

New Driving Laws In Effect This Week

Oregon drivers will have some new or changed traffic laws to follow beginning August 22, as a result of 1969 legislative action, according to the Motor Vehicles Division, Department of Transportation.

One key change applies to entering freeways or other arterial highways. It requires a driver to yield to traffic already on such roads when a merging or acceleration lane has been provided for his use unless signals, signs or police officers indicate otherwise.

Another new law adds the term careless driving to Oregon law. It makes it illegal to drive in a manner to endanger or be likely to endanger any person or property.

The law on crossing the center line on highways also was changed. The new law makes it illegal to cross the center line when approaching the crest of a grade or a curve if your view of the road ahead is obstructed a distance which would be hazardous if another vehicle should approach from the opposite direction.

Previously, the law made it illegal to cross the center line if you were within 500 feet of any hillcrest or curve which blocked your view of the road ahead.

A driver's responsibility when making a left turn to enter a private road or driveway also has been clarified by new legislation. Beginning August 22, the Division says a driver preparing to take this action must signal for a left turn and yield right-of-way to any vehicle approaching from the opposite direction if it is close enough to constitute an immediate hazard.

The State's "U" turn law also was amended to make it illegal to make a "U" turn on the open highway where the driver cannot see the road for at least 1,000 feet in either direction. It also remains illegal to make such a turn on any curve or upon the approach to or near the crest of a grade.

In cities, it remains illegal to make a "U" turn between intersections and, under the new law, it also becomes illegal to make such a turn within a city where the driver cannot see the road for at least 500 feet in either direction. (Such turns also may be prohibited at any location by official signs.)

There's also a new law about towing house trailers on highways. It makes it unlawful for a driver to tow a house trailer containing passengers.

Still another law does not apply strictly to drivers, but to use of the slow-moving vehicle emblem first approved by the 1967 Legislature. The law was amended this year to make it illegal to use the emblem in any way except on the type of vehicle specified by law—that is, on a vehicle designed for customary use at speeds of less than 25 miles per hour.

Two new laws relate to truck drivers. One permits a maximum speed of 60 miles per hour on Interstate highways which are posted for higher passenger car speeds than the 55 miles per hour designated speed on the open highway. On non-Interstate highways, the truck speed will remain at 50 miles per hour.

The other new law requires truck drivers to use flares or other signal devices whenever their vehicles become disabled at night. Previously, the flares were required if the truck was disabled and its lighting equipment was not working.

Finally, a new law will subject vehicles to the state's first inspection program. It authorizes Oregon State Police to stop and inspect vehicles to determine if they meet safety requirements. Drivers must stop and submit to inspection where signs are posted and inspections are being given. Defects found must be corrected within 15 days.

Beverly Helsel Marries Ron Hamile of Hawaii

MEHAMA—Mr. and Mrs. Wesley Helsel of Mehama are announcing the marriage of their daughter, Beverly, to Ron Hamile of Honolulu, Hawaii. The Hamiles, married July 28, in Honolulu, will arrive soon to visit with her parents.

The new Mrs. Hamile was a 1964 graduate of Stayton Union High school and attended Oregon State University and the University of Hawaii. Mr. Hamile was a member of the USAF band until his discharge in January, 1969. He is currently with a musical group that has just finished making a recording in Los Angeles. They will be playing engagements in Los Angeles, Reno, Las Vegas and Portland before returning to Hawaii.

Helpful Homemakers Hints

Canning Skill Reduces Food Spoilage

Those jewel-like jars of home-canned fruits and vegetables can quickly lose their lustre if food spoilage takes over, says Mrs. Belva Covey, Linn County Extension agent.

Food spoilage can be prevented, though, if you take some simple precautions.

Use the right method for canning your product. Beans, corn, beets, meats and all low-acid foods should always be processed in a steam pressure canner. Fruits and tomatoes plus other acid foods may be canned by using a boiling water bath. Open kettle canning is suitable only for jams, jellies, preserves, relishes and some pickles.

Under-processing is another cause of spoilage. Following directions carefully, and accurately counting the processing time, are equally important. A good source of directions and timing is the county Extension office, where freezing and canning bulletins are available without cost.

When it comes to sealing your jars, read the instructions that come with your jar lids. All lids are not the same. Disc lids should not be reused and bands that have dents, rusty spots or pried-up edges should be discarded.

Check your jars, too. Jars containing commercially canned foods are not suitable for re-canning as the mouth is not the right width. Jars with nicks or cracks on the sealing surface should also be discarded.

During the actual canning process, make sure you've removed particles of food from the tops of the jars so you get a good seal. Your seal also depends on how much space you leave between the food and

the jar top. This space can carry from 1/2 to 1 inch depending on what you're processing. Check a canning book for the correct amount.

Choose only fresh, sound produce for your canning. Wash and drain well before cutting or breaking any other skin. Handle quickly and in small amounts. You'll then have home canned fruits and vegetables you'll not only be proud to serve but that will be safe to serve as well.

Can It—or Freeze It?

The method you use for preserving food for your family depends on the equipment you have available.

It used to be much less expensive to can fruits and vegetables. But if you have to purchase canning equipment and jars when you already have freezer space available, freezing may be your least expensive choice.

Whether canning or freezing, however, prompt handling, cleanliness and proper processing are essential to successful food preservation. This is especially true in low acid foods, such as most vegetables and meat. Bacteria growth can get rampant if you get slipshod about processing times and temperatures.

Canning To Meet Diet Restrictions

When the winter season arrives again, those who must restrict their daily intake of sugar needn't be excluded from the flavorful returns of the summer home canning fruit list.

Home canning of water-packed fruit means considerable money savings for those on restricted diets. Often commercially canned unsweetened or artificially sweetened fruits are much higher in price than the commercial sugared kind.

Although sugar helps canned fruits hold their shape, flavor and color, it isn't necessary for "keepability." Proper sterilization and sealing is what makes the difference in preservation.

Homemakers may can fruit without sweetening in its own juice, in extracted juice or in water.

The processing time is the same as for sweetened fruit.

"P" is for Picnics—Not Poison

Summer picnicking needn't be spoiled by summer food poisonings. With today's modern conveniences, it's easy to pack a picnic and be assured the food will arrive at the picnic site safe and sound. There are containers that keep foods ice cold or steaming hot, and precautions to keep foods clean.

The shape food's in when it's packed may be the most important. And this is up to the picnic packer herself. To keep the foods as free as possible from microorganisms, she needs to work with clean hands, clean utensils and have foods either piping hot, or thoroughly chilled.

Most food poisoning during warm summer months is caused by over-handling and improper care of foods.

Microorganisms invade food in many different ways. Once they're in the food, they produce a toxin. This toxin is the culprit that, when eaten, causes food poisoning.

Any foods that require a lot of handling after they've been cooked are the ones most susceptible to food poisoning. That includes a lot of picnic favorites—ham salads, bean salads, chicken and potato salad.

Toxins develop best at comfortably warm temperatures. This means the picnic basket left in the truck or back seat of the car makes the foods inside highly susceptible to food poisoning. Leaving food on the picnic table waiting for the crowd to gather is also a good way to put food in the toxin "danger zone."

The best advice is to keep hot foods hot—close to the boiling point. And to keep cold foods cold—as close to refrigerator temperature as possible. And keep them that way, right up to the time you're ready to eat.



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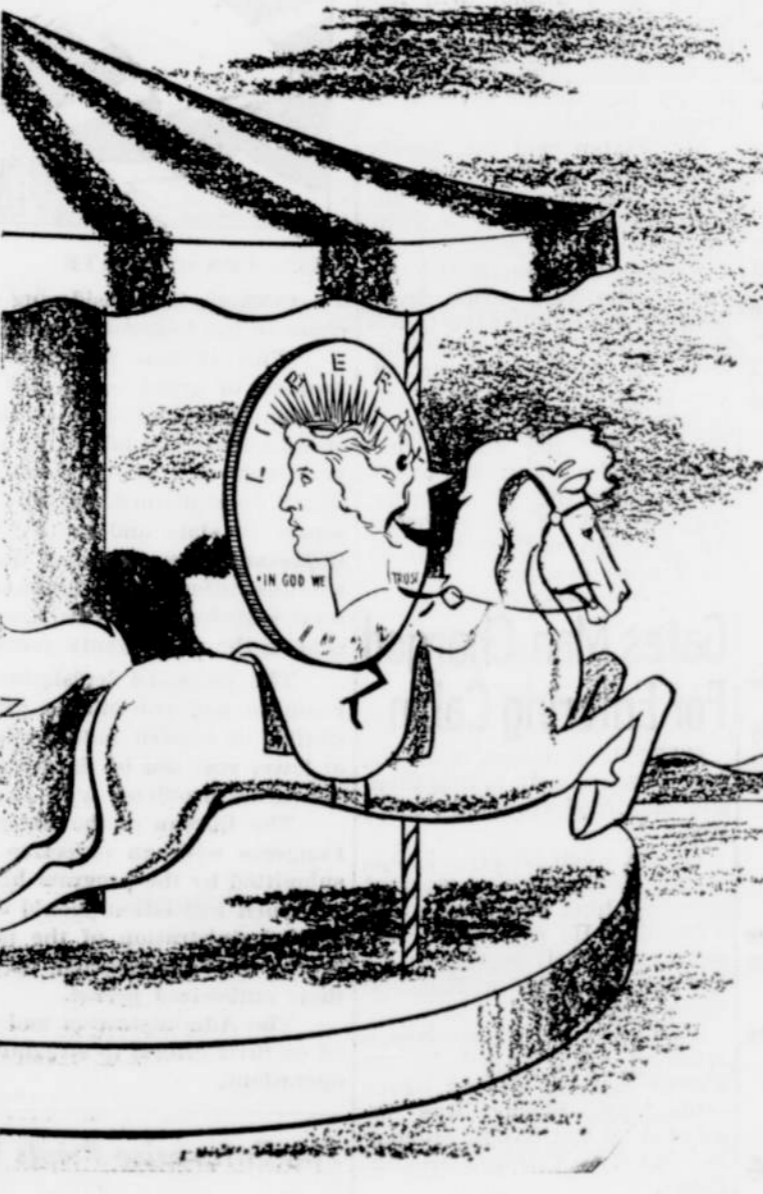
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