


ON THE JOB FOR UNCLE SAM

A Corner For Our Boys in the
Armed Forces.





Sgt. Frank D. Rorrer, left, wounded in action in South Pacific January 1943. Is now back in action.

Pvt. Harry Lee Dunn, right, left V. P. I. to enter service. At present located at Fort Meade, Md.
V . . . —



Wilfred R. Strutton, S 2/C, left, notified his parents, Mr. and Mrs. W. B. Strutton, of safe arrival in Italy.

James R. Alcorn, S 2/C, U.S.N.R., right, is now on active duty. Address furnished on request.
V . . . —



Pvt. Samuel E. Burnette, left, landed in England six months ago. Formerly employed at the Karastan Rug Mill.

Paul E. Jones, right, in a letter home requests old friends to write. His address gladly given on request.



Pvt. Robert E. Burnette, Jr., left, after basic training at Camp Fannin, Texas, is now located at Camp Maxey, Texas.

Pvt. James B. Talbott, right, entered service in October 1942. Now on duty somewhere in New Guinea.
V . . . —



The brothers shown above are **Barney J.**, left, and **Pvt. Tommy Warren**, right, sons of Mr. and Mrs. J. S. Warren, of Spray. Last addresses received at this office place Barney at Great Lakes, Tommy at Miami Beach.



Here are two sailor brothers, **Thurman**, S.F. 3/C, left, and **Oscar Allen**, S. 2/C, right, sons of Mr. and Mrs. A. C. Allen, Cascade, Va. Oscar is now in the South Pacific and Thurman is with the Amphibian Forces in Washington.



The sister and brother shown here are children of Mr. and Mrs. L. R. Hodges of Draper. **Geneva** has been in training at Memorial Hospital, Danville, for nearly ten months. **Pfc. Benton Hodges**, after training at Parris Island is with the Marines in New Jersey.
V . . . —

Canning Recipes

By Mrs. W. B. Weaver

Note: Lack of space prevented publication of several fine strawberry recipes last issue. We hope this one isn't too late.

Spring canning will naturally be almost all fruit, except in this locality—English peas. First comes the rich, colorful procession of strawberries, sour cherries and blackberries. Strawberries come first in our locality. Since so many people have a few strawberry rows in their own garden and they ripen so fast that it is almost impossible to use them all on the table, here are a few recipes for saving the strawberries for winter use.

Strawberries contain so much water that the canned product is not attractive. Most people prefer making strawberries into jam, preserves or conserves. However, if berries are to be canned, the overnight method is recommended.

Overnight Canned Strawberries

To each quart of hulled clean berries, add 1 cup of sugar. Bring slowly to boiling point; let stand overnight in the kettle. In the morning, reheat mixtures to boiling and pour into clean hot jars while hot. Process in hot-water bath for 5 minutes for both pints and quarts; over (275 degrees F.) 15 minutes.

Strawberry Preserves

None but freshly-picked berries should be preserved. Practically the same methods are to be followed in the preserving of all berries. Berries should be gathered in shallow trays or baskets, and not in deep vessels which allow them to be bruised and crushed. They should be uniform, ripe, and sound; only large firm berries should be selected for preserving. All berries should be carefully sorted and lightly washed by placing in colander and pouring water over them rather than by putting them into a pan of water.