

OPA Regulation to Cut Hay Price to Oregon Dairymen

SAN FRANCISCO, Feb. 11 (AP)—Prospects of higher milk prices for Pacific coast consumers have disappeared under government orders affecting fluid milk prices and the cost of hay for dairymen, an office of price administration regional official said today.

An OPA order placing a nationwide ceiling on fluid milk prices paid to farmers and reducing the price dairymen must pay for alfalfa hay will benefit many heavily populated west

coast areas, said Norman S. Buchanan, chief of the price division in the regional OPA office.

Previous to these orders, indications pointed to higher consumer milk costs, Buchanan said, but as a consequence of OPA action, prices will be fixed at the highest charge during the month of January.

Among the areas affected are San Francisco, San Diego, Los Angeles, Portland and Seattle, the OPA official said.

A government regulation, expected to be issued this week, will reduce the price of alfalfa hay to California, Washington and Oregon dairymen by \$4 to \$8 per ton, Buchanan stated.

The reduction of hay prices in the three states is expected to quiet producers who for some time have been demanding higher milk prices which, if granted, would have resulted in a proportionate increase to consumers, he said.

The new regulation will be temporary and will be replaced by another within 60 days reflecting permanent milk prices. It is expected to stipulate that, generally speaking, from the effective date of the order until next April 9, no distributor may pay more for fluid milk than the highest price paid last month, Buchanan said.

'V' GARDENS AND DRYING OF FOODS FAVORED

Universal planting of victory gardens where possible, plus early action to provide community dehydrators and driers, is advocated by E. H. Wiegand, head of the food industries department at Oregon State college, as one way Oregon can help meet the future civilian food supply situation.

After analyzing the estimated pack of canned fruits and vegetables as compared with the amount to be taken by the government for military and lend-lease use, Wiegand says that "while there is no need for anyone to go hungry, the new regulation dealing with the commercial packs of canned food should give us something to think about in connection with our food problems."

Professor Wiegand reports that the estimated total pack of canned vegetables for 1943 will approximate 176,800,000 cases. Of these, 92,900,000 cases will be required by the government. The total pack of canned fruit is estimated at 47,500,000 cases, of which the government will need 31,700,000 cases.

This makes a total output estimated at 224,300,000 cases of which civilians will receive only 99,700,000. Figures on average civilian consumption between 1937 and 1939 show that America consumed in the neighborhood of 200 million cases annually of canned foods of all kinds.

"In many parts of Oregon, and particularly in the Willamette and Umpqua valleys, there are large numbers of dehydrators and much drying equipment well located to provide means for drying a large quantity of vegetables and fruit for the civilian consumer, provided it is used for this purpose," says Professor Wiegand. "If victory gardens are planted in large numbers much of the raw material they produce can be conserved for future use through drying and dehydration, either in small units or by drying in community dehydrators and driers.

"It is suggested that steps be taken at once where these driers are located so that the people can band together to operate them on a share basis or by some other arrangement."

FARMS GET WAR RATINGS

Reclassification by local draft boards of farm operators and workers as essential under the "war units" plan is proceeding throughout the state. Individual farm "war ratings," as determined by the farm plans and work sheets for 1943 now being made for every farm, will be used by county war boards to assist local draft boards in completing the reclassification. The increasingly serious farm labor problem is getting a lot of attention in Washington these days. Secretary Wickard states that revision of the 16-unit essential for standard is being contemplated to insure that no skilled farm worker is taken from the farm.

One of the temptations of the aged is to feel that they no longer amount to much because they can no longer do the things they once could, to feel that they are on the shelf.—Dr. Frank H. Ferris, Cleveland pastor.

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HAY SHORTAGE BOOSTS DAIRY USE OF WHEAT

With the market supplies of hay becoming extremely tight all along the Pacific coast, prices have moved up sharply during recent weeks to the highest levels for many years, according to the weekly market review by the OSC extension service.

These conditions lend emphasis to the information contained in a new food-for-victory bulletin on feeding wheat to milk cows under wartime conditions just released as Extension Bulletin 611.

The bulletin points out that if wheat for dairy cattle is ground coarsely it can be fed up to 50 per cent of the grain ration without ill effects and that it has been fed up to 75 per cent with no trouble except some loss of palatability. The bulletin shows the comparative value of different feeds at different prices, and gives directions for preparing various concentrate mixtures containing large amounts of coarsely ground wheat.

From the standpoint of total digestible nutrients, if ground wheat can be purchased at \$40 a ton or less it is a better buy than alfalfa hay at \$25 a ton, according to the bulletin. More wheat feeding can thus serve to "stretch" the hay supply.

One reason for the scarcity of hay available for shipment is the difficulty to obtain labor for baling and hauling. Storms have interfered also, although the supply of hay actually available for movement is probably quite limited, says L. R. Breithaupt, extension economist.

Specific official data as to stocks of hay now on hand are not available, but unofficial reports on hay supplies and livestock numbers, as well as price trends, indicate that supplies of hay are shorter than usual and probably sufficient only for a normal winter at best.

In the event that heavier than normal feeding is required the balance of this winter, the value of Oregon's surplus wheat reserve will become more apparent each month until new feed becomes available, says Breithaupt. Wheat is an excellent feed for other livestock, as well as for milk cows, according to tests made by the Oregon experiment station over a period of years.

MORE MACHINERY IN PROSPECT

Increases in county quotas of many items of farm machinery and equipment are in prospect as a result of WPB action to allocate more materials to machinery manufacturers. The county farm machinery rationing committee will be guided by information gathered in the current farm canvass to place these additional machines on farms where they are most needed and will contribute the most to 1943 production.

Plenty of people find poker a game of hard straits.

Milk for Children of Oran



Algeria's children got a rare treat when the U. S. Army in Oran distributed half of its canned milk supply to eager French youngsters. Much of America's evaporated milk is going abroad to armed forces and lend-lease. (Passed by censor.)

Weekly Market Trends

(Editor's Note: The following market information is supplied from material obtained over the government leased wire in the office of the extension economist at Oregon State college. The material in the form of a weekly summary of trends in the livestock market, is not intended to replace spot day by day market reports.)

CATTLE MARKETS

The Portland cattle market was strong again last Monday, with medium to good fed steers selling up to \$15.50. Receipts were only moderate with 950 head of cattle offered locally. Very little change was reported from Chicago, where a top of \$16.50 was reached. Livestock receipts, in general, were more normal in Portland last week, although new highs for recent years developed on steers and fat lambs, but this was partly due to some extra high quality stock being offered. The 2080 head of cattle offered last week was nearly double the available supply the previous week, but about 500 head under the corresponding week a year ago.

Receipts of stocker and feeder cattle in the middle west have been curtailed because of adverse weather conditions. The market for feeder steers has reflected caution on the part of operators who are still somewhat uncertain about the combined effect of ceiling prices, high labor cost, and future price of corn.

SHEEP AND LAMB MARKETS

Only 850 head of sheep and lambs arrived at North Portland, but all were offered locally. A few sales were made at \$15 for good to choice woolled lambs, while slightly higher quality wethers were quoted at \$15.50, though few sales were made at that figure. Prices were about \$1 higher at Chicago than in Portland, while the top price at Omaha for

good to choice fed woolled lambs was \$16.

Most of the lambs remaining on feed in Idaho and Utah are already under contract to west coast packers. Deliveries will extend from now till mid-March. Contracting of spring lambs for delivery from late March to early June has started in southern California. Approximately 200,000 spring lambs are already estimated as under contract. Most of the early contracts in the San Joaquin valley are reported at \$13 to \$13.25 per hundred, for all merchantable lambs down to 60 pounds. Purchasers are anticipating a large volume of deliveries in April and early May. Some offers of \$14.50 and better have been reported for top bands of fat lambs for March delivery, and heavy participation in California producing areas has improved forage conditions.

HOG MARKETS

The North Portland hog market last week went up and then down again so that the net result at the end of the week was about unchanged. Monday of this week, prices were about steady with last week's closing average, but were somewhat below the high point of a week ago. Best weights ranging up to 230 pounds brought mostly \$15.50. Only about 1000 head were offered. Good and choice feeder pigs have been selling from \$14.50 to \$15.50.

WOOL MARKETS

Interest in the forthcoming new crop wools from the southwest is already appearing on the Boston wool market well in advance of deliveries. Some shearing of lambs has been reported in Arizona but no sales have been made. The market was stimulated with the announce-

Try Variety Meats to Eke Out Shortage

Variety meats, such as heart, liver, tongue, brains, and others, are worthy of closer acquaintance in these days of restricted meat supplies, says Winifred K. Gillen, home demonstration agent. The spring season is a good time to try some of these, all of which are on the unrestricted list, she says.

Like other meats these are all good protein foods. Most of them offer good value, especially in iron and in several of the vitamins. Sweetbreads are even used to make digestive extracts for army and civilian use.

With proper cooking all of these variety meats make both nourishing and appetizing dishes, points out Mrs. Gillen. Some are so tender they need very brief cooking. Brains and young liver and kidney, for example, need hardly more cooking than heating through in a frying pan with a little fat, or in a broiler. Heart, tongue, and beef kidney, on the other hand, need long, slow cooking with moisture to make them tender. Heart or kidney is good used in stew or in shepherd's pie, while tongue makes an excellent dish baked with sliced vegetables.

In purchasing variety meats Mrs. Gillen suggests selecting those that are full, plump, and free from blemishes. Young and fresh liver, heart, and kidney are bright in color. Fresh brains are pinkish grey. All of these meats are more perishable than regular cuts and hence need to be kept cool and cooked promptly.

Kidney Stew
Wash and skin a beef kidney; cut out the fat, blood vessels, and connective tissue. Cover with cold water, heat slowly to boiling, discard the water, and repeat the process until there is no strong odor. Then add about one quart of fresh water and simmer the kidney until tender. Remove the kidney and cut into small pieces. Cook diced potatoes and a small onion in the broth if the flavor is mild; if it has a strong flavor, cook the vegetables in water instead. Pour off the liquid and measure it. To each cup, allow about 1/2 tablespoon of flour for thickening. Blend the flour with an

ment that bidders using domestic wool would be given some preference in the forthcoming large purchase of cloth by the quartermaster department. A sale of territory graded fine staple wool was reported at \$1.21, clean basis. Graded three-eighths staple wool shrinking 52 to 53 per cent sold at a grease price of 52 cents.

Large sales of mohair are again reported in Texas at country prices of 50 cents for adult and 70 cents for kid hair, equal quantity of fat and add the liquid gradually with constant stirring over low heat. To this sauce add the potatoes, onion and kidney. Season to taste with salt and pepper, and if desired, chopped parsley and lemon juice.

Liver Loaf
Fry 1 to 1 1/2 pounds of liver in fat just long enough to brown on both sides, then grind or chop it very fine. Cook a sliced onion and 3 or 4 stalks of chopped celery for a few minutes in the drippings and mix with the liver and 1 quart mashed potatoes, cooked rice, or oatmeal. Season with salt and pepper to taste. If desired, add fresh or canned tomatoes, catsup, or chili sauce. Place the meat mixture in a greased shallow pan and bake in a moderately hot oven (370 to 400 degrees Fahrenheit) for about an hour.

Liver Scalloped With Potatoes
Sprinkle 1 pound sliced liver with salt, pepper, flour. Brown lightly in fat, and cut into small pieces. Pare and slice 6 or 7 potatoes. Put a layer of the potatoes into a greased baking dish, sprinkle with salt and pepper, add some of the liver, together with a few slices of onion, and continue until all are used, making the top layer potatoes. Cover with milk, put on a lid, and bake for about an hour in a moderate oven (350 degrees Fahrenheit) or until the potatoes are tender. At the last remove the lid and allow the potatoes to brown on top.

Cooked rice, macaroni, or noodles may be used instead of potatoes. Other recipes for liver, tongue, brains, sweetbreads and other variety meats may be obtained free of charge at the home demonstration agent's office in the Federal building.

With the coffee ration cut to one pound in six weeks there won't be as much drinking on the old home grounds.

Tin Cans May Be Used for Food Freezing

Equipment for home food preservation will be in great demand next summer and supplies are uncertain, according to Winifred K. Gillen, home demonstration agent. Tin cans may be saved now for use as containers of frozen food. The enamel lined cans are the most useful, although the plain tin cans may be used for some foods. Red and blue fruits and vegetables become discolored in plain tin, and should be placed in regular enamel tin, she said.

Although an airtight seal is preferable, tin cans may be covered for freezing with several thicknesses of heavy wax paper. The paper is tied down tightly. Another way of closing them is when opening them to leave the lid partially on (1/2 inch or so), and later fasten it back in place with adhesive tape. The advantage of using a can opener that leaves an even edge is obvious.

Pressure cooker steam gauges should also be checked during this period when they are not in so much demand, Mrs. Gillen reminded. These may be tested and adjusted by removing them from the lid of the cooker with a wrench and bringing them to the home demonstration agent's office, 208 Federal building, to be sent to Oregon State college for testing. There is a small charge for this service. Accuracy of the gauge is essential for preservation of non-acid foods such as all vegetables except tomatoes and all meats, fish and poultry.

Tire Check-up Deadline
Farm truck owners now have until February 28 to have truck tires inspected in compliance with ODT regulations.

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