

JACKSON COUNTY FARM NOTES

Compiled by County Office O. S. C. Extension Service

Sheep and Lamb Payments After Aug. 5

Jackson county farmers will be eligible to receive the new government payments on sheep and lambs for slaughter, according to information received by the county AAA committee:

The new program is effective August 5, and payments will be made on all sales to legally authorized slaughterers after that date. Producers are cautioned to save all invoices and sales slips, as these will form the basis for payments.

Payment rates for August will be \$1.50 a hundredweight for lambs weighing 65 to 90 pounds; \$2.15 for lambs heavier than 90 pounds, and \$1.00 for all other sheep and lambs.

The program will extend through June 30, 1946. Payment rates will vary from month to month, from the minimum rates set for August up to a maximum of \$2.50 for light lambs and \$3.15 for those over 90 pounds. The rates for sheep and for lambs less than 65 pounds will remain at \$1.00 throughout the year.

The subsidy of 95 cents a hundred now being paid to packers will be withdrawn on August 4, so that all government payments will go directly to producers after August 5.

Payments will be issued by the county AAA committee in the form of a sight draft on Commodity Credit Corporation, similar to the dairy feed and beef feeder programs. It is expected that the necessary application forms and instructions will be received by the county office by the time the new program becomes effective.

—R. G. FOWLER, County Agent.

Storing Butter Easy Practice

Do you have extra cream now? Why not churn and store some

butter in your locker for next winter. Experimental work at the U. S. Department of Agriculture shows that butter made from sweet, pasteurized cream has the best keeping qualities.

Pasteurization is not a common practice to most homemakers, but is a very simple one. It consists of heating the cream to a temperature high enough to kill the bacteria present. First select sweet cream (sweet enough to use in coffee). Heat it to a temperature of 145 degrees to 150 Fahrenheit and hold it at this temperature for 30 minutes. This is best done in a double-boiler, or by setting the kettle of cream in a larger kettle of water. Stir the cream frequently while it is heating to insure an even heat throughout. If you have a dairy thermometer (they are available and not too expensive) you can be much more accurate and successful. As soon as the cream has been held at 145 degrees to 150 degrees Fahrenheit for 30 minutes, cool it as quickly as possible to 50 degrees Fahrenheit or lower and hold it at this temperature of at least three hours before churning.

After the butter is churned, wash it thoroughly. Any milk left in affects the keeping quality. Overworking destroys the wax-like texture of the butter and make it like salve.

For storing, the butter may be made into rolls and wrapped in parchment paper and then lock or paper, put in glass jars (leave a headspace) or in parchment paper lined waxed containers. Small amounts—one pound or two pounds—are most satisfactory for storing since the butter will not keep too long after it has been defrosted. Date the packages and use them in the order in which they were put into the locker.

—MARIAN J. FARRELL, Home Demonstration Agent.

Prices in Shanghai Skyrocket; Orange Costs Many Dollars

Chungking, Aug. 2 — (U.P.) — Prices in Shanghai have skyrocketed to the point where a glass of brandy costs 200,000 puppet Chinese dollars. Central News Agency reported today.

A preserved California orange brings 500,000 dollars and the first bowl of rice in a restaurant sells for approximately 1,800 dollars. By the time the customer is ready to eat the second bowl of rice, the price has climbed to 1800 dollars.

The New China Daily said morale was declining rapidly

among Japanese soldiers in Shanghai.

The newspaper reported enemy troops pawn their possessions—even pistols—to obtain money for "wine and feasting," while Japanese army truck drivers hire out their trucks to Chinese smugglers.

AIMEE'S FOLLOWERS PLAN BIG MEMORIAL

Los Angeles, Aug. 2 — (U.P.) — Followers of the late Aimee Semple McPherson today launched a nationwide "Medal for Sister" campaign to raise \$1,000,000 for a memorial building in which to house bible students.

Dr. Rolf McPherson, pastor of

the Angelus temple which his mother, the evangelist, founded, said the seven-story memorial will be built on a site near Angelus temple and will house the church's radio station, Sunday school and 400 men and women bible students.

BACALL WANTS FREE HAND

Hollywood, Aug. 2 — (U.P.) — Film Actress Lauren Bacall sued today to lift restrictions on her

film salary imposed for her protection as a minor. She contended she came legally of age when she married Actor Humphrey Bogart.

Announcing Opening LAURELHURST PHOTOGRAPHERS

Formerly E. Hayden Jones Maintaining same high quality and low prices. Open evenings 'til 8. Sundays 'til 5 p. m.

Across from Cook's Grocery off Crater Lake Highway

S. M. WADE Commercial and Domestic Refrigerators Repaired

5302 — Phone — 4104

Margie Says
Durkee's Troco
 MARGARINE
 MILD - SWEET - COUNTRY-FRESH IN FLAVOR
DURKEE'S TROCO MARGARINE SURE TASTES SWEET ON CORN
 PASTEURIZED SKIM MILK ADDS TO ITS GOODNESS

SAFEWAY Salad Days

Energizing, vitalizing fruits and vegetables will taste extra good to your family these warm days. Especially so when served in cool, refreshing salads... made with really fresh produce. And that's the way you get it at Safeway... naturally fresh... chock full of healthful and flavorful goodness. Remember, too, Safeway sells fresh fruits and vegetables by the pound so you can buy just the amount you need and still get full value on your every purchase.

CANTALOUPE

Ripe and Sweet Lb. **8c**

Peaches

Firm, Ripe Elbertas **lb 14c**
 Local Peaches \$1.79 20-lb. box

Apples

Fancy Gravensteins **lb 11c**

Cucumbers

For tasty salads **lb. 10c**

Lemons

Sunkist Very juicy **lb. 13c**

Oranges

Small, but full of juice **5 Lbs. 55c**

Sweet Corn

Plump, full ears **doz. 60c**

Cabbage

Young and crisp **lb. 9c**

Carrots

Try them creamed **bunch 9c**

Gr'n Peppers

Fine for stuffing **lb. 29c**

No. 1 Potatoes

A joy to eat **5 Lbs. 25c**
 Field Run Local 10 lbs. 39c

Canning With Less Sugar

Water Pack... Fruits may be canned satisfactorily without sugar by boiling water or fruit juice in place of sugar syrup. Absence of sugar may cause some loss of color and flavor in the fruit.

Corn Syrup & Honey... Corn syrup or honey may be used to replace up to one-half of sugar specified in canning syrups. Corn syrup has one-half the sweetening power of sugar.

To Make Syrup, Using Corn Syrup... Combine sugar, syrup and water, then bring to boil.

To Make Syrup, Using Honey... Combine sugar and water, bring to boil. Add honey, stir and bring to rolling boil. Skim. Honey imparts its characteristic flavor to fruits. The use of a mild-flavored honey is recommended.

It is best not to use brown sugar or molasses in canning.

Check Your Supplies!

Mason Jars Kerr or Ball, Reg. Pints, box of 12, 65c doz.; Quarts 75c	Edwards Coffee Drip or Reg. grind 1-lb. jar 28c	Tuna Spread Valid (4 red pts.) 1/2 can 10c
Kerr Jar Lids pkg. 9c	Nob Hill Coffee Whole bean 1-lb. bag 23c	Flour Kitchen Craft 10-lb. sack 49c
Kerr W. M. Caps pkg. 32c	Airway Coffee Ground fresh for you 1-lb. bag 20c	Schilling Spices Small can 9c
Kerr Economy Caps pkg. 19c	Borden's Hemo Drink it Hot or Cold 1-lb. jar 59c	Mustard Chili Powder Cloves Cayenne Paprika Allspice Also Cinnamon, 11c
Pectin Pen Jell 3-oz. pkg. 12c	Canterbury Tea Orange Pekoe 1/4-lb. pkg. 22c	Grade "A" Butter Now only 16 points per lb. lb. 49c
Parowax Reliable Jelly Seal pkg 13c	Wheaties Breakfast of Champions 12-oz. pkg. 15c	Cheese Kraft Velveeta (16 red pts.) 2-lb. pkg. 75c
	Kellogg Krumbles Cereal 8-oz. pkg. 11c	
	Kellogg Rice Krispies Reg. pkg. 11c	
	Corn Flakes Kellogg brand 8-oz. pkg. 5c	
	Raisin Bran Flakes Kellogg's 10-oz. pkg. 11c	

Duffs Mixes Waffle and Muffin 14-oz. pkg. 22c	Ivory Soap White Floating Large Personal 3 bars 29c 2 bars 9c	Shredded Wheat Nabisco Pkg 10c
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SAFEWAY MEATS

Mrs. Wright's Bread White or wheat. 1 1/2-lb. loaf, 2 for 25c 1-lb. loaf 9c
Sno-White Salt Plain or iodized pkg. 7c
Cane Sugar Pure Cane 5-lb. sk. 33c 10-lb. sk. 63c
Old Mill Cider Vinegar quart bottle 16c
Heinz White Vinegar quart bottle 21c
Cheese Kraft Velveeta (4 red pts.) 1/2-lb. pkg. 19c
Chopped Olives Libby brand 4 1/2-oz. glass 14c
Sparkling Water Par-T-Pak Plus bottle deposit Sunny Dawn, Fancy (2 cans, 10 points) No. 2 can 10c
Tomato Juice Town House Fancy (10 pts.) No. 2 can 13c
Grapefruit Juice Swift's Brand (6 points) 12-oz. can 33c
Prem Lunch Meat (1 pt. each) No. 1/4 tin 6c

STEAKS

Rib, Grade "B" ... **lb. 30c**
 Sirloin, Grade "B" **lb. 30c**
 T-Bone, Gr. "B" **lb. 40c**

Hens Colored 48c lb.	Fryers 49c lb.
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POINT FREE

Leg o' Mutton, **lb. 21c**
 Mutton Chops... **lb. 20c**
 Mutton Stew.... **lb. 10c**

Beef Shldr Roast **lb. 25c**
 3 Red Pts. Lb.
 Beef Short Ribs **lb. 19c**
 1 Red Pt. Lb.
 Frankfurters ... **lb. 35c**
 4 Red Pts. Lb.

SPOILED BUTTER GOES INTO SOAP

Berkeley, Cal., Aug. 2 — (U.P.) — Ten thousand pounds of rancid butter were converted into soap at the Colgate-Palmolive Peet company in Berkeley during the month of May, M. R. Dixon, chief chemist for the plant, announced today.

During a senate committee hearing in Washington yesterday OPA officials insisted that not more than 3000 pounds of stored butter had turned rancid. No admissions to the effect that spoiled butter, formerly edible, had been sold to rendering works or soap manufacturers were made by the OPA during the meeting.

Dixon said that 10,000 pounds of butter had passed through the plant's ovens in May and that between 20,000 and 30,000 pounds had been processed during the past year.

The chemist named San Francisco bay area creameries and a milk company as the source of the butter.

One spark and the wind may cost you \$15,000 a day just for the men and equipment necessary to fight the fire. Keep Oregon Green.

Townsend Speaker To Appear Friday

Dr. Norman W. Pendleton, lecturer, editor and instructor, will speak at K. P. hall Friday, at 8 p. m.

Dr. Pendleton, whose appearance here will be sponsored by Townsend clubs No. 1 and 4, will speak on the desirability of enactment of the Townsend plan.

The Townsend plan, according to Townsend club spokesmen, "is now in the front row, the senate and house having agreed to give it a hearing. Prospects are very gratifying to those who have worked so long and faithfully with Dr. Townsend."

COMPOSER DIES

Rome, Aug. 2 — (U.P.) — Pietro Mascagni, 82-year-old famed opera composer, died early today. His most widely-known work is Cavalleria Rusticana.

How to make coffee ice cream

Scald a cup of milk with one-third cup of M.J.B. Strain this carefully, then add a teaspoon of gelatin which has been soaked in a little cold milk. Add half a cup of sugar and stir. Let the mixture chill and then pour it into a refrigerator tray. After it has become mushy, beat it until light, then mix in a cup of cream which has been beaten until it's thick—but not stiff. Return to the refrigerator. It needs no further stirring while it freezes.

You can't make a bad cup of M.J.B.

Daily Weather Report

FORECASTS
 Medford and vicinity: Fair tonight and Friday with little change in temperature.
 Oregon: Clear tonight and Friday with local fog on coast. Little change in temperature. Light to moderate northwest winds off coast.
 LOCAL DATA
 Temperature a year ago today: Highest 81, Lowest 52
 Total monthly precipitation: 0 inches
 Deficiency for the month: 01 inches
 Total precipitation since September 1, 1944: 19.26 inches
 Excess for the season: 2.67 inches
 Relative humidity at 5:30 p. m. yesterday: 22%; 3:30 a. m. today: 71 %
 Tomorrow:
 Sunrise 6:07 a. m.; Sunset 8:27 p. m.
 High Low Prec.
 Boise 74 80
 Boston 72 81
 Chicago 90 73
 Denver 88 61
 Eureka 86 61
 Havre 86 81
 Los Angeles 84 70
 Medford 87 55
 New York 74 69
 Omaha 84 76
 Phoenix 103 78
 Portland 81 53
 Reno 89 58
 Roseburg 86 55
 Salt Lake City 84 68
 San Francisco 84 69
 Seattle 85 52
 Spokane 89 52
 Washington, D. C. 85 72
 Yakima 82 52

Schilling Savor Salt

the seasoning that adds new goodness

AS ONE GIRL TO ANOTHER...

JUST LOOK... HALF OF THESE ORANGES ARE SPOILED!

OH, IT'S NOT WORTH THE BATTLE I WOULD HAVE TO PUT UP!

NO! AND WHAT'S MORE THEY USUALLY TELL ME THERE'S A WAR ON...

THEY MEAN IT... EVERY CUSTOMER SATISFIED... OR YOUR MONEY BACK... AND WITH A SMILE TOO!

THAT DOES IT! ME FOR SAFEWAY!

WELCOME, NEW CUSTOMER! It may be old-fashioned but we still believe the customer's always right... so much so that we gladly refund your money if you are ever dissatisfied—no matter what the merchandise—or the reason.

SAFEWAY