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TRYING TO HELP OREGON.

Senator McNary made an effort in the United States Senate to help the west and Oregon. He failed and the vote of the senior senator from Oregon was cast against the measure.

Senator McNary introduced an amendment to the bill to provide further for the national security and defense by encouraging the production, conserving the supply and controlling the distribution of food products and fuel. His amendment provided that the President in his discretion might expend from the amount hereby appropriated not to exceed the sum of \$20,000,000 on reclamation projects in accordance with the provisions of the reclamation acts.

This amendment would have made to produce 200,000 to 400,000 acres of land. The expenditure was left discretionary with the President and the executive officers.

It was unfortunate for the country that the land to be reclaimed was located in the west. It is interesting to note the map of the United States and to observe where the sixteen cantonments are located. The west has one at American Lake. The north has a few. The south bristles with them. It seems unfortunate that the issue of sectionalism has come up during the war. We deplore it. But the facts are too obvious. The Jamestown Exposition site can be bought for three million dollars for a perfectly unnecessary naval site, but no money can be appropriated to help the west raise food for the Allies. It is a pity that the land to be irrigated was not located south of the Mason and Dixon line.

AMERICA'S CAUSE FOR WAR.

"The military masters of Germany denied us the right to be neutral. They filled our communities with vicious spies and conspirators. They sought to corrupt our citizens. They sought by violence to destroy our industries and arrest our commerce. They tried to incite Mexico to take up arms against us and to draw Japan into hostile alliance with her. They impudently denied us the use of the high seas and repeatedly executed their threat that they would send to their death any of our people who ventured to approach the coasts of Europe."

"This flag under which we serve would have been dishonored had we withheld our hand."—Woodrow Wilson, President of the United States.

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La Grande National Bank

THE JAPANESE MISSION.

What is the purpose of the Japanese mission to America?

Official announcement says that the mission is only for the purpose of paying Japan's respects to America and expressing thanks for the United States joining the Allies. It is generally understood, however, that problems of naval co-operation in the Pacific will be discussed. It is even hinted in some quarters that diplomatic issues between Japan and the United States will receive attention.

Included in this list is the question of Germany's former possessions in the South Pacific, now occupied by Japan. Japan having heard that certain American opinions were opposed to Japan retaining the islands, wants to reach an agreement on the subject.

Sentiment in Japan holds that Viscount Ishii is eminently fitted to confer with the American officials. The Viscount was Foreign Minister in the Okuma cabinet, has been Ambassador to Paris, and once held the position of counselor at Japan's former legation in Washington. He is well acquainted with affairs in America. He conducted an investigation at the time of the San Francisco school trouble.

Vice-Admiral Isamu Takeshita, member of the mission, was formerly attache to the Japanese Embassy in Washington.

Other members of the mission are Major-General Shochi Eugano; Matsuzo Nagai, secretary of the Foreign Office and formerly attached to the consulates in New York and San Francisco; Commander Massayasu Ando of the navy; Lieut.-Col. Seiji Tanikawa of the army; and Tada-nao Imai, vice-consul in Honolulu, who joined the party at that port.

The Tokyo Asahi, commenting on the mission before it sailed from Japan expressing the hope that it would solve some of the questions of the Pacific, said:

"The way in which the personnel of the mission was decided suggests that the appointment of naval officers was more important than that of any other members. We hope that the mission will have chief consideration for the naval question—the defense of the Pacific and the question of the South Pacific Islands taken from Germany by Japan. There is need of establishing a basic understanding between Japan and America concerning the Pacific problem, political as well as naval." But not a word about China.

FOOD DRYING SERIES

(By George Martin, United Press Staff Correspondent.) Washington, August 16.—In this article we outline some of Uncle Sam's ideas on drying methods for various products.

In drying sweet corn, select very young, tender corn and prepare it right after gathering. Cook in boiling water two to five minutes, cut kernels from cob with sharp knife, not cutting bits of the cob. Spread thinly on trays and place to dry. Stir it occasionally till dry. Dry in oven 10 to 15 minutes and finish drying in the sun. A pound of dried corn to a dozen ears is a good yield. After dry, pack in cartons a few days for conditioning.

Select string or snap beans in ideal table condition. Wash, remove stem, tip and strings. Cut or break into pieces 1-2 to 1 inch long. Or run them thru the slicer. Very young, tender beans will dry whole. Cut your beans rather than snap them. Thread them into necklaces on coarse, strong thread and hang over stove or in the sun. Dry young beans two hours, older ones three hours. Wax beans are dried in the same manner. Condition them as you do corn.

For lima beans, take them from pods, remove surface moisture and dry from 3 to 3 1-2 hours. This same method answers for other beans. It also includes cow peas or other field peas.

Dry young, tender okra pods whole. Older pods should be cut into 1-4 inch slices. These may be strung as with string beans and hung over the stove. If so dried, heat in oven before hanging up.

Peppers may be dried by splitting on one side, removing seed, drying in the air and finishing the drying in the drier at 140 F. A more satisfactory plan is to place peppers in biscuit pan in oven and heat until skin blisters, or steam until skin softens, then take out seed and dry at 110 to 140 F.

For beets and turnips, select young, tender, quickly grown ones. Wash, peel, slice about 1-8 inch thick and dry. Slice carrots lengthwise, avoid those with large, woody cores. Parsnips, kohlrabi, celeriac and salsify are handled the same way.

Select mature onions, remove papery covering, cut off tops and roots, slice into 1-8 inch pieces and dry quickly. Store in a light-proof container to avoid discoloration. Leeks are so handled also.

Select well developed cabbage, remove loose leaves, split cabbage, remove woody core, slice with kraut slicer and dry. All these products should be conditioned.

For spinach, remove leaves from roots, wash carefully, slice and spread on trays and dry. Treat parsley the same way.

For beet tops, Swiss chard and celery should be in condition edible as greens. Wash carefully, cut both leafstalks and blade into 1-4 inch sections, spread and dry.

Choose young, succulent rhubarb. Don't use the leaf-blade. Prepare as for stewing, by skinning and cutting to 1-4 to 1-2 inch lengths.

Select sound, well matured Irish potatoes. Wash and boil or steam until nearly done. Peel and pass through meat grinder. Collect the shreds in layers on trays and dry until brittle. If toasted slightly in oven when dry the flavor is improved. Or you may boil, slice and dry. Handle sweet potatoes the same way. Or boil and slice.

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Clean cauliflower, divide into small bunches, blanch six minutes, and dry 2 to 3 hours. Don't worry if it turns dark in drying. Handle brussels sprouts the same way, but add a pinch of soda to the blanching water.

For pumpkins and squash, select sound, grown specimens. Cut into strips, remove all seeds and softness around them. Cut strips into pieces and dry. Be sure to condition all these things.

Celery tops, parsley, mint, sage and herbs need not be blanched, but should be washed exceedingly well and dried in the sun or oven.

Early varieties and sweet apples are well adapted to drying. Use winter apples. These instructions apply also to pears and quinces: Peel, core, trim and slice 1-4 inch thick. Dip in weak salt water containing 8 teaspoonsful of salt to 1 gallon water. Spread on trays and dry till tough and leathery.

Sort out imperfect raspberries, spread selected berries on trays and dry. Not so dry they rattle. Stop drying when berries don't stain the hand when pressed. This applies to blackberries, huckleberries and dewberries.

Peaches are dried better when peeled. Remove stones, cut fruit in half or smaller and spread on trays, pit sides up. Turn over later.

Plums and apricots are not peeled but are pitted and halved and dried as are peaches. Select ripe plums. Small, thin flesh varieties are not suitable.

For cherries, remove stems and, if fruit is large, also pits. Spread on trays and dry. Small, black cherries can be dried whole. If they are seeded there will be a loss of juice.

EDITORIAL COMMENT.

Room For Doubt.

As one reviews the long list of German outrages, there is room for suspicion that Emperor William and Emperor Charles are mistaken as to the supernatural being they are in partnership with.—The Morning Register, Eugene.

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