

# Gets Needles for Defense Emblem



MRS. CHARLES VOELKER (right), with 928 working hours for The Detroit News Needles for Defense Club to her credit gets the first club pin from Dorothy Ryan, secretary of the club.

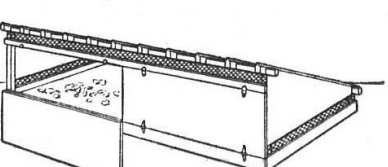
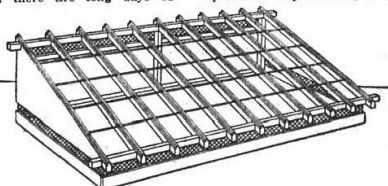
handy with tools are shown in the photographs.

ONE of them is intended for use out-of-doors and utilizes the rays of the sun as the source of heat. The slanted window sash over the top receives heat from the sun more rapidly than it is radiated—just as it does when used in a cold frame. Screened open spaces around three sides near the bottom and at the top permit free circulation of air to carry away the moisture. This is satisfactory when there are long days of

rections for building home-made dehydrators consult United States Department of Agriculture Farmers' Bulletin No. 884. It can be obtained from the Superintendent of Documents, Washington, D. C. for 5 cents.

### CORN

Use any good table corn. Gather it in the milk stage. Husk ears and remove any worm injured. It is not necessary to silk it. Cover with boiling water for 8 to 12 minutes to set milk. Drain and cut from cobs. Spread on trays from 1/2 to 3/4



SLANTED GLASS on the top of this homemade drier absorbs heat from the sun's rays faster than it is radiated. It's excellent to use for drying fruits and vegetables when one can count on long days of continuous sunshine.

continuous sunshine in a section where the air is free from dust and soot.

### NOT TOO LARGE

In most sections of Michigan it's more practical to use the other type of drier, which is heated over a stove. It consists of a box-like arrangement fitted with trays made of wire screening tacked to frames that slide into cleats fastened to the sides of the box. As in the solar drier, the spaces around the bottom and top of the cabinet that permit a good circulation of air must be closely screened to keep out insects. The size of the drier should be planned to suit the amount of food to be handled at one time; but it's unwise to have it too large because the drying process slows down on the top trays.

### FOODS FOR DRYING

Although it's desirable to dry a great variety of fruits and vegetables, it is not always practical to do so. Sweet corn, peas and beans are among the best of the vegetables—apples and peaches, among the fruits. General directions for these foods are given here. For more detailed directions for drying fruits and vegetables and for dis-

inch thick and dry at 130 to 140 degrees, F. Stir during the drying process and break up the masses. When completely dried the grains will be hard and break with a glass-like fracture. Store in tightly closed glass or metal containers.

### PEAS AND LIMA BEANS

Gather when seeds are mature but before pods are dry and yellow. Shell and blanch in boiling salted water for 2 minutes (2 tablespoons salt in one gallon water). Drain and spread on trays about 1/2 inch thick. Dry, beginning at about 135 degrees, F., allowing temperature to rise to 140 degrees, F. Stir often. Dry until dry and brittle.

### GREEN BEANS

Wash and string beans. Cover with boiling water and cook for 5 to 10 minutes or until thoroughly wilted. Drain. Spread from 1/2 to 3/4 inch thick on trays and dry at 130 to 140 degrees, F., stirring often. When sufficiently dried they will be hard and brittle.

### APPLES

Select late apples, when mature, but not soft. Pare, trim and cut into crosswise slices 1/4 inch

# Hundreds Eligible for Pins

HERE THEY ARE—ladies—step right up and get them—smart little pins, neatly designed with red, white and blue shields and the initials N F D, for Needles for Defense. They are ready and waiting for everyone who has worked 26 hours for The Detroit News Needles for Defense.

The pins will be sold to members at cost—36 cents—exactly. If you want them sent by mail add a two or three-cent stamp depending upon which postage zone you live in. Hundreds of workers are eligible for these pins. Many in fact have worked hundreds of hours. Others have 19 or 20 hours to their credit and may buy the pins upon completion of some small task which they now may have. Credits of members have already been published.

These pins have been made with a base metal not needed for the war. They are filled with enamel in the patriotic colors, another material not on the list of war materials, and are lettered in gold.

The pins are smart, small, about like a sorority pin—and will mark the wearer as a person who is proud to have done her bit to help a soldier or a war sufferer. Call at The News Friday or write for them at any time.

thick. Sulphur for 20 to 30 minutes by placing in shallow layers on trays in a large covered box out of doors, the box elevated on bricks or blocks of wood over burning sulphur.

Spread in shallow layers on trays and place in drier. Dry, beginning at 130 degrees, and increasing temperature to 175 degrees. The apples are sufficiently dried when a handful of the slices has an elastic feeling and separates when pressure is removed.

### PEACHES

Choose any good variety of firm peaches that are fully ripe, but not soft. Handle carefully to prevent bruising. Wash and if desired, peel. Cut in halves and remove pits. Place in layers on trays pit side up and sulphur 15 to 20 minutes, if peeled; 1 to 2 hours, if unpeeled. Transfer carefully to drier to avoid spilling syrup from cavities. Proceed as for apples.

### Jackstraw Salad

One-half pound of Swiss cheese, 1 cup drained, crushed pineapple, 2 cups shredded cabbage, 2 cup mayonnaise, 1 teaspoon

# Victory Aides Need Help in Big Canvass Project

VICTORY AIDES have taken on another big war-time job. They have been asked to follow up the city-wide distribution of

cards for the registration of women to start Wednesday, Aug. 10, when postmen will leave the cards at every house.

Two days after the distribution date the Aides will start checking the returns by house-to-house calls.

## Helps for Housewives

Chicken broilers weigh usually from one to two pounds. Allow a broiler for serving two persons. The butcher will split the broilers through the back and then you cook them "as is."

Bake souffles in glass pie dishes. They then may be cut into wedge-shaped pieces and served directly from the baking dish. Fill the dish only half-full of the uncooked souffle to allow for rising.

Economy carries over to household equipment as well as foods and clothing, so handle all electric appliances carefully. Disconnect all electric appliances (toaster, percolator, waffle iron) by grasping the plug itself and quickly removing it from the wall outlet.

Here is a new cocktail canape: Mix equal portions of white cream cheese and mayonnaise. For each 1/2 cup of the mixture stir in 1/4 teaspoon mixed chopped onions, parsley, paprika and celery salt and 1 beaten egg white. Quickly spread on crackers and toast until puffed. Serve quickly.

In order to train the Victory Aide leaders, who in turn will hold neighborhood meetings and distribute the information and material, a meeting has been called for Friday, from 7 to 7:30 p.m., at the Horace Rackham Building, Michigan Extension Division.

John L. Craig, recently appointed director for Michigan of the U. S. E. S. and Assistant Director Edward Cushman, will speak of the vital need for the survey and prepare the canvassers for the many questions which will naturally arise.

MORRIS GREER, of the Wayne County Council of Defense, will speak of the total county picture in this program. Because of the emergency nature and tremendous scope of the follow-up task, Victory Aides have enlisted the help of their sponsoring groups and the C. D. V. O.

They are seeking further assistance. Anyone who can give the time to cover these square blocks in her neighborhood between Aug. 12 and 21 is asked to call Victory Aides, Co. 1600. For detailed information on how she can be helpful.

Spain shipped millions of oranges to Germany last season.

## MORRIS Market Co.

5 to 7 Lb. Average	<b>CAPON CHICKENS</b>		5 to 7 Lb. Average
Roasting Chickens 31c Lb.	33		Frying Chickens 29c Lb.
Hen Turkeys 31c Lb.			Fricassee Chickens 25c Lb.
Hurf Center Cut	2 No. 2 27c	TEXSUN GRAPEFRUIT JUICE	
ASPARAGUS Today's Whole Kernel	2 12-oz. cans 21c	3 No. 2 28c	
CORN Cane's Orange	2 1/2-lb. jar 25c	Bull Dog in Oil 4 Cans for 29c	
MARMALADE 2	No. 2 1/2 Cans 29c	SARDINES Chateau Fancy 1/2-lb. Can 35c	
STAR CROSS FANCY TOMATOES	2 No. 2 1/2 Cans 29c	CRABMEAT 1/2-lb. Can 19c	
Signet U. S. Grade A Fruit Cocktail	No. 2 1/2 27c	CRACKERS	
Signet U. S. Grade A Kadota FIGS	No. 2 1/2 25c	PILLAR ROCK SALMON 1/2 Lb. Can 27c	
New York State Spiced CRABAPPLES	No. 2 1/2 29c	Energy Dry DOG FOOD 3 1/2-lb. Pkg. 25c	
VALLEY PRIME PACKED BY GIANT PEAS	2 17-oz. Cans 23c	Save All Waxed Paper 2 100-ft. Roll 21c	
Libby's Prepared PRUNES	No. 2 1/2 21c	Whites Clothes RMAN Cleanser 2 Quarts for 15c	
Randall's Chicken Giblets	16-oz. Jar 21c	LIBBY'S TOMATO SOUP 5 Cans 25c	
Libby's Egg DINNER	16-oz. Jar 21c	1/2 Vegetable COCKTAIL 4-oz. Can 27c	
Libby's Apple Butter	2 26-oz. Jars 25c	Libby's GRAPEFRUIT 3 1/2-lb. Jar 29c	
MILLER'S Peanut Butter 33c		Tesson Grapefruit and Orange JUICE 2 Cans 23c	
No Bone No Waste BONELESS CLUB-STEAK		Tender Juicy Cubed Minute Steak 35c Lb.	
Pork Tenderloins 45c Lb.		Globe Brand Open Friday	