



Green Light for Private Forestry

Shortage of Forestry Products Is Serious
Recent actions by congress greatly encourage timberland owners, foresters and the lumbermen who have been supporting a national program of private forestry.

Private forestry means the growing of trees as a commercial enterprise, rather than landscaping or the planting of ornamental trees.

Either of these alternatives would be a serious matter for the cause of private enterprise. It would take an enormous area out of the free, competitive field.

By the recent passage of a measure authorizing greatly increased funds for fire prevention, congress has gone a long way toward removing what is recognized as the greatest deterrent to the progress of private forestry—fire.

A basic principle of this new fire protection legislation is equal contributions by the federal government on the one hand and by the states and private owners on the other.

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Substitute Provided

For Steamed Bonemeal
Because of the shortage of bonemeal as a source of phosphorus in poultry rations, tests conducted at the Texas agricultural experiment station are of particular interest to poultry raisers.

The non-variable portion of each ration was made up of the usual proportions. Each ration contained an estimated 18 per cent protein, and a calcium-phosphorus ratio of 1.6:1.

The results show clearly that the average gains and feed required to produce a unit of gain were almost alike in each of the paired lots.

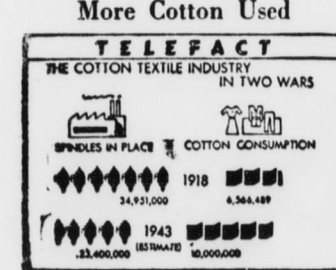
By comparison of the gains, feed efficiency and mortality, it is indicated that the use of twice the amount of defluorinated superphosphate actually needed to furnish an optimum of phosphorus in the ration will produce no ill effect and will not hinder feed utilization.

It was concluded, that in broiler ration steamed bonemeal can be satisfactorily replaced by defluorinated superphosphate of the quality used in this trial.

Tomato Harvest
With the tomato harvest already under way in some states, growers will do well to follow picking and packing practices that reduce skin breaks and resulting decay in tomatoes.

These practices include picking tomatoes when they are "mature-green," avoiding harvesting during wet weather, if possible, and using crates with the smooth side of the slats on the inside.

More Cotton Used
TELEFACT
THE COTTON TEXTILE INDUSTRY IN TWO WARS



HOUSEHOLD MEMOS... by Lynn Chambers

Jams to Help Save on Butter Next Winter



Berries for jams and jellies need picking over to remove the too-soft or wormy ones from the good.

Next winter when butter and other fats are scarce, you'll thank yourself for putting up a generous supply of jams, jellies, butters and marmalades to help spread bread and rolls.

Fruits and berries are plentiful now and good spreads can be made without using the one cup of sugar for one cup of fruit.

To assure success in making jams and jellies, watch cooking time carefully. In most cases, the juice from the fruit or berry is extracted slowly, but when juice and sugar are combined, cook quickly to finish so that none of the bright color of the fruit is sacrificed.

When the fruit or berry is low in natural pectin, use a commercial form and follow directions for sugar and juice.

Ripe Sour Cherry Jelly. (Makes 7 medium-sized glasses)
3 cups juice
4 cups sugar
1 box powdered fruit pectin

To prepare juice, stem and crush about 3 1/2 pounds fully ripe cherries. Add 1/2 cup water, bring to a boil, and simmer, covered, for 10 minutes.

Measure sugar into a dry dish and set aside until needed. Measure juice into a 3 or 4 quart saucepan.

Place pan over hottest fire. Add powdered fruit pectin and mix well. Continue stirring until mixture comes to a hard boil.

Remove from fire, skim and pour quickly. Paraffin hot jelly at once.

Dried Apricot and Pineapple Jam. (Makes 11 6-ounce glasses)
4 cups prepared fruit
7 cups sugar
1 bottle fruit pectin

To prepare fruit, add 2 cups water to 1/4 pound apricots. Cover and let stand overnight. Drain fruit, grind or chop fine and mix with juice.

Bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute.

Salads are refreshing as luncheon or supper main dishes. You'll like vitamin C filled oranges sliced on lettuce with one of the following salads in the middle: Chicken, tuna or egg salad; cottage cheese mixed with slivered, seedless grapes; or, cooked prunes stuffed with peanut butter.

Lynn Says
Taste-Tested Tips: Old-fashioned potato salad is a treat made with boiled dressing, seasoned with dry mustard.

Chicken Salad with Cucumber and Tomato Garnish
French Fried Eggplant
Rye Bread and Butter
Pecan Custard Pie
Beverage



Lynn Chambers' Point-Saving Menu
Chicken Salad with Cucumber and Tomato Garnish
French Fried Eggplant
Rye Bread and Butter
Pecan Custard Pie
Beverage

many favorites this winter:
Carrot-Orange Marmalade. (Makes about 9 glasses)
6 oranges
4 lemons
4 cups water
6 cups prepared carrots
5 cups sugar

Remove peel from the oranges and 2 of the lemons and chop. Soak in water overnight and drain, saving water.

Cut oranges into small pieces; dice carrots or put through a food chopper. Mix the chop, chopped oranges and carrots and cook, covered, until tender with as little water as possible.

Add sugar and water in which the peels were soaked and cook uncovered until thick and clear.

Conserve is very much like jam, but it usually has raisins or nuts or both in it.

Peach-Cantaloupe Conserve. (Makes about 5 glasses)
1 pint prepared peaches
1 pint prepared cantaloupe
Juice and grated rind of 2 lemons
3 cups sugar
1/2 cup English walnuts

Wash and peel peaches and dice. Remove seeds from cantaloupe, pare and dice. Combine all ingredients except nuts. Cook slowly until mixture boils.

Homemakers who are hunting for new combinations for jellies will like these. Use the long boil method in preparing them.



The last step in jelly and jam making is an easy one. Pour paraffin over the hot fruit mixture as soon as it is ladled into glasses and skimmed.

Table with 2 columns: Juices Used and Sugar Needed. Lists ingredients like Currant, Red Raspberry, Plum, Crabapple, Apple, Pineapple, and Cherry.

For those who wish to make jellies out of fruit juices, canned this summer, there is a simple procedure to follow.

Follow directions for preparing fruit or berry juice as in jelly-making recipes. Do not add fruit or simmer unless recipe directs it.

Remove jars and finish sealing, if necessary. Cool as rapidly as possible but avoid a draft.

To Make the Jelly. When you desire to make the jelly, use your favorite recipe or those with the commercial pectins.

If you wish additional instruction for canning fruit or berries, write to Miss Lynn Chambers, 210 South Desplaines Street, Chicago 6, Illinois.

Released by Western Newspaper Union.

IMPROVED UNIFORM INTERNATIONAL SUNDAY SCHOOL Lesson

By HAROLD L. LUNDQUIST, D. D. Of The Moody Bible Institute of Chicago. Released by Western Newspaper Union.

Lesson for July 23

Lesson subjects and Scripture texts selected and copyrighted by International Council of Religious Education; used by permission. WOMAN'S PART IN NATIONAL LIFE

LESSON TEXT—Judges 4:1-9, 13-16. GOLDEN TEXT—Who knoweth whether thou art come to the kingdom for such a time as this?—Esther 4:14.

Women of our day have unprecedented liberty of action and almost limitless opportunity to show their ability to meet responsibility and to accomplish great things.

To those who seem surprised at their response to the nation's need, the church could well testify that women have always served well in those things which count most for God and country.

I. A Woman Can Rule (vv. 1-5). God has established an order in the world which places woman where she best fits—in the home.

But all too often conditions in the world are not normal, and woman, like man, is thrown out of the customary orbit of existence.

She typifies many women who have been the leaders of their people, and her story has been an inspiration to women in the church.

II. A Woman Can Lead (vv. 6-9). Barak was a man of ability. Deborah gave him full credit for his capable service.

It is easy to ridicule Barak, and no doubt he deserves some measure of censure, but let us not be too severe on him.

Many are the distinguished national and spiritual leaders who have said that all they were and had accomplished they owed to their mothers.

Think also of the many social and religious causes which have been largely carried on by determined and sacrificial women.

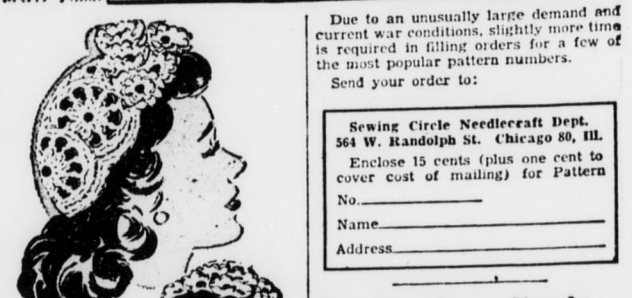
III. A Woman Can Fight (vv. 13-16). True it is that it was Barak who led his army, but he went out at the word of Deborah.

The courage of women in the battles for country makes an inspiring story. Not the least of that courage has been shown by those who have quietly stood "by the stuff" at home.

This is the place to say a further word of appreciation of the woman of the church who have fought such a valiant fight against liquor, social degradation, vice, evil politics, etc.

Christian women have the golden opportunity of setting a fine pattern of useful living now. Let them make the most of it, for the glory of God.

THINGS for You TO MAKE



Two Frenchmen Fought Duel in Air Back in 1808
In 1808 two Frenchmen decided to fight a duel in the air.

The shooting was wild, but at last one man succeeded in scoring a direct hit. The gas leaked out through the puncture and his opponent fell several hundred feet to his death.

HEARTBURN
Relieved in 5 minutes or double money back
When excess stomach acid causes painful, suffocating gas, sour stomach and heartburn, doctors usually prescribe the fastest-acting medicine known for symptomatic relief.

Use for Toppieces
Derby hats are being used as "incentive pay" to get Panama natives to bring in raw rubber.

GET RHEUMATIC PAIN AFTER RHEUMATIC PAIN
With a medicine that will freeze itself! If you suffer from rheumatic pain or muscular aches, buy C-2223 today for real pain-relieving help.

THE MALARIA MOSQUITO IS AFTER YOU!
Get her with FLIT... before she has a chance to spread chilling-burning miseries from a sick man to you.

FLIT kills flies, ants, moths, bedbugs and all mosquitoes.



ATHLETE'S FOOT NEWS
"80.6% of sufferers showed CLINICAL IMPROVEMENT after only 10-day treatment with SORETONE"

Foster D. Snell, Inc., well-known consulting chemists, have just completed a test with a group of men and women suffering from Athlete's Foot.

Improvements were shown in the symptoms of Athlete's Foot—the itching, burning, redness, etc. The report says:

"In our opinion Soretone is of very definite benefit in the treatment of this disease, which is commonly known as 'Athlete's Foot'."

So if Athlete's Foot troubles you, don't temporize with this nasty, devilish, stubborn infection. Get Soretone! McKesson & Robbins, Inc., Bridgeport, Connecticut.

