

YOUNGSTERS—HELP WITH HOME-CANNING!



Photo Courtesy Ball Bros. Co.

Don't worry if you're too young for the WAACS or WAVES. There's another important job for you. Save all the extra vegetables from your Victory Garden by home-canning. A few jars a day take little time and add up to well-filled shelves by the end of the season. Food costs are high in the stores and may be higher, but food grown at home still costs a few cents a jar.

There's a deep satisfaction in growing and canning your own food. Wait and see. You'll take inventory of your garden each day to see which vegetables are right for the table and how many extras there are to put in glass jars. Make it a point each day to gather everything at its prime, and make it a point of honor to get the extras into glass jars before they lose freshness.

Be sure to have the very best canning instructions and recipes. One fruit jar company offers a Blue Book free with a coupon packed with each dozen jars—or for ten cents if you have no coupon. The instructions are easy to follow. It is not necessary to have elaborate or expensive equipment. Form a canning club and have fun while you can!

Ceiling Price

(From Page 1) general savings to customers of approximately 10 per cent or three cents a pound, although some items dropped as much as 11 cents a pound. Typical reductions cited by the OPA include grade AA porterhouse steak, reduced from 66 to 55 cents in Class 1 and 2 stores, and from 63 to 53 cents in Class 3 and 4 stores. Ground beef will be reduced four cents a pound, from 33 to 29, in small stores, and from 32 to 28 in chains and supermarkets. Grade A sliced bacon will be reduced five cents a pound in all classes of stores.

Delinquent Pennsylvania employers still can save a ninety per cent Federal penalty charge on their 1942 unemployment tax providing they make payment before midnight June 30, according to the Bureau of Employment and Unemployment Compensation. Full credit is granted against the Federal excise tax if employer contributions are paid prior to February first. Delinquent contributors who file before July 1 are permitted 90 percent credit. Those who fail to make payment before that date are required to pay the full tax to the Federal government at the 3 percent rate in addition to normal 2.7 percent contribution to the state fund plus interest. It was further pointed out by the Bureau that only employers of eight or more workers are subject to this Federal excise levy.

Our Heartiest Congratulations

We want to congratulate each of the following for having reached another birthday:

June 30 Robert Ruhl, Donegal Springs Road.

July 1 Mrs. Henry Erb, Erisman's Church Mrs. Annie L. Peifer, Salunga.

July 2 Robert Schroll, North Barbara St.

DEEDS RECORDED Clara M. Schroll, Mount Joy, to Oliver S. Mateer and wife, Martha M., dwelling in Mt. Joy for \$2,000. Heirs of John Shield, late of E. Donegal township to John Orth, Marietta, lot in West Marietta for \$250. Heirs of John Shield, late of E. Donegal township, to Hulme Paulus, East Donegal township, dwelling in West Marietta for \$950.

SALUNGA

The Junior Choir of the Methodist Church held a picnic along the Chiques Creek Tuesday afternoon. Games and swimming were the entertainment and a picnic lunch was enjoyed by all. Those participating were: Mrs. Maggie Myers, Mrs. George Sides, and daughters Betty Lou Hatfield and Kay Sides, Mrs. Charles Myers and sons, Ralph and Ronny, Mrs. Walter Peifer, Phyllis Myers, Bertha Mae Dissinger, James and Glenn Enterline, Orlean and Barbara Ann Blessing, Fern and Carl Way, Richard Peifer, and Junior Sweitzer.

Mrs. Winifred Nelson and son, Neal are visiting Mr. Nelson at Cleveland, Ohio, for several weeks. Mr. and Mrs. Oscar Newcomer entertained at a lawn supper Sunday evening Mrs. Martha Rohrer and children of Landisville.

2nd Lt. Elsie Peifer is spending her furlough with her parents, Mr. and Mrs. Howard Peifer, Lt. Peifer will return to her base at the army hospital, Camp Maxey, Texas.

Mr. and Mrs. Walter Peifer entertained Wednesday evening at a lawn party in honor of 2nd Lt. Elsie Peifer. Those present were: Mr. and Mrs. Howard Peifer and daughters, the Misses Ann and Helen and Lt. Peifer, Mrs. Annie L. Peifer.

Dr. J. S. Kendig was surprised by a Father's Day dinner given by his daughter, Mrs. Mary Minnich on Sunday. The members of his family were present and included: Mr. and Mrs. Benj. Kendig, and son Robert and daughter, Miss Betty Jane, Mr. and Mrs. John Kendig, and daughter Vivian and son John, Dr. and Mrs. Harry Kendig and sons of Mount Joy and Mr. and Mrs. Willis Kendig of Harrisburg.

Mr. and Mrs. Chester Cooper and daughter, Linda of Lancaster spent Wednesday with the former's parents, Mr. and Mrs. Joseph Cooper.

Gettysburg Women Baked Bread During Memorable Battle

The coming anniversary of the Battle of Gettysburg brings to attention a little known story of a Pennsylvania woman who "stayed at her post," State Department of Commerce research reveals.

She was 18-year-old Josephine Miller, who lived in a little one-story house along the Emmitsburg road. During the battle a steady column of smoke continued to pour from the chimney of her house and now and then snatches of a song drifted through the open windows to the ears of soldiers marching past.

General J. B. Carr, of the Union Army, stopped to issue a warning to whoever was in the house to flee to safety. Josephine Miller ignored the warning to wait until the batch of bread in the oven was done. Then she noticed how hungry the men looked so she decided to stay on and bake bread until her supplies were exhausted. She baked batch after batch—handing out the bread to soldiers regardless of the uniform they wore. She not only fed them but tied up their wounds. Eventually she died.

When the battle ceased, seven bodies were removed from what was left of the little dwelling.

Jennie Wade, another Gettysburg woman—the only civilian casualty during the three days' battle—was killed in her little brick house which now is a museum. She, too, baking bread for hungry soldiers during the din of battle, was killed when a bullet ploughed through a door striking her down as she was kneading dough in a tray in the corner of the room.

CAN PEAS AND BEANS, TOO!



Photo Courtesy Ball Bros. Co.

Peas . . . Some like them hot, some like them cold, but nearly everybody likes them canned, or so claims Gladys Kimbrough, Home Service Director of Ball Brothers Company. Not everybody likes green or "English" peas and that's all right because there are plenty other peas of different color and flavor.

All kinds of peas, lima beans, and butter beans are canned the same way. All should be picked and canned the very day the pods are full enough to be shelled. At that time they will be from small to medium size, tender and sweet. Peas and beans begin to lose flavor and food value as soon as pulled from the vine and are likely to spoil if time is wasted between gathering, preparing, and canning.

Flat sour and all other spoilage can be avoided by paying strict attention to canning rules. Yes, Rules, they are as simple as this:

- 1. Check over jars and lids before the canning is done. If glass top seals or two-piece metal vacuum seals are to be used, examine the top edges of the jars—the slightest flaw may cause you to have to do work over. The same is true of the sealing surface of glass lids. If there is any doubt as to the tension of the wires on "lightning" jars, fill them with hot water, seal, let stand until cold, then hold upside down and examine for leaks, and don't forget to wash jars, caps and rubbers clean. 2. Use young, tender, freshly gathered vegetables—and they won't be fresh after being out of the garden all night. 3. Prepare no more than your canner will hold and not that many if the canner is large and the help small.

perature that makes you say "Whew, ain't it hot in here!" The quicker you make it too hot for bacteria, the better. So, don't picnic around when canning vegetables or anything else for that matter. If you have no pressure cooker, use a water-bath canner (never an oven or a steamer for vegetables). And remember to boil beans and peas 15 minutes before tasting them—even if a pressure cooker is used—for about once in a million or so times, a toxin forms in non-acid foods. Such toxin can be destroyed by boiling. Failure to take this precaution has been known to cause serious illness. Reboil non-acid vegetables left over from one meal to another.

To use a water bath right: Have the water steaming hot and deep enough to cover the tops of the jars two or more inches when they are put into the canner. Get the water boiling as quickly as possible and keep it boiling steadily every minute of the time called for in the recipe. Take the jars out of the canner as soon as they have processed long enough; complete the seal on all jars that require it (all except two-piece vacuum seals should be partly sealed before and completely sealed after processing—the vacuum seals are sealed before only); stand the jars far apart on a cloth or folded newspaper to cool. Make sure every jar is sealed when put away for winter and, believe it or not, there will come a day when you will say "I didn't dream it possible that canned peas could taste so much like garden fresh ones."

IRONVILLE

The Ironville U. B. C. E. opened its service on Sunday evening, with Mrs. Lorraine Rettew, president, by singing "Following Jesus," "Remembered no more," "One door and Only one," "He lifted me up," "Constantly abiding." The president read the scripture, Rom: 5-17 and I Peter 2-5 the prayer, was offered by all of the fathers present.

The lesson was discussed in reference to Father's day and Christianity and religion. A number of members took part in the discussion, and meeting closed by singing several choruses.

2nd Lieut. Donald Staley, of New River, N. C., is visiting his parents, Mr. and Mrs. Cleon D. Staley, this week.

1st. Lieut. Richard Snyder, located at Washington, D. C.; visited his wife, who is making her home in the village.

Miss Carolyn Mumaw was visiting friends in York.

P. F. C. Marshall Albright located at Camp Meade, Md., visited his parents, Mr. and Mrs. Harry Albright.

Webster E. Shoop, employed at the Columbia Malleable Casting Co. enjoyed a week's vacation.

Mrs. Janet Fornoff Arnold, returned to work at the Hamilton Watch Company, after being off sometime having been on the sick list.

Mrs. Albert Bard, who was a patient at the General Hospital, is convalescing at the home of her daughter, Margaret on Manor St.

Harold W. Albright, employed at the Hamilton Watch Company, is enjoying a week's vacation.

The Ironville U. B. S. S. will hold their annual picnic at Twin Oaks Park, July 17. The following committee was named; Glenn Kauffman, Ruth Peifer, Betty Ulrich, Gordon Mumaw, Anna Bard, Fanny Seigler and Hazel Moore.

DO YOU KNOW?

Old Forge Park in Marklesburg, Huntingdon county, Pa., boasts of a community park with bathing pool, fireplaces, children's recreational facilities and spring water piped to the picnic grounds.

Lake Scranton Drive, east of the city of Scranton, is popular with hikers from the surrounding vicinity. Many persons walk to the top of Scrub Oak Mountain, 2092 feet above sea level, for an unusual view of the territory.

Favorite tour for cyclists is the river road near Berwick which presents a view of the Susquehanna River, Huntington Mountain and Nescopeck Mountain.

Members of numerous Pennsylvania country clubs are still pursuing their favorite sport in spite of restrictions. Ingenious golfers are hiring horses and wagons—collecting the members of a foursome or more and trotting out to their clubs.

Summer cottage residents in Pennsylvania are making their summer "fruitful." Cottage colonies these days are replete with Victory Gardens and housewives are planning canning parties—helping each other prepare vegetables and fruits for canning preserves.

FERTILIZE SHRUBS With nitrogenous fertilizers unavailable for shrub borders and general landscape material, a 0-14-7 fertilizer may be applied around the base of plants at the rate of 2 1/2 pounds to 100 square feet of area, say Penn State ornamental horticulturists. Well rotted cow manure will provide necessary nitrogen.

this coming week-end. The Luther League of Zion Lutheran Church met at the home of Rev. and Mrs. W. L. Ziegenfus, Monday evening. Present at the meeting were: Misses Kathryn Faules, Ruth Hoffman, Dorothy Hauenstein, Mary Jane Long, Alice Jane Herr, Anna Kathryn Zinaja, Dorothy Long, Lois Rohrer, Mrs. Jane Bender, and Rev. and Mrs. W. L. Ziegenfus.

Mrs. John M. Swarr entertained her Sewing Club, at her home Wednesday afternoon.

Mrs. Katie Sonan, of Baltimore, Md., was entertained by Mr. and Mrs. John M. Swarr, on Sunday.

The Demonstration Program of the Daily Vacation Bible School will be held in the Bethel Church of God, Sunday evening, June 27th, at 7:30 o'clock Miss Alice Strickler, the Superintendent, will have charge of the program. This service is open to the community, and all are urged to attend.

Stimulate your business by advertising in the Bulletin.

READERS—ATTENTION!

We are continually striving to make The Bulletin more interesting and if you will, you can help us a lot. In the belief that many of you don't grasp the idea of just what constitutes NEWS, here's a list of what we want:

Has Anyone

- Left Town—Embezzled—Died—Eloped—Married—Had a Fire—Had a Baby—Sold a Farm—Had a Party—Entertained—Got Drowned—Had Been Ill—Moved to Town—Bought a Home—Got Bit by a Dog—Had an Operation—Committed a Murder—Painted Their House—Fell From a Plane—Had an Auto Wreck—Fixed Up Their Home—Or Any Unusual Happening—THAT'S NEWS



Call 41-J

We Want It If You Please

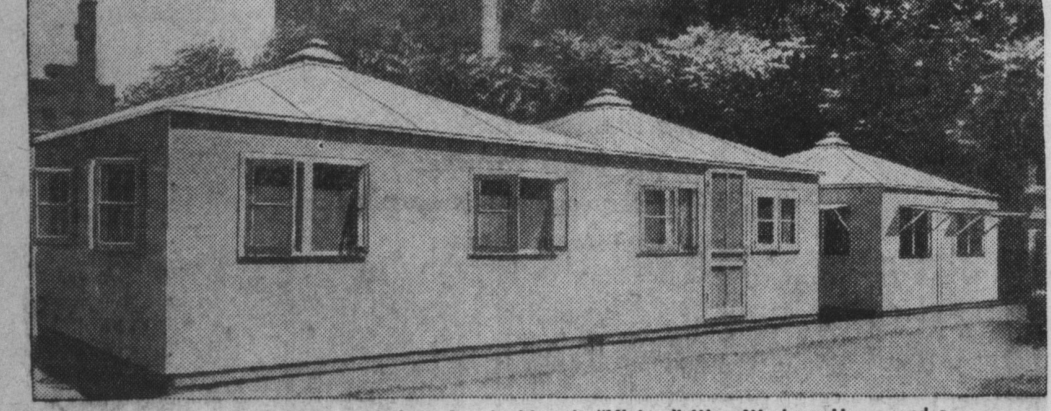
THE BULLETIN MOUNT JOY

Patronize Bulletin Advertisers. Subscribe for the Bulletin. Patronize Bulletin Advertisers.

"VICTORY" WAR WORKERS HOME ERECTED IN RECORD TIME



Photo—Washington Star Start of prefabricated home assembling job by inexperienced crew at 10:15 a.m. Photo—Washington Star At 11:10 a.m. the workmen had constructed the home, as shown above.



Complete installation consisting of a double-unit "Victory" War Workers Home and a single-unit "Victory" Home, ready for inspection.

BUSY Washington took time recently to witness the breaking of a home construction record with the erection in 55 minutes of a prefabricated "Victory" home by an inexperienced crew of 2 carpenters and 6 laborers under the guidance of W. E. Senkel, plant superintendent of Texas/Prefabricated House & Tent Co. of Dallas. Erection of the house, which is located on a lot adjacent to the Army and Navy Club on I Street, N.W., was witnessed by many government officials and other interested spectators. Later the same day, two additional units were constructed and furniture placed in the house ready for inspection by Federal housing officials, builders and the public. The complete installation consists of a double-unit "Victory" War Workers' Home and a single-unit "Victory" Home.

LANDISVILLE

Miss Peggy Cupp, of Millintown, was the week-end guest of Miss Alice Jane Herr.

Mr. and Mrs. Harry T. Herr and family entertained Mr. Hiram B. Strickler at a Father's Day dinner on Sunday. Present with him at the dinner were the Misses Lizzie and Ella Witmer, of Salunga.

Mr. Arthur Swarr, employed at the Sycorsky Plant, Milford, Conn., spent the week-end with his family on Main Street.

Miss Doris Weiderrecht, of Millersville, was the guest of Miss Shirley Swarr over the weekend.

Miss Helen Swarr is spending several days with her friend, Phyllis Hoffman, of Mount Joy.

Mrs. Arthur Swarr, and Mrs. A. E. Stauffer, of Lancaster, will visit their husbands at Milford, Conn.,

placed the four roof panels in position and fastened them together by means of heavy bent strap clip-angles drawn together by bolts. The wall panels also were secured to the roof panels by heavy metal bent straps. To the peak of the four roof panels they then attached a square metal collar. Finally, the ventilator was set in place on the peak and the job was finished. A complete "Victory" home unit which measures 16' x 18' for a small family includes a living room, bedroom, bath and dinette. There are 14 windows in the basic unit, six in the rear, four in front and two on each side.