

Even Mules Travel by Airplane



Pack mules being loaded into a transport plane at an Allied base somewhere in New Guinea. A short time later they will be landed where they can do the most good. This area is the scene of constant Allied raids and bombardments on the remaining Japanese positions.

OIL TEST REACHES 500 FEET

Reviews 11 Months on Fighting Front

Rain Over Weekend Aid to Young Crops



CAPT. BOB WOLLARD, of Clovis, who spoke before the local Men's Club Thursday night on the battles in North Africa, from where he has only recently returned.

Capt. Bob Wollard, former Clovis attorney held his large audience at rapt attention last Thursday evening when he spoke of his eleven months as a bombardier while stationed in England and North Africa. He appeared before the regular monthly meeting of the local Men's Club and held the floor for almost two hours, answering questions and explaining details of his experiences after tracing his adventures from the time he entered cadet training at Albuquerque.

Capt. Wollard said that when he first went overseas he was based in England, "from where we made trips out over France and Belgium". He and his crew of nine were soon moved to Algiers and thence to North Africa, "where we saw plenty of action".

"During the campaign in Tunisia we made 51 missions out over enemy territory, and not a one of us received wounds sufficient to send any of us to a hospital." He told of one time when his ship, Hell's Battle Wagon, was hit, fragments of the shell knocking him from his seat, but except for a slight scratch on his left shoulder he was uninjured.

Praises Ground Crews
Capt. Wollard praised the ground crews in no uncertain terms. "Give those American mechanics a little bailing wire and a pair of pliers and they'll keep your ship going," he said humorously.

He was given official credit for 51 trips out over enemy targets, for an elapsed time of 250:05 hours, and has been awarded Air Medals 1, 2 and 3.

Capt. Wollard responded freely to questions which came up from the audience, dealing with practically every phase of the engagements in which he saw service, going into detail to give enlightening and explicit replies to queries.

Would Have "Strung Lewis"
Finally, nearing the conclusion of his appearance someone shot at him, "What do the boys over there think about John Lewis?"

In no uncertain terms, Capt. Wollard replied succinctly, "If we'd had Lewis over there, we'd have strung him up."

In a departing word, he praised the effectiveness of air power in the present war, and offered the prediction "air power will win the war in 30 days if we could get enough planes".

Registered Herd Owners Meet 24th
A meeting of all owners of registered dairy cattle of this county is being called for Saturday, July 24, to be held in the district court room in Farwell at 2:00 p. m.

The purpose of the meeting, according to Garlon A. Harper, local agent, is to lay plans for a Paramer County Dairy Day program, scheduled to be held in the county late in August.

Other phases of the meeting will be discussions of the advantages of a county dairy organization for the advancement of purebred dairy cattle in Paramer County and plans will be laid for greater improvement along the line of dairy cattle in this county.

Letters are being sent from the extension office to all those owning registered or purebred dairy animals—including Jerseys, Shorthorns and Holsteins. "In case of accidental omission on our part, we urge all such owners to attend whether they receive a letter or not," Harper said.

NO GINNING HERE
The Farwell cotton gin will not operate during the coming ginning season, is the opinion expressed today by E. M. Deaton, manager of the Farwell and Lariat gins. Deaton said that scarcity of cotton in the Farwell section, as well as scarcity of ginning crews, would be responsible for the failure of the local gin to make the season.

Coffee Stamp Is Out Today
Just in case you've forgotten that the current coffee stamp—No. 21—is valid for only three weeks, your attention is called to the fact that today (Wednesday, July 21) is the last day it will be accepted.

Until midnight, No. 21 will be exchanged for a pound of coffee, after which time No. 22 comes into use, likewise to draw one pound during a three-week period ending August 11.

Rains over the past weekend proved very beneficial to young crops over Paramer, the majority of which are just getting up to a good stand. The precipitation was very good along the west side and southeastern part of the county, with the Lariat section coming in for more than its share. Three inches was reported there on Saturday afternoon, on the heels of a good shower Friday.

Some Hail Falls
Two strips of hail fell in widely scattered sections of the county, with farmers north of Lariat and east of Midway receiving the unwelcome ice pellets. The hail was reported to be about three miles wide in the Lariat neighborhood, centering around the Joen Klopper farm, where some damage was sustained by gardens and young crops. Farmers expressed the belief that the crops would overcome the hail injury, but were less optimistic about their gardens.

The hail in the Midway section seemed to center around the "Fat" Wilson farm, where the damage was about the same as that reported at Lariat.

Farmers believe that, with sufficient moisture the young crops "will snap out of it".

No Account of Lost Flyers Yet Received
Seven months have elapsed since two army flyers dropped out of contact—and still no account of their whereabouts has been received by the parents of one of the flyers.

This was revealed here today when J. R. Caldwell, father of one of the missing men, was in town from his farm four miles south of Bovina.

Lt. James R. Caldwell, and his cousin, S-Sgt. Maxwell M. Caldwell of San Antonio, disappeared last December 26, when their plane failed to put in at their base at Douglas Field, Ariz., after clearing the Roswell N. M., airport that forenoon.

Searching parties, both by plane and on foot, have scoured the hills of western New Mexico, where the plane is believed to have gone down, with no results.

Recently, the Caldwell family posted a cash reward of \$250.00 for any information leading to the recovery of the plane or the bodies of the men.

TO HOT SPRINGS
Billington's Barber Shop and Estellene's Beauty Shop suspended operations last Friday afternoon when Mr. and Mrs. Billington took off for Hot Springs, N. M., where they expect to spend a few days taking the mineral water baths and getting a badly needed rest. Mr. Billington has been almost unable to get about the past several weeks. It is understood they are to be gone "ten days or two weeks".

GRANTED DISCHARGE
Woodroe Finley, son of Mr. and Mrs. Jim Finley of north of town, arrived home one day last week, having been granted a discharge from the army in order to return and assist his mother in the operation of the farm.

Fix Dates for Overseas Xmas Mail
Dates for the mailing of Christmas packages to army and navy personnel outside the United States, to insure their delivery at the proper time, were issued this week by the postoffice department, according to a release received by Mrs. Noma N. Lokey, Farwell postmaster.

Christmas parcels and cards to Army personnel overseas must be mailed during the period beginning September 15 and ending October 15, it was announced, the postoffice department adding "the earlier the better".

For the Navy forces (including the Marines and Coast Guard) such parcels and cards may be mailed up to November 1.

Senders should endorse each gift package "Christmas parcel" and particular effort will be made to effect delivery of all mailed during the specified period in time for Christmas.

A set weight and size is listed: packages shall not exceed the 5-pound limit in weight or 15 inches in length, or 36 inches in length and girth combined. The armed forces are amply provided with food and clothing, and the public is urged not to include such matter in gift parcels.

Not more than one Christmas package will be accepted for mailing in any one week by the same person to the same addressee. Perishable matter WILL NOT be accepted.

Owing to the great distance the mail must be transported, the handling and storage it must undergo, it is absolutely necessary that all articles be packed in metal, wood or solid fiberboard, or strong double-faced corrugated fiberboard or strong fully telescoping cardboard boxes, it was stressed.

Bought any war bonds today?

Drilling operations on the Jarrell test No. 1, located 7 miles northwest of Bovina, were at a standstill the first of the week while the crew waited for the concrete to set around the 500-foot of surface pipe.

The well was actually spudded in last Friday and splendid progress has been made up to the time of pouring the concrete around the surface tubing. Drillers on the location Monday afternoon reported "about 500 feet" when asked what depth had been attained.

Information was volunteered that surface casing was set at 490 feet.

Contract for the test has been let to the Big West Drilling Company and a large diesel-electric rig was moved to the site from Louisiana.

Stanolind Test
The test is being made by the Stanolind Oil & Gas Company of Tulsa, Okla., on leases secured northwest of Bovina recently. The contract calls for a test of 7,000 feet or to granite, which will be the only real deep test that has ever been made in Paramer County.

Three shifts are being used on the well and operations are never shut down. Drillers at the site Monday could give no idea as to when the hole would be completed, explaining that they were not familiar with the formations in this locality. "It generally takes 90 to 100 days to reach 7,000 feet," one of them volunteered.

The hole was started with a 1 1/2-inch rotary bit and good progress has been made.

The large all-steel tower, pointing skyward for a distance of 129 feet, electrically lighted from top to base, makes a beautiful night picture out on the open high plains.

This will be the fourth oil test that has been made in Paramer County during the past twenty years. However, none of the other tests reached a depth of beyond 3,500 feet, and the test now being made is considered the only real test the county has ever had for gas and oil in paying quantities.

The location is on the farm of J. A. Jarrell.

June Bond Sales are Far Ahead of Quota

With a quota of \$15,200 for the month of June, Paramer County sales of war bonds and stamps actually amounted to \$24,206.25, it was revealed here today by G. D. Anderson, chairman of the War Bond Committee.

Chairman Anderson was especially proud of the record made by Paramer County purchasers in view of the fact that the State of Texas as a whole fell below the June allotment in sales. He said that the county sales for June showed a larger margin of over-subscription than many counties in the state, while a great number of counties fell short of their quota.

To date, no report has been received on the progress of the July sales, but Anderson expressed confident belief that the quota of \$19,100 would be topped. At the same time he was girding the county workers for the Third War Bond campaign to be staged throughout the nation during the month of September, at which time all quotas will be hiked to high levels.

DATES CHANGED

Leo Forrest, field supervisor of the Emergency Crop and Feed loans, has announced that hereafter he will be at the courthouse in Farwell on Thursday of each week, instead of Friday, as under his old schedule.

He added that he would be at Friona on Friday afternoon of each week, until further notice.

Transfer of School Students Is Dragging

County Judge Lee Thompson again today called attention to the importance of filing applications for transfers of school children from one district to another, and at the same time said that transfers to date had been "exceedingly slow". July 31 is the last date on which applications for transfers will be valid, and Judge Thompson stressed the importance of attending this matter before that time. Transfers of students from one district to another cannot be granted after that date, he emphasized.

Good For Only One Year
He also called attention to another feature of the scholastic transfers, stating that transfers from one school district to another were issued strictly on a one-year basis. "This means," he explained, "that transfers granted last year are not valid for the ensuing school term."

"For example," he illustrated, "all children of the Lakeview district were transferred to the Friona district last year. Now if these same students are to be permitted to attend the Friona school the coming term, new transfers will have to be issued."

To date less than 15 applications for transfers have been filed with the county superintendent, out of an estimated total of about 100 expected to be transferred.

Ration Books Go Out To County Motorists

With today (Wednesday) being the final day for use of current "A" gasoline books, Mrs. Roy Bobst of the local ration office, stated that except for a few stragglers who filed applications at the last minute, all motorists are now in possession of their new "A" books.

The new books differ a good deal from the former ones, resembling the "B" and "C" coupons, it was noted. Stamp No. 7 in the new book will draw the regular four gallons of gas at present, No. 7 coupons being good for a period of 60 days.

Press releases from Washington the first of the week indicated that A coupons in this area might be cut in quantity some time within the next 30 to 60 days, which probably means that a good many coupons will find their way to dealers as rapidly as they become expendable.

OPENS FURNITURE REPAIR SHOP HERE

O. W. Tollett, who has been operating a furniture repair shop in Clovis for the past several years, moved his shop to Texico last week and is now located in the building formerly occupied by the Paul Roberts grocery and market.

Mr. Tollett said that he has been forced to make the change in locations because of the inability to secure proper quarters in Clovis.

Statements Mailed Out This Week

Statements to about 50 subscribers of this newspaper whose time has already expired or will expire in the near future, were mailed from The Tribune office this week.

We are using this means of giving our subscribers due notice before stopping their paper in compliance with postal regulations. Practically all large daily newspapers are not now allowed to accept new subscribers, and this ruling may be applied to weekly papers in the near future.

We would suggest, therefore, that you do not allow your subscription to become delinquent, either on your daily paper or your home-town weekly.

Registered Herd Owners Meet 24th

A meeting of all owners of registered dairy cattle of this county is being called for Saturday, July 24, to be held in the district court room in Farwell at 2:00 p. m.

The purpose of the meeting, according to Garlon A. Harper, local agent, is to lay plans for a Paramer County Dairy Day program, scheduled to be held in the county late in August.

Other phases of the meeting will be discussions of the advantages of a county dairy organization for the advancement of purebred dairy cattle in Paramer County and plans will be laid for greater improvement along the line of dairy cattle in this county.

Letters are being sent from the extension office to all those owning registered or purebred dairy animals—including Jerseys, Shorthorns and Holsteins. "In case of accidental omission on our part, we urge all such owners to attend whether they receive a letter or not," Harper said.

NO GINNING HERE
The Farwell cotton gin will not operate during the coming ginning season, is the opinion expressed today by E. M. Deaton, manager of the Farwell and Lariat gins. Deaton said that scarcity of cotton in the Farwell section, as well as scarcity of ginning crews, would be responsible for the failure of the local gin to make the season.

He added, however, that the Lariat gin would be ready for the forthcoming ginning season, which is expected to be exceptionally light due to dry weather of early spring which delayed planting operations.

Old-age and survivors insurance is not based on the amount of taxes paid by the worker and his employer. Benefits are figured entirely on the amount of wages credited to the wage earner's social security account.

The State Line Tribune

Entered as a second class mail matter at Farwell, Texas, under the Act of March 3, 1879.

W. H. GRAHAM, Editor and Owner

ISSUED EVERY THURSDAY

Per Year \$1.50

OUR PLEDGE

We pledge allegiance to the Flag of the United States, and to the Republic for which it stands; One Nation, indivisible, with Liberty and Justice for all.

SAVE and SHARE..

By ELSIE CUNNINGHAM Home Demonstration Agent

Should I pay my debts or invest in War Bonds? If you're like most farmers, you've probably been asking yourself this question and it's a good question.

The paying of debts is definitely a part of a good wartime plan for farm people. A four-point program recommended is: First, produce all you can; second get your debts in shape; third, save all you can in war bonds; and fourth, don't speculate.

Getting your debts in shape doesn't mean paying off the entire mortgage on your farm. It DOES mean paying bills and notes you would have cleared up sometime ago if farm income had been up to it, or adjusting a mortgage so it can be paid more easily in the future. But it doesn't mean to put all available income on debts.

If you do, you'll probably have to borrow again in order to buy a new tractor, auto, washing machine or other farm and home equipment after the war when available. And it may not be as easy to increase the amount of that mortgage as it was to reduce it.

It's just good business to save as much as you can in war bonds which will be available at any time for any purpose—for the purchase of farm and home equipment, furniture, education of the children, unexpected hospital bills or for the payment of taxes and debts. The slight difference in interest between the rate paid on debts and that received on war bonds is a small price to pay for the insurance which such a financial reserve will provide. War bonds are the best investment offered American farm people. Remember that every \$3.00 you invest today grows into \$4.00 by the time the bonds mature in 10 years.

To the victors will belong the soil. Let's keep ours—Buy War Bonds!

Farming Talk

By GARLON A. HARPER County Agricultural Agent

Texas A. & M. Extension Service

Parmer County farmers have definitely made some progress in the last few years in the manner of selecting good planting seed. However, there remains a lot to be done along this line if we are going to obtain the most benefit possible from the great amount of seed improvement work which is being done in Texas. I would like to see every farmer in the county plant either certified seed on all his farm or plant seed which is not farther than one year from certification, and I believe this is practical. It is very true that certified seed costs more money. But it is also true that, in general, certified seed is more true to type and will produce more per acre.

Insofar as I know, there are no certified seed producers in Parmer County for either grain sorghums or wheat. I believe that we are overlooking a very good point here and that there is a very good place for certified seed producers here. Parmer County for both grain sorghums and small grains. Production of certified seed does cost more money than just farming grain sorghums or small grains for production alone. Especial care must be exercised in seeing that no crossing occurs either by mechanical mixture or cross breeding. The fields must be inspected for purity and so on. But in all this trouble lie the safeguards which make for pure seed production. And there is profit in such seed production here in a county where great quantities of planting seed are sold each year. I would be glad to discuss with anyone who is interested the requirements for production of certified seed.

There are several new developments in the line of better crops which I am sure would be interesting to farmers in this area. The experiment station has developed a variety of sudan grass which is sweeter than the common sudan. Some seed of this variety will be available next year. Then there are several new varieties of wheat which look promising. Come in and let's talk these things over.

The army's change from brass to steel for munition cases saves 1,774 pounds of brass for each 100,000 rounds of ammunition.

TO CHECK MALARIA IN 7 DAYS take 666 Liquid for Malarial Symptoms.

PLEASANT HILL

W. W. Hungate, brother of Mrs. Caldwell, passed away at the home of his daughter, Mrs. Hattilee Wade, at Baley, Tex., Sunday. The body is being brought to Clovis for burial. Mr. Hungate was a pioneer of this community before moving away a few years ago.

Mother Melugin was brought home from the hospital Saturday. Pvt. Elvis Bill returned home for a short visit with his mother and friends.

Mr. and Mrs. Floyd Bocox sold their farm last week to Dick Oneal. They expect to go to Oklahoma.

Mrs. Willie Cox was removed from the hospital last week to the home of her mother.

Mrs. Hopper and granddaughter of Carlsbad visited over the weekend with Mrs. R. Snodderly.

Mr. and Mrs. Spencer Jarrell and a few friends are going on a fishing trip.

Jimmie Cox was unable to be moved from the hospital last week. He fell out of a tree a week ago receiving a broken arm and other severe injuries.

Mr. and Mrs. A. M. Caldwell have sold their farm to Elvis Clark.

Mrs. Armstrong visited with Mrs. Snodderly, Sunday.

Mr. and Mrs. Pearl Singletery and daughter made a short visit in Hereford, last week.

Mrs. Charlie Clark is quite ill at present.

OKLAHOMA LANE

A. B. Wilkinson is attending business matters in Houston at this time.

Miss Vera Hanna of El Paso, visited last week in the home of her parents, Mr. and Mrs. Joe Hanna.

Edwin Foster and Austin Young departed Monday for Santa Fe to undergo their second physicals for admission to the Sea Bees.

Mrs. D. K. Lindop has arrived here to spend a few weeks with Mr. and Mrs. George Lindop.

SANTA FE CARLOADINGS

Santa Fe Railway System carloadings for the week ending July 17, 1943 were 23,984 compared with 26,756 for the same week in 1942. Cars received from connections totaled 11,062 as compared with 11,267 for the same week in 1942. Total cars moved were 35,046 as compared with 38,023 for the same week in 1942. The Santa Fe handled a total of 34,599 cars during the preceding week this year.

Tribune Want Ads Gets Results!

Student bombardiers are taught operation and maintenance of the famous bombsite through the use of an oversize model.



WANTED—Stocker shoats, or thin sows. T. W. Bewley, R. 1, Friona, 4 west, 3 1/2 north Lazbuddy. 35-3tp

CON-D-MENTAL

For healthy hogs and chickens. Keep their bodies healthy, then you get full feed value. Grow 'em fast and you make more money. Worms them, kills insects, roup, soreheads, prevents disease. Buy Con-D-Mental today at your dealers. Goldsmith Produce Co., Plains Grain & Seed, Henderson Grain & Seed, Claude Darr Station, W. B. Cole grocery, 3 doors east Fox drug, Lariat post-office, Deseman Grocery, Progress; Clifford Leake, Bovina; Haile Merc. Co., Friona, Tex. 33-12tp

FOR SALE—One-half section good wheat land, 11 miles Friona, price \$17.50 per acre. Can give possession if sold at once. M. A. Crum, Friona. 35-3tp

FOR SALE—Few good milk cows, giving milk now. J. D. McMillian, Farwell. 35-3tp

FOR SALE—A nice milk cow; also 500 fruit jars. Mrs. Clarence Voyles on J. D. McMillian place near Farwell. 35-3tp

WANTED—Farm hand, have a small house for man and wife, equipped with lights and water. Prefer man who has had some experience with irrigation. J. G. McFarland, 7 miles NW Friona. 36-2t

FOR SALE—My milk cows. Must sell at once. C. D. Julian, 5 mile north Lazbuddy. 36-3tc

WANTED—Have cash buyers for a few farms in west and south part of Parmer County. If you have land for sale write, giving full description and price. M. A. Crum, Friona.

WANTED TO BUY—30 early pull-ets; hybrids preferred. J. D. Thomas, Farwell. 36-1tc

FOR RENT—An apartment. Mrs. M. Leftwich. 36-1t

SYNTHETIC RUBBER NEWS



Phillips Petroleum Company

Announces the Completion and First Operation of its 90,000,000 Lb. Butadiene Manufacturing Plant

For an annual production of rubber equivalent to 11,000,000 tires

A MODERN miracle of petroleum research and chemistry has figuratively transformed a few acres in the Panhandle of Texas into one-third of a million acres of rubber plantation.

Here rubber will be drilled from the depths of the U. S. earth, instead of tapped from East Indian and Malayan trees.

From wells overlying the greatest raw gas field ever discovered, will come the natural gas to be processed into butadiene, the basic and major ingredient in synthetic rubber.

This great plant . . . designed and built by Phillips . . . based on Phillips research . . . using Phillips own patented processes . . . independent of German research . . . will make butadiene for an equivalent of 30,000,000 rubber trees.

This is brought nearer the no-longer distant day of U. S. self-sufficiency in rubber. Thus is Victory made more certain. And with that great day will come the full peacetime benefits of this outstanding wartime development.



Brief Notes about Phillips as Trail Blazer in the Synthetic Rubber Field

Tires containing rubber produced from Phillips butadiene have been on the nation's highways for more than two years.

In 1941 Phillips produced, for commercial rubber use, more than four times as much butadiene as any other oil company.

Phillips has freely supplied technical data on butadiene, styrene, and other related processes, to the petroleum and other industries participating in the Government rubber program. As a matter of company policy, Phillips advocated the production of butadiene by all dependable processes, from all possible raw materials, including products of the farm.

FOR VICTORY... Buy U.S. War Savings Bonds and Stamps

LEGAL NOTICES

THE STATE OF TEXAS

TO: J. B. FINLEY, GREETING:

Notice is hereby given to you and all other persons interested in the community property belonging to J. B. Finley, and wife, Freda Finley, that Freda Finley, wife of J. B. Finley, has filed her application on the 9 day of July, 1943, in Cause No. 1270. Styled: Ex Parte, Freda Finley, in the District Court of Parmer County, Texas, wherein it is alleged that J. B. Finley has disappeared

and his whereabouts has been and remains unknown to his wife, Freda Finley, for more than 12 months, next preceding the filing of this petition and that her said husband has permanently abandoned her; That the Court has fixed, determined, and set this application for hearing at the courthouse in Farwell, Parmer County, Texas, at 10 o'clock A. M., on the fourth Monday of July, 1943, the same being the 26th day of July, 1943.

That the said Freda Finley, has petitioned the Court to enter his decree and order to authorize and empower the said Freda Finley to manage, control and dispose of the community property belonging to the said J. B. Finley and wife, Freda Finley, and to confer upon the said Freda Finley the same powers as are conferred by law upon the husband if he were living with her, and for specific authority to convey by warranty deed, to R. L. Douglas The N. W. 1/4 of Section 20 in

Block A, Capitol Syndicate Sub-division, Parmer County, Texas, for a cash consideration of \$3100 and to use the proceeds from such sale to pay off and discharge a pre-existing community debt due the Land Commissioner in the approximate sum of \$3,000.

This application will be heard at the courthouse in Farwell, Parmer County, Texas, at 10 o'clock A. M., on the 26th day of July, 1943, at which time you are commanded to appear and show cause why said order and decree should not be entered.

Given under my hand and seal of office, this 12 day of July, 1943. D. K. ROBERTS District Clerk in and for Parmer County, Texas.

(SEAL) Issued this the 12 day of July, 1943. D. K. ROBERTS, District Clerk of Parmer County, Texas.

AMBULANCE PHONE 1000

Johnson-Bayless Funeral Home, 921 Pile, Clovis

WE REPAIR SHOES

Keep your shoes in good repair by bringing them to us regularly. Fair Prices—Prompt Service

Electric Shoe Shop Next Door to Texico Postoffice



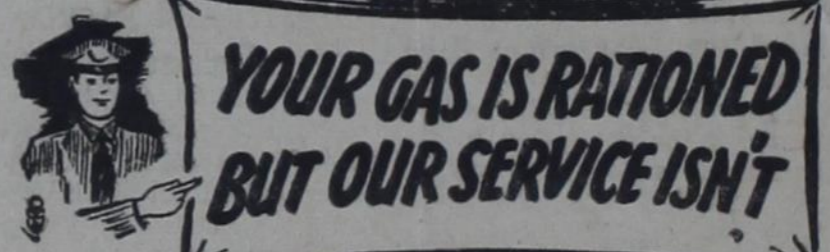
RE-CAP BEFORE IT'S TOO LATE!

Because the latest tire news sounds encouraging, don't be misled. Get the best re-caps money can buy and have it done neither too late nor too soon. Get your tires regularly inspected by our specialists—and you'll know the right moment for the job. We re-cap with the best approved factory equipment.

CLOVIS TIRE EXCHANGE

601 Main Clovis, N. M.

Buy War Bonds Every Pay Day Let's Double Our Quota



Our service is still unlimited. We give your car the attention it demands when you drive into our station, with products that will help to carry your car through the duration.

Phillips 66 Station

O. W. RHINEHART

BOVINA, TEXAS

OUR SOLDIER BOYS MUST BE PROPERLY FED...

We Need Your Aid



Our demand for dressed poultry for our boys is exceeding our supply. Help us feed these boys by bringing us your fryers and hens.

Goldsmith Produce Co.

FARWELL, TEXAS.

Vulcanizing

Bring us those damaged tires for vulcanizing! We have just installed and put in operation a new vulcanizing machine that will handle any job up to 1 1/2 inches . . . and we can get your jobs out in a jiffy!

Fresh stock of Pennsylvania motor oil! We have it in case lots or in bulk. Save on your oil bills by using this oil.

Shamrock Station

HOWARD LINDSEY

JOE LINDSEY

We Have

Rough Pine Lumber—Rough Oak Lumber

Fence Posts

Limited Amount of Planting Field Seed

Small Hobbs Trailer

Bran—Shorts—Salt—Meat Scraps

Alfalfa Hay

Henderson Grain & Seed Company

FARWELL, TEXAS

Local Happenings

Annual Bible School Is Now In Session

The annual Vacation Bible School of the Methodist Church began the past week, with Chas. F. Bieler, general superintendent, reporting a good attendance.

Classes are arranged for beginner-primary, intermediate and junior groups, with various handicraft and study periods being directed.

J. T. Carter is in charge of devotionals for the intermediate and junior group, with Mrs. Paul H. Tripp and Mrs. Roy B. Ezell directing the study periods. Special dramatizations of Bible plays are being made by these groups under the direction of Mrs. A. D. Smith.

The beginner-primary department is directed by Mrs. B. A. Rogers, assisted by Mrs. LeRoy Faville and Joan Booth.

Classes are held at the church each afternoon from 4 to 6, and Rev. Paul Tripp, pastor, stated that those who wished to see the handicraft exhibits were invited to the school on Thursday afternoon, July 22.

It is planned to present some of the Bible plays at the evening services of the church in the near future, he added.

Birthday Dinner And Party Given 20th

Mrs. Benny McDonald was honored on her birthday, Tuesday, when a dinner party was tendered her in the McDonald Cafe, following which the group attended the theatre as guests of Mr. McDonald.

A lovely birthday cake was the feature attraction of the dinner table.

Attendees were the honoree, and Mesdames Grady Smith, Karl Gast, John Porter, Carl Davis, Elton Malone, Stanley Hillhouse and Alvena Sharpe.

Baptist Young People To Albuquerque

Approximately twenty young people and their sponsors left on Monday morning for the state encampment of Baptist young people, held at the church camp near Albuquerque.

Rev. W. T. Wright, who accompanied the group, stated that sessions opened last Thursday and would continue through Friday, the local group to return home Friday evening.

A special program has been laid out, with a number of missionaries on hand to give reports of their work in other countries. Rev. Wright said. In addition, Baptist leaders from over the South will be on hand and a recreation program has been laid out. Special group leaders are in charge of each age division.

Going from here were Rev. and Mrs. Wright and family, Mrs. Isaac Winters, Peggy Schleuter, Evelyn and Beryl Brown, Maxine Ford, La-trille Hicks, Lenora Birchfield, Helen and Grace McDaniel, John White, Bobbie Lou Ford, Carol and Ray Middleton, Bobby and Junior Poteet.

Back From Dallas

Mrs. Claude Rose returned the last of the week from Dallas, where she had spent several days at market in the interest of the Fox Drug.

ATTENTION, FARMERS!

Low rate insurance coverage on all kinds of farm machinery.

B. N. GRAHAM
Agent
Farwell, Texas

POULTRY AND DAIRY SUPPLIES

TENNIS, GOLF AND BASEBALL SUPPLIES

CARPENTER AND MECHANIC'S TOOLS

CHINAWARE, GLASSWARE

NATURAL GAS AND BUTANE RANGES

Barry Hardware Co.
THE STORE THAT STAYS

Friona Girls Will Camp at Rhea

On July 27 and 28, the Friona 4-H club girls will hold their summer encampment at the Rhea school house, Miss Elsie Cunningham, demonstration agent, said today, adding that the girls had invited clubbers from Rhea to join them.

Mrs. Neva Raybon, sponsor, and Murna Loy Welch are in charge of arranging transportation to the campsites, and ask that the girls be on hand at the Friona high school at 10:30 the morning of the 27th. They will be disbanded at the same place around 8 o'clock the evening of the 28th.

Various recreational and study activities have been planned for the two-day encampment.

Committees in charge include: Camp—Mildred Taylor, Betty Ruth Houlette, Betty Jean Turner, Gladys Lacewell.

Food—Murna Loy Welch, Mary Nell Fulks, Dorothy Nell Guinn, June Moody.

Program—Doris Taylor, Alta Mae Wilkins, Pauline Schlenker Vera Ann Jones.

Chaperons—June Maurer, Mrs. A. E. Taylor.

Birthday Celebrated On Sunday

A number of friends and relatives gathered Sunday in the home of Albert Kube to celebrate Mr. Kube's birthday.

A delicious dinner was served at noon, with the white-covered table featuring a large birthday cake.

Games of forty-two and informal visiting comprised the afternoon activities.

Guests included Mrs. Mary Kube, Mr. and Mrs. Edd Ramm, Mr. and Mrs. E. Kube, Mr. and Mrs. Ben Kube, Mr. and Mrs. Burr Stovall, Rudolph Kube, Raymond Evans, Velma Kube.

Family Dinner Held By Banks Clan

Mr. and Mrs. Clyde Magness entertained with a family dinner at their home in Farwell, Sunday.

Guests included Mr. and Mrs. J. C. Banks Jr., and daughter, of Clovis; Mr. and Mrs. J. C. Banks Sr.; Mrs. Ray Partlow and daughter of Oklahoma City; Mr. and Mrs. Garlon A. Harper and daughter, Mr. and Mrs. Willis Magness; and Mrs. Charles Bowman of Corpus Christi.

League Meets At Schwede Home

The Walther League of St. John's Lutheran Church met Sunday night at the Walter Schwede home.

Activities got underway with a Bible quiz taken from chapters 12 and 13 of Genesis. The quiz was prepared and led by Ervin Schwede.

A social hour followed. The next meeting will be in the home of Rev. and Mrs. R. Weiser.

To Summer Assembly

Rev. and Mrs. Paul H. Tripp, accompanied by Margeurite Bigham and Joan Booth, plan to leave Monday morning for Sacramento, where the summer encampment of Methodist young people will be held.

Rev. Tripp stated that this assembly was placing especial emphasis on the intermediate group. He is to have charge of one of the classes at the assembly, which will last through July 31.

Mrs. W. W. Vinyard left on Monday for Rochester, N. Y., where she will undergo a check in the Mayo Clinic. She expects to return in two weeks.

Bob Butler, who has been here from Bellflower, Calif., seeing relatives in Farwell, Muleshoe and Abilene, departed Sunday. His wife and young son are remaining for an extended visit.

NEWS FROM OUR BOYS IN CAMPS



MEET IN ENGLAND

Capt. Julian Thornton and Ensign William Thornton, sons of Mr. and Mrs. Roy Thornton of this city, had the unusual experience of contacting each other in England recently, according to a letter received by their parents last week. Both boys are in the air service—Capt. Julian with the Army and Ensign William with the Navy. The former has been in England about a year, and has seen quite a bit of action over the continent. The latter arrived in England only recently.

GOT A SUB

S/1c Douglas Hall, son of Mr. and Mrs. T. E. Hall of Texico, is here on a brief leave from his base on the West Coast. Douglas, in the Merchant Marine, has made two trips to Australia since being in the service. He told of his ship's crew scoring a direct hit on a submarine on "our last trip back home". He said that the hit was made with a four-inch gun and expressed the belief that the sub was definitely sunk.

GETTING THE PAPER

Cpl. Orville London writes his wife, the former Miss Helen Newton, that he is receiving his home town newspaper, The Tribune, regularly in North Africa. He adds that he sometimes gets two or three copies at the same time, but is mighty glad to get them, even in that manner.

BACK TO ROSWELL

Pvt. and Mrs. Earl Magness have returned to Roswell, where he is stationed at the Army Air Base, after having spent several days here with his parents, Mr. and Mrs. Chester Magness.

WOULD APPRECIATE WEST TEXAS SANDSTORM

Pvt. Raymond Magness, son of Mr. and Mrs. Chester Magness, writes home that a Parmer County sandstorm would look good to him, as there has been so much snow and rain at Fort F. E. Warren, Wyoming, where he is stationed, adding that it is a little tiring when "we make that 30 mile hike". He adds that he appreciates the clippings his mother sends from the local paper.

LEAVES FOR CAMP

Cpl. Morgan Billington, who had spent a ten-day furlough here with relatives and friends, departed the last of the week to resume duties at Camp Fannin, Tyler, Tex.

DIXON SEES MOTHER

Jim Cleve Dixon, who is stationed at Will Rogers Field, Oklahoma City, spent a four-day pass here with his mother, Mrs. Ruby Dixon, and other relatives and friends. He returned to his work on Tuesday.

Junior Selman, son of Mr. and Mrs. I. F. Selman writes his parents from Fort Sill, Okla., that he is being sent out to an unspecified training camp after being inducted at Fort Sill.

VISITING HERE

S-Sgt. Jack Harrison of Amarillo, and Pvt. Bill Brand of Camp Howze, Tex., were among the soldier visitors in town this week.

Sgt. Emil Stremmel and M-Sgt. and Mrs. Kausky, all of the Clovis field, were weekend guests in the E. A. Hromas home, near Farwell. Pvt. Asa Noack is here from Camp Howze, Tex., spending a short furlough with his parents, Mr. and Mrs. C. T. Noack.

Jack and James Spurlin of the Lariat community, both members of the Coast Guard, are home visiting relatives.

Sgt. Andy Marcus, former produce dealer, was here visiting the first of the week. He is spending his furlough with his wife in Clovis.

Pfc. Harry Lookingbill, son of Mr. and Mrs. J. L. Lookingbill of near Friona, is enjoying a furlough with his parents.

Pvt. Earl Cole, of the Clovis Air Base, spent the weekend in the Bill Hubbell home, at Oklahoma Lane.

Pvt. Ralph DeVault, of Belen, N. M., visited in the Olen Hughes home Sunday.

Lt. Wm. Porterfield and Lt. Sumner Perle, both of the Clovis Army Air Base, were weekend visitors in the home of the former's aunt, Mrs. A. D. Smith, in Farwell.

Mr. and Mrs. Carl H. Weizbrod and family are moving to Pampa today (Wednesday). They have been here for several weeks. Mr. Weizbrod is a Santa Fe employe.

Art Aids Healing of Fighters



A painting by Marine Pvt. Charles West meets the approval of Miss Florence Hislop, New Zealand member of the American Red Cross who instituted a program of occupational therapy for convalescing service men in a U. S. naval hospital there. Included in the program are the arts of leather tooling, painting, and wood carving.

Sugar Applications Are On Upswing

Applications for canning sugar have begun to increase at the local ration office during the past few days, Mrs. Roy Bobst reported today, adding that the presence of fruit on the market was responsible for the increase.

She reminded that applications for canning sugar should not be made until No. 15 and 16 stamps in the family's ration books have been exchanged for their specified five pounds each.

Meeting Is Held on Food Preservation

Agents from six counties in District 2 were present at a special two-day meeting held in Amherst the past week, when a refresher course on food preservation was conducted by Miss Winifred Jones, specialist from State College.

Miss Elsie Cunningham, local agent, reported that the group went through a comprehensive study of various methods of preservation, carrying out each in demonstration under the direction of Miss Jones.

The raw pack method, krauting, brining, pickling, and drying methods were discussed, freezer locker methods studied and the complete method of dressing, cutting and boning chicken for canning was studied.

Miss Hazel Anglin spent the weekend visiting with her parents, Mr. and Mrs. W. S. Anglin, in Tahoka.

M. G. Hoskinson, of Washington, D. C., uncle of B. A. Rogers of this city, is visiting in the Rogers home.

Miss Johnnie Hillhouse, who is in nurse's training in Amarillo, visited Sunday with her parents, Mr. and Mrs. Stanley Hillhouse in Farwell.

Rev. and Mrs. J. J. Spurlin, of Rogers, N. M., visited friends and relatives here on Monday.

Mr. and Mrs. W. E. Lovell and son, Billy, from Fort Worth, visited her parents, Mr. and Mrs. E. A. Hromas, the past week.

Mr. and Mrs. Albert Stremmel and daughters, Helda and Lena, of Sagerton, visited last week with Mr. and Mrs. E. A. Hromas.

Mrs. Mary Kube, who had spent two weeks in South and East Texas, returned home the first of the week. She reported a nice trip.

Ray Ford of the Ford Produce company, made a business trip to Albuquerque, the first of the week.

Mr. and Mrs. A. D. Smith were Friona visitors, Tuesday.

Claude Rose and John Porter were attending business matters in Amarillo on Monday.

A Deal for the Men

Jeris Hair Tonic and Hair Oil
\$1.35 value for only
76c
Complete line of tonics and hair oils.
We can now sell a limited amount of ice cream in pints and quarts.
RED + PHARMACY

Mrs. W. B. Hill was a business visitor in Amarillo on Tuesday.
Mr. and Mrs. C. J. Doose and family spent Sunday at Alamogordo Lake.
For a better class of job-printing, dial 2131.

STEED Mortuary

"Serving Clovis Territory Since Clovis Began"
PHONE 14
CLOVIS, N. M.

In Spite...

... of the dry season, OUR wheat crop yielded much better than most of us had expected or hoped for. This fact can be credited to the Fertility of our soil with its moisture-retaining properties, plus the skill of OUR PEOPLE as farmers.

Kindly Allow us to Rejoice with You in this Matter and Look Forward as a Community to to Even Greater Achievements!

Farwell Elevator Co.

W. BART OSBORNE, Mgr. FARWELL, TEXAS

NUTRITION IS YOUR JOB!

See That Your Family Gets the Proper Food

Let us help you plan your meals that are models of wartime nutrition and point-saving.

We are devoting our best energies toward keeping a complete stock of Groceries and Fresh and Cured Meats at all times for our customers.

We are keeping our prices in line and you will find that when you compare quality you will save by making our store your regular shopping home.

Your Business Always Appreciated and We'll Do Our Best to Please You in Every Detail

HALL'S GROCERY & MARKET

Wanted!

Your—

- CREAM
- EGGS
- FRYERS
- HEAVY HENS

We want 'em BAD!
O. K. Feeds Are OK
FORD PRODUCE COMPANY

Just Received—
—a shipment of—
DISC HARROWS
WASHING — GREASING — TIRE REPAIR
Sikes Motor Company
Phone 2361 FORD DEALERS Farwell, Texas

New Variety Wheat Is Recommended Here

A new variety of wheat—Comanche—which has been under test at Texas, Oklahoma and Kansas experiment sub-stations, is this week recommended to producers in Parmer County by Agent Garlon A. Harper.

Reports compiled on the new wheat, Harper relates, show that in both 1942 and 1943 the yield received from Comanche exceeded by several bushels per acre the yield of Tenmarq and Turkey Red, two of the most popular varieties in the area.

Certified Comanche seed is available, the agent went on to say, adding that some has already been ordered by Bill Sherley, who farms extensive acreages in the Lazduddy community.

Marketing Quota Lifted On Cotton

Sale of cotton by producers this year will not require a white marketing card, Ellis M. Mills, of the Parmer County AAA office, said today, following an announcement from Washington that the cotton marketing quota had been lifted.

This does not mean, Mills pointed out, that farmers may exceed their allotment in planting—which is hardly possible since the crop was seeded some time ago—but there are no restrictions on the sale of the crop.

ACP payments and loans will continue to be made, he added.

IMPORTANT NOTICE

Fire Chief I. F. Selman announces that the telephone at the fire station has been moved to his residence. There has been no change in the number, which remains 3331. Chief Selman says a large gong has been attached to the telephone and mounted on the front porch of his home, for the purpose of attracting outside attention in case of fire, and invites anyone hearing the gong to step inside the hallway of his home to receive such calls.

You Can Have Our Money
IN EXCHANGE FOR YOUR

- Eggs
- Cream
- Chickens

TOP PRICES PAID . . . AND NO WAITING.

MALONE ICE & PRODUCE
Farwell, Texas.

Combine Adjustments To Control Cracking

COLLEGE STATION—Cracking of grain in the operation of a combine may be kept within control by suitable adjustments in the machine. But Texas farmers may find it profitable to allow a certain amount of cracking to insure against an appreciable quantity of grain passing unthreshed through the combine. The broken kernels could be screened off for extra feed.

The experienced thresherman, says M. R. Bently of the A. and M. College Extension Service, upon finding the percentage of cracked grain is excessive, reduces the cylinder speed, lowers the concaves, or increases the clearance between the cylinder and shear bar, according to the type of threshing head. Also it may be necessary to eliminate end play in the cylinder shaft. One or more of these adjustments usually solves the problem, says Bently, who is the Extension Agricultural engineer.

Women Now Serving On Santa Fe System

With 8,000 employees serving with armed forces, the Santa Fe Railway has enlisted the aid of hundreds of women throughout its 130,000 mile system to handle various jobs and carry on in this essential industry. A survey shows that there are now 3,427 women on the payroll with about 35 per cent of them assigned to jobs normally handled by men.

These women are working shoulder to shoulder with the men and neither seek nor ask favoritism. They are doing a wartime job and realize that united effort is required for victory. Most of them have husbands, brothers or sons in military service. Some have replaced relatives called to war.

Indians in Canada are minors under the law, and their affairs are administered by the Indian Affairs Branch of the Department of Mines and Resources.



THAT KANGAROO GET-AWAY . . .

That's what your car will have after we have given it a spring tune-up. Bring in that old buggy today and let us put new life in her for spring and summer driving.

KARL'S AUTO CLINIC
Phone 3941

New Report Method For Truck Operators

To maintain an accurate check on current truck operations, ODT has established a selective monthly report procedure for certain truck operators which will replace the regular quarterly reports previously required of all fleet truck operators, with the first monthly report, of July operations, due August 10.

ODT is now deciding which operators will be required to file the monthly reports, and the operators will be notified by mail before Aug. 1. The number and group of trucks required to make monthly reports will vary according to conditions. For example, if conditions foreshadow a breakdown in farm truck movement, either locally or nationally, reports could be required of certain motor carriers hauling foodstuff. On the basis of information received, ODT would then undertake to insure sufficient fuel, parts, manpower, vehicles, or whatever else was necessary to prevent a transportation breakdown.

Because of the change in reporting procedure it is important that all truck operators maintain accurate up-to-date operation records. The form to be used in making reports will consist of questions on the trucker's motor fuel consumption, mileage, total freight transported and vehicles idle. Adoption of the new procedure, however, will not relieve fleet operators from filing current second quarter reports.

All fleet truck operators will be required to report gallons of motor fuel consumed and total miles operated during the second quarter. And with only few exceptions, fleet operators will have to report total property carried on quarterly reports.

The currently required quarterly report covers April, May and June and must be filed by all operators of three or more trucks by July 31. Only questions which cannot be waived are those on fuel consumption and mileage. Questions on the amount of freight carried may be waived for fleet operators of the following types of trucks: (a) service vehicles (trucks used primarily to carry repairmen and tools, and only incidentally to carry pay loads); (b) vehicles engaged in in-traplant operations (including in-farm and in-mine operations); (c) vehicles used in transportation of property used, or to be used on construction projects when such

WAR AFFECTS CLOTHING

COLLEGE STATION—Clothing is catching the war-spirit. A new government conservation order means there will be an increase in the output of clothing for women and children from the available supply of cotton, rayon, and wool.

For the duration women can expect to be well dressed in simple clothing, says Mrs. Dora R. Garnes, clothing specialist for the A. and M. College Extension Service. She explains that the control on material for dresses is planned so that peg-top skirts and evening skirts will be narrowed down. And to help save material, trimming allowances will be figured on the square inches of fabrics used in a dress.

Bows, ruffles, reverses, jabots and the like are restricted in width and thickness, and cuffs are to be made with only two buttons and button-holes. For two-piece suits, double-breasted fronts and biswing backs have been abandoned on jackets.

Pockets have been limited by two, although more flaps for more "false" pockets are permissible.

The specialist says culottes, as well as reversible, lined, or quilted skirts are gone for the duration. There are other changes in fabrics which homemakers may expect. For instance, percale and dress goods that weigh four ounces per yard with a thread count of 80 in the warp and 80 in the filling may no longer be made for civilian use. These materials—favorites among homemakers for children's clothes and house dresses—are needed for the manufacture of such things as underwear for the armed and surgical goods.

FOXES RAID BROODER

G. H. Brock of Parmerton reports the loss of an estimated 75 five-week-old chickens one night last week, when a band of swift foxes raided the brooder house. The chicks were left scattered over the field for several hundred yards, with the blood sucked from their bodies. Earlier in the spring several baby pigs were lost the same way and the Brock turkey flock is likewise being depleted. "These pests are multiplying at a rapid rate and are sabotaging the war effort in a way that we can ill afford," Brock says.

operations are within the limits of construction projects; (d) vehicles operated for public health and safety or by public utilities.

"We'll take
DEPENDABILITY
When It Comes To Electric Service



Because Dependability Means Accomplishment

There's no substitute for "getting the job done." When our day's ledger is balanced, all the good excuses in the world are of no avail if we've failed to accomplish our tasks. And because electricity is an essential part of our daily tasks we appreciate dependable electric power."

Because wise buyers everywhere know and appreciate the value of dependability, every member of Southwestern Public Service Company's organization strives to serve you as faithfully and as constantly as the finest electric clock—every second—every minute—every hour of the day—and every day of the year!

Every kilowatt hour of electricity Southwestern Public Service Company sends through your meters is produced and delivered to you at the minimum cost which will permit dependable operation. Just figure what a penny's worth of Southwestern Public Service Company power will accomplish for you, and you'll readily agree your electric service is the biggest bargain you can buy today!

Southwestern PUBLIC SERVICE Company

FOX FOX

NEW LINE OF GIFT ITEMS COMING

We have been in the Dallas and Amarillo markets the past week, where we made some splendid purchases for our gift department. We expect delivery this week.

FOX DRUG STORE

FOX FOX

AGENTS MEET HERE

K. J. Edwards, district supervisor, Paul Hains, soil conservation specialist, W. R. Nesbitt, sheep specialist and C. W. Simmons, forestry specialist were visitors here last week when county agents from four counties gathered for a session of general problems.


Agent Garlon A. Harper stated that the specialists presented discussions in their lines and two men from the employment service, Mr. Terry and Mr. Wells, discussed the farm labor situation.

Agents other than Harper were V. L. Jones of Lamb county, Joe Hancock of Bailey and Monroe May of Castro.

ered by the federal old-age and survivors insurance law, even the taxes have been deducted from his wages and taxes have been paid by his employer. Consult the nearest office of the Social Security Board for detailed information.



DR. J. R. DENHOF
OPTOMETRIST
117 W. 4TH ST. CLOVIS, N.M.



Believe it or not, your little sister is in the Motor Corps. Don't laugh, I really am! I've found out a lot of things about engines, too. Even if you are driving one of those monster tanks, I'll bet you don't know that less use of cars and slower driving here on the home front make for trouble, especially acid forming in the cylinders -

You know me for reading ads... that's how I found an answer for that trouble. It's Conoco No. 1 oil that oil-plates engines. Our Commander told the girls the other day that my car was the sweetest-running of the lot. He said you (over)

IT'S CANNING TIME Again!



Canning and storing to conserve surplus foodstuffs is the patriotic obligation of every housewife . . . and it's our job to supply you with the necessary items needed in your canning.

COFFEE Schilling's, 1 lb. jar 34c	FRUIT JARS Quarts, dozen 78c
PEN JEL Per box 12c	VINEGAR Bring container, gallon 32c
CERTO Per bottle 25c	JAR LIDS Kerr, dozen 9c
WEINERS Sun Ray, pure meat, lb. 28c	BOLOGNA Pure meat, lb. 25c

STATE Grocery Market LINE

Let Us Help You

WE STAND READY TO HELP YOU IN ANY WAY WE CAN IN HANDLING YOUR WHEAT!

Don't pile it out on the ground until you have seen us.

Roberts Seed Co.
Texico, N. M.

THE STATE LINE TRIBUNE

THIRTY-SECOND YEAR.

FARWELL, FARMER COUNTY, TEXAS

\$1.50 PER YEAR.

Victory CANNING GUIDE

HOW TO SUPPLEMENT
YOUR RATION POINTS

Aid the war effort
in your own kitchen





Food Conservation Is Major Objective For Every Housewife

Many a homemaker who has never done so before will roll back her sleeves and make herself at home in her kitchen like the hardy pioneer women from whom she's descended. For many, this summer will be their first spent in good, old-fashioned "putting up fruits and vegetables," and for others it will be an even more intense effort at canning than in previous years.

Out will come the kettles and the colanders, the pressure cookers, the drying racks, yes, and even the old wash boiler, fashioned into an efficient if not stream-lined water bath. Out must come dusty glass jars to be washed into sparkling cleanliness, sterilized and made ready to receive their vegetables and fruits. Once more the kitchen will come into its own, filled with the hustle, bustle and preparation for winter months.

Tempering all this activity will be one important thought: conservation. Food which cannot be used now must be saved for months when fresh

produce is not available. Now, when 50% of the fruits and vegetables and processed foods from commercial producers is going to soldiers and allies, the home must take its place in providing a full larder for the family, assuring its wholehearted happiness and well being.

First things must come first—this is the dictate of the times. First things mean fruits and vegetables and perhaps even meats for next winter's well-balanced meals. After that, if there's sugar, fruits and vegetables left, Mrs. Homemaker can add to her shelves a few jams, jellies and pickles to provide zest and tang to meals.

At summer's end, families can look with well-justified pride at their cupboards, for there will be the means with which to stretch their ration points and the assurance that they can maintain themselves in the best of health and efficiency, coupled with the feeling that they've done their part on one indispensable production front—the food front.



Golden Rules Make Canning Easy

Fill Your Pantry Shelves The Patriotic Way

YOU haven't canned before? Put your worries aside, for if you follow these golden rules of canning, you can put your fruits and vegetables up successfully.

Select the freshest possible food, for there's less chance for organisms to get their work done and cause decay. Both fruits and vegetables should be given a thorough dunking in plenty of water so that dirt, which also harbors germs, is washed off and spoilage prevented.

Don't expect to can your whole victory garden produce all in one grand sweep. If you're overly ambitious, you'll tire before the job can be completed with the care and attention to detail that's necessary. Remember, canning's an exact science. Besides, you can't cut down on processing time. It takes just so long to work the miracle of sterilization which will keep your food in first class condition during the months it stands on the shelves awaiting use.

On the day that you plan to can, don't figure on getting that laundry out of the way or giving your clothes moth-proof treatment. You'll be up early to trot to the garden to get fresh vegetables, or if you buy them, set Big Ben for the crack of dawn and tie a bandana around your hair, and off you go to market.

It's a good idea to check jars and canning equipment the day before you actually do your canning. See that jars do not have any nicks or cracks around the sealing edges. It's poor economy to re-use rubber bands.

Check Jars Carefully for Perfect Seal

After fruits or vegetables are packed in the jars, wipe the edge of the jar before adjusting cap. Food particles which lodge between edge of jar and cap prevent perfect seal.

Avoid packing starchy vegetables too tightly. For the starchy vegetables, leave one inch space between top of jar and vegetable to allow for expansion. For pre-cooked fruits and berries, allow one-half inch from top, for fruits which are cold-packed, allow one inch.

Steam-blanching means cooking in steam. Vegetables are steam-blanching before they are packed in sterile jars for processing. Some prefer pre-cooking or plunging in boiling water, but recent research reveals that steam-blanching retains more vitamins. Steam-blanching is necessary to stop enzymatic action, set the color, improve flavor to save vitamins.



Only prime quality produce should be preserved

For steam-blanching, use a deep vessel with a wire basket or colander and a tight fitting cover. A deep-well cooker will do. Place enough water in bottom of vessel to cover one-half inch, put vegetable in basket, cover tightly, and steam for 5 minutes.

Hot-pack applies to fruits or vegetables which are pre-cooked or steam blanched in some way before packing into sterile jars for processing.

Cold-pack means that the fruit or vegetable is not cooked before packing into jars and processing. For vegetables, salt and water are added (one teaspoon of salt per pint), and for fruits one of the syrups.

Most popular canning syrup this season will be a light syrup which does not require too much sugar. This is frequently referred to as a light syrup and is made by boiling together one cup of sugar and three cups of water for 5 minutes.

Fruits may be canned with plain water instead of syrup, but the appearance of the fruit is not as good nor is the taste as good with fruits canned with syrup.

Canners Have Choice of Four Methods

A glance at the daily food requirements issued by the government shows that 50% of those requirements include fruits and vegetables. These are essential for health and efficiency. Home-canned foods will enable families to live well within their limited point allowance.

There are many different methods of canning that can be used successfully at home. But before actual canning begins there are certain important principles of canning which the homemaker must understand.

A safe old-fashioned rule to follow when canning is to see that vegetables and fruits are "two hours from garden to the jar." That's a rush, but use only foods which are as fresh as possible, in young, prime condition.

Four different methods of canning are by **PRESSURE COOKER, WATER BATH**, that is, by submerging the jar in boiling water, by a **THERMOSTATICALLY CONTROLLED OVEN** or by the **OPEN KETTLE** method.

In addition to the equipment used in one of these meth-

families have been advised that they stand a better chance of having an application approved if families team together.

If you can't buy a steam pressure canner, perhaps you can borrow. That is, try teaming with a neighbor who has a canner and will lend it or who will do your canning in exchange for some job you can do for her.

If you don't buy or borrow, you may still find a way to use a steam pressure canner, for many a community will set up a food preservation center this summer.

A canner for your tomatoes and fruits is no special problem. The best way to process these foods is in a boiling-water bath, and probably you have the makings of a canner right in the kitchen. All that is needed is a good-sized kettle or wash boiler, or any other sizable container with a good lid. It must be deep enough for water to cover the jar tops about 2 inches. You will need to contrive a rack of wood or wire to fit in the bottom. The boiling water must bubble and flow all around, over and under each jar.

CANNING ARITHMETIC

Use this handy table for determining the number of quart or pint jars you will need for canning fruits and vegetables.

Apples.....	1 bu. (50 lb.)	cans 17-20 qts.	Greens.....	1 bu. (12 lb.)	cans 5-7 qts.
Apricots....	4 basket crate (1 bu.)	cans 20-25 qts.	Peaches.....	1 bu. (50 lb.)	cans 18-20 qts.
Asparagus.....	24 lb. crate	cans 7-8 qts.	Pears.....	1 bu. (58 lb.)	cans 20-24 qts.
Beans, lima.....	1 bu. (28 lb.)	cans 6-8 qts.	Peas.....	1 bu. (32 lb.)	cans 12-16 qts.
Beans, snap.....	1 bu. (24 lb.)	cans 16-20 qts.	Pineapples.....	15 pineapples	yield 30 pts.
Beets.....	1 bu. (60 lb.)	cans 22-24 qts.	Plums.....	1 bu. (56 lb.)	cans 24-30 qts.
Berries.....	24-qt. crate	cans 15-24 qts.	Squash.....	1 bu. (40 lb.)	cans 16-20 qts.
Carrots.....	1 bu. (50 lb.)	cans 20-22 qts.	Strawberries.....	24-qt. crate	cans 10-15 qts.
Cherries.....	1 bu. (56 lb.)	cans 20-25 qts.	Sweet potatoes.....	1 bu. (52 lb.)	cans 16-20 qts.
Corn 1 bu. (whole kernel style) (72 lb.)	cans 8-9 qts.		Tomatoes.....	1 bu. (56 lb.)	cans 15-20 qts.
Grapes.....	1 bu. (48 lb.)	cans 16-20 qts.			

ods, you must have utensils for preparing the vegetables, jars, caps, rubbers and storage space. Utensils for preparing vegetables include several large kettles with tight-fitting covers, a wire basket, colander, measuring spoons and cups, a funnel, a large jelly-roll pan or cookie sheet to place on floor of the oven should liquid boil out from the jars during processing by the oven method.

The pressure cooker is most reliable for canning non-acid vegetables. There's a very good reason, too. In vegetables there's present a very destructive germ, Botulinus, by name. The germ lodges itself in the soil and becomes absorbed by the vegetable while it grows. It's hard to detect Botulinus for it doesn't change the color of the vegetables or cause an odor of spoilage. However, one can become ill from eating canned vegetables, and there are many cases on record of Botulinus poisoning in the United States.

Extreme Temperatures Bring Death To Botulinus

Most effective methods of eliminating Botulinus are extreme heat, extreme cold, dehydration or brining. Extreme heat means a temperature of 240°F. or over. Neither the oven nor the water bath can give **THIS HIGH DEGREE OF TEMPERATURE** inside the jar, and for this reason the steam pressure cooker must be used with non-acid vegetables. This type of canning gives a temperature of 217°F. **INSIDE THE JAR**, while the pressure gauge registers 240°F., enough to do away with Botulinus, home canner's enemy No. 1.

It is true that steam pressure canners are hard to obtain this year. But there are enough new and old canners to do a great deal of work, if they are used wisely and generously.

There will be 150,000 steam pressure canners manufactured this year. They will be the size to hold seven quart jars at a time. This isn't nearly so many such canners as homemakers would buy, given the chance.

These new steam pressure canners will be rationed, because that way each state receives its quota, and also efforts can be made to see that the canners go to individuals or groups who will make extra-good use of them.

In an agricultural county, the county farm rationing committee has charge of considering applications and granting purchase certificates. In a non-farming county, a committee will be assigned to take care of this rationing. And city

Oven Method of Canning

Both gas and electric ovens which have accurate heat controls may be used for canning fruits and vegetables. Coal, gasoline, oil and wood heated ovens are not equipped with thermostats and should not be used.

After tomatoes or fruit are packed in jars to within a half inch of the top, to allow room for expansion caused by heat, and for boiling, screw on tops and then loosen 1/4 of a turn. Set jars at least 1 inch apart directly on oven racks. Do not use top unit in oven canning. Start counting processing time when indicator registers 250° F., and do not allow heat to exceed that temperature during processing time. Remove jars at end of processing time, and complete sealing.

The open kettle method was popular formerly and is still used to some extent for fruits and tomatoes. Many homemakers who have used it stand by it steadfastly as it can produce excellent results, although, used carelessly, the degree of spoilage can be very high. Tomatoes or fruits are thoroughly pre-cooked and then packed into hot, sterile jars. If a higher degree of safety is desired, it's a good idea to take extra precaution and place the jars, after they have been filled and sealed, into a hot water bath for 5 minutes, or in a 250°F. for 25 minutes.

Other Methods of Preserving Food

Dehydration is one of the oldest methods of canning and is being revived with great interest this year. Oven drying is used with special wood racks or wire racks to dry vegetables thoroughly after they have been steam-blanching.

Quick-freezing is used in communities where cold storage locker facilities are available. Foods preserved in this way are easy to prepare, the vegetables requiring only steam-blanching, then packing in cartons, the fruits and berries are prepared as for table, sugared, then packed in transparent bags and sealed.

BE CAREFUL!

In canning non-acid vegetables such as beans, peas, and corn, etc., the U. S. Department of Agriculture recommends the use of a pressure cooker to insure absolute safety. Several states (where the botulinus organism has never been found) recommend the hot water bath for vegetables, but such methods are not endorsed by the Department of Agriculture.

Ample Vegetables Insure Nutritious All-Year Meals

Close Observance of Directions Leads to Canning Success

The most important contribution every homemaker can make to the war effort is in serving well-balanced meals every single day. This means the serving of at least two daily servings of vegetables. To assure her family of getting this quota every day of the non-growing season, Mrs. Homemaker should put up what she will need during the summer.

The successful canning of vegetables is not difficult. There are only a few general rules which should be observed in canning all vegetables. The first one is selecting a vegetable that is young and tender. The young, tender, freshly gathered vegetables will have more food value than the over-mature ones and their keeping quality and flavor is better.

Wash all vegetables thoroughly. Soils are usually heavily laden with bacteria, causing spoilage and the washing will remove these particles of soil which might otherwise cause spoilage.

Another important step in guarding against spoilage and retaining more food value in canned vegetables, is working rapidly with the vegetable, carrying every step of the canning through without delay. To help speed up the procedure, see that the canning equipment is clean and in readiness, before the

and started on its way to processing. Objectionable bacteria develop most rapidly and do the most damage between the temperatures of 105-150° F. Fill the pressure cooker with only as many jars as it will take.

If self sealing cap is used, fasten firmly tight before processing. It is not necessary to tighten this type after processing. For zinc cap used with rubber band, screw tight, loosen ¼ turn, process, then screw tight after processing.

After jars have been processed and seal completed when necessary, place on several thicknesses of paper or cloth, away from drafts. Let cool thoroughly before storing in a cool place. Although it may be obvious what the jar contains, it's a good idea to label them with the name of the product and the date canned.

If the jars do not appear perfectly sealed after testing, if there's leakage or bubbles rising in the jar, they should be opened and re-processed at once for one-half their original processing time, then sealed and tested as before. A new cap must be used in the case of re-processing.

Use Extra Care In Canning Meats, Poultry, Fish

Meat can be canned at home with successful results—but every detail of the canning procedure must be followed to the letter. Many homemakers will have meat, poultry, fish, fowl and game which they will want to preserve to help stretch those red points next winter.

Make sure that the meat which you use for canning is the flesh of healthy, correctly slaughtered animals. If you are doing the slaughtering yourself, confine the animal 24 hours before killing, and give water but no feed. Neither frighten nor chase the animal before slaughter, hang head down immediately after slaughter to permit thorough bleeding. Draw, drench the carcass with cold water to remove blood. Wipe perfectly dry with clean cloth.

Pork, mutton and veal should be chilled thoroughly 24-36 hours, while beef needs 36-48 hour chilling. Make certain that at no time during chilling should the meat freeze as this gives an inferior product when canned.

Cut meat into pieces desirable for canning. Trim meat free of excess fat as this helps its preservative qualities. Also remove gristle, bruised spots, heavy connective tissue, and bones if they are too large.

Use a damp cloth to wipe meat clean, but do not allow it to stand in water. Fish and strong-flavored game, however, are usually soaked in salt water before canning.

Meat may be hot-packed or cold-packed for canning, but it is preferable to use hot pack with processing in the steam pressure cooker.

If cold-packed, place raw meat in jars and add salt but no water. Meat prepared in this way will make its own juice.

To use the hot pack method, cook meat until ⅓ to ½ done, or until almost all pink has disappeared at the center. Use any method of cooking desired—steaming, broiling, baking, or roasting. Frying is least desirable, as it tends to make meat dry and flavorless. Pack meat in hot, sterile jars, then cover with gravy or broth, for better flavor. Add salt. Leave at least ¾ of an inch at top of jar free. Process immediately after packing according to directions given in time table.

It is best not to roll cuts of meat in flour before they are packed in jars for canning. When the meat is re-heated it is apt to have a warmed over taste. Flour also retards penetration of heat in processing.

Pressure Cooker Safest For Non-Acid Vegetables

A pressure cooker offers the greatest degree of safety for canning non-acid vegetables and meats, for it is the only way in which to get the 240° F. temperature necessary for destroying Botulinus. If you do not own a cooker yourself, try begging or borrowing one from a friend of yours, or apply to your ration board to see if you are eligible to get one of the few that is being made available this year. Community canning is becoming popular in many communities, and a pressure cooker may be made available to them.

Pressure cookers are easy to use if you follow directions,



Follow Directions When Using Pressure Cooker

know the A B Cs of its operation. Here are the rules to follow when using it:

Fill the cooker with boiling water up to the level of the rack. Place cover on it and preheat while you are preparing the food for the cooker.

To prepare food, clean thoroughly, steam-blanch or pre-cook it and pack into sterile jars. Place on lids and twist screw bands down firmly.

Put the filled jars into pressure cooker, being careful to see that none of them touch each other, and allowing for circulation of heat. Adjust lid to cooker and fasten clamps. Leave petcock open to allow steam to escape for 5-10 minutes. All air inside cooker must be exhausted to prevent spoilage and leakage.

Close petcock and let pressure mount to desired temperature. When the pressure is about one pound less than required amount, then turn down heat. Watch temperature gauge and do not let pressure fluctuate. Always process the required time, for there's no way to hurry processing time.

When processing is completed, remove pressure cooker from heat, and LET PRESSURE GAUGE FALL TO ZERO. Then open petcock gently, allow steam to escape very slowly, or juices and liquids will be drawn from jars.

Do not turn jars upside down or handle them unnecessarily. Place them on several thicknesses of cloth somewhere protected from drafts. When the jars are cooled completely—for 24 hours, at least—remove screw bands, and test for seal.

PRECAUTION

All home canned meats and vegetables must be boiled in an open vessel for 10-15 minutes before using or tasting. This applies to meats and vegetables used in salads.

A seal test is an important step in canning. Take a spoon and tap the lid gently. If it gives off a clear, ringing sound, and the lid has a slight dip caused by the vacuum inside, the seal is perfect. If the lid gives out with a dull sound, the seal is imperfect. In this last case, replace the lid with a new one and reprocess for half the original time.

Avoid an imperfect seal by wiping off rim of jar before fastening cap. Jars should not be inverted after processing.

Vegetable	Preparation Required	Processing		
		Hot Water Bath Minutes	Pressure Cooker Minutes	Pounds
Asparagus	Wash, precook 3 minutes, pack	180	40	10
Beans <i>String Wax</i>	Wash, string, cut or leave whole; precook 5 minutes	180	40	10
Beans, Lima	Shell, grade, wash; precook 5 minutes, then pack	180	55	10
Beets	Wash, retain stem; cook 15 minutes, slip skins, pack	120	40	10
Brussels Sprouts Cabbage	Remove outer leaves, wash; precook 5 min., add fresh water	120	40	10
Carrots	Wash, peel; precook 5 minutes, pack hot	120	35	10
Cauliflower	Remove outer leaves, wash; precook 4 minutes, pack	150	35	10
Corn on Cob	Remove husk; precook 5 minutes, pack	210	80	10
Corn, Whole-Kernel	Cut from cob; precook 5 minutes, pack	210	80	10
Greens, all kinds	Wash, steam to wilt, pack loosely	180	60	10
Parsnips, Turnips	Wash, pare; precook 5 minutes, pack	90	35	10
Peas	Shell, grade (use only young); precook 3 min., pack loosely	180	60	10
Pumpkin, Squash	Cut in pieces, steam or bake until tender, pack	180	60	10
Sauerkraut	Pack cold, add salt, no water	30		

Vegetable Preparation and Processing Guide

work on the vegetable is begun. Check the pressure cooker or canner that is to be used, to see that it is in working order. Examine the sealing edge of the jars for nicks, cracks or sharp edges that would prevent a seal. Discard the imperfect ones.

Wash the jars well in hot, soapy water, scald thoroughly and invert them on a clean folded cloth until ready to use. See that a sufficient number of jar caps are on hand to complete the canning and be sure to check over the instructions for using the particular type of jar cap you have chosen. It may or may not require boiling.

When the two-piece "Self Sealing" cap is used, it needs no boiling. Simply place the lids in a pan and pour boiling water over them. When the jar is filled with the hot vegetable, place the lid on the jar, with sealing composition next to glass, and screw the band firmly tight. This cap will require no further tightening, thus eliminating the handling of the hot jars to seal them, when they are removed from the pressure cooker or canner.

Hot Pack Method for Most Vegetables

The hot pack method should be used for most vegetables. This means boiling the vegetables in water for a few minutes, to remove air from the food cells and to shrink the vegetable to make packing more uniform. Packing the vegetable hot will also speed up the heat of processing. As soon as the pre-cooking time is up on vegetables, they should be packed while boiling hot and the jars placed in the canner at once, to process. If a pressure cooker is available, it should be used for the processing.

If the vegetables vary a great deal in size, you will get a better looking product if you grade the vegetable and get the content of each jar as uniform as possible. Use the water in which the vegetables are pre-cooked or steam-blanching to fill the jars so there will be as little vitamin loss as possible. If necessary, additional boiling water may also be used in filling the jar. For pint jars of vegetables, add one teaspoon of salt before packing in the vegetable, and for quarts, add two teaspoons.

Usually jars are filled to within ½ inch of the top, but in the case of starchy foods such as corn, peas, beans, inch-length asparagus, it's smart to leave one inch free at the top to allow for sufficient expansion of vegetables during processing.

Work as fast as possible once the food has been heated

Meat	Processing Required	Processing	
		Hot Water Bath—Time in Minutes	Pressure Cooker 15 Lbs. Time in Minutes
Lamb, Veal, Beef, Steak	Bleed well and cool thoroughly. Precook, pack, add salt 1 teaspoon to quart, add 3 to 4 tablespoons liquid. Or pack raw. Then process.	180	60
Pork	Bleed well and cool thoroughly. Precook, pack, add salt 1 teaspoon to quart, add 3 to 4 tablespoons liquid. Or pack raw. Then process.	180	60
Tenderloin, Ham, Pork Chops	Fry until brown. Pack. Add salt 1 teaspoon to quart. Add 3 to 4 tablespoons water or broth. Or pack raw. Then process.	180	60
Sausage	Shape into cakes. Fry or bake until brown. Pack. Add 3 to 4 tablespoons liquid, then process.	180	60
Chicken, Rabbit, Duck, Turkey	Bleed well and cool thoroughly. Precook, pack, add salt 1 teaspoon to quart, add 3 to 4 tablespoons liquid. Or pack raw. Then process.	180	60 min. at 15 lbs. or 90 min. at 10 lbs.
Deer, Wild Birds, Geese	Bleed well, cool thoroughly, soak in brine 30 minutes or parboil. Precook, pack, add salt 1 teaspoon to quart, add 3 to 4 tablespoons liquid. Or pack raw. Then process.	180	60
Fish, all kinds	Use only firm, fresh fish. Bleed well. Wash. Precook. Pack, add salt 1 teaspoon to quart. Or pack raw. Then process.	240	90

Meat Preparation and Processing Guide

Vegetable Dehydration Will Pay Dividends

Dehydration is a big word, but don't let it frighten you! It's a streamlined way of saying drying. Dried foods are not new to homemakers, for they've been known for centuries. The pilgrims picked it up from their Indian neighbors and found it most successful for keeping food throughout the winter.

No doubt dehydration would have continued except for commercial canning, but today it is again coming into its own because of shortages in tin and lack of pressure cookers for home canning. In fact, it is the recommended method if you have no pressure cooker available for canning non-acid vegetables.

Bacteria are thirsty creatures and cannot survive in anything in which extreme dryness prevails. The object of dehydration is to make the vegetables bone dry to stop the development and growth of harmful bacteria which would cause spoilage.

Corn, peas, beans, carrots and okra may be dehydrated successfully. Leafy green vegetables may also be dehydrated but they require more care. The foods may be dehydrated either indoors or outdoors, but the indoor method is preferable as outdoor drying causes greater vitamin loss. In indoor drying, the heat may be supplied by the oven of your range, electric bulbs, portable heaters or surface heat from the range.

Use Choicest Produce for Drying

Vegetables used for drying should be table-fresh, crisp and tender. They should be in the best of condition, thoroughly cleaned, and used immediately after picking.

To save precious vitamins, steam-blanch vegetables for dehydration. This is done by cleaning the vegetables as for the table. Place in a deep well cooker or colander which fits into a deep kettle of water. Have about 1 inch of water boiling at the bottom of the kettle when colander full of vegetables is placed in it. Cover tightly with close fitting cover. Steam until vegetable is cooked as for table use, and then proceed with dehydration.

Steam-blanching vegetables preserves their color and vitamins and gives a superior flavored product. Naturally all dehydrated vegetables must be soaked in water before using to allow them to absorb the moisture which they lost during drying.

Air must be allowed to circulate freely through the dehydrator, and the heat should be even. There should be enough heat to dry the vegetable in a minimum amount of time, but not enough to scorch it. When thoroughly dry, foods are stored in moisture-proof and insect-proof bags in cool, dry, dark place.

The oven is adaptable for drying in small quantities. The temperature required is 150° F. This should be maintained throughout the drying process. If necessary, leave oven door ajar. Place the drying racks as high as possible in the oven to remove them from closeness to the heating unit which is usually at the bottom.

To prepare oven for dehydration, light the oven while vegetable is steam-blanching. Set the regulator at low. Prop oven door open about 8 inches. During the whole drying process, stir the food several times so it dries evenly.

In using the electric oven, set thermostat low. Remove or do not use upper unit. Heat oven before placing vegetable racks in to prevent steaming or sulphuring. Place trays on upper set of glides, and leave door ajar as for broiling. Trays should be shifted 8 to 12 times during drying.

A Few Easy-to-follow Directions For Common Vegetables

Dehydrated carrots are delicious if they are prepared thus: Peel, slice, dice or shred. Steam for 10 minutes, then place in drying rack in a 160° F. oven to dry. Drying time depends upon vegetable and averages from 4 to 12 hours.

Green beans may be dehydrated successfully. Use only garden-fresh beans. Remove ends and strings if any and break into short lengths or leave lengthwise as preferred. Steam for 15 minutes. Dry at 140 to 145° F, until brittle dry.

Celery which is dehydrated is often ground after drying is finished and then used for seasoning soups or meats. Wash celery stalks and cut into short lengths about 3/4 inch long. Include leaves either whole or cut up. Steam for 2 minutes and dry at 145° F.

Peas are excellent when dehydrated. Use them at their freshest, immediately after picked. Shell and steam for 15 minutes. Dry at 150° F.

Turnips or rutabagas dehydrate nicely. Peel, slice thin or shred. Steam 10 minutes and dehydrate at 150° F. until bone dry.

Many families are learning again to eat dried sweet corn—and liking it.

So if your victory garden yields more roasting ears than you can eat fresh, and if you have no steam pressure outfit to safely home can your corn, try storing away some in dried form for next winter's eating.

Food specialists in the U. S. Department of Agriculture say you can dry corn either by controlled heat or by the warmth of the sun.

Use any good table corn, gathered when it is in good condition for immediate eating. As for canning, plan to use corn right away—do not let it stand for any length of time before drying. If it should have to stand even for a few hours, keep it cool. That helps to keep the sugar in the corn from changing to starch and losing its sweetness.

First, husk the corn and remove any blemishes. You do not need to silk it, however, because the silks separate easily from the kernels after they are dried.

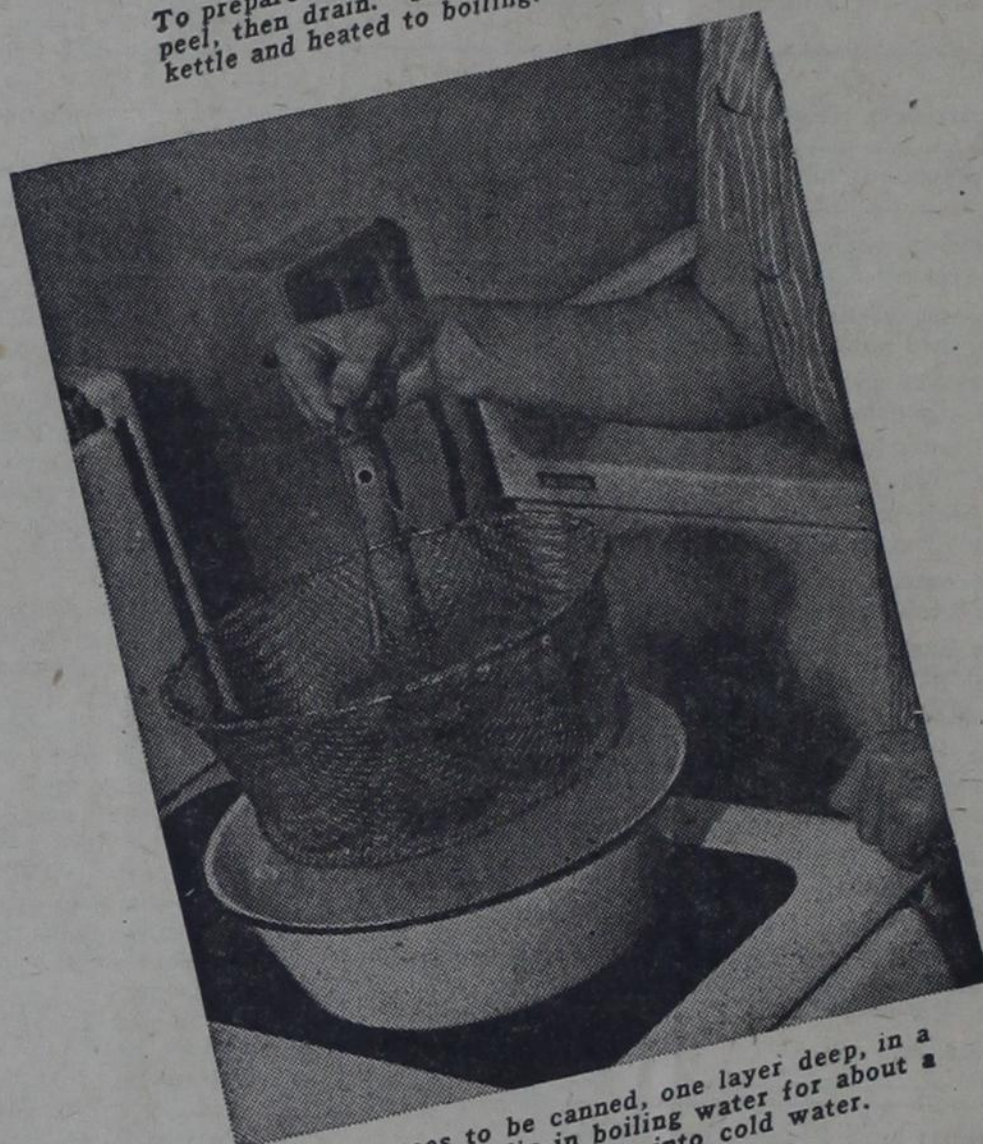
Then steam the corn for 10 minutes in a deep container with a tight-fitting lid. Or hold it in boiling water from 8 to 12 minutes—until the milk is "set." Test for that is when no fluid comes from the kernels when you cut across them.

When through steaming or boiling the corn, drain it, cool it, and cut it from the cob.

If you have some way to dry the corn by controlled heat, you will find this method much quicker than sun drying.

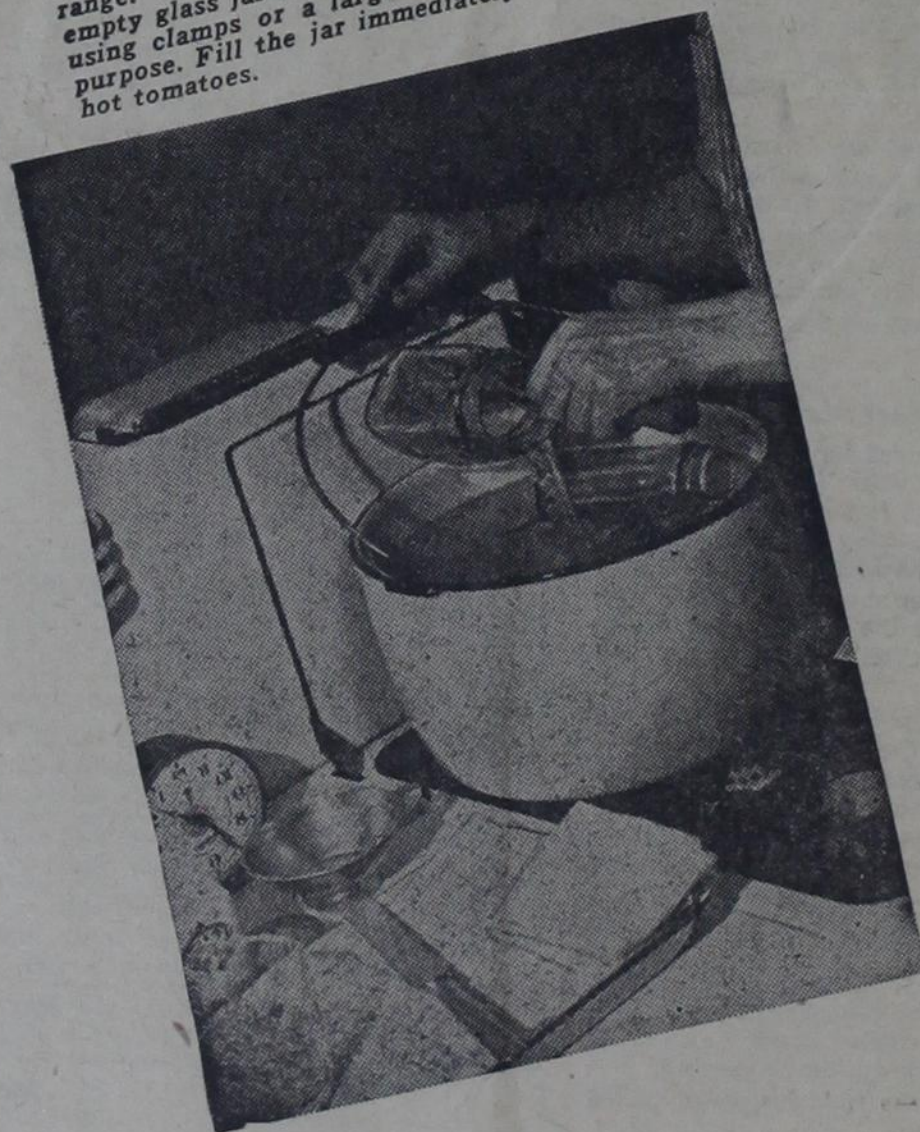


To prepare tomatoes for canning, dip them first in boiling water to peel, then drain. They may be cut in quarters, then placed in a kettle and heated to boiling.



Place tomatoes to be canned, one layer deep, in a wire basket, then dip in boiling water for about a minute, then plunge quickly into cold water.

Have tomatoes in a kettle at one side of the range. They should be boiling hot. Lift an empty glass jar from a kettle of boiling water, using clamps or a large kitchen fork for the purpose. Fill the jar immediately from boiling hot tomatoes.



Can Tomatoes



Home economists of the United States suggest you select firm, ripe tomatoes, free from blemishes.

Pride and joy of the home canner is to put up at home a good tart flavor and high vitamin canned tomatoes are more practical pack is point-rationed.

No fancy equipment is needed. If you don't have a regular water boiler, provide one from a wash boiler. That's necessary is that the cover of several jars at a time without let the water boil rapidly 2 minutes when they are set on a low flame. Knocked together from a few minutes available, allows water to circulate, keeps glass from overheating.

Here's the how-to-do-it from the Government's canning manual, Human Nutrition and Home Economics Administration.

... Use firm, ripe tomatoes. A spoiled tomato can ruin a whole batch.

... First skin the tomatoes. Place them in a tray or wire basket and dip in boiling water for about a minute, and follow with cold water. Then drain, peel and remove the stem.

... Cut the tomatoes in quarters, adding 1 teaspoon of salt to each quart of boiling hot tomato juice and water bath.

... Have water boiling in a kettle. Hold jars off the bottom of the kettle, leaving tomatoes on the rack, leaving space to circulate freely around and under the jars 2 minutes throughout processing.

... Put the cover on the kettle during processing time when the water is boiling.

... Process hot-packed tomatoes. If jars are pints or quarts.

ning atoes



Department of Agriculture suggest spots and decay for canning.

er are tomatoes—easiest of all
ought for their bright color,
C rating, home-grown, home-
than ever now that the com-

l to home-can tomatoes. If you
h canner you can easily im-
or deep kettle or bucket. All
ainer be large enough to hold
crowding, and deep enough to
ches over the top of the jars
ack. This rack, which can be
rips of wood if no wire one is
ate freely all around the jars,
d cracking.

home-canned tomatoes, direct
ng expert of the Bureau of
conomics, U. S. Department of

with no decayed spots. One
le batch of canned tomatoes.
Easiest way to do this is to put
dip them in boiling water for
th a quick dip in cold water.
e cores.

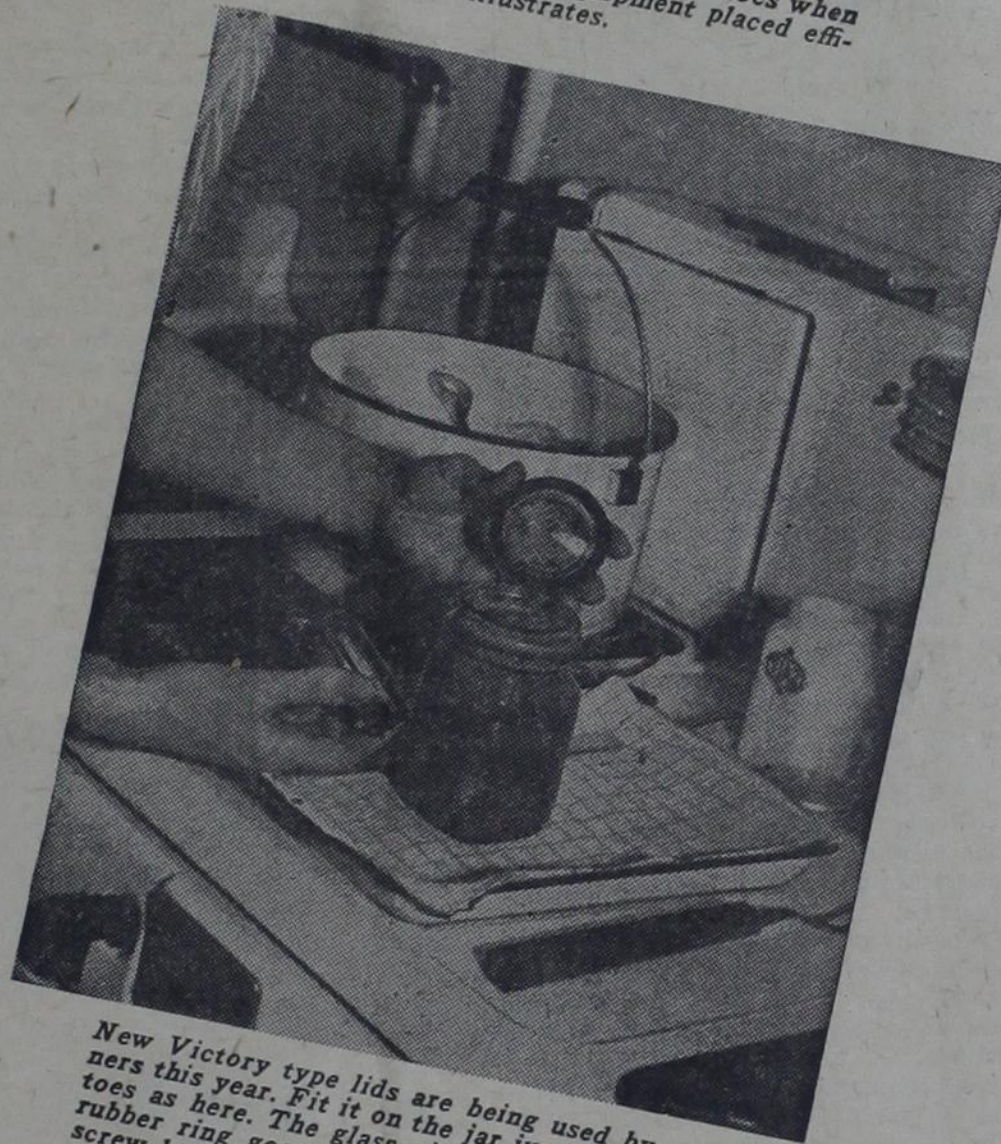
arters, heat until the pieces are
gh. Pack boiling hot into jars
every quart. Fill the jars with
rocess immediately in a boiling

the deep vessel, with low rack
Place the jars of hot-packed
enough room for the water to
ler each. Have enough boiling
ches and keep it at this level

oiling bath. And start counting
comes to a rolling boil.
atoes for five minutes, whether



It's easy to fill the hot, sterile jars with the heated tomatoes when you do it like this. Work quickly with your equipment placed efficiently on the range like this picture illustrates.



New Victory type lids are being used by most canners this year. Fit it on the jar just filled with tomatoes as here. The glass piece, fitted with a separate rubber ring goes on first. Over this goes the metal screw band to hold the lid in place.

These tomatoes have been processed in a water-bath—a large kettle with a rack at the bottom and a tight fitting cover, filled with boiling water. There should be enough water in the kettle to boil an inch or two above the jars.



Surplus Foods Stored Best in Cool Cellar

Victory gardeners who raise more than their families eat during the growing season can well send many of their products to the winter-time dinner table by way of the cellar, indoors or out, says the U. S. Department of Agriculture.

Cellars under houses provide storage facilities if they are cool, moist and well ventilated. Outdoor cellars serve similar purposes for gardeners who have basements unsuitable for vegetable storage.

Basements with a furnace for heating the house are usually too warm and dry, but it is often possible to partition off a room either in one corner or at one end where the temperature may be controlled by means of outside windows. At least one window is needed, and two or more are desirable for cooling and ventilation.

Storage-room windows should be darkened to protect vegetables from light. They can be boxed in or shaded to keep the light out when the windows are open.

Directions for constructing a storage room in a corner of the basement are as follows:

Lay two 2-by-4-inch scantlings flat on the floor where the two walls are to be built, using the cellar wall for the other two sides. Secure these scantlings firmly to the cellar floor. Set 2-by-4-inch studs from the sill formed by the scantlings to the ceiling, spacing them 16 inches apart from center to center.

Locate the door to the storage room at the most convenient point, making it large enough to admit barrels and boxes, a good size being 2½ feet wide by 6½ feet high. Set the studs on either side of the door 32 inches apart; this will allow for the door and the frame. Put a header over the door, allowing 1 inch for the frame and seven-eighths of an inch for the sill at the bottom. Set the studs against the walls where the cellar walls and storage-room walls meet.

Care in Construction Guarantees Results

Care in making the frame square and plumb will enable the builder to get the structure tight with a minimum of labor. A good room is made by covering the studs on the outside with tongue-and-groove material, but a better way is to sheathe the outside with plain lumber, tack building paper on this, and side with tongue-and-groove material. This construction in connection with lath and plaster or wallboard on the inside makes an excellent room.

Barrels, crates, boxes or bins may be used as containers for the various vegetables and fruits, but movable containers are preferable to built-in bins, as it is possible to remove them for cleaning.

Outdoor storage cellars, accessible from the kitchen at all times, are also excellent for vegetable storage. The type and construction of outdoor cellars vary with their geographical location, but all must be free from moisture and frost.

An above-ground storage cellar suited to conditions in southern sections of the United States may be built on a well-drained site at low cost. A row of posts may be set 5 or 6 feet apart, extending 7 or 8 feet above the surface of the ground, with a ridge pole placed on top of them. Against each side of the ridge pole a row of planks or puncheons is placed, with their opposite ends resting in a shallow trench 4 or 5 feet from the line of posts. The ends are boarded up, a door being provided in one end of the structure, and the roof covered with sod to a depth of 5 or 6 inches.

Avoid Storing Skinned or Bruised Vegetables

Victory garden products intended for storage should be handled carefully at all times to avoid bruises and skin breaks, says the U. S. Department of Agriculture.

The successful storage of vegetables, is, however, described as "not at all difficult." In fact, say the authors of a Federal bulletin on this subject, "good storage facilities already exist in many homes, it being only necessary to make use of the cellar, a large closet, or other parts of the dwelling, and to take reasonable care to discard all individual vegetables showing any decay or mechanical injury before putting them into storage."

Places recommended for home storage of vegetables include attics, outdoor cellars and basements. Dry beans and peas, for example, are stored in an attic or other cool, dry place, while late cabbage keeps best in a pit, trench or outdoor cellar. Other garden products are suggested for storing, as follows:

Onions, in any cool dry place, above freezing.

Parsnips, where they grew, or in soil in storage cellar.

Various root crops, in pit or in soil in storage cellar.

Potatoes, in pit or storage cellar.

Pumpkins and squashes, in dry, fairly cool cellar or basement.

Sweet potatoes, in dry, warm cellar or basement.

The length of the periods during which the vegetables can be stored vary from "as long as desired" for dry beans and peas, to only 2 to 3 weeks for cauliflower and broccoli. The storage period length for endive is 2 to 3 months. Late cabbage and late celery can be stored through late fall and winter.

Onions, parsnips, various root crops, potatoes, pumpkins, squashes and sweet potatoes may be stored through the entire fall and winter.

Temperature and humidity requirements for good storage are summarized, as follows:

Dry beans and peas, cool and dry.

Late cabbage, cool; avoid severe freezing, and keep moderately moist.

Cauliflower and broccoli, 32° F. Moderately moist.

Onions, cool and dry.

Parsnips, cold; freezing does not injure. Moderately moist.

Various root crops, cool; avoid freezing. Moderately moist.

Pumpkins and squashes, 50° to 60° F. Moderately dry.

Sweet potatoes, 55° to 60° F. Moderately dry.

Potatoes, avoid freezing. Moderately moist.

Canned Fruits and Berries Will Pep Up Winter Menus

Fruit	Preparation Required	Processing		
		Hot Water Bath Time in Minutes	Pressure Cooker 5 lbs.—Time in Minutes	Oven 250° Time in Minutes
Apples	Wash, pare, core, cut in pieces. Drop in slightly salted water. Pack. Add syrup. Or boil 3 to 5 minutes in syrup. Pack. Add syrup.	25	10	75
Apricots	Wash, halve and pit. Pack. Add syrup.	20	10	68
Berries except Strawberries and Cranberries	Wash, stem, pack. Add syrup or water.	20	8	68
Cherries	Wash, stem, pit. Pack. Add syrup.	20	10	68
Cranberries	Wash, remove stems. Boil 3 minutes in No. 3 syrup. Pack.	10
Currants	Wash, stem, pack. Add syrup or water.	20	10	68
Figs	Put in soda bath 5 minutes, rinse. Precook 5 minutes in syrup. Pack, add syrup.	30	10	90
Fruit Juices	Crush fruit, heat slowly, strain. Pour into jars. Process in water bath.	20 (180°—simmering)		68
Grapes	Wash, stem, pack. Add syrup or water.	20	8	68
Peaches	Peel, pack, add syrup, or precook 3 minutes in syrup, pack, add syrup.	20	10	68
Pears	Select not overripe pears, pare, halve, precook 3 to 5 minutes in syrup. Pack. Add syrup.	25	10	75
Pineapple	Peel, remove eyes, cut or slice. Precook in No. 2 syrup 5 to 10 minutes. Pack with syrup.	30	15	90
Plums	Wash, prick skins. Pack. Add syrup.	20	10	68
Preserves	Prepare as per recipe. Cook until thick. Pack. Process in water bath.	20 (180°—simmering)		
Quinces	Wash, pare, cut in pieces. Precook 3 minutes in syrup. Pack, add syrup.	35	15	75
Rhubarb	Wash, cut into pieces. Pack. Add syrup.	10	5	68
Strawberries	Wash, stem, precook gently for 3 minutes in syrup. Remove from syrup and cool. Boil syrup 3 minutes. Add berries and let stand for several hours. Re-heat. Pack.	20	8	68
Tomatoes	Scald 1 minute, cold dip 1 minute, peel, core, quarter. Pack.	35	10	75

Fruit Preparation and Processing Guide

Easy-To-Can Foods Supply Vital Minerals, Vitamins

Loveliest to look at, easy to do, and wonderful aids to winter menu-making for providing precious minerals and vitamins to diets, are home-canned fruits and berries. Unlike non-acid vegetables, which require a pressure cooker for processing for the greatest degree of safety, fruits and berries may be put up by the water bath or oven method, or even by open kettle successfully.

For home canned fruits and berries, select the fresh product with the greatest degree of care, being careful to observe the "two hours from garden to kettle" rule to the letter as much as possible. Fruits for canning must be fresh, firm-ripe rather than overly mature, sound, unbruised and clean. That sounds like a big order, but remember that canning does not improve flavor, it preserves the fruit, and therefore it must fill the requirements. Remember, too, that commercial canners exercise the greatest care in the selection of fruit they use, and home canning is no different.

Sorting fruit as to size, color and degree of ripeness is important if the finished product is to approach commercial perfection. It's important, too, for ease in canning, so that fruit equally ripe, and of the same size and color may be canned together. Fruits should be washed and drained before the skin is cut or broken. Berries require sorting and grading just as fruits do to get a superior product. Less choice fruits



Choose Best Fruits, Berries for Canning

and berries—particularly those which do not meet the high standards of size, color and ripeness may be used for butters, jams and jellies.

Canning Fruits Without Sugar

One of the biggest questions homemakers face in regard to fruit canning is, of course, how much sugar they can get for the purpose. Some extra sugar is available for home canning and may be obtained from applying to the local rationing board. Some foresighted homemakers have been setting aside sugar in a "sugar bank" for their canning needs. But there are still a large majority who will not have enough to reach around.

Several solutions are available. If the homemaker has a small quantity of fruit to can and a small quantity of sugar available she can use a light syrup for fruits and berries. This

is made by bringing to a boil three cups of water with one cup of sugar. This will be the most popular type of syrup.

Sugar substitutes can also be used in making syrups for fruit canning. Both honey and corn syrup can be used in place of the sugar. In substituting honey for the light syrup described above, use one cup of honey to three cups of water. In any syrup recipe for canning fruits, substitute one cup honey for one cup of sugar. If corn syrup is used, the proportion is one and one-half cups corn syrup to three cups of water.

When all honey is used for making fruit syrups, the finished product, particularly in the case of pears and peaches, is darker and the original fruit flavor is intensified. For this reason, it is better to use a combination of honey and sugar in making the syrup.

To make a combination honey and sugar syrup, good for tart fruits such as cherries, plums and apples, use 1 cup honey, 1 cup sugar and 4 cups water. Bring the water and sugar to a boiling point, add honey. Allow to come to a good, rolling boil, skim and use.

To make the honey and sugar syrup for sweeter fruits and berries, use ½ cup honey, ½ cup sugar and 2¼ cups water. Here again, bring water and sugar to a boil, add honey and let come to a good, rolling boil, then skim and use. This makes an especially nice syrup for strawberries, pineapple, raspberries, peaches or sweet cherries.

When both sugar and sugar substitutes for syrups are scarce, don't refrain from putting up your fruits. You may use boiling water in place of the syrups, or fruit juices made from the fruits themselves. In this case, of course, you would have to sweeten the fruit and berries when serving. Use this method as a last resort—not in preference to a sweetened syrup, for fruit is better flavored and better preserved because sugar itself mellows and makes a better tasting canned product of the fruits and berries.

Follow One of These Procedures To Obtain Best Results

After the fruits and berries are sorted and cleaned and made ready for canning, several procedures may be followed to carry the product into its finished stage—colorful, bright, plump appearing in glass jars—carefully processed and perfectly sealed.

Hot-pack is recommended for some fruits and berries. This means pre-cooking the fruit for a short time before packing into sterile jars, and then processing. Cold pack means that both the product and syrup is cold when packed in a hot, sterile jar.

Water Bath: This method is very successful for processing fruits and berries. Take out an old wash boiler and fit bottom with a rack, or use a large kettle with tight fitting cover and rack at the bottom, or a deep well cooker if your range is equipped with it. The rack must hold the jars one-half inch from the bottom, and the bath should be deep enough to allow the water at least one inch above the top of the jars after they are submerged in it.

Place well-filled jars on rack and allow for free circulation of water around them. Start counting processing time when water surrounding the jars begins to boil. The water must be boiling all during processing time. If it boils down, add enough boiling water to keep it at the required level. Use the timetable on this page for determining time of processing—and don't skip a minute of it!

Oven Canning: Your oven must be equipped with an automatic heat control, and may be gas or electric. Set the prepared fruit or berries in the jars on the rack in a cold oven. Jars should not touch each other or the sides of the oven. Set regulator at 250° F. and light or turn on oven, starting to

count processing time when it is switched on. Keep it at that temperature or the liquid will evaporate in the jars. See the timetable—and process exact time required.

Many Prefer Open Kettle Method For Fruits and Tomatoes

Open Kettle Method: Use a large kettle, and cook fruit in its syrup until thoroughly done. Sterilization of fruit and berries, jars and other equipment used, plus a perfect seal can give you good results.

Old-fashioned though it may be, the open kettle method is still the preference on many a home canner's list for fruits and tomatoes. If every precaution is exercised, it may be successful, in fact, as successful as the water bath and oven method. Fruits are cooked in their syrup until done, or direct heat in one of these large, open kettles.

There's a reason for preferring open kettle, although it's much harder to be successful with it, than by water bath or oven canning. Fruits, and berries, too, are evenly and beautifully cooked. When they are placed in the clean, sterile jars—which you have in hot boiling water for 15 minutes before filling them, use a silver knife and press down into the side of the jar several times, to destroy any stray bacteria which may have come in betwixt the sterile jar and the hot, cooked fruit. Then wipe the edges free of seeds, syrup or pulp before fastening lid.

Smart trick this year is to combine open kettle method with water bath or oven canning. Cook the fruit to lovely doneness in the open kettle, and after finishing sealing, place it in the water bath for 5 minutes or in the oven at 250° F. for 25 minutes—and assure yourself of complete safety in canning.

Here are open kettle recipes for most common fruits:

APPLES

Select uniform apples, wash, pare and core. Cut into desired size. If peeled fruit stands, sprinkle with lemon juice to prevent discoloration. Drain. Drop into boiling syrup and cook until tender and transparent. Pack boiling hot into sterile jars and seal.

APPLE SAUCE

3 pounds green apples 2 cups water
1¼ cups sugar

Wash, peel and quarter apples. Add water and cook until soft. Mash, then add sugar and cook for 10 minutes. Pack while boiling hot into sterilized jars. Seal at once.

APRICOTS

Select firm, ripe fruit. Peel, if desired, halve and remove stone. Put fruit in syrup, light or medium, simmer 10-15 minutes, then bring to a boil. Pack boiling hot into hot, sterile jars and seal immediately.



Use Sugar or Syrup if Obtainable

CHERRIES

Wash, stem and pit, if desired. Place in a light or medium syrup and boil 20 minutes. Pack while still boiling hot into sterile jars and seal at once.

PEACHES

Select firm, ripe peaches. Remove peel, leave whole or halve, or cut in slices. Boil in syrup, for 20 minutes, and pack boiling hot into hot, sterile jars and seal at once.

PEARS

Pare and core fruit and sprinkle with lemon juice if fruit must stand any time at all. Drain and boil 25 minutes in syrup. Add 1 tablespoon lemon juice for each quart of pears. Pack hot into hot, sterile jars.

PLUMS

Select plums which are not too ripe. Wash and stem. Prick with needle to prevent bursting. Boil 20 minutes in syrup and pack boiling hot into sterile jars and seal immediately.

RHUBARB

Wash. Cut into inch length pieces without removing skin. Boil in syrup until tender, then pack into hot sterile jars and seal at once.

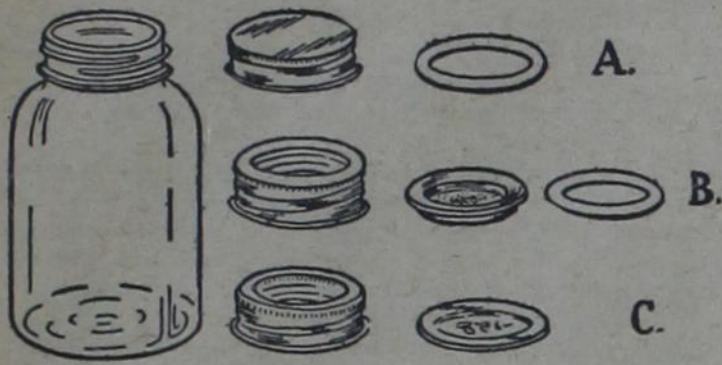
STRAWBERRIES

Here is a good combination of both methods for strawberries. If canned by this method, the strawberries will not float, they stay plump and delicious and do not lose their color:
2 cups sugar 2 quarts strawberries 2 cups water

Cook sugar and water together until sugar is dissolved. Add the berries which have been washed and hulled. Cook for 5 minutes. Remove from range, cover with a cloth and allow to stand overnight. Pour strawberries into sterilized jars, filling to within ½ inch of top. Screw on lid, then loosen one-half turn. Place jars on rack in oven, taking care they don't touch. Process 45 minutes in a 250° F. oven or 15 minutes in water bath.

TYPES OF JARS and Caps to Fit Them

1. Jar with standard Mason size opening ($2\frac{5}{8}$ inches in diameter) and with shoulder and deep thread ($\frac{5}{8}$ inch), taking screw cap or band.



A. Use a metal cap with white lacquer lining and a shoulder rubber ring. Or use a porcelain lined zinc cap—if you have a perfect one on hand—with a shoulder rubber. Zinc caps are not made now, due to war needs for zinc.

B. Or use a 3-piece cap—metal screw band, glass disk, top seal rubber.

C. Or use a 2-piece cap—metal screw band slightly less deep than style B, and metal disk with flowed-on rubber.

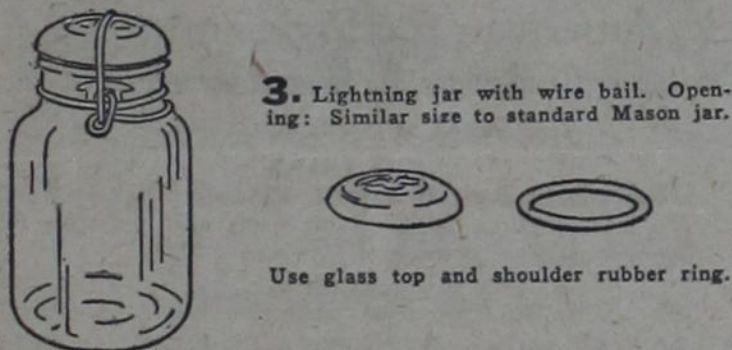
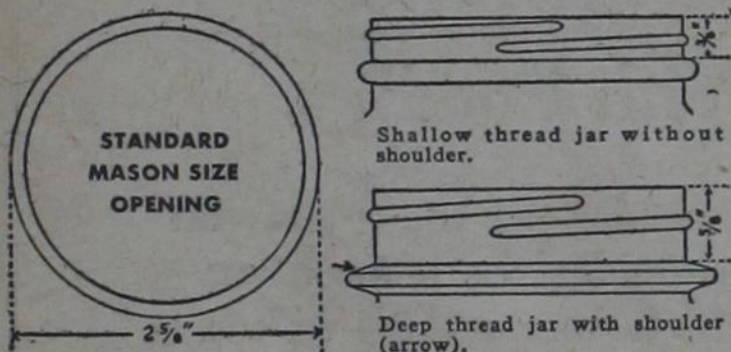
2. Jar with standard Mason size opening, without shoulder and with deep thread ($\frac{5}{8}$ inch) or shallow thread ($\frac{3}{8}$ inch). Some commercial jars are this type.



DEEP THREAD TYPE

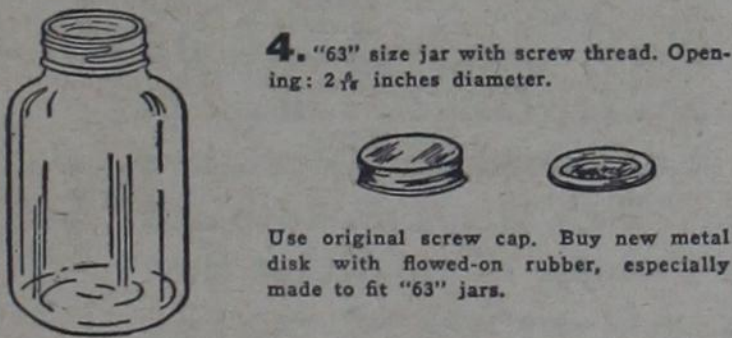
For these jar types without shoulders, use original metal screw cap style D or one like it. Buy new metal disk with flowed-on rubber. Or if thread is deep, use same type of 2-piece or 3-piece cap—shown in B and C above.

PATTERNS: For standard Mason size jar opening and for threads.



3. Lightning jar with wire bail. Opening: Similar size to standard Mason jar.

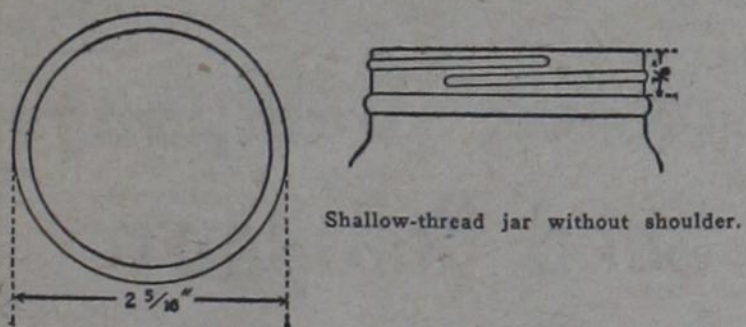
Use glass top and shoulder rubber ring.



4. "63" size jar with screw thread. Opening: $2\frac{1}{8}$ inches diameter.

Use original screw cap. Buy new metal disk with flowed-on rubber, especially made to fit "63" jars.

PATTERNS: For "63" jar openings and for threads.



JELLIES and PICKLES

Entire Family Will Enjoy Home-Made Jams and Jellies

Clear, sparkling and quivery—that's good jelly. Then, if it has fresh fruit flavor, it's perfect jelly! If it holds its angles when cut, then its score is 100 per cent.

To make good jelly, you must have a sufficient quantity of pectin in your fruits or berries, for this puts the jell in jellies. Some fruits have a good quantity of natural pectin, but others lacking in it will require the addition of another fruit containing a good quantity of pectin or a commercial pectin, either powdered or liquid. The use of a commercial pectin cuts down



Good Jelly Deserves Your Closest Attention

the boiling time of the juice considerably and thus the fruit or berries can retain a good natural color and flavor more readily.

Good jelly is easy to make if the whole procedure is understood and recipes followed to the letter. If you are making jelly without pectin, here is the method. Select fresh fruit or berries, wash and pick over carefully. Cook juicy fruits and berries without any water, and cook firmer, less juicy fruit and berries with only enough water to prevent scorching. It's useless to add a lot of water to fruit or berries in the hopes that there will be more jelly, for you will only have to cook down your juice to make jelly, and longer cooking destroys color and flavor.

Fruits, Berries Should Be Heated Slowly

Fruit and berries are heated slowly until juices begin to run freely. Then place cooked fruit in a jelly bag made from cheesecloth or muslin, hang up and let drain. Do not try to squeeze juice from the bag to hurry up the dripping as this may cause jelly to be cloudy.

After the juice has all dripped out, measure it, and add one cup of sugar to each cup of juice. Boil together the juice and sugar until you can make it pass the jelly test. To do this, take a drop or two of the sauce and let drop on a sauce dish. If it seems to jell immediately, the jelly is done. Another test for jelly is to take a little of the cooked juice, cool slightly, and pour back into the kettle from the edge of the spoon. If the jelly has not cooked long enough the juice will fall in two parallel drops from the spoon. When jelly is done, the drops will run together and fall from the spoon in a sheet, leaving the edge of the spoon clean. Remove jelly from heat and skim.

Pour jelly carefully into glasses and seal with paraffin at once and then store in a cool, dry place at once. Do not be concerned if jelly does not seem to set immediately after cooling. It may take a week or longer in some cases to complete the "jell."

Although the spoilage with jellies, jams, preserves, etc., is not as great as when canning fruits and vegetables, be sure to have jars washed and sterilized before pouring in jelly. Wash all glasses and jars in clean, soapy water, rinse, and boil 15 minutes in fresh water. Leave jars stand in hot water until ready to fill.

In making jellies with a fruit pectin, follow directions carefully, as the procedure is different from jelly-making as described for just fruit juice and sugar. Count the boiling time carefully as this is of the greatest importance.

Following are several recipes for jams, jellies, preserves, conserves, marmalades and pickles:

GRAPE JELLY

(Makes 11 medium-sized glasses)

5 cups juice 6 1/2 cups sugar
1 box powdered fruit pectin

To prepare juice, stem about $3\frac{1}{2}$ pounds fully ripe grapes, and crush thoroughly. Add $1\frac{1}{2}$ cups water, bring to a boil, and simmer, covered for 10 minutes. Place fruit in jelly bag or cloth and let juice drip. Measure sugar into dish and set aside. Measure juice into 5-6 quart saucepan. Place over hottest fire. Add powdered fruit pectin, mix well, and continue stirring until mixture comes to a hard boil. Pour sugar in at once, stirring constantly. Continue stirring, bring to a full rolling boil and boil $\frac{1}{2}$ minute. Remove from fire, skim, pour quickly. Seal with hot paraffin at once.

APRICOT AND RASPBERRY JAM

2 pounds apricots 4 1/2 cups sugar
 $\frac{3}{4}$ cup water 1 1/2 cups raspberries

Add water to apricots which have been peeled and pitted. Add sugar and raspberries and cook until jam is desired consistency. Pour into sterilized jars and seal at once.

Preserves, conserves and marmalades are to a meal what make-up is to a lady. They provide finish and smoothness. Because of small amount of sugar which will be left over for this purpose, consider your meal accompaniments carefully

before you embark upon canning them. Make a small quantity at a time to assure care in making.

CARROT - ORANGE MARMALADE

6 oranges 4 cups water
4 lemons 6 cups carrots
5 cups sugar

Remove peel from oranges and lemons and chop the peel of both. Soak peel in 4 cups of water overnight and drain. Cut orange in small pieces, dice or run carrots through food chopper. Add peel to oranges and carrots and cook until tender in as little water as possible. Add sugar and water in which peel was soaked and cook until thick and clear. Add lemon juice and cook 5 minutes. Pour into sterilized jars and seal.

PEACH CONSERVE

3 pounds peaches 1 small bottle maraschino cherries
2 oranges, sliced thin 6 1/4 cups sugar
2 cups shredded pineapple 1/2 teaspoon salt

Pour boiling water over peaches; drain; cover with cold water and remove skins. Chop peaches; add oranges, pineapple, cherry juice, sugar, salt and two or three cracked peach kernels. Boil hard for 30 minutes. Add cherries, cut in rings. Continue cooking until fruit is tender and syrup is thick, stirring frequently. Pour into hot, clean jelly glasses and seal.

PEAR PRESERVES

1 quart pears, sliced or chopped 1 cup water or juice
 $1\frac{1}{2}$ cups sugar 2-3 slices lemon

Pare fruit (if hard, cook until tender in water). Make a syrup out of liquid and sugar, add fruit to partly cooled syrup and bring gently to a boil. Boil rapidly until clear and tender, cool quickly. Stand in syrup to plump. Pack fruit in sterilized jars and add reheated syrup to within $\frac{1}{2}$ inch of top. Seal at once.

BREAD AND BUTTER PICKLES

25-30 medium-sized cucumbers 5 cups cider vinegar
8 large white onions 5 cups sugar (2 1/2 pounds)
2 large sweet peppers 2 tablespoons mustard seed
 $\frac{1}{2}$ cup salt 1 teaspoon turmeric
1/2 teaspoon cloves

Wash cucumbers well and slice as thin as possible. Chop onions and peppers, combine with cucumbers and salt. Let stand 3 hours and drain. Combine vinegar, sugar and spices in large preserving kettle; bring to a boil. Add drained cucumbers. Heat thoroughly but do not boil. Pack while hot in sterilized jars and seal.

Best pickles are crisp pickles. To have them crisp, use only pure apple cider vinegar, use tested recipes to get the proper mixture for brine, and use water which is as free from minerals as possible. Insist on good vinegar.



Clear, Sparkling and Quivery—Your Objective

RIPE CUCUMBER SWEET PICKLES

8 large ripe cucumbers 1 ounce whole cloves
 $\frac{1}{8}$ pound stick of cinnamon 1 1/2 pints vinegar
or oil of cinnamon 3 pounds sugar

Pare the cucumbers, quarter, and take out seeds. Cut quarters into medium-sized pieces. Scald in salted water (2 tablespoons salt to 1 quart water), then drain and simmer in clear water until they are tender. Tie spices in a bag and boil them with vinegar and sugar 5 minutes. Pour this mixture over cucumbers, cover jar and set away. The next day, pour off syrup, boil for 10 minutes and pour over cucumbers again. Flavor is improved by repeating this process several times. With last heating, place pickles in cleaned, sterilized jars and seal at once.

SWEET PICKLES (14 days)

Into a clean stone jar, put 2 gallons of cucumbers which have been washed carefully and sliced lengthwise. Dissolve 2 cups of salt in 2 gallons of boiling water and pour while hot over pickles. Cover and weight down pickles and let stand for one week. On the eighth day, drain, and then pour 1 gallon of boiling water over them and let stand 24 hours. On the ninth day, drain, and pour 1 gallon of boiling water with 1 tablespoon powdered alum over the pickles and let stand 24 hours. On the following, or tenth day, drain again and pour 1 gallon boiling water over pickles and let stand 24 hours. Drain.

To make the pickling mixture, combine 5 pints vinegar heated to boiling with 6 cups sugar, $\frac{1}{2}$ ounce celery seed, 1 ounce cinnamon stick. Pour this over pickles, drain off for three mornings, reheating and adding 1 cup sugar each morning. With third and last heating, pack pickles into sterile jars, pour hot liquid over them and seal.

American **FOOD** for Freedom



Our Forefathers Started the Fight for Freedom . . .

The American Farmer Must Finish It With Food!

OUR ancestors came to this country many years ago for freedom. They fought for it in order to make America a peaceful country that was thriving and prosperous. They cut down trees and tilled the soil to give the growing nation food—the backbone of all countries. And so America grew from the Atlantic to the shores of the Pacific. But still food remained the lifeline and generations of farmers have supplied this vast territory with all the necessary food products to keep the population healthy and thriving. The farmers and their wives have done a full-time job, and we Americans are proud of you. But today you are called upon to do an ever bigger job than of feeding the nation. We are at war . . . fighting another battle for Freedom, and you have been drafted to feed the boys in service, our allies and the civilians of America. You have a tough full-time job, but we are behind you and ready to help you in your fight for Freedom!

The farmers shoulder the hoe to provide for the soldiers to shoulder the guns. Everyone is counting on the farmer and his wife for food . . . **AND AMERICAN FOOD WILL WIN THIS WAR!** American food goes into every battle to help us get closer to the day of victory. We must get behind the farmer and aid him in his job, because he in turn is helping us no matter what our work might be. His manpower is short and his equipment is scarce. His hours are long and tedious, but he must not give up the job. The goal set by the Food for Freedom program will cover the needs of everyone and the farmers will see to that. In this time of dire need it is imperative that the farmers and their wives produce and conserve every ounce of food that they possibly can. If there is any way we can help you to this end, please do not hesitate to call on us.

Security State Bank
Farwell Bonded Warehouse
Henderson Grain Company

Farwell Elevator Company
Roberts Seed Company
Plains Grain & Seed Co.