

ROLLBACK NOT TO CUT FARM BUTTER PRICE

Lower prices to Oregon dairymen will not result from OPA's recent order for a rollback of retail butter prices, according to information received from the war food administration by R. B. Taylor, chairman of Oregon's USDA war board.

Asking dairymen to maintain the present high milk output as long as possible, the war food administration has given assurance that the department of agriculture's pledge to support wholesale butter prices at 46 cents a pound, Chicago basis, will be carried through until at least June 30, 1944, Taylor reported. After that time, the price will be supported at a level of at least 80 per cent of parity until two years after the end of the war.

The 10 per cent reduction in retail prices ordered by OPA as of June 10, will be made up to creameries by a subsidy payment of 5 cents a pound for all butter produced, Taylor explained. Thus, buyers of butter-fat will be expected to continue to pay going prices to farmers.

Provision is being made to insure the subsidy reaching producers, Taylor has been informed. The reconstruction finance corporation, which is financing the subsidy, expects to require certification that the creamery has not reduced the price to farmers.

The subsidy will be paid by RFC's defense supplies corporation to all butter manufacturers whose monthly production exceeds 1000 pounds. The payment will be 5 cents a pound on all butter produced during the month, with no variations for differences in score or grades.

FREE SHEETS HELP FARM RECORD PLAN

All Oregon county agents now have a supply of sample sheets from the new Oregon cash farm record book, which they will distribute free to anyone wanting to try out farm record keeping before starting a regular book.

"A lot of farmers have never kept accounts and have continually put off starting, because they fear the task will be too much for them," says D. Curtis Mumford, head of the farm management department at OSC, where the books and the sheets were prepared. "If these folks will try it out on one of these sample sheets we feel sure they will find it is easy to do and that they will want to keep it up."

The sample sheets, now available free, are reprints from the book and provide space for keeping a record of one month's receipts and expenditures. The new book, while not as complete as the old, will provide adequate records for making out income tax returns on the cash basis.

Four-H News

VICTORY VEGETABLE GROWERS
Victory Vegetable Growers met at the home of Joan LaSalle, after discussing our gardens and giving reports on how they were progressing. Mrs. Hayes helped us on plans for a hike and picnic. All the members are asked to meet at the courthouse July 18 at 10 a. m. The lunch is potluck.

Our next meeting is June 25 at Joanne Briscoe's, 3512 Crest street at 2:30 p. m.
Joan LaSalle, news reporter.

WE CAN DO IT CLUB
Tuesday, June 15, 1944 the We Can Do It, Victory Garden club met at Ted Thorn's home at 2 p. m. Five members were there. The only officer that was present was the news reporter. One from the club went to Corvallis for 4-H summer school.



SHIPBUILDING COUPLES — Mr. and Mrs. Michael Kole and Mr. and Mrs. T. W. Fitzsimmons (l. to r.) help weld destroyer escort ships at the Federal shipyard, Port Newark, N. J.

Store or Can Surplus Crops to Get Full Value From Your Victory Garden

Prepared by the U. S. Department of Agriculture for NEA Service
Getting the most out of the Victory garden means not only getting the best possible yields and a continuous supply of vegetables but also using them in such a way as to get the full nutritional value of both fresh and preserved products.

To save the food value of fresh vegetables and get the most of the vitamins and minerals, proper care and cooking are necessary. If vegetables must be held they should be kept cold and covered, but not soaking in water. Vegetables should be served raw when possible. Otherwise, they should be cooked rapidly and only until tender.

The common way of cooking vegetables is boiling. The correct way of boiling is to drop the vegetable in a small amount of rapidly boiling, slightly salted water and boil until just tender. Soda should not be added. The cooking water should be served on the vegetable or in a soup or sauce. Boil green and strong-flavored vegetables in an open kettle, others in a covered kettle.

Steaming and baking are suitable methods of cooking all but green and strong-flavored vegetables. Cooking in the new pressure saucapan conserves most of the food values.

LIMIT WAR CANNING
For later use, garden products may be preserved by canning, drying, freezing, brining, pickling and storing. Present information indicates there will be an adequate supply of cans, jars and sealers for the needs of home gardeners. However, in view of the wartime shortages of tin and rubber, canning may be limited wisely to those garden products that cannot be preserved successfully by other methods.

TOMATOES ARE EASY
Tomatoes, green peas, asparagus, green beans, lima beans, corn and fruits are favorites for canning. Fruits and tomatoes are the easiest to handle because they require no higher temperature than boiling for safe keeping. These products may be packed hot in jars and then processed in a boiling water bath or steamer, or they may be canned directly from an open kettle.

Almost all vegetables except tomatoes must be processed under steam pressure in order to get the high temperature necessary for safety. Gardeners who do not have the use of a steam pressure canner will be wise to preserve all vegetables except tomatoes by some method other than canning.

Storing is the cheapest and easiest way to keep many vegetables. Many of the root vegetables and onions, pumpkins,

this was Dorothy Peugh. She gave a report on the trip.
Dorothy Peugh, news reporter.

and winter squash hold their flavor better when stored than when preserved in any other way. Others that may be kept by storing include beets, late cabbage, carrots, late celery, parsnips, potatoes and sweet potatoes, rutabagas, turnips, winter radishes.

Crops that need cool, moist storage include cabbage, carrots, beets, parsnips, salsify, turnips, rutabagas, winter radishes and celery. Potatoes keep best at a temperature between 40 and 50 degrees F.; sweet potatoes between 55 and 60 degrees. Squash

and pumpkins need warm and moderately dry storage; onions and dried beans, cool and dry storage. Turnips should not be placed in the basement as they give off odors that penetrate through the house.

Freezing and storage at freezing temperature is the newest method of preserving home garden products. Packaged frozen vegetables and fruit can be held either in the lockers of refrigerated warehouses or in special cabinets for home freezing and storing.

HOME DRYING METHODS
Home drying is important especially in wartime because it requires neither sugar nor metals, rubber and other scarce materials. Vegetables commonly dried are sweet corn, shelled mature beans and peas, peppers and okra. Other vegetables added to the list in recent years include beets, leafy green vegetables, green peas, snap beans, pumpkins and squash. Sweet potatoes should be dried only in those parts of the country where they cannot be stored. Beet tops, kale, dandelion greens, mustard greens, and turnip greens are at their best when fresh. They should be dried only in regions where winter gardens are not feasible.

Information on canning, storing, and other types of vegetable preservation may be obtained from publications of the U. S. Department of Agriculture and State Agricultural College and from food specialists. The following are available from the U. S. Department of Agriculture: "Green Vegetables in Low Cost Meals," "Root Vegetables," "Potatoes in Low Cost Meals," "Home Canning of Fruits and Vegetables," "Home Storage of Vegetables," "Homemade Pickles and Relishes," "Making Ferment Pickles."

Oregon farmers are generally sharing their machinery and equipment as much as possible, Taylor believes. Requisitioning is provided to take care of special cases where machinery is not being used, such as that left in storage by Japanese farmers now in relocation centers.

Mapes to Quit As Milk Chief

SALEM, June 17 (AP)—State Milk Administrator J. H. Mapes will resign July 1 to accept a position with a Seattle dairy. Director of Agriculture E. L. Peterson said Mapes' successor would not be appointed for some time. The department of agriculture took over the milk control board's functions June 9, and Mapes was taken into the department.

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Lonergan Runs For Lodge Post

SALEM, June 17 (AP)—Secretary of State Robert S. Farrell Jr., will leave July 7 for Boston, Mass., to attend the annual National Elks convention. He will represent the Portland lodge. Farrell said the Oregon delegation would support Frank Lonergan, Portland attorney and former speaker of the state house of representatives, for grand exalted ruler.

GRAIN, SPUDS AND PEAS GET WEATHER HELP

PORTLAND, June 17 (AP)—Weather conditions for the week ending Tuesday were generally favorable for the development of small grains, potatoes and peas, the weather bureau's weekly weather-crop bulletin reported today.

There were some warm days but most of the week was cool, with considerable cloudiness and occasional light to moderate rain. Winter wheat is headed in most areas and in bloom in some localities. Some early spring wheat is headed. The weather has been mostly too cool for corn.

Haying made good progress but was delayed temporarily by rain in some sections. Pastures are mostly good. Strawberry picking progressed with only slight delay from rain. Although quality improved somewhat, yield is light. A few early cherries are in market.

Walnuts are setting well in most localities. A few new potatoes have been marketed and early peas are being canned. Thinning of sugar beets is nearly complete. Fiber flax is blooming. Most garden and truck crops need warmer weather.

Oregon Man at Head of AAA

An Oregon farmer has advanced through the national farm program's farmer committee system to occupy one of the top posts in the department of agriculture's war-time production organization.

N. E. Dodd, better known to his Baker county neighbors as Ed, this week was appointed by War Food Administrator Chester Davis as national chief of the Agricultural Adjustment agency.

Dodd, who still operates his farm near Haines, was elected chairman of the Baker county Corn-Hog committee when the farm program was being organized in the early '30s. He subsequently became chairman of the state AAA committee, and then director of AAA's western region.

BUSINESS, NO PLEASURE
OAKLAND, Calif., (AP)—It's strictly business, sighs Sailor Victor Hanson as he glances eagerly at the ankles of each passing girl.

He told police he had playfully fastened his wristwatch on his girl's ankle—then forgot to remove it, and hasn't seen her since.

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
Livestock prices have declined sharply recently as buyers attempted to get their costs adjusted to a normal relationship with ceiling prices permitted on meat. Basically the market situation was one of firmness as marketings have been light and the demand strong.

Recent sessions in the cattle division at North Portland have been described as uneven, uncertain, and rather quiet. A few buyers have shown continued interest in the better grades, but for the most part they are taking only enough to satisfy urgent needs and are waiting for lower costs before making volume purchases.

Offerings Monday totaled only 200 head with sales slow and uneven. A few good fed steers made \$15 to \$16.

SHEEP AND LAMB MARKETS
Offerings of lambs totaling 2000 head at North Portland Monday met sharply lower bidding with most bids below \$14 for spring lambs. A few common old crop lambs went at \$8 to \$9 and most bids on other classes were 50 cents under last week's close.

HOG MARKETS
The hog market showed a little strength at the close of last week and on Monday, June 14, at North Portland was reported steady at a top of \$14.50. The saleable supply for that day was 3000 head.

WOOL MARKETS
The War Food administration has announced, through an amendment to Food Distribution order No. 50, that producers and pools of producers anywhere in the United States may now sell shorn wool direct to mills, instead of being limited to the Commodity Credit corporation as the only purchaser.

During the week ending June 12, appraising of wool for purchase by the CCC was actively

under way. Most lots appraised were original bag lots from Utah, Colorado and Nevada with an occasional lot from Texas, Wyoming and Oregon. Most of the wools arriving at Boston from the west are reported from two to three per cent heavier in shrinkage compared to last year, thus bringing prices 3 to 4 cents in the grease lower than the prices paid in 1942.

Territory wools were appraised at the following grease price range: thirty-eight cents for Oregon, 37 1/2 to 43 1/2 cents for Utah's; 41 1/2 to 44 cents for

Navadas; and 42 to 45 1/2 cents for Wyoming.
Mohair for future delivery at Boston sold at \$1.08 to \$1.10 for 36's.

THE HUNTER
PORTLAND, (AP)—William Hatley, Jr., head of the local offices of the U. S. secret service, arrived in January and since has tracked down several counterfeiters and other wrongdoers. Only yesterday, though, did he succeed in tracking down a vacant house in which to live.

If it's a "frozen" article you need, advertise for a used one in the classified.

My family insists on a second helping of the Spoonful of Fitness ... that's fun to eat!

4 out of 5 said "more"! That's what happened when thousands of folks, like yourself, were asked to try Shreddies! Really crisp and tender! Shreddies is always the right crispness, the most tempting tenderness! It's deliciously flavor-mellowed!

GET GOING RIGHT, EAT SHREDDIES! Here's the whole wheat energy you need these days. It's yours in this cereal made from whole wheat

Let's Go **DANCING THIS SAT. NITE** At the **ARMORY** **BALDY'S BAND** Regular Admission Prices

Save Food Points CAN your own

BUDGET YOUR POINTS WITH THESE VALUES

Raisins 4-Lb. Pkg.	59c
Prunes 3-Lb. Cello Bag	43c
Okra TruPak, No. 2 Can	17c
Glass Tumbler 1 to Carton	33c
Miracle Whip Pint Jar	27c
Parkay Margarine 2 Lbs.	49c
Milk Borden's Tall Tin	4 Cans 39c

Kerr Jars Quarts	Doz. 87c
Mason Lids Complete in Jar Rings and Lids	3 Pkgs. 29c
Economy Lids	Pkg. 19c
CERTO PECTIN, 8-oz. bottle	3 for 45c
M.P.C. PECTIN	3 pkgs. 25c
COFFEE LIDS Use Your Coffee Jars for Fruit	3 doz. 29c
JAR RUBBERS, Reg. size	Pkg. 4c
Snowdrift 15 Points	3 Lbs. 68c
Wesson Oil 10 Points	Quarts 53c

Apricots For canning	24-Lb. Lug \$2.98
Lettuce Rogue River, Large Heads	2 for 25c
Turnips Local, Young and Tender	Bunch 5c
Watermelons	Lb. 5 1/2c
Beets Rogue River	2 Bu. 19c
Cabbage Rogue River	Lb. 8c
Tomatoes Fine for Slicing, Med. Size	Lb. 19c
Oranges Sunkist, Juice Size	2 Doz. 59c

7 Pcs. Hams 1/4 or Whole	Lb. 40c
7 Pcs. Pork Roast Lean Shoulder	Lb. 34c
9 Pcs. Pork Chops	Lb. 39c
5 Pcs. Lunch Meats Assorted	Lb. 39c
8 Pcs. Beef Roast AA Beef	Lb. 31c
11 Pcs. Sirloin Steak	Lb. 39c
11 Pcs. Rib Steaks	Lb. 39c

POINT-FREE FOODS

Macaroni, O-So-Good, 2 1/2-lb. pkg.	24c
Skippy Peanut Butter, 1-lb. jar	39c
Jane Goode Peanut Butter, 2-lb. jar	58c
Alber's Pancake Flour, 8-1/2-lb. bag	58c
Kellogg's Corn Flakes, giant pkg.	13c
Cream of Wheat, large pkg.	22c
Wheaties, pkg.	11c
Shredded Wheat, pkg.	11c
Purex Bleach, 1/2 gal.	24c
White Rose Bleach, 1/2 gal.	23c
Oxydol, large pkg.	23c
Ivory Soap, medium bar	6c
Dury large pkg.	23c
Butter, Grade A, lb.	50c
Flour, Drifted Snow, 24 1/2-lb. bag	\$1.15
Flour, Swansdown, 24 1/2-lb. bag	\$1.15

GET THE MOST OUT OF YOUR FOOD POINTS

(14) Lane County Beans, No. 2 tin	15c
(13) Royal Club Tomatoes, tall tin	11c
(14) Del Monte Cream Corn, No. 2 tin	15c
(14) Diamond A Corn, No. 2 tin	14c
(16) Meco Peas, No. 2 tin	13c
(16) Libby's Peas, No. 2 tin	15c

NEW FARM EQUIPMENT FOR SALE

- 1—Tractor Drawn "New Idea" Manure Spreader.
- 1—Horse Drawn "New Idea" Manure Spreader.
- 2—Side Delivery "New Idea" Rakes.
- 2—14-in. Ferguson Plows, for Ford Tractor.
- 2—Ferguson Mowers, for Ford Tractor.

BALSIGER MOTOR CO.

Main and Esplanade

Melting ice can't kill sparkle in drinks made with **CANADA DRY WATER**
ITS "PIN-POINT CARBONATION" LASTS!
P.S. Its special formula makes any drink taste better.