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## About the State

By Guy LaFollette

### Gasoline Situation Tightens Except for Some Users

On July 24 Seattle OPA office issued a press release which contained the following: "Local OPA boards throughout this district today were preparing to put into effect the nationwide order that home-to-work drivers must carry full cars or be refused supplemental gasoline rations, effective August 1." Commenting on the order, District Director Arthur J. Krauss, was quoted as saying, "The critical situation on tires and gasoline has made the order necessary." The release says also that each car must carry three riders beside the driver, and that there must be a positive agreement with each rider for the plan before gasoline can be had in addition to the regulation A card.

### Order Seems Unreasonable In Some Instances

We find by inquiry that it is sometimes very difficult to get riders who live in the same community and wish to go to the plants at the same time as the car owner. As a result there is an increasing number of workers who are using the overcrowded

municipal busses, even when this means of travel takes four times as long to reach the plant.

### Attendance at Race Tracks Show No Decrease in Car Owners

Upon receipt of the above release, being naturally given to asking leading questions, we telephone Mr. Krauss and he tells us that while there has been a crew of workers delegated to check cars which are driven to Longacres track, and report apparent violations of regulations, no noticeable reduction has been made in attendance there. We also questioned the flocks of gasoline driven pleasure boats that are to be seen on the waters of the state, obviously burning gasoline for pleasure and nothing else. Mr. Krauss tells us that his orders come from higher up, and that he is powerless to stop these situations.

### Violators are Being Reported

In fairness to the OPA it should be said that more than 1900 motorists have been reported to their local boards as having attended the races two or more days, and in addition 410 out-of-state cars have been reported together with what seems to be other violations. Just what action is taken regarding these motorists rests with the local boards who have the power to withdraw gasoline rations. The net result however is, up to this time, negligible insofar as totals are concerned. The races go merrily on and many cars are in evidence.

### General Fund of State Shows Healthy Balance

Financial condition of the state of Washington is perhaps better than any other state of like population in the nation, which may have something to do with the vote of confidence given Governor Langlie at the primary election. The general fund balance at this time is approximately forty-one million dollars, a gain of some thirteen million dollars in the past year. Total balance in all funds is now near the seventy-four million dollar mark. This may be a good place to say that the national debt now is more than \$1,600 for every person in the nation regardless of age.

### Little Stories About the State

Harvest of wheat and peas is well started in Eastern Washington counties. Seed peas are sometime cut with mowers and afterward picked up and threshed by combines. The crop has been injured by frost and very hot weather has cut yield of peas especially. Canneries are having trouble getting crews again this year. Workers in the towns, housewives, everybody who can spare a few hours, days or a vacation are all helping in the situation. And no doubt will provide the help to save the day as

was done last year. Italian prisoners of war wandered away from their camp recently and visited communities near Seattle before being apprehended. They say that they want to make their homes in this state and raise families here. These men who a few months ago were fighting boys from this state in Italy. Some of whom were wounded, others will not return from the war. Postwar plans for every farmer, businessman and all others are in order. For as sure as anything the war will be over one of these happy days. Germany first no doubt, then Japan. And while there should be no slacking of effort until this is done, plans should not be delayed until it is really over. For the announcement will be sudden and final. Let us hope it will be soon.

## Homemakers' Briefs

GLADYS K. BOLON

Home Demonstration Agent

### Musts for Peach Canning

To keep peaches from turning dark and unattractive, drop peeled and sliced peaches at once into one gallon of water containing two tablespoons salt and two of vinegar.

Another important feature of peach canning is choose sound, ripe, firm peaches. "It's dangerous to use any with decayed spots, because even if you try to cut out all bad spots, some bacteria may lurk to spoil the rest of the fruit." The boiling water bath method is most satisfactory for canning peaches—oven-canned peaches often turn dark and have a greater tendency to spoil.

Work with only enough for one canner load at a time. Wash peaches well, lift out of water. Don't bruise. For easy peeling, dip in boiling water a minute, then dip quickly into cold water. A wire basket or cheesecloth will hold the fruit. Next slip off skins; take out pits, cut in slices or halves and drop into vinegar solution. Drain when ready to cook.

If fruit is juicy, add sugar half cup to each quart of uncooked peaches. Heat to boiling in kettle and pack in peach juice. For less juicy fruit, drop into a boiling syrup. Heat fruit through, but don't cook until soft. If you're canning without sugar, cook fruit in its own juice, or add just enough hot water to keep fruit from sticking to pan.

Pack peaches into hot sterilized jars loosely, one at a time, leaving half inch head space. Cover the peaches with boiling liquid, still leaving the half inch head space. (It usually takes three-fourths to 1 cup of liquid to a quart jar.) Work out air bubbles by running a knife blade down the sides of the jar and add more liquid if necessary. Wipe jar rim and adjust lid according to direction for the type lid being used.

Work rapidly, putting jars into canner as soon as filled. Check to see that water comes over tops. Put on lid to boiling water bath canner. When water boils hard, count time, processing 20 minutes (add 1 minute for each 1000 feet above sea level). Remove jars, adjust lids, if glass or zinc tops, and set jars out to cool right side up, on thick cloth or paper. Keep them away from drafts or sudden cold, but don't cover. Around 2 to 2 and one-half pounds of fresh peaches will yield one quart canned.

"Curly Top" is taking its vicious toll of Benton county victory garden crops right now, according to Walter L. Click, county extension agent.

Curly top—more scientifically known as Western yellow blight—attacks beets, beans and vine crops like cucumbers and squash, but its worst ravages are on tomatoes. This virus disease gets into the sap of the plant, and "once it gets started, very little can be done about it." The curly top blight may be

recognized by a rolling or curling and yellowing of the leaves. The plants become stunted and occasionally are killed outright. On tomatoes the veins of the leaves turn reddish.

Although the disease is spread from plant to plant by the tiny sugar beet leaf hopper, neither spraying to control the insect nor removing diseased plants seems to help. Table beets and snap beans planted in mid-summer seem to escape curly top infection and produce good quality crops. With tomatoes, experiments show that the less the roots are disturbed the less likely the plants are to become infected. Deep cultivation or hoeing near the plants, or the pulling of large weeds from the tomato rows should be avoided. For small gardens, planting in the shade seems to prevent spread and development of this disease. Click adds.

Dad Gummit says the average man doesn't have much trouble keeping the ten commandments. But he adds that he wishes someone would tell his wife that there are only ten!

Kennebec Courier-Reporter

Thursday, August 3, 1944

An American soldier was chatting with a Nazi prisoner and the talk turned to the years after the war is over.

"What will you do?" asked the American.

"I," said the Nazi, "am going to make a bicycle tour of Germany after the war."

"Yes," said the American, "and what will you do in the afternoon?"

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No. 2's 3 for 47c; case 24 \$3.69	47 oz., 3 for \$1.03; case 12 \$4.09
<b>ORANGE JUICE</b>	
No. 2's 3 for 65c; case 24 \$5.01	47 oz., 3 for \$1.49; case 12 \$5.88
<b>Orange &amp; Grapefruit Juc</b>	
2's 3 for 59c; case 24 \$4.69	47-oz., 3 for \$1.39; case 12 \$5.49

**Cornflakes Kellogg's**  
Delicious with berries or fruits.

11 oz. 8

**Plums Del Monte, De Luxe (8)**

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A luxury item at a tempting low price.

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Try it with your waffles, fritters or hot cakes.

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Makes fine pies and pastries quickly.

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**SPRY**  
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Lb. 24c, 3 lbs. 68c

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