

BIG STRAWBERRY CROP GOOD NEWS FOR HOUSEWIVES

By ALICE BLAKE

There is good news for housewives, like you and me, in advance reports of the strawberry season which is almost upon us. This is going to be a plentiful strawberry year. Jelly experts are telling us, however, that weather conditions have been unusual this year and fruits may vary more widely than usual in moisture content. For 1934 berries, they say that strawberry jam, made by the short-boil method, should be boiled four minutes instead of the usual one minute. For even better results and keener flavor, add the juice of half a lemon to the fruit and sugar mixture.

For strawberry jelly they say to boil the fruit juice and sugar mixture four minutes before adding the pectin, as well as half a minute after, and be sure to add the juice of one lemon.

Already, big, red, juicy strawberries are seen in the markets, heralding a plentiful season. When you see them and think of the many different ways in which you can use finished jams and jellies made from them, the urge to shine up the preserving kettle will get hold of you, I'm sure.

Strawberry jam on toast is as good a way to begin the day as getting out of bed with the right foot. A strawberry jelly sandwich in a child's luncheon kit or on his plate at the noonday meal solves many a mother's problem—and delights the child.

So when you begin to look ahead, at the prospect of hundreds of fall and winter meals, you may be glad that recipes, such as those given below, are at hand and easy to follow. Please note, carefully, that these recipes have been adjusted to meet the peculiarities of the 1934 strawberry crop.

Another point: Once your jelly is made, give it a generous amount of time before you decide as to whether or not you have made a perfect job of it. Most jams and jellies get progressively firmer for a week to a month after they are made.

Strawberry Jelly.

4 cups (2 lbs.) juice
7 1/2 cups (3 3/4 lbs.) sugar
3 tablespoons strained lemon juice
1 bottle fruit pectin.

To prepare jelly, crush thoroughly or grind about 3 quarts fully ripe berries. Place in jelly cloth or bag and squeeze out juice. Squeeze and strain the juice from one medium lemon.

Measure sugar, strawberry juice and lemon juice into large saucepan, mix well and bring to a full rolling boil over hottest fire. To reduce foaming, 1/4 teaspoon of butter may be added. Boil hard 4 minutes, stirring constantly. Add bottled fruit pectin, then bring again to a full rolling boil and boil hard 1/2 minute. Remove from fire, skim quickly. Paraffin hot jelly at once. Makes about 10 glasses (8 fluid ounces each).

Strawberry Jam.

4 cups (2 lbs.) prepared fruit
7 cups (3 lbs.) sugar
1 tablespoon lemon juice
1/2 bottle fruit pectin.

To prepare fruit, grind about 2 quarts fully ripe berries or crush so that each berry is reduced to a pulp. Squeeze juice from 1/2 small lemon. Measure sugar, prepared fruit and lemon juice into large kettle, mix well, and bring to a full rolling boil over hottest fire. To reduce foaming, 1/4 teaspoon butter may be added. Stir constantly before and while boiling. Boil hard 4 minutes, remove from fire and stir in bottled fruit pectin. Pour quickly. Paraffin hot jam at once. Makes about 10 glasses (8 fluid ounces each).

ROOSEVELT MOURNS FOR WOODIN



President Roosevelt and many other high governmental officials attended funeral services in New York for William H. Woodin, until a few months ago secretary of the treasury. The President and Mrs. Roosevelt are shown with Vice President Garner en route to the services. (Associated Press Photo)

SENIOR PLAY HAS EXCELLENT PLOT, LOADS OF HUMOR

(Contributed)

To "Take My Advice," as we all know, is a very hard thing to do, and so Medford high school's senior class play, by that name, to be presented May 23, proves.

Plenty of advice is given throughout the performance, but needless to say, precious little of it is ever carried out.

"Take My Advice" has both excellent plot and characterization.

From the person of Jud Fenton, the town ne'er-do-well, played by Galen Knox, who boasts that he has founded a new system of living without working—to the so, very so, Mrs. Nelson-Dodd, portrayed by Helen Crane, is quite a leap, but one which only adds to the humor of the play. Especially so, since Mrs. Nelson-Dodd, whose chief ambition is to do the role of Juliet—with corrections on Shakespeare—is forever being tormented by Jud.

Peggy Acton, played by Jeanne Quisenberry, is a sweet young thing, very well-bred and very much in love with Bob Mannion, taken by Lucien Clement. Bob, around whom much of the action centers, is the editor of a small-town newspaper. He has become involved in the clutches of John Wargrim, Bill Prentice in real life, who is the villain of the play. He is forced to carry out Wargrim's orders, much as he desires them.

Margerie Boyle characterizes Marcia Wargrim, the outcaster and feminine replica of John Wargrim.

Suzette Stennett, as Viray Mannion, Bob's sister, and Robert Sherman as Jimmy Sampson, Bickley pep salesman "the dealer the town the better our results"—give the play life and vigor.

The ways in which Wargrim's efforts to kill the town of Eureka and to crush Bob are thwarted, makes an unusually good plot, full of surprises and humorous situations.

four forest fires in Curry county last September will be made by Federal Judge Fee before sentence is passed. High Biggs, assistant United States attorney, told the court that Mrs. Critser set the fires, partly to "square accounts" with the government for sending her husband to McNeil Island prison for 18 months for a similar offense.

Menus of the Day

- By Mrs. Alexander George
- MEALS FOR THREE
- Breakfast
- Orange Juice
Soft Cooked Eggs
Bran Muffins
Luncheon
- Stuffed Peach Salad
Bread
Butter
Sponge Cake
Tea
- Dinner
- Spanish Shrimps
Mashed Potatoes
Buttered Asparagus
Bread
Currant Jam
Cucumber Salad
Caramel Bavarian Cream
Coffee
- Spanish Shrimps for Three
(Good for Company, 'too)
- 3 tablespoons butter.
3 tablespoons chopped onions.
2 tablespoons flour.
3 tablespoons chopped celery.
3 tablespoons chopped green peppers.
1 cup boiled rice.
1 cup tomatoes.
1/2 teaspoon salt.
1/2 teaspoon paprika.
1 cup cooked shrimps.
- Melt butter in frying pan. Add and brown onions, flour, celery, peppers and rice. Add rest of ingredients and cook 3 minutes. Serve.
- Caramel Bavarian Cream
- 2-3 cup sugar.
1/2 cup water.
1 tablespoon granulated gelatin.
4 tablespoons cold water.
2 egg yolks.
1 cup milk.
1 teaspoon vanilla.
1/2 teaspoon salt.
1 cup whipped cream.
- Sprinkle the sugar on frying pan. Heat slowly and stir constantly with wooden spoon until brown syrup forms. Add 1/2 cup water and boil until thick syrup forms. Soak gelatin in 4 tablespoons cold water 3 minutes. Beat yolks, add milk and syrup mixture. Heat in double boiler, add gelatin mixture and stir until dissolved. Cool and add rest of ingredients. Pour into glass mold and chill until stiff. Requires about three hours to chill and stiffen thoroughly. Unmold and serve plain or with cream.
- An excellent dessert for company as it can be made a day prior to serving.
- A TASTY APPETIZER
- Spread crisp potato chips with liverwurst which has been softened with a fork, and has had a little cream added. These are good to serve as appetizers.

- Dinner Serving Four
- Liver Loaf
Escalloped Potatoes
Buttered Green Beans
Bread
Plum Jam
Orange Salad
Rhubarb Pudding
Hard Sauce
Coffee
- Liver Loaf for Four
- 1 pound beef liver.
1 tablespoon chopped parsley.
1 tablespoon chopped celery.
1 tablespoon chopped onion.
1 egg.
2 tablespoons milk.
2 tablespoons butter.
1 teaspoon salt.
2 tablespoons lemon juice.
Cover liver with cold water. Add and let simmer 20 minutes. Chop or press through coarse sieve. Add rest of ingredients and pour into buttered loaf pan; bake 30 minutes.
- Escalloped Potatoes
- 3 cups sliced raw potatoes.
3 tablespoons flour.
1/2 teaspoon salt.
1/2 teaspoon pepper.
1 tablespoon chopped parsley.
1 1/2 cups milk.
2 tablespoons butter.
Mix potatoes, flour, salt and pep-

- per, add rest of ingredients and pour into buttered baking dish. Cover and bake 40 minutes in moderate oven. Remove cover and bake 10 minutes to brown top.
- Rhubarb Pudding
- 2 cups diced leftover bread.
3 cups diced peeled rhubarb.
2-3 sup sugar.
1 teaspoon cinnamon.
1/2 teaspoon nutmeg.
1/4 teaspoon salt.
2 tablespoons lemon juice.
1 sup water.
3 tablespoons butter.
Mix ingredients and pour into buttered baking dish. Bake 40 minutes. Serve warm.
- Hard Sauce
- 1-3 cup butter.
1 1/2 cups sifted confectioner's sugar.
2 tablespoons cream.
1 teaspoon vanilla.
1/2 teaspoon salt.
Mix ingredients and beat well. Chill and serve on warm pudding.
- Quilt 236 Years Old
- TULSA, Okla. —(AP)— Mrs. H. O. Atkins of Tulsa owns a quilt made 236 years ago which has been handed down through 13 generations in one family.

FLOODS WIPE OUT ALL ANIMAL LIFE

FRT CHIPPEWYAN, Alta., May 11. —(AP)—A heavy loss of animal life in a rich trapping area, ruining the fur trade for years to come, was feared today as a result of the muddy waters of the rampaging Peace river swirling 10 feet deep over some of the finest trapping territory in the north. The inundated area is between Lakes Athabaska and Claire. No human lives were lost but it is feared the animal toll will be high since the waters rose rapidly and furbearing animals, except those which frequent lakes and streams, had no chance to escape to higher ground.

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AID TO VETERANS IN FINDING WORK EYED BY OFFICIAL

Contacting commanders of veterans' posts and Lewis Ulrich, in charge of the federal employment office in Medford, Albert Absher, veterans' placement representative, was a visitor in Medford today from Portland.

Mr. Absher pointed out that over 12,000 veterans are registered in the state, and that 68 per cent of this number had received employment through the national employment office. Oregon is divided into 11 districts, Jackson and Josephine county comprising the sixth, he pointed out.

In this district there were 817 registered veterans with dependents up to the first of May and 747 of that number, or 91 per cent had been given some employment. Since the first of the month, four veterans have been registered and 36 given work, he said.

Mr. Absher said there were about 100,000 unemployed in the state, about half of them being in the metropolitan area near Portland.

"Veterans are given preference in the FWA work where they are qualified," Mr. Absher declared. "Whether for skilled or unskilled work on private or public projects." This is made possible, through the co-operation of city, county and state governments, with the federal offices.

An important factor in giving employment, is that local people are always given preference, he said. Requirements are that the person is a resident of, or has political and subdivision for six months, and is a citizen of the United States.

When listing one's qualifications, a person has the privilege of naming the two choices for positions he prefers.

WOMAN SET FIRES FOR REVENGE IS ASSERTION

PORTLAND, Ore., May 11.—(AP)— Further investigation of the case of Lillian Critser, 24, who today pleaded guilty in federal court to setting

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YES... AND STRAWBERRY IS MY HUSBAND'S AND THE CHILDREN'S VERY FAVORITE JAM

Discover for yourself this flavor secret, and start your strawberry jam today; it's so easy with Certo!

WHAT'S better than plenty of good homemade strawberry jam when winter months roll around? You can't put up too much of it!

So take a tip—as soon as strawberry specials come to town, go to your grocer and stock up on berries, Certo and sugar. Then follow the Certo recipe given here for best results with 1934 berries.

You get truly marvelous strawberry jam. Such fine true-fruit flavor! Many women will put up double the usual amount this year with strawberries so inexpensive and delicious.

When you use Certo you will need to boil your jellies or jams only a few minutes. Hence the fruit juice does not boil away, and you never get that "boiled-down" taste that comes with long, tedious boiling. Often you get half again more jam. And of course you save lots of time and trouble, too.

Certo—the pure fruit pectin—is sold by all grocers. It is a product of General Foods.

HOW TO MAKE THE BEST STRAWBERRY JAM

Certo Laboratories report this recipe best for use with 1934 berries. See also Special Strawberry News below.

4 cups (2 lbs.) prepared fruit
7 cups (3 lbs.) sugar, Juice of 1/2 lemon
1/2 bottle Certo

To prepare fruit, grind about 2 quarts ripe berries or crush so that each berry is reduced to pulp.

Measure sugar, prepared fruit, and lemon juice into large kettle, mix well, and bring to a full rolling boil over hottest fire. To reduce foaming, 1/4 teaspoon butter may be added. Stir constantly before and while boiling. Boil hard 4 minutes. Remove from fire and stir in Certo. Pour quickly. Paraffin at once. Makes about 10 glasses (8 fluid ounces).



SPECIAL STRAWBERRY NEWS!
Read carefully before making Strawberry Jam

1934 will be a good strawberry year. Plan to start your Certo jam cupboard with the first luscious strawberries. This year we've had unusual weather conditions and fruits may vary more widely than usual in moisture content.

The Certo laboratories recommend that for strawberry jam you boil the fruit and sugar mixture of 1934 berries four minutes instead of one—and for even better results and keener flavor, add the juice of half a lemon. (Recipe above.)

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| COFFEE Maxwell House. 29c Pound can | CAKE FLOUR Swan's Down Pkg. 25c | FLOUR Drifted Snow 40-lb. sack. \$1.89 | CLAMS Royal Chef 1/2 size. 2 cans 25c | MILK All Brands 4 cans 25c | FLOORWAX Peerless Paste or Liquid Lb. can 39c |
| CLOROX Quart bottle 15c | BUTTER Piggly Wiggly Lb. 24c Saturday Only Jello, pkg. 5c | Powdered Sugar 3 pounds 19c | Golden C Sugar 4 pounds 21c | BREAD PIGGLY WIGGLY Lb. Loaf 3 for 20c | CHEESE FABST — Any Flavor. 1/2-lb. pkg. 29c 2 pkgs. 29c |
| DEVILED MEAT Libby's 3 cans 10c | BRAN FLAKES Post's Package 9c | PEN JELL 2 Reg. Size Packages 25c | Waldorf Tissue, 3 rolls 14c Scott Tissue, 3 rolls 25c Durkee's Salad Aid— Pint jar 19c Quart jar 33c Crisco, lb can 19c Camay Toilet Soap— 3 for 14c | Yes, we have those Famous Prospect STRAWBERRIES 3 for 25c Crate \$1.19 | |
| H & D Punch, asst. flav. pkg 5c Gold Dust, lg. pkg. 17c Gold Dust Scour. Pwd. 3 for 14c | | | | | |

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| HAMBURGER No Cereal 3 lbs. 25c | VEAL Shldr. Roast, lb. 10c Stew, lb. 8c | PORK Leg Roast, lb. 17c Shldr. Roast, lb. 14c Shldr. Chops, lb. 15c |
| LARD Pure open kettle rendered 3 lbs. 23c | | |

MEAT Phone 273

- Fresh Side Pork, lb. 12c
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