



His Dad

My dad, he makes the slickest kite
That ever was, by jing!
Why, it will sail clean out of sight,
When I let out the string.
The other kids they come to me
To get kite pointers now;
An' they're as glad as they can be
That my dad knows just how.

My dad kin take two wheels an' make
A coaster that is fine;
The other kids all want to take
Their pattern now from mine;
An' when we all slide down a hill,
Why, I kin pass by each
As though they all was standin' still!
Say, ain't my dad a peach?

My dad kin make a bow that sends
A arrow high!
You oughter see it when it bends
An' watch that arrow fly!
An' now, why, every kid you see
Tries hard to make a bow
As good as what dad made for me,
But they can't do it, though!

My dad kin take a willer stick
Before the bark is dry,
An, make a whistle jest as slick
As any that you buy.
Gee, but the kids are jealous when
I blow it where they're at!
They all commence a-wishin' then
They had a dad like that!

They's nothin' much my dad can't do
If he makes up his mind;
An' he is mighty chummy, too,
One of the bully kind.
Some dads would yell, "Oh, go and
play;
I'm busy as kin be!"
But my dad, he ain't built that way,
Not on your life, by gee!

E. A. Brininstool.

Making Water Pure

The beautiful, clear, bubbling spring or the stagnant pool—which is apt to be the more dangerous? Contrary to what we usually think, it is the former. Many a "healthy, good-tasting" spring water, which was highly esteemed in the neighborhood, and which was even bottled for shipment, has been found to be contaminated and a prolific spreader of intestinal diseases, such as typhoid fever and dysentery. The stagnant pool, on the other hand, though it may contain plant life which might give us a slight upset, is not likely to be the vehicle of the diseases aforementioned. This, for the reason that during the weeks that the water remains stagnant, disease germs starve to death. Most disease germs cannot live long outside the body, being adapted to only a parasitic life. In fact, one method of purifying city waters is by "imponding," or storing the water in large reservoirs, for several weeks, so that germs such as those of dysentery and typhoid die off.

These germs live in human bodies, and are cast off through the excretions. Where these come into contact with water or food taken into the body, they have an excellent chance of gaining a foothold and producing another case of disease. They are more apt to get into springs and shallow wells than any other water supply by seeping from a deposit of waste through a crack in the soil, or by being washed in by heavy rains. There is no such thing as a spring which, once infected with typhoid germs, retains this infection indefinitely. But often there is a continual pollution of a spring from a constant supply of the germs such as an insanitary outhouse.

To test water, we examine it to see whether those germs are present which are always found in human waste. If they are, the source is polluted. Though it may not at the moment contain germs producing disease, it may at any time do so, and is therefore a potential disease-spreader.

City water supplies have means of procuring pure water, or of making it pure. Smaller supplies often use the chlorine method, which is perfectly safe, relatively cheap and does not require expensive installations. Either a minute quantity of the gas is used directly, or small amounts of bleaching powder are added; the latter recalling the "chlorine bags" used by the Army during the war (which incidentally prevented a lot of sickness).

When camping, it is best not to take any chances on the purity of our water supplies. Unless we are absolutely sure that the water has been thoroughly tested, and is under competent supervision, it is best to boil all of it that goes into our mouths. Bringing water to a boil kills all the harmful bacteria that are apt to be in it. It also makes the water taste "flat"; but this can be remedied by shaking or stirring it energetically after it has cooled.

Each year many persons, living in cities where typhoid has been practically wiped out, return from their vacations with a case which they picked up through carelessness and lack of proper precautions.

Obituary

James Andrew Hewitt, the fourth son of Henry and Elizabeth Hewitt, pioneers of 1843, who came to Oregon from Pennsylvania was born at Unionvale, Oregon, August 25, 1851 and departed this life Wednesday, June 10, 1925, being 73 years 9 months and 15 days of age. Mr. Hewitt's death occurred within one fourth mile of where he was born, on the original homestead of his father, March 3rd, 1872 Andrew Hewitt was married to Mary Jane Rose. To this union were born seven children, five of whom survive him. In his departure there remains to mourn his going, his widow Mary Jane Hewitt, three daughters, Mrs. Olive Smith and Mrs. Sylvia Kerr of Unionvale, Mrs. Leta Coats of Albany, two sons, Prof. Roy R. Hewitt of O. A. C. and Elmer E. Hewitt of Albany, seven brothers, 16 grand-children and one great-grand-child.

Brother Hewitt was a life-long member of the Methodist Episcopal church, and for many years was a local preacher of that denomination.

Memorial services were held in the Hopewell church, with commitment in the Hopewell cemetery directed by the Ladd Funeral Home. Rev. J. J. Patton of Oak Grove, a life-long friend officiating, assisted by Rev. F. M. Fisher of Dayton. The large concourse of friends and the many beautiful floral offerings were a testimony of the high esteem in which James Andrew Hewitt was held by his many friends and neighbors.

Mrs. J. W. Edgar, Former Resident of Dayton

Mrs. Eliza Francis Edgar passed away at the home of her son Finley Edgar at Crowley station, near Rickreall, Polk county, on May 18th, just 5 months and one day after her husband J. W. Edgar died. Eliza Francis McClintick Edgar was born in Johnson county Indiana, August 25, 1843, and was married to J. W. Edgar, March 18 1863. To this union were born 9 children, 8 of whom are still living. Mrs. Edgar leaves the following children to mourn her death: John, of Yachats, James Jr. and Frank of Salem, Finley of Rickreall, Henry of Portland, Mrs. Alta M. Gay of Cloverdale, Mrs. Ida M. Williamson of Rickreall, and Mrs. Texie F. Lance of Portland. 21 grand-children and 12 great grand-children, besides several other relatives and a host of friends. Funeral services were held at the home Wednesday, May 20th and burial was by her husband in the Aetna cemetery, near Rickreall.

Methodist Breakfast

The District Superintendent of the Salem District has planned a unique visit to all the charges on his district. He with the other district superintendents of the Oregon Conference and Bishop Shepherd of the Portland area go by auto from place to place, spending one hour with each. The time for their visit here is next Saturday morning at 7:30. The Dayton and Webfoot churches will serve breakfast in the community hall. The bishop will give a short address. The party will then go to Newberg for a similar visit. The Bishop desires to meet all the Methodists and their friends for a social hour.

Rev. J. F. Franklin.

Rifle Inventions

The flint-lock rifle was invented in France in the year 1640. The percussion-lock rifle was patented by a Scotch clergyman named Alexander Forsyth in 1807, and had been adopted everywhere by 1820.

Tires Collect Relics

Automobilists using the Pottstown (Pa.) pike have frequently found flint arrowheads and other Indian specimens picked up by their tires. One, unknowingly, became the possessor of a tomahawk head.

Education Vs. Taste

Decorative is matter of education. Taste alone is an unsafe guide, for what you once thought the acme of perfection sometimes becomes the relic of an immature age.

Annual School Meeting

At the annual school meeting in the high school building Monday evening, Dr. O. C. Goodrich was chosen director for three years, and Mrs. Ruth Hayden clerk of the board for one year. Goodrich received 57 votes out of a possible 78 and Mrs. Hayden 48 of the 78. Mr. Tacker, the retiring clerk, who has efficiently served this school district for many years, was tendered a vote of thanks.

Identified.

"My name is Jones. I am a member of the firm of Jones, Jones & Jones."
"Glad to meet you, Mr. Jones. I know Jones pretty well."
"Whom do you mean? Jones or Jones?"
"Jones."
"Oh, yes. I thought possibly you meant Jones."

Names of teachers who took the June examination in Yamhill county, June 10-13, 1925:

Mrs. Viola Gage	Sheridan
Ruth Ellen Royce	Yamhill
Mrs. Clara Carroll	Carlton
Della Haight Hodges	Portland
Thelma L. Parrish	Newberg
Edna Marie Kangas	Taft
Mrs. Jennie Grazier	Portland
Mrs. Irene Sandwick	Redmond
Mary McCauley	Newberg
Orpha B. Hawthorth	"
Lorena Schoen	"
Mrs. Bernice Becker	Springbrook
Mary Page	Yamhill
Mrs. Eva McDougall	Newberg
Mrs. Lenna Harrison	Amity
Marie Krohn	Newberg
Mrs. Laura Grauer	Sheridan
Mrs. Cora Robinson	McMinnville
Ethel Mary Hadley	Sheridan
Mrs. Mabel E. Hudson	McMinnville
Irma June Hole	Dayton
Jane Gertrude Hadley	Sheridan
Mrs. Estelle Ballou	Amity
Grace Hyde	Newberg
Mrs. Dorothy Ivie	Sheridan
LaVerne E. Hodson	"
Mrs. Elsie Phillips	Dayton
Mrs. May P. Christie	Newberg
Ruth Leola Baker	"
Mrs. Elsie Getchell	Portland
Bessie Harsberger	McMinnville
Mrs. Letha Mayfield	Sheridan
Mrs. Anna Boger	McMinnville
Clyde L. Knapp	Laurel

Whale Worth Fortune

The largest quantity of ambergris ever found was discovered inside a huge sperm whale caught off Natal a year ago. It weighed half a ton and realized over \$1,000,000.

Why They End Friendship

Women are always finding each other out, which accounts for the appalling mortality among feminine friendships all the world over.—Kansas City Star.

Meaning of "Ozark"

Ozark is a corruption of the French words aux arcs meaning "with bows," a term descriptive of the Indians who inhabited the country.

One Explanation

A philosopher says that every failure is a step toward success. This explains why some men become richer every time they fall.

Only One Answer

A city beautiful would double human happiness. Isn't it worth it?—St. Louis Globe-Democrat.

Summer Arrives



Boosting The Bamboo

For 25 years the United States Department of Agriculture has been studying the bamboo and its behavior in the soils and climate of the United States. A number of different kinds of bamboo have been found to be adaptable and have become established in small groves in the South Atlantic, Gulf Coast, and Pacific Coast States where their beauty and charm as well as varied utilization have caused the traveler to view them with interest. Most of these plantings have been introduced from the Orient, chiefly Japan and China, where the bamboo is so intimately bound up with the life of the people. That more groves have not been established is due to the fact that good plants are too bulky to transport great distances.

The studies of the department, however, have yielded a method of propagation by means of underground root cuttings, or rhizomes, which may be easily transported and replanted with reasonable assurance that they will grow. Several groves are maintained by the department as nurseries where rhizomes for propagating material are now being produced for subsequent distribution to individuals who desire to cooperate with the department in its work of establishing the bamboo over a wide territory. Some 50 individual cooperators have been supplied this spring with foundation stock for small groves. This stock was planted in nurseries so that the rhizomes may increase their number and make more stock available for transplanting in the groves proper next spring. Eight to ten years is required to establish a grove that will furnish plants of large size.

In the territory where the bamboo will thrive, namely, the South Atlantic, Gulf Coast, and Pacific Coast States, and some of the States of the lower Mississippi Valley, there are thousands of farms, says the department, where there are opportunities for the development of small bamboo groves of an acre or two in extent. There are no good reasons why most of these farms should not have such groves.

The giant timber bamboo and one or two of the smaller growing kinds, such as the stake bamboo, would be most valuable for these farm home groves. These groves, if properly handled, in the course of 8 or 10 years would prove not only a source of profit but would be the means of providing many conveniences for the farm and home, such as light fences, trellises, bean poles, pea stakes, and stakes for flowers and young trees, fish poles and fruit poles, hay-curing racks, and water carrying pipes.

Bamboos and poultry make a happy combination, and their use in this connection is strongly recommended.

Although many millions of dollars are spent each year for imported bamboo for commercial purposes, this trade cannot be expected to play any part in the demand for home grown bamboo for a good many years—at least not until enough groves have been established to assure the commercial interests of a continuous supply in a commercial quantity. The beginning of the bamboo industry in this country, then, must be based on its uses in a small way in the garden and around the home.

Home Reminders

A pound of butter that has been creamed will spread about three loaves of sandwich bread, each loaf making 24 sandwiches thin or 18 cut thicker. It is a good idea to bear these proportions in mind, especially in making sandwiches in quantity.

Many sorts of cream whippers are in the market, but a light wire spoon, with the wires forming a large size mesh across the spoon is satisfactory.

Here are a few tasty sandwich fillings:

- 1 American cheese and pimento put through the food grinder—expensive filling for a large number of sandwiches.
- 2 Cream cheese, chopped nuts, and olives.
- 3 Cream cheese, chopped green and red peppers, mayonnaise dressing.
- 4 Ham finely minced, chopped celery, mayonnaise, and mustard.
- 5 Salmon, tuna fish, lobster, crab meat, or shrimp finely minced, chopped celery, salt, paprika, and mayonnaise.
- 6 Raisins, prunes, or dates and nuts chopped and added to sweet salad dressing.

A fork used in mixing pastry is a help. A large bottle filled with ice water, and a paper on which to roll the pastry are also useful pastry equipment.

Potatoes put through a food chopper dry much faster.

The bread board is saved by using small boards to chop vegetables on.

A heavy canvas bag and a mallet are useful in preparing bread crumbs.

Cutting up chicken, shredding lettuce, chopping raisins and marshmallows, are a few of the many uses of kitchen scissors. Rub the blades and the fingers with a little butter when preparing sticky food.

In picking fowls, putting them quickly in hot water and then wrapping for a few minutes in a heavy paper makes the process easier.

Dry shredded coconut is given the flavor of the fresh product by steaming one-half hour in a colander.

Cultivation to Kill Weeds

The principal object in cultivating row crops like potatoes or corn is to kill weeds. Many persons think their cultivation is largely for the purpose of stirring up the ground, but really the cultivation is principally to prevent weed growth since weeds are the worst wasters of moisture we have. Cultivation should be just deep enough to sufficiently stir the soil to kill the small weeds, the experiment station finds. Deep cultivation which digs up a lot of moist soil not only costs more but may do much harm by tearing off a great many roots. When a field of potatoes or corn is free from weeds and has a loose dry layer of soil on top their is nothing to cultivate for.

Onion growers in Oregon may discover mildew attacks following the recent wet weather. If outbreaks occur, the experiment station will appreciate notification. Instructions as to the control measures will be forwarded immediately. Notice of such attacks should be sent to H. P. Bars, professor of botany and plant pathology at the agricultural college.

Diseased potato plants should be removed from the seed fields as soon as they appear, the Oregon station advises.

Ideally Matched.

A couple were recently married. The ceremony over, the wife began weeping copiously. "What's the matter?" asked the new husband. "I—I never told you that I don't know how to cook," sobbed the bride. "Don't fret," said he. "I'll not have anything to cook; I'm an editor."

Farm Reminders

Cultivation of row crops in Oregon should begin while the weeds are small, says the experiment station. The first cultivations are usually made with a harrow and later cultivations with a toothed cultivator. The cultivator should be run about three inches deep or just deep enough to stir the soil sufficiently to kill weeds and cover up weeds in the row. In some instances on rather hard soil deep early cultivation should be made.

Land for kale should be well manured and after plowing must be kept clean of weeds until planting time, which is usually after a favorable rain in June. Kale plants should set deep to make them grow close to the ground and avoid excessively tall stalks in the field, the experiment station finds. The tall stalks are more susceptible to winter injury.