

How to Make a Handy Campfire

Editor's Note—This is the first of a series of descriptive articles on outdoor life to be published in the La Grande Evening Observer from time to time.

(By Jack Hunter)

Make the four corners of a four foot square, with worked stakes or flat rocks, two feet high from the ground. Lay two stout poles on each side of fire bed, in the forks of on rocks. Cover this with cross poles, leaving about six inches of space in the center; this cover with small flat rocks—use lava rocks if possible—leave as many small holes as you can—cover the bed with sand or clay, building the sides with rocks and be careful of the center; build also with lava rocks, and leave the holes as you go up, about eight or ten inches high. This will act as a grate and will give ample draft. It will also be of the right height for comfort.

Cut four forked staves to be six feet, six inches high at the forks when driven in the ground, forming an outer square two feet from fire on each side these uprights. The limbs should be trimmed off about two or three inches long; use to hang things. Lay stout poles in the forks forming a square; tie with rope or wire or twisted willow; corners can be braced with forked sticks.

Lay as many cross poles as required—for hanging clothing to dry. Two of these poles are used for cooking purposes, on which hooks made out of willows, one fork being out short for the hook, while the lower end is notched to receive the handle of the kettle; two or three hooks should be on a pole back of the fire for warming purposes; while the pole directly over the fire should have three or four hooks of different lengths, to suit the kettles used.

Cut a small forked stick about three feet long; notch the works to receive halves of pole and kettle—in this way the fork will straddle the hooks and one can take or put the kettle without burning the hands. By notching the hooks in front and under the short fork, one can use this stick to move the hooks along the pole as wanted.

You will find willows or alder growing in various shapes—find one that grows straight up from the body tree, cutting on both sides the length desired to make a handy scraper, for ashes and coals.

Cut another for a straight poker. Select two willows that will have a natural crook similar to ordinary tongues—fit them together with a clinched nail or tie with buckskin so it will work as tongue—with this you will find a most convenient tool.

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Time to pull that old wheeze since the annual epidemic of "perfect back" contests has started. Miss Edith Van Dyke (left) and Miss Jackie Green.

around a camp fire, to pick up anything without burning or soiling the hands.

For your short-handle frying pan select a willow with a heavy butt-end—split the large end and insert handle as tight as you can—make it as long as desired.

All this can be arranged by one man in a few hours and it is well worth the effort when you intend camping for a week.

Always see that you have plenty of short wood handy at your hands while cooking, and always see that you have an ample supply of coals—never try to cook with a roaring, flaming fire.

When those college women answer that questionnaire and give the reasons why they didn't marry, must give the names of all the reasons?

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AN ALL-YEAR VEGETABLE

The oyster plant, vegetable oyster, or salady is now in the market from last year's gardens, being one of the few vegetables that remains in the ground over winter and is harvested as soon as it can be dug in the spring. The oyster plant has a delicate flavor and should be grown more freely and doubtless would be if people were more familiar with it.

One of its disadvantages is that when cleaned it gives off a milky juice, the root turns black and is unwholesome looking when cooked. This fault is obviated by cleaning and

scrapping the roots in water in which a little vinegar has been placed and in allowing the prepared roots to stand in cold vinegar water until it is time to cook them when they may be rinsed off and the dark discoloration will not destroy their appearance. They are best either creamed or fried in butter.

Salady may be sown as soon as the ground can be worked in some out of the way corner of the garden as it needs a full season's growth and even then does not make an overly large root. It is often allowed to grow so thick that the long slender

roots have little chance to develop. It should be thinned to six inches apart. It does well in a variety of soils but responds to cultivation. The much-prized Sandwich Island is a favorite variety with larger roots than some of the older sorts.

It may be harvested in the late fall and placed in the cellar, but the root seems tenderer and better flavored when allowed to remain in the soil until early spring. It is used in soups in the same manner as oysters, its flavor being somewhat suggestive of that popular mollusk.

It may be sown as a fall crop to come of the earliest vegetable such as spinach and lettuce and radishes.

50 BOOKS WRITTEN BY FACULTY

CORVALLIS, April 28.—Nearly 50 books and pamphlets listed in the college library are the work of members of the faculty. These publications range from books and bulletins on strictly technical subjects to those of a more cultural nature, such as Oregon history. Some of the books are used as text books in college classes. Thousands of bulletins are distributed throughout Oregon and other states.

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