

GAS RATIONING
MAY BE DELAYED

Portland, July 2 (Special)—That nationwide gasoline rationing may be delayed through the summer season is the encouraging possibility reported to the Oregon State Motor association, according to Dr. E. B. McDaniel, president, who points out, however, that a sudden change in the war condition might disrupt this situation.

Although the rubber is the determining factor in gasoline rationing there are other points which tend to delay installation of the national allotment program, he says.

"The success or failure of the

present drive for waste rubber is of prime importance and if public cooperation produces a reasonable supply of this scrap material, the ration need will be postponed. Also it will require from four to six weeks, at a minimum, to determine the amount of scrap secured, which means that at least a month will elapse before the true figures can be evaluated.

"Rationing boards would have difficulty installing the card system inside of two or three weeks after the scrap rubber has been evaluated.

"Congress dislikes to force legislation of this kind upon the public close to election and their tendency will be to delay as long as military requirements will permit."

Failure of the general motoring public to cooperate in the rubber campaign or in the slower-driving program or their inattention to demands that they eliminate unnecessary use of vehicles could hasten rationing, he pointed out, urging that people should realize where the final responsibility rests upon themselves.

Rules Given On
Parity Prices

No eligible county producer need accept a price of less than 85 percent of parity for his barley, wheat or rye this year, regardless of the market price, said Peter Tensen, chairman of the county AAA committee, in announcing 1942 loan rates on these crops in this



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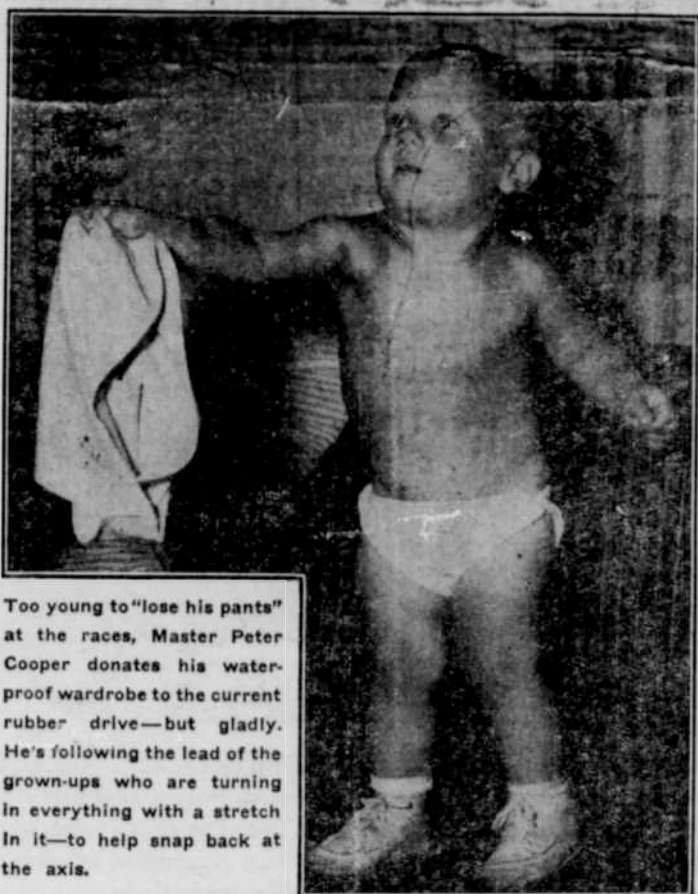
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HE LOST HIS PANTS



Too young to "lose his pants" at the races, Master Peter Cooper donates his waterproof wardrobe to the current rubber drive—but gladly. He's following the lead of the grown-ups who are turning in everything with a stretch in it—to help snap back at the axis.

county.

Tensen believes that the barley loan is especially important this year. Because of the unusually large crop in prospect, current market quotations are relatively low, and contracts to purchase the coming crop are being offered growers at prices considerably below the 1942 loan value.

Barley of any class grading No. 5 or better is eligible for a loan at the rate of 60 cents a bushel—about \$1.25 a hundred pounds—for No. 1, 59 cents for No. 2, 57 cents for No. 3, 54 cents for No. 4 and 50 cents for No. 5 barley. These rates apply to barley stored either on the farm or in a warehouse, and any producer in compliance with the 1942 AAA program is eligible for a loan. Storage charges on warehouse loans must be paid in advance to April 30, 1943.

The loan value for rye grading No. 2 or better is also 60 cents a bushel, stored either on the farm or in a warehouse.

Wheat loan rates for 1942 are between 15 and 16 cents a bushel higher than last year, and in addition, a storage allowance of seven cents a bushel will be advanced on all farm storage loans at the time the loan is made. This provision, the chairman pointed out, offers assistance to growers who have to provide their own storage for the coming crop.

Wheat loan rates on No. 1 soft white, No. 1 western white, No. 1 hard winter, No. 1 white club, No. 1 red winter, No. 1 western red and No. 1 northern spring for county rail points were announced as follows:

Harper, 97; Nyssa, 97; Ontario, 97; and Vale, 96

Wheat loan rates for No. 1 hard federation, No. 1 white federation, No. 1 baart, and No. 1 bluestem grading hard white are quoted at 1 cent per bushel higher at the same county rail points.

Coupled with payments totaling 234 cents a bushel for planting within allotments and devoting 20 percent of the cropland to soil conserving practices, these loan rates will bring wheat growers parity for their 1942 wheat, the chairman said.

WELL BALANCED
MEAL IMPORTANT

The planning of well-balanced meals is as important in winter as in summer and one should have a well-filled cellar in anticipation of these long winter months when gardens are gone and fresh fruits and vegetables no longer plentiful, according to Mrs. Irene Makinson, home management supervisor of the farm security administration.

"We have been told that one-third of our people are ill fed, Mrs. Makinson said. "In a nation where food grows in abundance this is a challenge to all to learn the kinds and amounts of foods that are necessary for maximum health and to preserve the nation's surplus of these foods.

"Several methods are excellent for

food preservation; storing, drying, canning and freezing are the methods most generally used. Whenever possible foods should be stored rather than canned; it is a much cheaper and easier method. Drying is also an excellent method of food preservation and this, too, is less expensive than canning. Freezing is a comparatively new method which lends itself admirably to all foods.

"Canning budgets prepared at the beginning of the season helps F.S.A. homemakers in canning a variety of foods to meet family needs. A bulletin which will help in planning a canning budget adapted to the nutritional needs of the family may be obtained from the office of the county extension agent and the F.S.A. office in the Miles building, Ontario.

"With the possible exception of vitamin C, there should be no serious loss of nutritive value of the food in the canning process. In order to preserve all the vitamins possible, no time should be lost between the gathering and the canning of fruits and vegetables. Two hours frof garden to can is a good rule. All minerals are conserved if the water in which the food is pre cooked is used to fill the jars, and if the entire content of the jar is served when opened.

"Food may be considered as belonging to either of two groups according to the amount of acid they contain. The acid foods are fruits, tomatoes, pickled beets, ripe pimientos and rhubarb. The non-acid foods are all other vegetables such as peas, beans, etc, and also meats and poultry.

"The acid foods ay be processed at 212 degrees F, which is the temperature of boiling water, in a hot water bath; or in a steamer without pressure; or in the oven, or may be canned from the open kettle.

"Non-acid foods must be canned with a pressure canner. The higher temperature produced under pressure, is necessary to kill the spore forming bacteria which may grow later and produce a toxin in the food.

"The use of chemical preservatives such as sodium benzoate and canning powders should not be used in home canning. These chemicals vary in their effect on the human body; some being more harmful than others. Therefore, it is wise to omit them entirely. The addition of lemon juice or vinegar to a food is not advisable.

"At the beginning of the canning season equipment and materials needed should be checked and supplies purchased. This will prevent delay when the food is ready to can. A pressure cooker is a very necessary piece of equipment for home canning of non-acid foods. Although it is now impossible to buy an aluminum cooker, the Government has released enough steel for a few pressure cookers. Whenever possible it is advisable for two or more families to cooperate in the use of a cooker.

"For a successful canning season it is necessary to have the pressure

gauge checked at the beginning of the season. In the use of a pressure canner the directions which are published by the manufacturer and which come with each cooker, should be accurately followed. Accidents in using canners usually are the results of not having carefully followed these directions."

CARE IN USE OF
FIRES IS URGED

SALEM, July 2 (Special)—When Ma and Pa Oregon and the little Johns and Marys start on their Fourth of July jaunt this week-end they carry with them stern warning from General DeWitt, commander of the western defense area, and their local officials to use care with fires in forest regions.

"Patriotic Oregonians might well be the cause of adding our enemies if camp fires are allowed to get out of hand, or if matches and cigarette butts are carelessly thrown about," cautioned Nelson S. Rogers, state forester, in a statement asking for public cooperation by every citizen to stop forest fires and help Keep Oregon Green.

While some forest areas are closed because of extra hazardous conditions, most forest areas in the state, private and federal forests are open for public use. These areas will only remain open as long as they are kept free from fire.

"We must conserve all of our fighting resources, our men, money and equipment to fight any fires started by our enemies, we should not have to exhaust our manpower and energy in combatting fires started from thoughtless acts of careless persons," Rogers continued. "A Fourth of July week-end without fire would be a great contribution to the home front defense.

HEALTH UNIT'S
LEADERS NAMED

Dennis Patch, president of the Malheur County Public Health association announces the appointment of Mrs. T. C. McElroy of Vale to the executive board as chairman of visual education.

Mrs. Archie Myers of McDermitt and Mrs. D. H. Haylett of Sheaville have accepted places on the county advisory committee. Arthur H. Bone of Vale, J. L. Turnbull of Ontario and C. P. Yundt of Oregon Slope, all past presidents of the association, are automatically members of the executive committee.

Mrs. Kathryn Claypool, county chairman of the education committee, announces the acceptance of Mrs. Robert Bennett of Jordan Valley and Mrs. John Lanning of Arock on her committee. Earl Blackaby of Ontario, county chairman of the finance committee announces the re-appointment of

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Mrs. Arthur Lee of Jordan Valley on his committee. Mrs. E. D. Norcott of Nyssa, county chairman of the nursing committee, announces the acceptance of Mrs. George Wilkinson of McDermitt, Mrs. Orville Fretwell of Arock and Mrs. Joe Swisher of Danner on the nursing committee. Mrs. V. P. Laca of Jordan Valley, who has served for years on the nursing committee, retains her place on that committee.

CLASS FINISHES
HYGIENE COURSE

Dr. J. W. Weese of Ontario, chairman of the Malheur county chapter, American Red Cross, announces the completion of the standard course in home hygiene and care of the sick by a class of 15 in the Valley View community

this week. Edna Farris, county public health nurse, was the instructor. The class was sponsored by the Friendly Neighbor club in the school house. Dr. Weese is calling a meeting of all graduate nurses in the county for July 6 at 2:30 p.m., Moore hotel, Ontario. The purpose of the meeting is to talk over the possibility of teachers for the home hygiene and care of the sick classes.

All graduate nurses are invited to attend the meeting.

BETWEEN FRIENDS

By Ed. Pruyn

Howdy Folks: Herr Goebbels is very much put out because the German movie audiences persist in laughing at the wrong time and vice versa. If this continues he may have to establish mirth control.

Probably the fall elections will find politics going on as usual. Due to the high prices, there should be less produce thrown at the candidates, however.

Our business may not be going on as usual, during the emergency, but we still can do a good job repairing your car.

Pruyn's
Garage

Dr. Clara Vial Birlew, Optometrist

(formerly Dr. Clara Vial)

will be at the Owyhee Hotel July 7 from 9:00 A.M. to 7:00 P.M. for the purpose of Testing Eyes and Fitting Glasses.

There will be no charge for straightening and adjusting frames.

School children accompanied by their mother or father may have their eyes examined free.

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NYSSA

OREGON

EAT OUT ON THE



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Grocery Stores will Be Closed
Part of Each Sunday
Beginning Sunday, July 5, 1942

We, the undersigned grocers of the Nyssa community, hereby agree to keep our stores closed until 4 p.m. on Sundays beginning Sunday, July 5, 1942.

Fox's Drive-in

Chadwick's Drive-in

Smith Grocery

Hurley's Service