

WOMEN'S DEPARTMENT

By LENNA PITTMAN STAHL

Organize Women of the Homes

Women of the families of union printers of this city have organized an auxiliary. This is, indeed, commendable. Now let us have more of these auxiliaries. Every craft in the city should take immediate steps to get women interested in the labor movement.

Women of the city do a large majority of the buying. Advertisements, page after page, in our daily papers are written to catch the eyes of women shoppers.

Are the women of the organization already formed going to buy of unfair employers? Will "scab" goods and articles of commerce made under deplorable, child-killing, women-wrecking condition find their way into the homes of these women. I think not.

With the women members of the families of all union men and women in this city organized along the lines

of the Women's Auxiliary of the Printers' Union, a work could be accomplished which will take months, yes, years of endeavor without their needed help.

Besides the social feature, and the direct work along trades union lines, these women will, by discussion and research, acquire knowledge of political questions and candidates for office which will be of great help at coming elections and do much to further the cause of men and women who must get their daily bread by daily toil.

Let each labor union start the work of organization of a women's auxiliary at once and the fruits of their efforts will become apparent and a bountiful harvest garnered before the most successful horticultural can hope for a matured crop. Let us be up and doing. "Eternal vigilance is the price of liberty."

THE GARDEN

Here are a few brief directions for the sowing and culture of the earlier garden vegetables:

Asparagus—Seed is sown in the Spring. The earlier the better after the ground is in good, workable condition, not sticky. Scatter the seed an inch apart in drills two to three feet apart and cover with about one inch of soil. After plants are well up, thin to about two inches apart. Keep cultivated, free from weeds and give plenty of water during Summer and Autumn. They will be ready to plant in permanent beds the next Spring and should commence bearing in three or four years.

A saving in time of two years or more is made by purchasing roots, which can be planted during Spring months. Beds should be formed five feet wide, three rows in each bed, one in the middle, one on each side a foot from the edge. Plants in rows one foot apart. In planting a cut is made, a little slanting, to the depth of six or eight inches. Plants are then laid against the side of the trench, at distance named, care being taken to properly spread the roots. The crown or top of the plant should be covered about three inches. After a week or so, rake lightly to destroy weeds; continue raking at intervals of week or so, until plants start to grow—then use hoe or cultivator. Pull all weeds that come up close to plant. Deeper the soil and greater abundance of manure used the better, for asparagus is a gross feeder. Application of half pound of salt per square yard annually in Spring is very beneficial.

Beets—The best soil for beets is rather light, thoroughly enriched the year before with well-rotted manure. For early, sow as soon as ground is fit to work, in drills about one foot apart and two inches deep. For Winter use, sow in June. When plants have three or four leaves, thin to four inches apart.

Cabbage—Too late to sow seed for early. Plants should be set out from last of March to first of April, maturing in June, in rows two feet apart and 18 inches between rows. Second early should be sown first week in April in cold frame or hot bed and plants set out in May matures in July and August. Late, for Fall and Winter use, sow from May to June. Set plants in July, three feet between rows and two feet between plants. Matures in September, October or November. It is very important with cabbage that the plant be set down to the first leaf, so that the stem is all under ground.

Carrots—The carrot, like other root crops, delights in a sandy loam, richly tilled. Sow as soon as ground is fit; for late any time until middle of June. Rows about 15 inches apart, later thinning to four inches between plants. Carrots germinate slowly, therefore, firm soil firmly around seed.

Cauliflower—Culture similar to that of cabbage. For early, set out plants from first to tenth of April. For second and late crops sow same as given above for cabbage.

Celery—Sow in open ground in April. Keep clear of weeds. Transplant in June or July. Shear off tops once or twice before transplanting to insure "stock" plants. Lower half of roots should be cut off before transplanting. Set plants six inches apart, rows three feet apart. Firm soil around roots. About middle of August begin "earthing up" to plants for bleaching. Grasp top with hand to keep from spreading and pull dirt well up. Final earthing must be done with spade, digging soil from between rows, banking up clear to top on each side of row of celery.

Lettuce—For use in Summer

months sow thinly in rows a foot apart, early in Spring; thin to foot apart. Sow every two weeks from April to August for continuous use.

Onions—Open ground sowing should be made about April 20, in soil that has been well fertilized. Sow about half-inch deep, rows 18 inches apart. Thin to two inches, and where plants are large enough thin again so plants are three to four inches apart in the rows. If ground is liable to be weedy, sow a few radish seed with the onion seed to mark rows, as it is difficult to distinguish young onion sprouts from grass and weeds.

Parsnip—Sow soon as ground is fit in drills 18 inches apart, half inch deep. When well up, thin to five or six inches apart.

Peas—Require rich soil for good crop. Heavy dressing of manure or decomposed leaves advisable. Sow two to three inches apart in single rows, two to three feet apart. Earliest crop should have been sown in February. Sow every two weeks for continuous crop until August, when a good crop may be secured in the Fall by sowing an extra early sort.

Radishes—Thrive best in light, sandy loam. For continuous growth sow at intervals of two to three weeks, from March to September. Incorporate air-slacked lime in soil at time of sowing for color, crispness, quality and eliminate pests.

Rhubarb—Sow in April in drills foot apart, thinning to foot in rows when few inches high. Following Spring transplant into deep, rich soil, about three feet apart each way. If propagated by dividing roots, it may be done either in Fall or Spring, planting at same distance apart as given above. The soil cannot be too rich.

COOKERY

A good pie is a fit theme for a poet, a poor one could wreck an empire.

There is no cause for indigestion in a well prepared pie. The richest pastry for pies is called puff paste, and much skill and practice are required to make it flaky, tender, and very light. First class puff paste will rise in baking to double its thickness and be in light, flaky layers and without greasiness.

The novice must learn to handle it lightly and as little as possible in rolling and turning. It should be put in the ice box as soon as made and stand at least twelve hours before being used.

Pastry flour should always be used for pie crust. It is whiter than bread flour and when rubbed between the fingers feels very smooth and soft, like corn starch.

Sweet, home-made lard may be used in place of butter or other shortening, either wholly or in part, giving a less expensive, but equally good and light paste.

Orange Cream Pie: To make the crust use a cupful of flour, two teaspoonfuls of sugar, one-quarter teaspoonful salt. Sift together and work in a small half cupful of shortening. Moisten enough with ice-cold water to roll nicely. For meringue bake crust ten minutes before filling. Make the filling of one cupful of orange juice, one cupful of sugar, yolks of two eggs, one-half cupful cracker crumbs, and one-half cupful water. Beat well and boil until thick and smooth. When cool fill the shell and cover with the whites of two eggs beaten stiff, to which has been added two tablespoonfuls of granulated sugar. Set in the oven to brown.

Amber Pie: Cream one-half cupful sugar, one-quarter cupful butter, one-quarter cupful jelly, and one and one-half teaspoonful of flour. Add

the beaten yolks of three eggs and one-half cupful buttermilk. Mix all together thoroughly. Put in one crust and bake. Put meringue on top and brown.

Maple Cream Pie: Let a scant pint of maple syrup come to a boil. Have ready three tablespoonfuls corn starch moistened with a little water and seasoned with a pinch of salt. Stir this into the boiling syrup. If too thick, thin with a little water, add a teaspoonful of butter, cool a trifle and pour into the ready-baked pie shell. Whip a cupful of sweet cream and spread on top when cool.

Rhubarb Pie: Cut one and one-half bunches rhubarb in small pieces after stripping off the skin, cook it very fast in shallow stew pan, with one and one-half cupfuls sugar. Line pie-tin with paste; wet rim; add rhubarb, cold. Lay three bars paste across top of pie, fastening the ends; lay three more across forming diamond-shaped spaces; lay round a rim, wish over with egg, and bake in a quick oven fifteen minutes.

FASHION'S WHIMS

With the many hints given by the shop displays this week milady surely has her definite ideas of what she shall wear by this time.

She knows the waist line is normal or very nearly so. The skirts may be either plainly full or full and draped. For the simple dresses there will be ruffles and plaits and for evening dresses the fancy draped effect will give a new note. The skirts are not extremely short, yet the line must be youthful.

Gold embroidery is a novelty of the Spring styles. Much of it will be used on simple dresses, even the serge and taffeta frocks for day wear, as well as the evening gowns. A new fabric combination is that of sheer materials such as organdie, batiste and mousseline de soi with taffeta. The foundation dress may be of the sheer material with cuffs, vestus, girdles and ruffles of the taffeta in self or contrasting color.

As for sleeves, there will be no end of novelty in their design. The fancy or historic sleeve is good this season. Some fullness somewhere should always be embodied in the sleeves of a new silk dressy suit, but the arm should never be allowed to appear fat or matronly.

There is a wide diversity in hat styles this Spring. It is well, for when certain models gain tremendous vogue, they become commonplace no matter what the beauty of the models may be. For one to be well groomed the new silhouette must always be adapted to the individual. About the first thing to consider is the lines of the new corset.

There are no half ways about the hats, when they are big they are very, very big. When they climb they climb high and grow narrow as the go skyward. Fine milan straw is back in favor with trimmings of suede and e-mailed buckles. The new sports hats are large and very picturesque and are often of Leghorn with trimmings of cloth and grograin ribbon. Not all hats are high or wide by any means. There are real bonnets that fit down over the head and tie under the chin with strings and there are casque-like helmets fastening with chin-straps in military fashion. There are also dainty little models with much metal foliage and small flowers. If the Summer girl of 1916 elects to wear the scanty bodice, full puffed sleeves, Watteau hat and carries the new tiny, short-handled parasol she will be as demure looking as her 1830 ancestress.

Parasols, this season, are elaborate along with the other elaborate modes. They are in combinations of colors and materials with much frilled linings. For the street costume there are silk parasols with stiff little bows and much pleating and tucks. For dressier occasions there is the new inverted parasol. Its covering may be chiffon, mull or soft silk and lace. It is adjusted to the frame by tucks, smocking, shirring and cording.

Taking it all in all, this is a very interesting and attractive Spring.

HENRIETTA MUNDT.

In Loving Appreciation.

In this city last week, from life as we know it, there passed a woman who has well earned the affectionate remembrance of every working woman, herself a tireless worker. At the death of her husband she took up the burden of support for herself and two little girls now grown women.

As the writer of this knew, Mrs. Mundt's every day was full of activities, mental and physical. It was her habit to rise at six o'clock, take

a cold bath, prepare her own breakfast and be at her post at the Lincoln High by half past eight. Then began her teaching periods which were full of clear, vigorous, enthusiastic work. Enough, one would say, for a day's task. Mrs. Mundt did not think so.

After a short rest on returning home, she was ready for the theatre, or a lecture on some topic of the day. Her eyes were not strong and it was by means of lectures that she spared them and still kept abreast of the best thought books and plays. Or, she would invite guests to dinner at her home, cook the meal herself after her return from school. Happy those, who like the writer, can recall some of those occasions and remember how cordial, awake, and brilliant a hostess she always was.

Although she responded promptly to the titles "radical," "agnostic," "liberal," she was not that pitiable contradiction, a liberal bigot. Her friends were everywhere, in all faiths. The writer has heard her speak in loving appreciation of the good Catholic sisters whom she knew and Father O'Hara had no better nor more appreciative friend than Mrs. Mundt.

Although she was a tireless worker, it was not for herself. Continually the results of her work were going out in help to others and to this she added that "braver thing" "Which is, to keep it hid."

She sounded no trumpets of self praise. Even her intimate friends did not know of the many, many times her competent hands reached out help to those in need. At the memorial meeting held in her honor Isaac Swett stated that for three years, her contributions to the unemployed fund had been continuous and she had requested that no accounting be kept.

Of her faithfulness and disinterestedness in friendship, of the depth and warmth of her devotion to her friends, it is not possible to write adequately. It was a good natured jest among us that Mrs. Mundt might start down town but scarcely arrive for being held up continuously on the way by the greetings of those who hailed her. But there was nothing mechanical nor perfunctory in her response. She was genuinely glad to see them and sincerely interested in their welfare. Truly her house was "by the side of the road," and she was "a friend to man."

She lived to the last, never dull, never "old." She often called herself a "pessimist" because of the misery in the world which saddened her; but to this, those who knew the wholesome cheerfulness and vivacity of her soul, would laughingly reply that she was the only optimistic pessimist in captivity.

Although the agnosticism of two generations ago—now happily nearly extinct—had clouded her belief in the continuation of life beyond death, she faced the Great Adventure as she had lived, bravely, loyal to her best light. There was no

"Moaning of the bar, when she put out to sea;
"But such a tide as moving,
seemed asleep,
"When that which drew from out the boundless deep
"Turned again home."

All who knew her great soul, her devotion to truth and human kind, know that her life is happily secure and going on; for the mystery of death which looks so unfathomable, is no greater than that which brings us to these familiar shores. That we are here—that we came through the gate of birth—is quite as wonderful as that, through the gate of death which swings outward, we pass to other, fairer lands.

ELEANOR BALDWIN.

IF IT'S CANDY OR SOFT DRINK YOU WANT

Just drop in and see us. We carry everything in this line.

Wall's Sweet Shop

W. W. SHINN, Proprietor

Where You Get the Box of Candy With the Label

291 1/2 MORRISON, NEAR FIFTH

Robert's Bros.
THIRD & MORRISON

The Most in Value, Best in Quality

HOME INDUSTRY

Fleischmann's Yeast

For Perfect Bakings

Portland Office

249 Jefferson Street

"MONEY TALKS"

In Four Parts by ELEANOR BALDWIN

a HOW book, a NOW book

Private banking for private looting can't live long in the same world with this book, which is here to STAY. When the private banker steps out, with him go compulsory idleness, poverty, "bonds and mortgages"—his faro chips—"hard times," his favorite game. This book shows him the door.

PRICE TWENTY-FIVE CENTS THE COPY.

AT MEIER & FRANK'S

or Office of

THE OREGON LABOR PRESS

302 Oregonian Building

ASTOUNDING RESULTS

Follow my care of the ailing. I can show you hundreds of testimonials. If you are suffering, try Chiropractic adjustments. See my X-Ray and Florescope apparatus for analysis of the ailing. My services stand as the highest.

DR. A. J. POULSON

CHIROPRACTOR

Pittock Building

EVERY GARMENT GUARANTEED

ARGONAUT
UNION MADE
SHIRTS

Ask for
THEM

CANT BUST 'EM
UNION MADE
OVERALLS & PANTS

Schwab Printing Company

BEN F. GREENE and HARRY FISCHER

Solicits your

High Class
Commercial

Printing

Book and
Job Work

Phones: Main 178

Second and Stark Streets

UNION MEN should wear UNION MADE GOODS and buy at

Bowman Bros.

THE UNION STORE

THIRD AND BURNSIDE STREETS

Phone Main 6285

DR. LeROY A. THOMSON

Dentistry Without Pain

Member American Federation of Musicians

410 Morgan Building

Portland, Oregon

I Give You
the Best Dental Service at
Very Reasonable Prices

All work is performed by me. It is backed by 20 years' active practice in Portland. I employ no operating dentists. The best work only. Join my satisfied patients. No better service anywhere.

Painless Extraction of Teeth

DR. B. E. WRIGHT

N. W. Corner Sixth and Washington

Northwest Building

Phones, Main 2119, A 2119

Office Hours, 8 A. M. to 6 P. M.

Consultation Free

Saturday Bargains

Apron Check Gingham 7c quality, Friday only 5c

10c to 12 1/2c Dress Gingham, short lengths, yard 8c

In plains and small checks, and small plaids.

Great bargains, slightly water hurt Embroideries, Laces, Hose, Handkerchiefs, Towels and scores of other items.

Short length Wash Goods at half.

Green S. & H. Stamps also.

Parker-Jordan Co.

165-7 First St., Near First and Morrison.

EMIL THIELHORN
Pupil of Sevcik. Teacher of Violin. Thirty Years' International Experience. 207 Flineder Bldg., 10th and Washington.
Phone Marshall 1629