

PORTLAND YOUTH GAPPED WHILE IN SERVICE ON BATTLE LINES IN FAR-AWAY EUROPE

Letters Received From Oregon Boys in France Indicate That Many of Them Already Have Been Pitted Against the Hellish Huns—French People Kind to Yankees Overseas.



A. H. Heston, A. C. Heston, Robert Shields, W. H. Booth, Glenn B. Thomas, J. Leslie Anderson.



Ralph J. Taylor, Linn W. Nesmith, Clarence Morrell, J. W. Quigley, Paul Robinson, Harry F. Mahour.



Lawrence Driscoll, Geo. H. Joslin, Oliver Wendell Holmes, Dr. J. R. Barr, Marion Pennington, Arthur L. Keppinger.



L. E. Templeton, L. E. Edwards, Wm. Handlin, Robert Slutz, William E. Slutz, Samuel H. Slutz.



Louis Hertz, A. F. Roth, Arthur C. Loftholm, N. A. Babler, James A. Flanagan, Roy W. Hill.



Robert F. Renner, Corp. J. Barnes, Floyd Ellis, Guy W. Savage, Norris West, Floyd J. Huntley.



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"We are having beautiful Spring weather," writes Private G. W. Holmes, of Company G, 24th Infantry, to his mother in this city, from a base hospital ward in France. And then, quite casually, he discloses why he is in the repair shop. "I am in the hospital again," runs the letter. "I was gassed some days ago. I got it in the nose, head, throat and lungs, but not very seriously. I also got a slight touch in the eyes, but I am nearly over that part of it. Nothing for you to worry about. My operation has healed nicely."

"I have seen some action and am with very good soldiers. They are all fine fellows. All the fellows who are well are playing baseball here in France, as Spring is on in full blast."

Ralph Lewis Taylor is a graduate of the Albany High School of the class of 1914. He formerly lived in this city and is the son of J. W. Taylor, the foreman of the Southern Pacific shops at Albany. On his 18th birthday he enlisted and entered the Army Hospital Corps at Goat Island, San Francisco, as a second-class engineer soon after the arrival of the Oregon boys on the United States Steamship Hanzoo. Prior to this he spent three months at the United States Training Station at Philadelphia, where he took a concentrated gas engine course at the Columbia University, New York City. Mr. Keppinger expects to receive a promotion to first-class engineer soon and is enthusiastic about his work, according to a letter which was received by his wife, Mrs. Ada Keppinger, recently.

Eugene friends of Marion A. Pennington, private in the 65th Coast Artillery, were shocked to hear of his death in France to April 3, a few days after the arrival of the Oregon boys "over there." A message from Adjutant-General McCain to Marion's father, Perry Pennington, recently contained the news of his death.

Pennington is the second member of the old Second Company of the Oregon National Guard. His father, John Pennington, was taken into the Federal service last Summer. His death is probably the first to occur among the men of the old Oregon Coast Artillery, now the 65th Coast Artillery, since the arrival of that unit in France.

Mr. and Mrs. Harry Morrell, of Willamette, Or., have received word from their youngest son, Clarence, saying that he has landed safely in France, and is feeling fine.

Morrell enlisted at Vancouver, Wash., in the aviation corps and was later stationed at Waco, Texas. He is now with the 27th Aero Squadron. He is a graduate of the Willamette High School, and his star appears on the service flag of that institution; also his brother's star, who is with the 49th Aero Squadron, now stationed at Waco, Texas. He is Clyde Morrell. These young men are the only sons of Mr. and Mrs. Morrell. Clyde Morrell is very anxious to join his brother in France, and is looking forward to the

that water was not fit for humans, only for dogs—a sentiment which led to a lively argument in badly broken French and mixed English.

One of the most interesting letters received from the boys in France recently is one from Corporal Guy R. Swager, who is in France with the 116th Engineers. He is a Kelso boy and is the only son of Mrs. Frank Swager.

He says that the towns over there are built very close together and that everything is made of stone. He also says that some of the buildings near where they are were built in the tenth century.

Floyd Ellis is a former University of Oregon student, now in the Medical Corps of the United States Navy at Mare Island. He is the son of Mr. and Mrs. M. D. Ellis, of Astoria. He is a graduate of the 1914 class of the Dallas High School and was prominent in baseball and track. At the University of Oregon he was a member of the Kappa Sigma fraternity.

James A. Flanagan is the only son of Mr. and Mrs. Thomas Flanagan, of 437 East Third street, subject of this city. He enlisted in the United States Navy at Seattle on September 5. He was stationed there until he left on the U. S. S. Great Northern, to Bremerport, January 17. He is now with the U. S. Naval Aviation forces who are in France. In a letter to his parents recently he says that he is enjoying the best of health and that all he wants is news from home.

William Handlin, who was a professor of biology and coach of athletics at Pacific University the first part of the year, has been the Young Men's Christian Association work at Camp Lewis for the past few months. Recently he left for France, where he will help in the Young Men's Christian Association work. He has previously reached Portland that he has proved to be an able instructor.

Arthur C. Loftholm, who graduated from the Hood River High School last year, left at the end of his school term for Goat Island Naval Training school at San Francisco. He took a course in motor construction and operation study at Columbia University and recently wrote his father, A. C. Loftholm, at Hood River, as first mate of a submarine chaser. He is not yet 20 years of age.

Roy W. Hill, Portland youth, is the son of Mr. and Mrs. M. C. Hill, of 336 Third street. Last week he left for Mare Island, where he will enter the radio branch of the United States Navy. Before his enlistment he was a traveling man for the Oregon Moline Plow Company.

Sergeant Robert R. Renner, son of Mr. and Mrs. James Renner, of 608 Malden avenue, is in Maryland now and expects to go to France soon. He has been at Camp Grant, Rockford, Illinois, ever since last Summer, where he has been training new recruits in Company E, 31st Engineers.

He is a graduate of the Lewellyn Grammar School of this city and was also a student at Lincoln High School. He was a member of the Oregonian for three years.

A. F. Roth, son of Dr. J. B. Roth, of 1101 Main street, of this city, graduated from the school of aviation at Berkeley, Cal., last October. He then went to Garden City, New York, and then to Lake Charles, Louisiana, for practical flying. Last week he received the commission of a Lieutenant after the completion of final examinations, which were taken upon the subject of aerial gunnery. He is now detailed to Dallas, Texas, where he will assist in the training of the cadets there. He is the son of Dr. J. B. Roth, who is not acting as a first mate of a submarine chaser.

Edward W. Loftholm, formerly of Hood River, Or., who is a First Lieutenant in Company E, of the 65th Regiment of Artillery, has sent a cablegram to his wife, telling her of his arrival overseas. Mrs. van Horn is living in Hood River at the present time. Included in the company of the 65th Regiment of Artillery are 38 Hood River boys, former members of the 13th Coast Artillery Company. The Coast Artillery Company was organized in Hood River in the Fall of 1916 through the efforts of Lieutenant Loftholm, who at that time was engaged in superintending the work of a large East Side orchard. He is a former student at the University of Washington.

Sergeant NeSmith is a grandson of Colonel NeSmith, who was United States Senator from Oregon in the pioneer days. Sergeant NeSmith enlisted from Rickard in the engineers' corps, which formed at Vancouver last October. He is also a cousin of C. N. McArthur, a member of the lower house of Congress from the Third Congressional District of Oregon.

Private Robert W. Shields, son of Mr. and Mrs. George W. Shields, of Forest Grove, of Battery C, 65th Regiment, Coast Artillery Corps, is now in France, according to letters received by relatives and friends. Until recently his unit was stationed at Fort Stevens, and his letter is one of the first to apprise the home folks of its whereabouts. Private Shields is 18 years old and joined the colors at Drain, Or., where he was attending high school when the war broke out.

"Feeling fine," is Private Lawrence Driscoll, of headquarters company, 46th Artillery Brigade, who is now in France, according to letters received in this city, where his home is at 123 North Seventeenth street. His brother, Corporal George S. Driscoll, is also in France with the 41st Telephone Battalion, Signal Corps.

"Everything is getting along nicely, and must be army life agreeable to me," writes the young artilleryman. "Was weighed yesterday and tipped the scales at 170 pounds, which is 23 pounds more than I weighed when I left Portland some six months ago."

One of the first boys from this city to enlist was J. Leslie Anderson, of Portland boy, who is now surgical assistant in the 162d United States Infantry. He was a student at Lincoln High School and is the eldest son of Mr. and Mrs. Joseph L. Anderson, of 5024 Sixty-first avenue Southeast.

Private Anderson is now in France, and he writes that he likes the country very much. He says that in the morning picture shows in France the men never take off their hats and neither do the women. "The French are very polite," he says. "They smile sweetly and say 'merci, monsieur' just as if they had charged you half price for something. The other day when I was in a store one woman told me that all Americans are millionaires. That kind of a reputation may be all right in the states, but they have not a credit system here."

Corporal A. V. Heston, of Company B, 162d Infantry, who is in France with the Oregon boys, writes his aunt, Miss R. L. Heston, of 553 1/2 East Sixth street, that they are having great fun following a French city, the name of which is withheld in deference to the censor.

HOW TO GROW LETTUCE IN THE HOTBED OR COLD FRAME

DEAR FRIENDS—Today we have time for a little plain talk about the soil which is the foundation of all gardening, and about which so much is written that is so scientific that it is out of the depths of any one except professors and professionalists.

The Soil Described.
It has been defined as that thin layer of earth that covers our globe like a blanket, and in which all plants, beasts and men live upon, grows. If it were washed off starvation would be the result. It has been formed by the action of water, heat, cold, tiny animal life, etc., by which the surface rock of the earth was rubbed, crushed and broken until this surface layer was made. This soil blanket holds within its warm folds all that is necessary for life.

The fine fertile layer of earth that is called soil does not go very deep. In it are the sediment of rivers, the humus of decaying vegetation and animal matter besides other agencies rendering it rich and productive. It covers another layer which is harder, coarser, colder than the soil, this is called the sub-soil, or the soil that is under the surface layer, and above the rock which is below all soil. In all temperate climates the difference in the soil and sub-soil is strongly marked, but in rainless, sun-dried regions there is little difference to be noted. The moisture in the sub-soil, the better returns we will have from our gardens, as the roots of most of our vegetables will go down deeply into it for nourishment and moisture if it is not so hard that they cannot penetrate it.

Our Garden Soil.
No soil, no garden; so it pays us to study this matter. Of course a fine, rich, mellow soil to start with is much to be desired, but with proper care and attention a well situated soil on our soil here can be made to give good returns, and most of us have to take up our war garden soil as it is, and by our own efforts make it what we desire. There is no cause for despair, no matter what it is. A back yard that had been trodden till it was as solid as brick and had to be broken up with an ax, was made to yield a good variety of plants the first year, after the ground was thoroughly broken up and brought into use, the better returns we will have from our gardens, as the roots of most of our vegetables will go down deeply into it for nourishment and moisture if it is not so hard that they cannot penetrate it.

Moisture in the Soil.
Plants of the soil, for the want of moisture in the soil, and this condition cannot be satisfactorily remedied by the watering-can. The trouble lies back of such surface treatment and back of such remedied by getting at the cause. The soil should be so prepared by tillage that it will catch and hold enough water to supply the plants with the moisture they need even through hot dry spells. Plants draw their nourishment through their roots to their stems and leaves, and when you consider how fine their roots are you know that their nourishment cannot be taken in a solid form, but must come from the earth. All vegetables feed by their roots and the roots should have to go down deeply to find water and nourishment. If moisture is applied to the plants with watering-can or hose, the roots come to the surface to get the moisture and the plant can never be strong and vigorous. We must use correct methods of watering later, but the less artificial watering required, and the more moisture is available for your vegetables in a well made seed-bed, the better.

Deep plowing, the breaking up of the subsoil, the addition of decaying vegetable matter or humus, fertilizing with stable manure and raising crops that can be frequently tilled, all help to add moisture to the soil. If your soil is right, and a very dry spring comes, and you have to water, a soil prepared in this way will suck it up and hold it, instead of letting it pass off quickly. But a soil that is not prepared in this way will not hold it, and you will be watering all the time.

It consists in keeping the soil, or stirred finely on top for about an inch, so that it acts as a blanket to prevent evaporation from below. We will speak of this later. It is the great secret of the "dry farming" methods which have revolutionized farming in many parts of the West.

Our Hotbed-Cold Frame.
We are now supposed to have the plants in the hotbed we made all transplanted. The heat of the chemical fertilizer and the heat of the sun, and our hotbed has now become a fine "cold frame," which we will call it hereafter. It is open to sun and air and rain all the time now, except on very cold nights, when we are yet careful to roll our curtain down to protect from a heavy frost which we will have again until the middle of May at least. Otherwise the more sun and air our little plants have the better, and the more times we can transplant them the better. Of course understanding that they are left to make a substantial growth each time. The early radishes are ready for table use. The early cabbage and early cauliflower can be transplanted to the garden, as previously described, at any time now, if you have not already done so.

A Transplanting Bed.
The best way we ever found to keep cabbage, cauliflower, etc., from wilting in transplanting it, and also to protect the little plants absolutely from cutworms, etc., was to rather a good stock of old tin cans, which are not generally hard to find in the suburbs of a city. We used all of ours for this purpose on the ranch. Melt off the bottom and any remaining top on the hot stove, or else cut them off with some sharp shears. Never cut them down from top to bottom (or well apart) and tie up with twine. In each can plant one of your cabbage or cauliflower plants, in good soil, and let it grow. When ready to transplant in the garden set them in a hole you dig for them, can and all. They will never wilt. In the least, the tin protects the young plant from sun and all insects, and later when it is large and stocky you can cut the string, open up the can and remove it.

Tomatoes and Peppers.
The tomatoes and peppers must not go out in the garden yet for some weeks. Transplant them in your boxes first, if you can, and water them further apart each time and deeper in the ground each time, so that you come to have a great ball of roots to each plant, almost as large below the ground as above. Do not let them run up pale, spindly, colorless stalks and begin to blossom. Pinch off the top and make them stocky, with a strong, pink stem. Let them get all the sunshine possible by day and protect them always at night. As your plants grow they will take up more moisture and should be carefully watered, and always with a slightly warm water. Never water tomatoes or peppers with

HOW TO GROW LETTUCE IN THE HOTBED OR COLD FRAME

cold water at any stage of their growth. This is one great secret of their successful culture I have found out for myself.

Lettuce.
Transplant now to the garden any extra lettuce plants left in the cold-frame. The row of lettuce we planted along the back of the box next to the house should be ready for table use now and should give us fine lettuce until that that we transplanted to the garden is ready for use, and this should last until what we seeded in the ground is ready. Beyond this it will hardly pay to sow in the open ground, as lettuce does not do so well in the heat of Summer. It gets tough and the leaves become thick and dark green. In this stage it is good to use for "greens"—just as you use spinach—though it is usually left to run to seed and so go to waste.

Summer Lettuce and Radishes.
As soon as the hot-bed or cold-frame is entirely empty, say the last of May, you could get the soil remaining there in good condition and sow it just as you would a garden plot, to lettuce and radishes. But now we would just reverse the use of our cloth curtain. Instead of using it to protect our young plants from cold, we will use it to protect them from the hot afternoon sun. Roll the curtain down at 10 or 11 o'clock every forenoon and roll it up at 5 o'clock every afternoon, and keep your bed well watered and free from weeds and you will have delicious crisp, tender, lettuce and radishes all Summer long.

Chives.
Although good chives may be grown on uplands by means of great care and attention, it usually grows best in rich, moist, bottom lands. Reclaimed marsh-land, or low-lying ground, is the best place for chives. The very best celery plots because here there is sufficient moisture even for the heat of Summer. The plants should be selected with all the care possible, to protect it from hot and dry winds and to make it convenient to water every evening. Chives require a great deal of moisture and the soil should be so well prepared that it will hold moisture up to the very surface without the help of a trowel. Chives cannot stand exposure to very hot sunlight, and it is sometimes shaded, but in this locality our cool, damp Summers furnish ideal conditions for their growth.

Celery growing.
Celery seed should be sown in a hot-bed, early, as we have recommended, but if you have not done so you can sow it now in a seed-bed especially prepared with the soil very soft, fine and rich. When the little plants are from 1 1/2 to 2 inches high and have four or five leaves they must be transplanted. Transplanting them once or twice in the seedbed (giving each plant more room each time) before their final transplanting to the garden will give you good, strong, stocky plants. In the seedbed the young plants are thinned to stand two or three inches apart and the tops of the roots are cut off. The plants may safely be cut back 1-2 or even 1/2 of their growth. The plants may be four or five inches high when transplanted the second time, and the stems stocky and green. Besides shearing off the tops the tip ends of the roots are sometimes sheared off. Be careful not to disturb the roots more than necessary, nor to expose them to the sun or wind, and always try to transplant on a damp, cool day before rain if possible. The celery plants should be about 8 inches high when it is finally transplanted into the garden. They will not be until the last of May or early in June, so we will leave it until that time.

Planting Our Winter Onions.
We have planted seed for our young green onions, and a method of planting to raise onion sets was described recently, but we should also have a small bed sown for our dry or Winter onions. Do not try to have anything but a small bed, as it is very difficult to raise onions on a dry or poor land. For the best results a heavy top dressing of well-rotted manure should be used. The soil should be well prepared and a potash fertilizer should be applied. Wood ashes is very good. Nitrate of soda is also used early in the season, as it is very desiccating, and requires a rich, fine soil and careful cultivation; keep the soil finely pulverized and free from weeds.

Garlic, Chives, Etc.
If you wish to raise a little garlic you must buy the "cloves," separate them, and plant them like onion sets. They will be ready for use in the Fall. Shallots is grown in the same way and is much the same, except milder in flavor. It differs from the garlic also in that the cloves are not all enclosed in one outer skin, but are separate. The chives (or Welsh onion) and chives have much the same flavor, but are grown for their leaves, which are used for seasoning instead of the bulbs. Chives grow in dense tufts and are grown from seed or by buying and separating the tufts and planting in a row. They live right along, year after year, and are ornamental as well as good flavoring for soups, salads, etc. The leek is the mildest flavored of these bulb vegetables. It is grown from seed, and grows much the same, except that it is sown green instead of dry in the fall, like celery, being set in a pit or in earth in the cellar.

Vegetables Ready to Eat Now.
We have not a truly satisfactory and successful war garden unless we have many varieties of green vegetables in our garden ready to eat every day in the year. There is no reason in our favored climate why we should not have them. Canning and drying are all right for those things that we cannot keep, but much more attention should be given here to green vegetables which last all Winter, and those which come on very early in the Spring. They are more wholesome, fresh from the ground and save an immense amount of labor spent in canning and storing.

Our kale should be permanent, and now putting out new leaves for "greens," which we have also been having from our spinach, Swiss chard, mustard and dandelion. Our winter cabbage, broccoli and Brussels sprouts are hardly gone yet. Our salicy (or vegetable oysters), parsnips and carrots were only dug to make room for plowing and we have plenty for use in the cellar, our parsley bed is green and ready for use as it is the year 'round, in all 12 varieties.

Of our Spring vegetables, asparagus and rhubarb have been furnishing us delicious varieties for some time, rhubarb in sauce, asparagus taking the place of fruit and furnishing a most pleasing acid which we naturally crave at this season. Horseradish dug and grated now gives zest to our meals, as do our young onions, grown from sets, now ready for the table. Lettuce and radishes from our simple home-made hot-bed are our new delicacies. Here are 12 different staple vegetables from last year which our gardens should give us green and fresh in April, three which are a new growth from permanent beds and three which we have raised this Spring, or 15 varieties in all of common vegetables, without mentioning our potatoes, squashes, etc., which we have kept in the cellar. At least 20 kinds of vegetables in April, here, from our own gardens, without canning, drying, etc., all. Doesn't that show a wonderful climate? Do we really appreciate it?

I wonder who had all of these vegetables on hand in April of their own raising—or who had the most varieties of vegetables of any of our readers. There are other vegetables, herbs, etc., most generally used that I have not mentioned. If you have any of these we will be glad to have them added to the list. Send in your report now, let us see who is the champion Winter and Spring vegetable grower of the Northwest. YOUR GARDEN NEIGHBOR.

German War Plans Barred.
Parker's "Germany's Annexation Aims." The German plan, as set forth by German authorities, was to make Belgium a German duchy, expatriate the Belgians and settle Germans all through the region; to expel the inhabitants and transfer to German ownership of the lands and property of coal and iron regions of France; the pushing of Russia out of Poland; the seizure of the Russian provinces bordering on the Baltic Sea and the turning of that body of water into a German lake; the annexation of the provinces of Alsace and Lorraine; the expropriation of property and the expulsion of the native inhabitants in the interest of German settlers; the possession of Egypt and immense colonies in Africa and the domination of the Suez Canal; German domination in India, China and her economic and cultural domination in South America; immense indemnities in money or territory from each of the nations that have helped to carry on the war against her.

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