John Poppas, et ux. Restraint order.
Big Pines Lumber company vs. Daisy Wiltes. Lien.

Circuit Court

Joe Barney vs. Tom West, O. N. Wilson. Lien.
Edward J. Shackel vs. Homer Daw-

son and Cecil Kirkendal. Chattel lien.
Jackson County Bldg. & Loan Assn. vs. Hazel Atkins, Jackson county. Foreclosure.

E. H. Lampert, doing business as Lampert's va. Frank C. Clark, et ux. For money.

Jeanette Bodin vs. Lawrence Bodin, Divorce.

Thomas T. Merriman vs. J. S. Woodruff. Chattel lien.
Jackson County Bldg. & Loan Assn. vs. Robert Elton Holeman, et ux. L. G. Morris, et ux. Foreclosure.

B. J. Palmer vs. Clayton H. Isaacs, et ux. R. A. Skinner, et al. Foreclosure.

T. T. Goldtrap vs. H. Garfield. For money.

State Industrial Accident Comm. vs. H. C. Messenger, Walter J. Messenger, Nathan H. Messenger, co-partner. For money.

vs. Jonas Wolf. For money.
Alfred Norris as Jacksonville Cash Store vs. John Poppas, et ux. Restraint order.

Big Pines Lumber company vs. Daisy Wiltes. Lien.

Nellie M. Bertelson vs. Carroll S. Bertelson. Divorce.

Probate Court.
Estate of Cyrus M. Paul, dec. Probate.

Guardianship of Anna T. Walker (inc.) Petition for order to release dower right.

R. J. Jones, F. P. Farrell, Guy W. Conner incorporate as "Medford Packers, Inc."

Estate of Clara Blanche Caldwell (dec.) Admitted to probate.

Real Estate Transfers.
Julius P. Wolf, et ux, to George A. Hunt. Deed to tract on East Main street, Medford, Oregon, \$1.

Sheriff to Charles J. Anderson, et ux, sheriff's deed to land in sec. 14, twp. 39 S., R. 1 E.

E. W. Froeliger, et ux, to J. W. Loftus, Sr., et ux, W. D. to land in sec. 17, twp. 39 S., R. 1 E., \$10.

James B. Wittingham, et ux, to Raymond R. Rooney, et al, W. D. to SE 1/4 of SW 1/4 sec. 2, twp. 41 S., R. 4 W., \$10.
E. P. Kurz, et ux, to the First Insurance Agency, W. D. to NW 1/4 of NE 1/4 sec. 13, twp. 36 S., R. 1 W., \$1.
O. D. Low, et ux, to C. H. Blake,

et ux, W. D. to 76 1-3 acres in sec. 10, twp. 39 S., R. 1 E., \$10.
Eugene Wairad to Nora Wairad, W. D. to part of blk. 6, city of Ashland, Ore., being part of lot 1, said block \$1.00.

Nora Wairad to Ethel V. Patrick, et al, W. D. to part lot 1, blk. 6, City of Ashland, Oregon, \$1.
Ben Vilmont to Anna L. M. Vilmont, W. D. to 4 acres in sec. 12, twp. 37 S., R. 2 W., \$1.

MINOR CIVIL ACTIONS DISMISSED BY COURT

Orders of dismissals of 16 minor civil actions, pending in the circuit court, were signed late yesterday by Circuit Judge H. D. Norton. Most of the suits were for recovery of money, for the most part small sums. Dismissals of two divorce actions were also included in the list. The move clears the civil suit calendar.

Strawberry Jam MADE IN 12 MINUTES



10000 PUT ON TO BOIL 10.12 IN THE GLASSES



ONE BOTTLE TWO BATCHES
Mrs. C. B. Osborne, Iowa State Jelly Champion, shown in the artist's sketch above, is only one of the many State Fair jam and jelly prize winners who use Certo in making all their blue ribbon jams and jellies.

IT'S STRAWBERRY JAM TIME!

Rogue River Meat Production Heavy

According to Herb Meusel, the Rogue River Meat Co. killed 150 last week which were purchased from valley farmers. The packing plant is located on the scenic highway in Berrydale and their meats are sold all over southern Oregon.

Mr. Meusel says: "It is the plan of the company to keep increasing the outlet for livestock raised in this territory." Twelve men are now employed by the Rogue River Meat Co.

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