

THE COTTAGE GARDENER

AN EARLY START IN PAPER BOXES

Convenience Available in Various Sizes; Can Be Unfolded Away From Roots.

THE PLANT NOT DISTURBED

Arrangement of Container Saves Injury to Growth; Can Be Placed in Ground Under the Most Favorable Conditions.

No greater gardening convenience has been devised in many years than the paper flower pots now available in various sizes which can be unfolded away from the roots of the plant when it comes time to transplant. By the use of these paper pots which are fairly durable, plenty lasting enough to raise seedlings to sufficient size, great advantages can be secured in growing such vegetables as peppers, egg plants and cucumbers and melons for an early start. One or two seeds to a pot of the two-inch size may be planted and the stronger of the two seedlings retained to grow along.

For plants which cannot be transplanted readily if the roots are disturbed in the operation these paper pots are ideal. If cucumbers can be given two or three weeks start by this method, they are in much better shape



SEEDLING GROWN IN PAPER POT

PAPER POT UNFOLDED AND SEEDLING READY FOR TRANSPLANTING

to withstand the ravages of the early bugs which annually take heavy toll of the seedlings planted in the open ground and make it necessary to plant more seeds to the hill than could be grown should they all survive.

In the larger-sized paper pots, gladiolus bulbs as well as tuberoses may be sprouted and placed in the ground with an advantage of a month's growth over the earliest date it would be possible to plant them in the open. The pots are so cheap in price that they can be thrown away after using with no real loss.

One precaution is necessary in using these pots. They should not be allowed to stand in water or the bottoms will rot out while the sides remain intact. It is necessary to provide drainage in all but the smallest sizes with pieces of broken earthen flower pots, crockery or a few pebbles.

Caster beans may be given a fine start with these paper pots which will bring them to majestic proportions much earlier than if planted in the open. Planting the seeds in these little pots saves the work of transplanting which will become imperative if the seed is planted in the usual way in a seed box indoors or in rows in a hotbed or cold frame.—National Garden Bureau.

ART OF GROWING RADISHES

One of the Earliest Products of the Home Garden is One of the Easiest to Grow.

The radish patch usually is the first to be planted by the majority of home gardeners. The product in most instances is the first to grace the family table. The United States Department of Agriculture tells how:

For the home garden, radish seed should be sown in the open ground as soon as the soil is moderately warm. Plant in drills 12 to 18 inches apart, and as soon as the plants are up thin them slightly in order to prevent crowding. Radishes require to be grown on a quick, rich soil, and some of the earlier sorts can be matured in two or three weeks after planting. If the radishes grow slowly they will have a pungent flavor and will not be fit for table use. For a constant supply successive plantings should be made every two weeks, as the roots lose their crispness and delicate flavor if allowed to remain long in the open ground. As a rule a large percentage of radish seed will grow, and it is often possible by careful sowing to avoid the necessity of thinning, the first radishes being pulled as soon as they are sufficient size for table use, thus making room for those that will mature later.

HOW TO GROW PEPPERS

Seeds of peppers should be sown in a hotbed or in a box in the house about 8 weeks before the time for setting the plants in the garden. The plants are tender and should not be transplanted until the ground is warm and all danger of frost is past. Set the plants 15 to 18 inches apart in rows 2 1/2 to 3 feet apart. The cultivation and treatment of peppers should be the same as for tomatoes and eggplants. There are a large number of varieties of peppers, including the sweet kinds and the hot peppers.

PLAN FOR FRUIT IN HOME GARDEN

Trees and Bearing Bushes Should Be Raised in Addition to the Vegetables.

GROW CROPS BETWEEN TREES

Strawberries, Raspberries, Blackberries, Gooseberries, Currants and Others May Occupy Same Space and Do Well.

The more general planting of both standard and small fruits in addition to the home vegetable garden would contribute materially to the health and pleasure of the average family and furnish a supply of very desirable fruit and fruit products at relatively small cost. In many localities it is extremely difficult to secure a continuous supply of fruits in pleasing variety by purchasing on the market, and one of the most important features of the plan for the home fruit plantation is the selection of kinds of fruits and varieties of those kinds which will do well in the given locality and which will serve best the purpose for which they are desired.

The home fruit plot will necessarily be planned from the standpoint of the available space, the soil and climatic limitations, and the needs of the family throughout the year. In many cases it may be feasible to grow all the fruit needed, but only that which can be most readily produced. Among the fruits that may be grown throughout the greater part of the country are apples, pears, peaches, plums, strawberries, blackberries and dewberries, raspberries, currants, cherries, quinces, apricots, figs and citrus fruits are more or less restricted to special localities. In colder sections the winters are too severe for peaches and all the fruits requiring a warm climate, while in the warmer sections, apples, currants, gooseberries, raspberries and certain varieties of several of the other fruits fail because they cannot withstand the long hot summers and winters.

The plan of the home fruit garden will, therefore, depend largely upon the kind of fruits adapted to the locality. On the whole, however, the



Strawberries, First Fruit of Season.

plants should be so arranged that the larger growing trees such as apple, peach and pear will interfere the least with the cultivation of the smaller fruits or the vegetable garden. In some of the most successful home fruit gardens the larger trees are headed rather high, that is, 5 or 6 feet to the lower branches, and a row of small fruits are grown directly in the row of fruit trees. Between the rows of fruit trees, raspberries, blackberries, dewberries and strawberries are planted in rows which are about 8 or 9 feet apart. The vegetables are then grown in the space between these rows of berries. Peach trees are, as a rule, planted as fillers between apple and pear trees. Where the area is extremely limited the semi-dwarf varieties of apples are sometimes recommended. Care should be taken, however, to provide plenty of distance between the large-growing trees, say 40 to 48 feet for apples and 20 to 30 feet for peaches, pears and cherries.

Apples, pears, cherries and plums may be planted as combination fruit and shade trees, and by heading them 5 to 7 feet above the ground, a lawn may be maintained underneath them. Plum trees are particularly adapted to planting in a poultry yard, but must be headed reasonably high and the trunks protected by wire netting until the trees are four or five years old.

ORPHANS ARE HOPE OF THE NEAR EAST

Oregon Teacher Tells of the 110,000 Children in American Orphanages "Over There."

The hope of the entire Near East country, according to Miss Margaret Reid, teacher in Jefferson High School of Portland, who recently returned from a term of service in the Near East Relief orphanages in Russian Armenia, is bound up in the 110,000 orphans being fed, clothed, educated and trained for farming and the industrial trades.

The continuous wars which have swept this unfortunate country since 1914, she says, have left it devastated and its people helpless, starving and in despair before the staggering task of reconstruction.

"They are plodding on as best they can," says Miss Reid, "but are centering all their hopes for the future of the Armenian and Syrian races upon 110,000 children in the American orphanages who are receiving careful American training. Outside the orphanages there is practically no schooling or training to be had. Every effort must be directed towards the difficult objective of mere physical survival. Many 12 year old children can neither read nor write. This is because war has swept that country ever since 1914. These boys and girls are from well-educated families, and realizing how handicapped they are, they come to the orphanages and offer to give up part of their food if they can be given schooling. From the destitute families come mothers in rags and tatters, thin and hollow-eyed from hunger, offering to make any sacrifice if we will only establish schools for their children. * * * In all the orphanages the children are being taught to read, write and figure in their own language. The older and brighter children receive instruction in geography, history and English. Because bread is needed so much more than education, we cannot afford a sufficient number of teachers to teach personally all the children, so our few teachers give their extra time to the bright pupils, who are able, in a short time, to serve as teachers for the others. These children are marvelously industrious. Practically all the work of my orphanage was carried on by the children, who did all the cleaning, sewing, cooking and laundry work, also helping in the hospital work and clinical treatments. They realize that every penny of American money must go for their support and to help other children kept alive, so the boys of our orphanage, when they wanted a swimming pool, dug the hole themselves and then went without supper twice a week for many weeks in order to buy the cement and the labor of the workmen to finish it.

"When the little refugee children come into our orphanages they are always in a most pitiable condition—dirty, covered with vermin, clad only in filthy rags, and many of them afflicted with scabies, trachoma and other diseases resulting from starvation, exposure and lack of care. The first task is to clean the child thoroughly, shave his head, and treat the eyes and scabies sores. Next comes a system of careful feeding, lest the food prove fatal to the famished and emaciated little bodies. In about two weeks the little waifs are able to run about, but it takes a year or more to make them into normal, wholesome children. Their joy and happiness in the paradise of an American orphanage is the thing that makes it possible for an American worker to endure the sights that must be seen on the outside of the orphanage walls every day. But happy as they are, these little ones never seem to forget the awful things they have been through. We had one little boy named John, four years old, who for weeks after being admitted, would steal the shoes of the other boys, their books, food from the kitchen, everything. This was because the only way he had of keeping alive all his life, had been by stealing. Another boy of six years would sit by the door, for days after he came, with his hands out begging for food, despite the fact that he was receiving three meals a day. It was hard to make him understand that he still did not have to beg for food. A four-year-old boy who had spent the previous winter begging in a ruined village and sleeping at night among the sheep, had a perfect horror of being sent away from the orphanage. One day he recognized two women visitors who came from the ruined village where he had begged when scarcely more than a baby, and he ran to me sobbing and in terror, pleading with me not to let them take him away. The boy who ran my errands was 12 years old, an Armenian. He had seen his entire family killed before his eyes in a Turkish massacre. Hiding among the ruins, he escaped massacre, but next day was found by some Arabs, who took him into the desert and made him their slave for two years. Then he was rescued by the English and brought to our orphanage.

"The personal history of each little orphan is a tragedy in itself and no one but those in close touch with these little ones can know their deep gratitude and reverence for anything American. This gratitude and reverence is universal throughout all that land of sorrow, where the helping hand of America, through the Near East Relief, has saved hundreds of thousands from death by starvation and today offers the only hope for the survival and rehabilitation of these tragically stricken races."

The KITCHEN CABINET

Now all occasions do inform against me,
And spur my dull revenge! What is
man,
If his chief good and market of his
time
Be but to sleep and feed?
—Shakespeare.

FISH DISHES

As canned fish is available in any market, these dishes are seasonable at any time. Salt codfish is in the market, put up in boxes and a most satisfying dish of this is easy to prepare.

Salt Cod en Casserole.—Wash and soak one pound of salt codfish in water to cover for several hours. Drain and flake in small pieces. Cover with boiling water and simmer before flaking. Melt three tablespoonsful of butter, add one small onion cut in slices and cook slowly for five minutes. Add the fish which has simmered ten minutes, one cupful of boiled rice and two cupfuls of canned tomato. Pour into a casserole, cook for thirty minutes. Season well before serving.

Fish Cutlets.—Melt three tablespoonsful of butter, add one-half tablespoonful of finely chopped onion and two tablespoonsful of chopped pineapple. Cook slowly for five minutes, stirring constantly. Add one-third of a cupful of flour and when well mixed stir in one-half cupful of milk and the same amount of cream or condensed milk. Cook until smooth and thick, add two cupfuls of flaked fish, salt and paprika to taste. Shape into small cutlets, dip in egg and crumbs and fry in deep fat. Drain on soft paper and serve with a good sauce.

Molded Fish Salad.—Flake one-half pound of tuna fish or salmon. Mix with one cupful of diced celery, one tablespoonful of chopped green pepper, two tablespoonsful of chopped olives and three-fourths of a cupful of salad dressing. Add two tablespoonsful of vinegar and season with salt and pepper. Soak two tablespoonsful of gelatin in one-fourth of a cupful of cold water for five minutes, dissolve by placing over hot water, then stir into the mixture of fish. Turn into small molds rinsed with cold water and set away to chill. Serve on lettuce or water cress and garnish with celery, strips of green pepper or parsley.

Nellie Maxwell

Juvenile Delinquents Need Scientific Study

"A much larger proportion of mental defectives is to be found among delinquents as they appear in court than in the ordinary population, perhaps ten times as many," says Dr. William Healy, director of the Judge Baker Foundation in Boston, in a report just made public by the U. S. Department of Labor through the Children's Bureau. But Dr. Healy points out that individuals mentally normal are misdoers quite apart from matters of mental capacity and that many feeble-minded people live decently and do their work well. Determining the causes of criminal tendencies and "deciding treatment that is tremendously influential at the formative period of life," Dr. Healy says, "vastly outweighs in importance * * * any decision of a criminal case that may take weeks in court or perhaps fill the pages of the newspapers."

The report, entitled "The Practical Value of Scientific Study of Juvenile Delinquents," declares that all delinquent children need scientific treatment, and that mental tests alone do not suffice to give a true picture of the child's personality without study of his home, companions, play, employment, special temptations and bad examples, quality of schooling and other conditions of environment, taken together with his whole mental life, his lack of knowledge or his misinformation, his habits, secrets, grudges, and ideas.

Why Not

have the benefit of the experience we have had in filling prescriptions? We use only the purest of chemicals in our work which insures you the very best that money can buy. Ask your doctor if our statement is not correct.

Curreys Pharmacy

Grays Crossing
It's All Right or Your Money Back

20th CENTURY GROCERY

Here are positive demonstrations of the ability of these stores to save you money. Prices quoted are good Saturday and Monday

Arm & Hammer Soda, full pound package 7 1-2 cents		
Darimade Milk, from High Grade Western Cows, can 9c, 10 cans 88c		
Royal Club Pineapple, fanciest pack, in large cans, 25c, 4 cans for 98c	Eastern Cornmeal, 9-lb. sacks for 28c	Golden Gate Coffee, pound can for 88c
Tea Garden Syrup—The smokiest syrup made. Qts., 38 cts.; Half gals., 2 1/2 lbs., 62 cts.; gals., \$1.15	Magnolia Molasses, rich and flavorful. Can, 28 cts.	5-lb. cans, 50 cts.; 10-lb. cans, 95 cts.
Avondale Molasses, 2-lb. cans, 15 cts.; 5-lb. cans, 33 cts.; 10-lb. cans, 59 cts.	LANGS EVERYDAY CHOCOLATE CREAM CANDY 1-lb. box, 50 cts. It is pronounced fine by particular people. "Really can't see how it is sold at the price."	
Olympic Pancake Flour, large package 25 cts.	Royal Baking Powder, large cans 38 cts.	Norwegian Sardines, Seashell brand 10c
CANNED VEGETABLES		
Standard pack of Corn, 2 cans 25 cts., 4 cans, 48 cts.	Libby's Solid Pack Tomatoes, No. 2 can, 15c cts., 4 cans 58 cts.	Standard pack of Peas, 2 cans 25 cts., 4 cans 48 cts.
CANNED FRUIT		
De Lux Plums, Gold Leaf Brand, No. 1 cans, 15 cts., 4 for 58 cts.	Royal Ann Cherries, Gold Leaf Brand, No. 1 cans, 15 cts., 4 for 58 cts.	Robles Peaches or Bartlett Pears, large cans, 22 1/2 cts., 4 for 88c
Apricots, Libby's best pack, No. 2 cans, each 22 1/2 cts., 4 for 88c		
COFFEE		
20th Century Coffee is all we claim for it. It is good enough for the most particular, 3 1/2 lb. 5 lb. for 73c		
Genuine Codfish, 18c, 2 lbs, 35c	Salton Bran, package 15 cts.	Salton Peanuts, very fine, lb. for 15c
Salted Peanuts, very fine, lb. for 15c		
FLOUR AND SUGAR		
Prices quoted are based on our most economical business operations, so are always satisfactory.		
POTATOES, fine, white, mealy, clean stock \$1.65 a hundred		
SEE OUR DISPLAY OF GREEN VEGETABLES		

There are no better places to trade than the 20th Century Grocery—They are conveniently located 92nd Street, Lents—Next to Multnomah State Bank

MATT GREENSLADE
Wagon Repairing
Horseshoeing & Gen. Blacksmithing
AUTO REPAIRING
8327 Foster Road Lents

If Mothers Would Know
What a Skilled Trade
BARBERING
is they would bring their children here for a scientific HAIRCUT.
CHESTER'S

ANNOUNCING
the
APPOINTMENT
of
Mrs. Bessie Leitch
5351 89TH STREET
As a Herald subscription and advertising solicitor.
Mrs. Leitch also is an authorized solicitor for the Curtis Publishing Co. (Saturday Evening Post, Ladies Home Journal, Country Gentleman) and the Pictorial Review Publishing Co.
She is enabled to offer many clubbing combinations.
Appointments may be made with Mrs. Leitch by telephoning 622-28.
Orders may be left at the
HERALD OFFICE

B. G. CLARK
Has moved his shoe repairing shop from 6715 Foster Road to
5935 92ND STREET
(Goggins Shoe Store)
He will be pleased to see his friends in his new location.

Many a business headed towards the financial rocks has been saved by a systematic advertising campaign.

New stock of Men's and Boy's Clothes arrived this week.

New stock of Easter Millinery is now being opened.

Royal Worcester Corsets have been added to our stock.

Wise Bros. Dept. Store
(Successor to Katzky Bros. Store)

We Have Helped!
Thousands of satisfied patients will tell you we have helped them to see better and more comfortably. We have helped others to get rid of headaches, dyspepsia, etc., caused by eye strain.
Have Your Eyes Examined Today
STAPLES-- THE JEWELER OPTICIAN
266 Morrison St. Bet. 3rd and 4th

Tremont Plumbing Shop
5827 72nd Street
A. C. NUTTER, Prop.
Get my prices before you let the job.
Res. Phone 640-05
Office Phone 613-33

If You Bicycle See
Norwood
5907 FOSTER ROAD
IF YOUR BICYCLE IS SICK BRING IT TO
Norwood Hospital
New & Second Hand Bicycles
AUTOMATIC 627-23