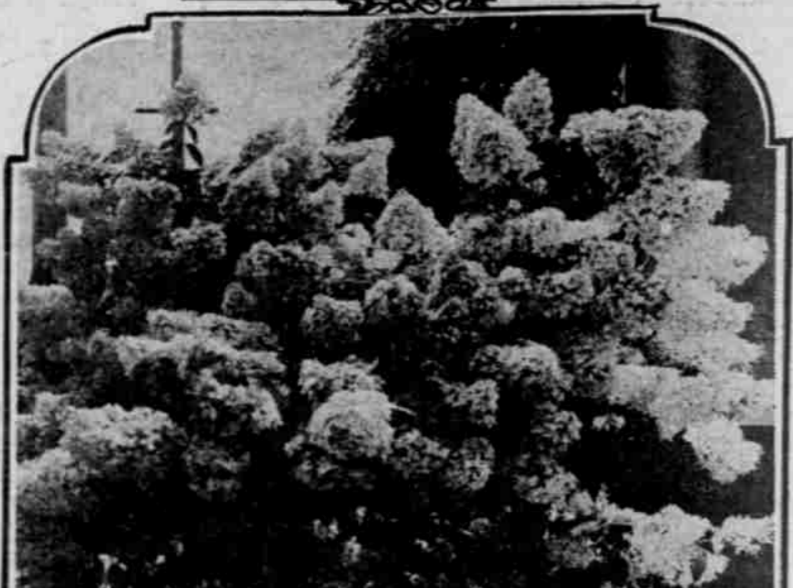


HOW TO SUCCEED WITH THE WAR GARDEN

DEAR FRIENDS: The amount and variety of information that has been, and is being showered upon us in regard to making and maintaining successful war gardens, is confusing. In all our newspapers, magazines, and in various books and booklets we have a great mass of advice on preparing the soil, the best methods to be employed in growing vegetables. Of course we have all noticed that whenever we come to have a special new interest in any subject it seems as though all our papers, magazines, etc., were suddenly full of articles about that very subject because our attention has been called to this particular thing and we are looking for it. But besides this universal experience we know that there is a great drive on now for the making of war gardens and a very great amount of information in regard to this is being given us. It is a great quantity and it is hardly possible for us to read it all, and not humanly possible for us to remember it, so we must make some organization to preserve in such a way that it will be easily accessible when we need it later.



When that time comes, and you get and read over the four different writers have said about raising tomatoes, for instance, you will find many things which are the same in each article. These things you can usually follow safely unless all your authors live in the East and you in the West. In this case, and in any conflict in the advice given, let me urge you to always follow the rules.

First, take the advice of the authority who lives the nearest to your own locality, or find someone who lives near if you haven't one.

Second, take the advice of the one who you have reason to believe is a practical, as well as theoretical gardener. The man who writes an article has found out in his own experience by the exercise of his own muscle as well as brain, always speaks with an authority that the pure theorist cannot. So do not take everything you read as of equal value, but try them by these two tests of value to you.



Not that the Eastern advice is not valuable, for it is very good. The great principles of soil preparation, seed sowing, growth and harvesting, are the same everywhere, but it is the little specific things added to these great underlying principles—things that are peculiar to your own location, and even to your own garden, that make the difference between an ordinary or poor garden, and a splendid flourishing garden, the admiration of all beholders, such as we all want to have. Let me suggest in this connection that our five Portland seed companies all answer these requirements and their catalogues and general advice will be necessary to a perfectly satisfactory and intelligent answer.

We have exceedingly practical and efficient help in our superintendent of school gardens, Mr. Carter. Of course, he is very busy with his regular work, but is always glad to advise you if you are where he is, and our county agent for Multnomah County, Mr. Hall, has an office here in Portland, where he can be consulted and gives splendid help.



Also, if you will write in to me for any advice you want I assure you I will take great pains to get the answer given you reliable in every point, and applicable to your personal needs. A description of your soil, conditions, etc., will be necessary to a perfectly satisfactory and intelligent answer.

But to return to the subject of preserving this mass of information which we find in the various subjects together, reference. To do this we need some systematic arrangement, and I would suggest that you make a garden index, a little time spent in making one, and arranging your reference material as you go along will save you hours of hunting for it later.



Garden Index.

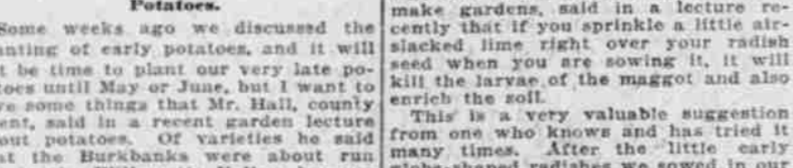
This may consist of your clippings pasted on cards and arranged so you can keep in the same subjects together, or it is probably easier to buy a couple of packages of Manila "legal" envelopes and write on them the names of your 48 or so varieties of vegetables. In case you should plant so many, and on the other envelopes you can write "Soil Fertilization," "Planting," "Working the Soil," "Insect Pests," etc. Not forgetting one labeled "Miscellaneous" which may come to hold as valuable a set of clippings as any of these envelopes can be strung together in order by shoe strings run through holes punched in them, (as I have mine), or can be placed in a box which they fit filled with clippings from time to time, and at any time you can put your hand right on the information you want.

NOTE—I want to suggest, also, that this index system is a great convenience and time saver for other things. If the busy housewife arranges one for herself for home use, she will find it will save hours of hunting. The envelope, or card, labeled "Winter Clothes," for instance, would list just where you buy Bob's heavy hosiery, the overcoat, or Johnnie's sweater, when you suddenly decide to go up in the mountains in August, and there would be no trouble now in finding last year's garden seeds and tools or the children's Spring underclothes. The lack of space in our city apartments renders such an arrangement necessary, and the multiplicity of things we have to remember it desirable anywhere.



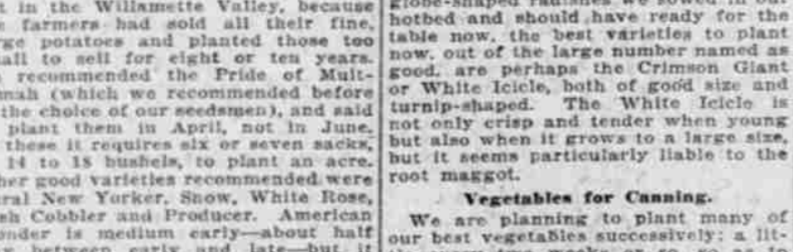
Planting the Gardens.

Everyone is making garden now. Most gardens are ploughed and then the beds and paths are carefully laid out with a line, exactly at right angles to the sidewalk, and with all sides and corners well marked. Early planting has been done and we are ready to consider what should be done at this season, and what not till later.



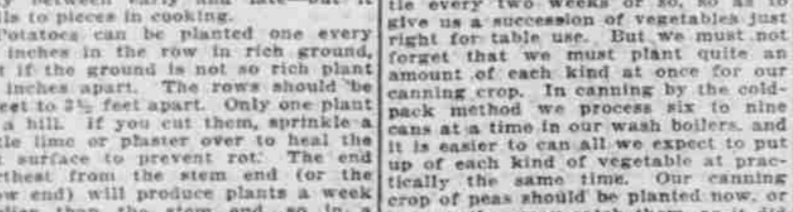
Vegetables to Plant Now.

Early beets, carrots, Swiss chard, kohlrabi, kale, onions, parsnips, potatoes, peas, radishes, spinach, saffron and turnips, should be planted now if you have not already done so.



Vegetables Not to Plant Yet.

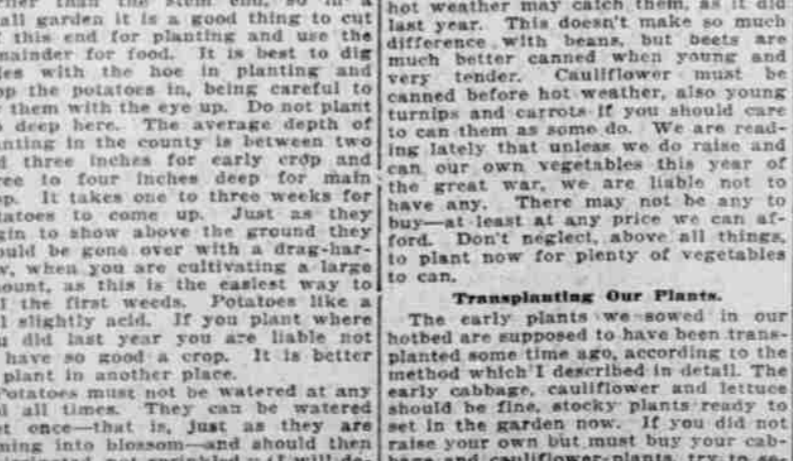
Beans, brussels sprouts, broccoli, cabbage, corn, popcorn, cucumbers, melons, peppers, pumpkins, squash, late potatoes, Winter Telephone and others should be planted later.



Peas.

It is fully time for our second planting of peas, which are never very particular as to weather or soil, though they don't do well in hot dry weather, so we must set in our main crop for canning at once so that they may not be spoiled by drought as they were last year.

Plant the seeds 3 or 4 inches deep, so that the roots may have moisture. Scatter as to weather or soil, though they don't do well in hot dry weather, so we must set in our main crop for canning at once so that they may not be spoiled by drought as they were last year.



Three Reasons why every woman says: Wonderful for blouses!



"So easy—no rubbing!"

"Quick? Unbelievably so!"



"Has it really been laundered? It looks like new."

ONCE upon a time, in the dark and Lux-less days, there were Two Kinds of Blouses. First, your Everyday Blouses. They were homely and heavy, and plain so they could stand hard washing. No dainty colorings. No lacy trimmings. No flimsy materials. Then, your Dainty Blouses. Those you treasured, and you wore them very, very seldom and very, very carefully. When they were soiled, you sent them away to the Cleaner's, waited for them, and paid for them All Over Again!

Now, how different it is!

THAT is the beauty of Lux. It is so very quick and easy. In an almost unbelievably short time you can transform anything which is limp and dingy into a refreshing, dainty garment.

Who thinks of waiting, nowadays, from Monday to Wednesday for her blouse to be laundered? Never!

For blouses, Lux is wonderful. You simply pop your blouse in the warm Lux suds and have it out again after a few minutes' soaking and sloshing about in the thick bubbly lather.

Try washing your woolly sweater and your soft new blankets in Lux. You would never believe that they could be done so quickly, so perfectly and so easily.

SAID a Rich Girl to a Poor Girl, "I have spent a small fortune for blouses, and none of them look half as dainty as that pretty new blouse that you are wearing."

Said the Poor Girl, "This blouse is not new. I have had it for a year."

"But, my dear, it has never been laundered!"

"Oh, but it has—time and again—with my own hands. The secret is Lux. Lux simply charms the soil and dinginess away. It makes my blouse look like new every time it is laundered."

And this is the story of every woman who has ever used Lux. The Lux way of washing gives you results that you would never have dreamed possible in the old days of Vigorous Rubbing. You can have the daintiest things and have them long.

Every woman wears the daintiest, prettiest, flimsiest things for everyday wear. Why not, when she can wash them again and again and keep them new with never a bit of rubbing!

Rubbing ruins dainty things

Rubbing cake soap on materials, then rubbing again to get the dirt out, is the old-fashioned laborious way of washing. It was hard on you and hard on your blouses.

Try the Lux way. No rubbing! Just dipping the flimsiest blouse up and down in the wonderful rich Lux suds, then having it new and shimmering again.

Try Lux for all these things

Fine linens	Children's finethings
Fine laces	Babies' woollens
Lace curtains	Sweaters
Silk hangings	Blankets
Georgette, Crepe de Chine and washable Satin blouses	Silk stockings
Chiffon blouses	Silk Underwear
Lingerie waists and dresses	Collars and cuffs
	Corduroy skirts
	Chinchilla coats
	Washable gloves

Lux will not harm anything that pure water alone will not injure

Try Lux just once

Every woman who has tried Lux is soon telling other women that she has at last found the ideal soap product for all fine laundering. Every woman tries Lux for dozens of things she never before would dream of trusting to soap and water.

Try Lux yourself. Your grocer, druggist or department store has it. Lever Bros. Co., Cambridge, Mass.



Lux comes in delicate white flakes in which there is more real cleaning value than is possible in any other form of soap. You drop them into hot water and whisk them immediately into the foamiest, bubbly lather. Add cold water to make the suds lukewarm, then in goes the blouse!

Let your Daintiest Blouses be your Everyday Blouses. It's so easy with Lux.

Wont shrink woollens! Wont turn silks yellow! Wont injure even chiffons!

© Lever Bros. Co., 1918

Hydrangea

apart and the vines should be farther apart in the row. Other special directions have been given.

Parsley.

If you have not already a little row of parsley in your garden, by all means plant some seed now. The Extra Double Curled is the kind recommended, and it should be planted in as cool, moist soil as you have, out of the way of your plowing, in May or June, but want to plant them in April, not in June. Parsley seed germinates very slowly and should be soaked over night in warm water before planting, and unless you have a very fine and moist seed bed it is better to start your seed in the hotbed and transplant the little plants of sufficient size. In this way you can discard the plants that do not produce finely curled leaves, as some will not. Sow radish seed with parsley if sown in the garden.

Radishes.

Our second sowing of radishes can be made now, remembering that in order to escape the root-maggot it is better to sow on soil where radishes were not raised last year. Miss Alice Joyce, field worker from Corvallis, who teaches the school children how to make gardens, said in a lecture recently that if you sprinkle a little air-slacked lime right over your radish seed when you are sowing it, it will kill the larvae of the maggot and also enrich the soil.

This is a very valuable suggestion from one who knows and has tried it many times. After the little early globe-shaped radishes we sowed in our hotbed, and should have ready for the table now, the best varieties to plant now, out of the large number named as good, are perhaps the Crimson Giant or White Icicle, both of good size and turnip-shaped. The White Icicle is not only crisp and tender when young, but also when it grows to a large size, but it seems particularly liable to the root maggot.

Vegetables for Canning.

We are planning to plant many of our best vegetables successively: a little every two weeks or so, so as to give us a succession of vegetables just right for table use. But we must not forget that we must plant quite an amount of each kind at once for our canning crop. In canning by the cold-pack method, we process six to nine cans at a time in our wash boilers, and it is easier to can all we expect to put off this end for planting and so the crop of peas should be planted now, or hot weather may catch them, as it did last year. This doesn't make so much difference with beans, but beans are much better canned when young and very tender. Cauliflower must be canned before hot weather, also young turnips and carrots. If you should care to can them as some do. We are reading lately that unless we do raise and can our own vegetables this year or have any, there may not be any to buy—at least at any price we can afford. Don't neglect, above all things, to plant now for plenty of vegetables to can.

Transplanting Our Plants.

The early plants we sowed in our hotbed are supposed to have been transplanted some time ago, according to the method which I described in detail. The early cabbage, cauliflower and lettuce should be fine, stocky plants ready to set in the garden now. If you did not raise your own but must buy your cabbage and cauliflower plants, try to se-

lect the varieties recommended in our past letters. Remember that cabbage plants are not just "cabbage plants," but are a certain variety. Make up your mind what you want and go to the seed store that has that kind, and be particular to get that kind of plants. Do not take any kind the corner grocery happens to have for sale.

Cabbage and Cauliflower Plants.

These are cool-weather plants and make the best growth in Spring and Fall. The seed bed should be carefully prepared and made very rich by manure or commercial fertilizers containing nitrogen and potash.

Before you transplant your young plants to the garden give them a good soaking with water and let them stand three or four hours so the dirt will adhere to the roots. Be careful in transplanting to keep the roots covered from the sun or wind. Try to transplant all plants on a cloudy, cool day, and, if possible, just before a shower. The plants are usually set 12 to 18 inches apart in the row, and the rows about two feet apart. These early cabbage should be ready for use in June. Cauliflower has much the same cultivation, but is more difficult to grow. It needs a rich, loamy soil and much moisture.

Questions and Answers.

Mrs. T. B. C. Portland, Or., asks what makes some radishes grow pithy. It is caused by their growing too slowly, in consequence of being planted in poor soil, or hard soil, or not having enough moisture, etc. They should grow rapidly in rich, soft, damp soil. Leaving radishes in the ground too long, also, makes them pithy. They should be pulled as fast as they are large enough—not over an inch in diameter for most kinds.

Let us have more questions and more letters of helpful advice. Cordially yours, YOUR GARDEN NEIGHBOR.

SIMPLE BUFFET MEALS GROW IN POPULARITY WITH WAR BRIDES

For Moderate Wedding Party, Where Guests Do Not Exceed Fifty, Supper Can Be Managed Very Well Without Aid of Caterer.

The underlying principle of any buffet meal is, of course, the elimination of work. A buffet supper is less formal than a conventional bridal supper served at little tables, but it may be made an elaborate and expensive entertainment or a simple and economical one, according to the way it is managed. A fashionable caterer will furnish a "simple" buffet supper, including hot bouillon, one hot entree, salad, eggs and coffee for about \$2 a head.

The caterer sends his own silver, glassware, china, linen and table decorations, and a corps of waiters under the direction of a competent head-waiter will attend to everything and remove responsibility absolutely from the giver of the entertainment. But a caterer's supper of this sort is not an economical affair, and usually it demands accompanying lavishness in the way of floral decorations, awnings, a policeman or two to stand at the awning entrance and keep crowds from

blocking the passageway—and all of these smart wedding accessories cost money.

For a moderate wedding party and guests amounting to perhaps 50 in number, the buffet supper can be managed very well without the aid of a caterer. It may be well to engage the services of a woman or two to help in the kitchen, so that the maids of the house may be free to assist in serving the guests, carrying trays and the like. The dining-room should be simply decorated with tall slender vases of flowers and with candles in sconces and candelabra on table, sideboard and mantelpiece. Have piles of plates, with folded napkins beside them conveniently placed, and arrange the silver, forks and spoons in groups by themselves, so that every escort may supply his lady speedily and without confusion. An urn of bouillon and little cups may be set at either end of the table and a member of the family, or a friend, at each urn, will be able to serve the first course rapidly. During the second and third courses of entree and salad, the urns will be carried out and replaced with urns of coffee for the last course, this to be served in the same way.

Small, dainty croquettes, creamed oysters, sweetbreads and mushrooms, or lobster Newburg may be served as the hot entree course. On each plate will be a tiny, three-cornered sandwich with some dainty filling. The plates will be brought in on large trays by the maids so that all the escorts will not rush to one spot and cause crowding and confusion. The salad course should be served in the same way, and also the ices. And young girls or members of the family may carry about baskets or fancy plates of little iced cakes and bonbons during the eating of the ices. A maid with a capacious tray should be moving about among the guests continuously taking up the empty plates and carrying them out to the kitchen. If this is not done, the attractively decorated table, the sideboard, mantel and other places in the room will soon be littered with used plates and silver, for people are apt to put plates down carelessly wherever they happen to be at a buffet supper.

If bouillon and salad have been prepared early in the day, the coffee and hot entree may be made just before supper is served without a great deal of trouble. Every plate, every fork, every tray should be in its place, and every detail of the supper should be complete under the eye of the person who is managing it, before a single guest is summoned to the dining-room.

respect and honor all that it stands for, together with the severe tests, physical and mental, applied by the Government before granting the privilege of wearing that uniform, will not immediately make a weak man strong, nor a strong man perfect, so despite all the instructions and enlightenment begun in the officers' training camps still being successfully continued for each private in every cantonment throughout the land. Every mother realizes that the sex question can never be wholly solved.

It may comfort her, however, to know that with the great work now being quietly conducted by the Government, her fears regarding venereal diseases are almost groundless. Let her not take too seriously the exaggerated statements of hysterical women regarding the morale of the training camps in this country.



Wind Roughened Skins Soothed by Cuticura

When you return from your auto ride smear the face and rub the hands with Cuticura Ointment. Wash off in five minutes with Cuticura Soap and hot water, using plenty of Soap, best applied with the hands, and continue bathing three minutes.

Sample Each Free by Mail. Address post-card: "Cuticura, Dept. 5A, Boston." Sold everywhere. Soap 25c. Ointment 25 and 50c.