

SANDY NEWS

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"For Sandy Always."



Draft News Letter

Every man in Oregon registered under
the selective conscription act should
know just what to do if his number is
drawn and he is called for service on the
first draft, soon to be made.

First, he should learn at once, if he
has not already done so, the new red
ink serial number of his registration
card. He can learn this by applying to
his local county exemption board.

As soon as the names of the men to be
called from Oregon on the first draft are
known, the local exemption board in
each county will post a list of the men
drawn from that county. Only in the
counties that have already supplied their
full quotas through volunteers in the regu-
lar army and National Guard, will
this not be done.

The county exemption boards will also
send notification, at the address on his
registration card, to each man called.
This letter will direct the man drafted
to appear before the board for examina-
tion on a specified date.

Whether or not the man called in-
tends to file a claim for exemption or
discharge, he must appear without fail
on the date named.

If he desires to file a claim for ex-
emption or discharge, he has seven days
in which to do so from the day the call
to him was mailed and posted. The
procedure is more simple than is gener-
ally supposed.

First, if you come under the exempted
class, go to your exemption board and
ask for Form 110 for exemption, or
Form 121 for discharge (men having de-
pendents apply for discharge instead of
for exemption). Second, fill out the
proper form and then file it with the
board. Third, do this within seven
days of the posting of the call to you to
present yourself before the board.

After having filed your claim, how-
ever, you will still have ten days in
which to file proof. All proof must be
in the form of affidavits. Upon applica-
tion the board will give you the official
blank forms for these affidavits. Have
the affidavits properly made out and re-
turn them to the board within the 10
day time limit.

Another important fact to remember
is that county exemption boards cannot
consider claims for industrial exemption.
Such claims must be made to one of the
three district boards that will sit at
Portland, at LaGrande and at Eugene.

Moreover, claims for industrial ex-

emption cannot be filed with the dis-
trict boards until the county exemption
board has certified and posted your
name as one who has been called for
service and not exempted or discharged.

Can Peas and Beans.

Housekeepers can easily can surplus
green peas and snap beans, which are
beginning to appear in home gardens
in many sections. The season has been
unusually good for peas, and home
gardens in many localities are reporting
unexpectedly heavy yields. Either of
these products can be readily canned
with no other home equipment than jars
or cans and a wash boiler fitted with a
false bottom of slats to keep the jars
from resting on the bottom.

Here are directions given by the U.
S. Department of Agriculture.

Do not can peas or beans that
have been long off the vines. The
fresher the vegetables the better will be
the product.

Case off beans string
and cut them as for cooking.

Put the prepared vegetables in a
cheese cloth bag or colander and blanch
in live steam from boiling water from
five to ten minutes.

Next dip the blanched product quickly
in water and remove it almost im-
mediately.

Pack the product immediately into
hot scalded glass jars or tin cans.

Fill the containers completely with
boiling hot water to which has been ad-
ded one level tea-spoonful of salt per
quart. Place rubber rings on jars and
screw the tops almost, but not com-
pletely tight. The water in the boiler will
not enter these partially closed jars.
Seal the tin cans completely.

Put the jars or cans in boiling water
in the wash boiler so that the tops are
partly or wholly covered. Sterilize for
180 minutes in the boiling water, count-
ing from the time the water begins to
boil again. If other canning outfits are
used, sterilize as follows:

Water seal 214 degrees 180 minutes
Five pounds steam pressure 60 min.
10 to 15 pound steam pressure 40 min.
Wax and string beans as well as the
young tender peas may be sterilized in
120 minutes.

Remove jars from boiler and tighten
the covers, invert to cool and test the
jars for leakage. Examine the cans for
leaks. Even the slightest leak if not
closed completely at once, means that
the product in all probability will not
keep.

Do not place jars to cool in a draft,
which is liable to cause them to crack.
Wrap jars in paper to prevent blanch-
ing store in a cool place.

If peas are roughly handled in blanch-
ing or cold clipping, or split or broken
peas are not removed before packing,
the liquid in the jars will have a slight-
ly clouded appearance. If sterilizing has
been properly done, cloudiness is no evi-
dence that the product has spoiled.

For further information for canning
these and other vegetables or for advice
in overcoming difficulties, write to the
state Agricultural college or to the
United States department of Agricul-
ture.

The Kaiser seems to have confidence
in everything in Germany except the
crops.

Everybody has found out now that
food is tumbling except our groceryman

The cost of waging wars has increas-
ed, but not the worry about the cost.

Beer and whiskey are divorced, and
thus two more famous affinities of his-
tory are looking for new soul mates.

THE PLAY OF "HAMLET."

Does It Always Make the Dane and the
Gravedigger Enemies?

In his "Notes on Shakespeare's
Workmanship" Sir Arthur Quiller-
Couch says that "Hamlet" was written
"not for an audience of Goethes and
Coleridges, but for an audience of ordi-
nary men and women," and, speaking
of its popularity, he says that to this
day a traveling company of [British?]
actors, thrown on their beam ends for
lack of money, having acted this or
that to empty houses, always as a last
resort advertise "Hamlet." * * *
When an actor takes a benefit, "Ham-
let" is the piece most commonly
chosen. * * * But why does the
gentleman who enacts the first grave-
digger also choose "Hamlet" for his
benefit night?

I was once assisting at a dress re-
hearsal of "Hamlet" when the first
gravedigger came off the stage in a
passion. In the greenroom it exploded.
"Why," he wished to know, "should I
be treated like a dog by this conceited
fool?"—meaning our Hamlet, of course.
"His temper gets viler at every re-
hearsal. Surely, after airing his vanity
through four acts, he might be quiet
while I have my little say!"
"Bless you, sir," answered an old
dresser, "it's always like that. In these
forty years I've helped dress, I dare
say, all that number of Hamlets, and
Hamlet and the First Gravedigger al-
ways fall out. It's a regular thing.
I've known 'em to come to blows.
Hamlet and first gravedigger! When
you've said that you've said oil and
vinegar."

KEEPING TREES IN HEALTH.

Roots and Crowns Must Be Made to
Balance Properly.

Well nourished, healthy trees are less
liable to the attacks of insects than
those that for lack of sufficient plant
food are making a slow and uncertain
growth. To keep trees well fertilized
and in a vigorous condition is the best
possible insurance against insect de-
predations and all forms of disease.

A soil which supplies abundant nu-
triment and moisture is the prime re-
quisite for successful tree culture. In
the forest natural conditions are fa-
vorable in this respect, but in the open
field or town they are frequently quite
the reverse. The roots are robbed of
the required moisture and air by heavy
sod or pavements. To grow trees un-
der such conditions requires scientific
care in the way of fertilizing and prun-
ing to maintain proper balance be-
tween the roots and the crown or top.

If the nourishment received by the
roots is scanty the judicious thinning
out of the branches of a tree has much
the same effect as soil improvement.
A heavy top cannot be adequately
nourished by a stunted root growth,
and if not pruned the effect is quickly
indicated by dying branches here and
there, nature's way of maintaining
the right balance between root and
crown. It is better for the tree to fore-
stall nature in this respect by timely
and careful pruning. Dead branches
are not only unsightly, but the scars
thus left are slow to heal and invite
disease and decay.—Tree Talk.

FACING THE CAMERA.

Don't Dress Up and Don't Pose When
Having a Picture Taken.

"There are many things I would like
to say to the woman who intends hav-
ing her picture taken," said a famous
photographer the other day.

"Many women come to me and say:
'Of course you prefer taking actresses.
They must have many advantages over
those women who never have time but
to give an occasional glance in their
mirrors.' This is entirely a mistake.
The conscious pose never makes a sat-
isfactory portrait. I would say em-
phatically to the woman who goes to
have her photograph made not to re-
hearse her pose and facial expression
beforehand.

"I always find it difficult to impress
on the woman coming to my studio
that clothes and jewels are of abso-
lutely no account in a photograph. If a
woman comes to be photographed in
the clothes she is used to wearing she
will feel at ease and therefore look her
best.

"One of the curses of our present day
civilization is the ever changing ques-
tion of fashion. How much more civil-
ized were the Japanese, who realized
that the kimono was perhaps the most
perfect dress for women at all times—
who only varied it with different bro-
cades and girdles. The photograph that
concerns itself with clothes is soon out
of fashion, and no matter how good a
likeness of the face has been obtained,
the picture is grotesque in a few years
because the clothes are passe."

Sandy Creamery Co.

Manufacturers of

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Hot Weather Comforts

OIL STOVES

Cooking and baking over a wood or coal
Range is a trying task in this weather. An
Oil Stove gives a cool kitchen. For sale at

WIRTZES' STORE.

You Make Money.

But do You
Save it?

The time may come when
You will wish you had
some of the money you
lugged away today.

IT IS EASY TO SAVE IF YOU MAKE UP YOUR MIND TO
DO SO. WILL YOU MAKE THE START NOW AND OPEN AN
ACCOUNT WITH US.

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Prices on Letterheads, Calling Cards, Hand-
bills, butter wraps, etc.

Butter Wraps printed

at this Office.