VARIED AND INTERESTING ARE EXPERIENCES OF OREGON BOYS SERVING UNDER OLD FLAG

France Making Sacrifices Undreamed Of by Americans, Writes One—New Outlook on Life Results From Contact With World War.

ONE of the younger Portland boys enlisted in the Navy who has just received a promotion is Eugene W. Cobb, of 426 East Fifty-ninth street. Recently he received an appointment as chief yeoman. Since the beginning of the war he has been serving on board a submarine destroyer in Atlantic and European waters.

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Captain O. A. Ojard, a former Portland boy, is in the United States Army, stationed at Camp Custer, Michigan, with the 339th Infantry. Captain Ojard is well known in this city in a business way, and has many friends here.

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Sam Cox is a Portland boy, who, previous to his enlistment, was employed by the Coast Underwriters' Agency. He was a student at the Pacific University, later entering the Y. M. C. A. wireless school, where he studied for a few weeks. Afterward he enlisted in the Navy, being sent to Bremerton, where he continued the study of wireless telegraphy. He was one of two men who were chosen out of 40 to be sent to Harvard last Fall. There he was one of 35 out of 540 to pass the examination for the officers' training school. He has been assigned to the Great Northern, which has been commandeered for transport service.

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In France with the quartermaster headquarters is Sergeant Elmer K. Pettibone, the son of Mrs. C. A. Pettibone, of this city. He but recently arrived there, and has written an interesting letter home to his mother, telling of his trip overseas. He says that he is in the "Precedence and Research" branch of the chief quartermaster's office at Tours, a city of about 200,000 population, where a good many people of Paris have moved since the bombardment.

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John Haleston, a former Oregon City boy, is home on a visit, having just been graduated from West Point. He was appointed for Oregon at large, June, 1915, and completed the course in one year less than required. He was graduated from the Oregon City High School in 1914, completing the entire course in two and one-half years. He is anxious to see service in France.

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Joe, Jack and William Spellman, the sons of Mr. and Mrs. A. Spellman, have enlisted in the United States Navy. They are members of the B'nai B'rith Association of this city and are noted for their musical ability. Previous to their enlistment they were engaged in business in this city. Jack and William, who are now students at Harvard University, will soon complete the radio course. Joe Spellman is in the Intelligence Bureau and is stationed at Astoria.

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Harold A. Swafford, a former Oregon City boy, has been commissioned as a Lieutenant. After his enlistment in the Army he was made supply sergeant at Camp Lewis and was promoted to regimental supply sergeant after arriving in France. He is with the 18th Engineers Railway Company, and was among the first 30,000 Americans arriving overseas. Before enlisting in the service Lieutenant Swafford was connected with the office of the Crown-Willamette Paper Company. He is the youngest son of Mr. and Mrs. J. L. Swafford, of Oregon City, and a son-in-law of Dr. T. B. Ford, of Salem.

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At a mass meeting of the employes of the Multnomah Hotel held Tuesday the speaker was Harry A. Porter, a Portland lad who has just completed his first enlistment in the U. S. Navy and who is goig back in a few days to the work of convoying fighting units of the American expeditionary forces. He is the son of John Porter, a house carpenter at the Multnomah Hotel, who resides at 6602 Eighty-first street Southeast.

In speaking of the situation overseas, Mr. Porter said: "When I think of the things the people of France are doing, my work in this war seems to be nothing. They are making sacrifices over there that are undreamed of in America. When you do understand the situation your money is going to pour into Washington to back the Americans who are over there trying to stamp out the most fiendish army in all history."

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Louis J. Claterbos, aged 20, of White Salmon, Wash., has received his appointment as cadet of the United States Military Academy at West Point. He was educated in the White Salmon schools and later took civil engineering at the Washington State College at Pullman, Wash. He is a grandson of T. Wyers, Sr., a pioneer of Klickitat who died last Fall. His brother, Harry, is serving in the U. S. Ambulance Service.

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Mrs. J. Laing, of 1358 East Yamhill street, of this city, received a letter from her son, Corporal C. E. Laing, who is with Company C, of the 116th U. S. Engineers, who are in France. He says: "Everything is O. K. over here. If you only knew how satisfied I am that I came over I know you would be glad. Our work is becoming very interesting." In other parts of the letter are given descriptions of scenes overseas.

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First Lieutenant Holt W. Bradford, U. S. Signal Reserve Corps, writes enthusiastically of his work in France and of the wonderful beauty of that country at the present time. Lieutenant Bradford was graduated from the Berkeley School of Aeronautics and was immediately sent to France, where he received his entire instruction in flying and also his commission. He is the only son of Mr. and Mrs. W. H. Bradford and is just 21 years of age.

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Lieutenant Alfred O. Mangold attended the second officers' training camp at Fort Leavenworth, Kan., where he qualified for commission as a Second Lieutenant in the Engineer Corps. He was ordered to Washington Barracks, D. C., and while there was promoted to a First Lieutenant in the National Army with the 56th Engineers. In a recent cablegram it was stated he has arrived safely overseas.

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Mr. and Mrs. George H. Sanford, of 368½ Second street, have three sons in France. Their oldest son, Horace O. Sanford, was the last one to arrive overseas. Frank and George H. Sanford are with Company E, 18th Engineers Railway. Horace Sanford writes letters to his mother saying that he is going to like it over there very much and is seeing everything there is to be seen when he is not on duty.

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Sergeant Keith A. Caldwell is with Company C, 116th Engineers, in France with the American expeditionary forces. Six months ago he left the United States for France. He is the son of Mrs. Hattie A. Caldwell, of 212½ North Twenty-third street. At present he is in the training section and, as he has obtained quite a lot of knowledge about grenades, he has been made a grenade instructor.

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Mrs. Fred Paasch, wife of a prominent East Side applegrower of Hood River, Or., has five sons enlisted in various branches of the service. She has been forced to register as an alien enemy, however, because her husband has never taken out naturalization papers. Mr. Paasch's father, orchardist and apple shipper, is a naturalized citizen, but he failed to take such steps for his son, Fred, until after he had reached his maturity.

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Fred H. Bell, the son of C. A. Bell, pioneer hotel man of Hood River, Or., and chairman of the canteen committee of the Hood River chapter of the American Red Cross, enlisted last Spring with an Idaho regiment. He is now in service with a regiment of field artillery. Previous to his enlistment he was a student of the Hood River High School.

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Howard P. Swetland, formerly of this city, is in France with the Rainbow Division of the 117th Engineers. In a letter written to his wife, who is in this city, he says that no one over here can realize how much the boys overseas appreciate packages and letters which they receive from home.

LEADER OF WOMEN'S DEATH BATTALION NOW IN AMERICA

(Continued From Page 3.)

sences were those intervals spent in hospitals recovering from wounds.

Maria Botchkareva fought like a man, but like a woman, too. One terrible experience she described to me revealed this. Her regiment had charged across barbed wire entanglements in a certain engagement, only to be driven back, again and again, by a withering machine gun fire. Some of the men fell in among the wires, where they hung suspended, as she said, "like potatoes." It was horrible to have to run on, leaving them screaming and entreating aid.

Wounded Comrades Aided.

Back in the trenches, and after the worst of the battle was over, she went to her commanding officer and begged to be allowed to carry her first-aid kit out to these wounded men and to do what she could to ease their agonies. He refused, telling her that she had done enough and that what she proposed was certain death. The men would be brought in, but they would have to wait until nightfall before attempting the rescue.

"I meant to obey," said Botchkareva, "but the thought of them, out there in their pain, was too much for me to bear." So she crawled out across that dreadful no man's land to her wounded comrades. The Germans saw her, but they held their fire until she attempted to lift a wounded man off of the cruel wires that held him. Then a sharpshooter put a bullet through the man's head. She turned her attention to another man and he was shot. They were near enough to the German line for that to happen easily.

Botchkareva was obliged finally to give up her ministrations. She lay down in a shell hole to wait for night. It was very cold and by the time the friendly dark arrived she was too numb to get on her feet. The stretcher-bearers who came after the wounded carried her back to the lines.

Wounds Send Her to Hospital.

Seriously wounded by flying shrapnel, Botchkareva was still in hospital when the revolution broke. She was in sympathy with the revolution, but she was horrified by its effect on the army. Before she got back to her regiment the whole army was in a ferment of revolt. German propaganda and its false promise of world peace if the Russians would lay down their arms had done its deadly work—that and Kerensky's utopian dream of an army in which all ranks were leveled and from which all discipline was withdrawn.

Not until after she had exhausted every effort to rally her own regiment and make the men see the criminal folly of murdering their officers and deserting did the idea occur to Botchkareva of forming a women's Battalion of Death. All through the demoralized Russian army these battalions were being formed by the sane minority of soldiers who wanted to spare their country the shame of a surrender to Germany's slimy diplomacy. A man who joined a battalion of death simply received a red and black cloth arrowhead on the sleeve of his blouse, the insignia testifying that the wearer had vowed to fight to the death for holy Russia and the allies.

Kerensky Not Interested.

Botchkareva gained the consent of Kerensky, then Minister of War, but he never took much interest in the women's battalion, or in any of the women's regiments that were afterwards organized. Once when we were encamped back of the lines on the Dvinsk front Kerensky visited the staff headquarters, about two miles distant. The women expected him to inspect their battalion, but he did not come. Botchkareva saw him at headquarters and he promised her that the women should be sent to the trenches very soon. They were so delighted with the promise that they soon forgot their deep disappointment at not seeing him. Kerensky was an idol of Russia at that time.

We had been in camp a week and a good deal of the time it had rained torrents and the women could not drill. They had had only a few weeks' training and were not, according to any of the rules, fit for fighting. But they thought they were and they chafed continually at their forced inaction. We had left Petrograd on a July day, and all the way down, two days and nights, the women sang and were exuberantly happy in the belief that they were going directly into the battle line. Their disgust at being detrained in a rest camp back of the trenches was extreme.

Women Led Attacks.

I have told before in The Oregonian, and in my book on the Russian revolution, how I came to go with the women in their troop train, and how I camped with them until they were sent forward to the line. It is not necessary to tell again how the women led men into battle and won an engagement. They never had another chance to fight, but they proved that they could fight as bravely as men. They did their bit for their distracted country, and it is not the fault of those who died that they died in vain. It is not the fault of those who survived that they could not save Russia by rallying the rapidly disintegrating army.

Botchkareva told me yesterday that she would never fight with women soldiers again. She is convinced that women are, with few exceptions, unfit for warfare. Some of her soldiers turned on her, and she has turned bitterly on some of them. She cannot speak with moderation of them, and that is unfortunate for her cause. She wants to help Russia, and especially she wants to help a few faithful women followers who have been incapacitated by the terrible events of war and revolution. She can do it better by voicing love than hate.

Women's Regiment Not Permanent.

But that is precisely where the quality of Maria Botchkareva has to be reckoned with. She has that kind of a Russian mind that confuses facts, often irrelevant facts, with truth. She has a way of saying, when her conversation borders on indiscretion and she is checked: "But I must not lie. I must tell the truth."

I hope the American public will make allowance for this habit of mind should Lieut.-Col. Botchkareva make extreme statements about some of her late companions. After all, a women's regiment was not meant to be permanent. It was a symbolic thing. It rose out of a desperate situation, and it disappeared when the situation became more than desperate, when it became hopeless. One of the reasons why it was not the great success Botchkareva hoped it would be, perhaps the principal reason, is not that women cannot organize for a great idea. It was because the Russian people have not yet learned to organize. Botchkareva's dream failed, and the Russian revolution failed, because of that fact. She could not lead her women. Nobody has yet succeeded in leading Russia.

Crocheted Dots on Stockings Popular in Fashion Centers.

Fascinating Pajama Negligees Just the Thing for Little Girls to Romp About the House on Midsummer Days.

CROCHETED dots on silk stockings are the dernier cri. One may crochet the spots—in the size of a 10-cent piece—and then apply them to a silk stocking with tiny hand stitches that must not show on the right side. Black crocheted dots are used on white and amber-colored hose, and white dots on black or navy blue hose—and by the way navy blue silk stockings are exhigh-heeled patent leather pumps or oxfords.
fords.

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No gingham or calico frock may count itself truly modish this Summer sans a sash of its own material. Much, much more exclusive is a gingham sash than one of ribbon. The sash is made of two strips of the fabric, seamed up around the edges, and usually the ends are cut in points or ovals. Such a sash falls just below the hip, one end over the other, a small butterfly bow being tied at the back of the waistline. Sometimes the sash is part of the surplice fronts of the bodice; sometimes it is quite separate from the frock.

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For little girls of 12 to 14 there are fascinating pajama negligees to run about the house in on sultry midsummer days. The pajama is of flesh-tinted nainsook and has full trousers, gathered into deep frills above the ankle, and a sort of middy tunic, short-sleeved and laced down the front, below the slipover neck, with pink cord.

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Dark blue voile dresses showing an allover scroll pattern in white, the voile dropped over a white foundation frock, or over the ordinary white camisole and petticoat, seem to be much in favor as the warm days approach. These blue and white frocks are cool and smart for the street. They are made up with utmost simplicity, and dainty neckwear and cuffwear usually add the finishing touch.

Amber Blouses Admired by Women of Good Taste.

Garment Is Inexpensive and Is in Keeping With War Time.

FLESH pink chiffon and Georgette blouses are being worn so universally now that women of exclusive taste have turned to another tint, and that tint seems to be amber—not yellow, and not tan, but the indescribable golden shade produced by sunlight shining through clear amber, a very exclusive model worth several dollars.

Amber chiffon blouses cost still more, and amber organdy trimmed with filet lace is exceedingly distinguished in price. Now, here is a secret: any woman can turn a white blouse into an amber one, whether the model destined for transformation be a $2 batiste affair or a delicate chiffon and filet creation.

All that is necessary is 10 cents' worth of powdered ochre from the druggist's and plenty of clear, cold water. But one has to be very, very careful in the process of coloring. A thought too much of the ochre, and the blouse will come out of its bath the shade of a hardwood floor; a little carelessness in preparing the solution and streaks of deeper tone will spoil the daintiness of one's garment. The merest pinch of ochre powder must be very thoroughly dissolved before the blouse is immersed. It will be well to use a deep vessel, so that if there does happen to be any sediment of the powder, the blouse will not come in contact with it. And be sure to try out the color first on a separate piece of white material, similar in texture to the blouse you hope to transform. After the dipping, rinse the blouse in clear water and press when almost dry with a flatiron. Chiffon or georgette crepe should be pressed with a warm, not hot, iron.

A Prayer at Planting Time.

Now I shall make my garden
As true men build a shrine,
An humble thing where yet shall spring
The seeds that are divine.
Since each a prayer I sow them there
In reverential line.

O, little is my garden space,
But great the prayer I pray;
With every seed against earth's need
That men may sow today,
My hope is thrown, my faith is sown
To make the harvest gay.

O, gardens spacious, gardens small,
For you my prayer is said:
That God's own hand may touch the land
And give his people bread,
As once before on that far shore
His multitudes were fed.

Theodosia Garrison in Good Housekeeping.

Peach Shortcake.

Make ordinary baking-powder biscuits, but roll them only half an inch thick and small. Place each one in a baking pan and butter the top, then lay another round of the dough on top. When these have baked they may very easily be separated and the canned peaches, sliced or in halves, placed between them and on top, with a mound of whipped cream and a small piece of peach.

HOW TO SUCCEED WITH THE WAR GARDEN

DEAR FRIENDS: The plants which we have grown in our cold frames or which we purchase at our seed house, of all our latest Winter vegetables should be set out in the ground some time during the next three weeks. It is so very important this year that we all raise these particular vegetables that I want to urge every one to do so. Those who have had a good Spring garden and have their Summer and Fall vegetables now maturing, should plant these Winter vegetables if they have a bit of vacant ground in the garden.

There is a great drive on now for canning fruit and vegetables and we shall shortly have an article here in regard to that, but those who set out these plants recommended for Winter and Spring use will have half their vegetables fresh in the garden to use at any time during the Winter or Spring. This subject is not given much attention in papers and magazines generally, because other people cannot do this, they have too cold weather in Winter. It is only here in Western Oregon and Washington, where the Japan current in the Pacific Ocean tempers our climate, that we have the Winter climate that naturally belongs to the southern part of the United States. It is a great pity that our war-gardeners generally do not realize this and make just as full preparation for a Winter garden as for a Spring garden, for the Winter and early Spring are the very times when vegetables are scarce and in great demand. If all canned vegetables and fruits from the canneries are taken by the Government this Fall, as will undoubtedly happen, you are not going to be able to buy vegetables for your families at any price, and unless you can them now and put in an extensive Winter garden your families are very liable to suffer for this form of food.

If you have not yet put in any garden, it is not too late now for these, and the vegetables you put in now may prove more important than any others. Plow or spade up a small plot deeply, enriching it with manure or fertilizer, and working the ground over so that all lumps are gone and you have a fine, soft seed bed.

If your soil is too lumpy to work up readily, as our clay soil often is in dry weather, sprinkle it down thoroughly with the hose late in the afternoon, let it soften up over night, and you can knock the lumps to pieces before the sun dries them out the next morning. If you find your bed dry, irrigate it thoroughly as described last week. Your seed bed for all these vegetables must be deep and finely pulverized; it must be made rich with manure or fertilizer; it must be damp for four or five inches down and have a dry dust mulch on top. Then if you set any and all of these vegetables out in July and take proper care of them you will be sure of fine, fresh, green vegetables for your families next Winter and early Spring.

We will describe the essentials of transplanting so that not a plant need be lost. Labor is so scarce and food such a vital matter to the Nation and the world now that careless and haphazard methods must not be employed, but every effort made in care and attention to detail, to waste no valuable food by allowing it to die in the ground before maturity.

Winter Cabbage.

Late varieties for Winter use are set out in July, 16 to 24 inches apart in rows; for small heads, 26 to 42 inches, for large heads, rows 3 to 3½ feet apart. The best varieties to use are: first, the Danish Ballhead. This is the old standard variety recommended by all our growers. It is one of the hardiest cabbages in cultivation, resisting cold and wet weather that would destroy other varieties. The heads are of medium size, fine quality and very hard and solid, matures late, keeps excellently through the Winter and comes out in the Spring perfectly solid, every head maturing if care is taken of them.

Second, Danish Roundhead. An earlier strain of the above, with larger heads. Best of all kinds for a main crop cabbage. (Maturing in Summer, Fall and Winter when planted in succession.) Grows in poor soil, hardy and a splendid keeper. Especially valuable for high, dry land.

Third, Oregon Ballhead. Will mature in soil where other varieties fail, sure to produce small, hard heads. The grower says: "Through successive Winter Winters its keeping qualities have been demonstrated. It withstands more freezing weather than any other kind, and last season it withstood the severe attacks of aphis better than any other cabbage." Most of these cabbages mature in the late Fall and may be cut and eaten at any time, being left in the ground here until wanted for use in the Winter or Spring.

Note—One thing I have found out for myself that you may not know. If you cut off any cabbage head as high as you can, leaving the stump and roots in the ground, it will send out new shoots and form fine little cabbages like Brussels sprouts, which are very good indeed in the Spring.

In setting your plants, transplant if posible on a cool, wet day, or immediately after a rain (when the ground has dried up so it will not pack it to step on it). If you cannot find such a time, have your seed-bed thoroughly damp by irrigation, set out your plants in the evening, by making a deep little hole, pouring some water in the bottom of it, then when this has settled draw a little dry surface dirt over it, so that your plant roots will not stand in wet or "puddled" soil, and set your plants down in the ground up to the firsh leaves. The plants should be 4 to 6 inches high and as stocky as possible. Be sure to fertilize well, and add about 12 lbs of Utah land plaster to an ordinary sized garden space. (Of course your cabbage etc., beds will be a small fraction of this) Lime and nitrate of soda are also good. Maintain constant cultivation to keep out weeds and keep the soil loose in a dust mulch. Irrigate as they look wilted in hot, dry weather, and watch carefully for insect pests, using the remedies we have previously given. Cabbage is a cool weather crop—naturally, and makes the best growth in Spring and fall. "Our cool, moist climate in the Pacific Northwest makes this an ideal locality for growing cabbage."

Oriental Cabbage.

A new variety of cabbage, called Chinese or "celery" cabbage, has been grown by our local Chinese and Japanese gardeners for years. They have had the vegetable for sale on the market, but have refused to sell seed, so that it is only now that seed of it is for sale for the first time, and it is practically unknown in Eastern markets. It is called Pe-Tsai.

Pe-Tsai produces beautiful crisp, celery-like heads that blanch easily, and that resemble a giant Cos-Lettuce, and it is used either as lettuce or cabbage.

The culture is the same as for Winter cabbage. Seed should be sown in July to September, one-half inch deep in the row and rows about 24 inches apart. When the plant has grown up five or six inches in height thin to 10 inches apart, keeping the best plants and pulling out the others. Cultivate well and blanch when large enough by earthing up and tying closely with burlap. They will grow in any soil, but like rich black adobe soil best. There are also other varieties grown the same way.

Pe-Tsai Chokurei (from Chokurei, a province of China)—This is more like a cabbage; large striped outside leaves, very tender, delicate pure white heart, fine for salad. Very hardy; will keep until Spring.

Pe-Tsai Chosen originally Korean "chosen" production)—Standard variety. Grows like American Drumhead Savoy. Early, mild and sweet.

Pe-Tsai Kinshiu—Best and most popular variety. Grows like head cabbage. Heart snowy white, very sweet and tender. Not affected by frost. Can be grown anywhere at any season.

Pe-Tsai Shantung (from the Shantung Province, China)—Distinctive flavor; very fine; large, round head; snowy white heart; very firm and highly recommended.

China Cabbage Santosai—This is not like a cabbage, but like a Cos-Lettuce. Highly recommended for Winter use. Sow seed in July or August for Winter, but can be sown at any time.

The seed of all these very peculiar and delicious vegetables is very cheap only 5c per packet), and as all are such novelties and so rare in the United States, it will be very interesting for us all to try some of them.

Late Cauliflower.

May 26 we talked of midseason and late cauliflower. Veitch's Autumn Giant and Algerierts are varieties which are fine hardy late varieties, the plants of which should be set out now. These will not make Winter cauliflower, as cauliflower is tender and will not stand much frost, but they will make the finest of Fall cauliflower, maturing in October, November and December. To transplant them now into the garden make your seed bed richer than for cabbage, and set just as you do cabbage, but make your rows about two and one-half feet apart and set the plants 18 inches apart in the row, as cauliflower heads are not so large as cabbage heads, generally. Cauliflower needs much water and must be irrigated. We will describe the general cultural methods employed with all these vegetables next week. Their insect enemies have already been discussed fully.

Broccoli, or Winter Cauliflower.

Broccoli is so nearly related to cauliflower that the varieties are often listed under both heads—the principal difference being in hardiness and time of maturity, broccoli not heading until late Winer or early Spring; standing wet weather and frost and gives excellent results, and is just as easy to grow as cabbage. The variety especially recforms large, solid, handsome heads, and ommended to us is St. Valentine, which is ready for use in February or March. Carloads of this delicious vegetable are shipped east from Oregon, and carloads of it have been sold every Winter and Spring in our Portland markets at high prices. Let me urge you to raise plenty for your own families this year, saving the high price you have to pay, and assuring a supply when all vegetables may be so scarce it is impossible to purchase them. These are fine shippers, and should be plentifully supplied to our soldiers in camp in the United States. There is no place where they grow better than in this climate.

Brussels Sprouts.

This is another of the "Cole (or Kohl) crops," but quite distinct from the others. The plants send up a single stalk and all down the sides of this stalk forms little "cabbages" which are eaten when they are the size of large marbles. The larger ones at the bottom can be gathered and the smaller ones, towards the top, left to grow. The plants which are very hardy, grow two or three feet high in the large varieties, but where the season is short the dwarf or half-dwarf varieties give surer crops. The plants should be set out late in July or early in August, as they make a large part of their growth in the cool damp weather of Fall. They should be treated in all respects like Winter cabbage, except that the plants can be set nearer together as they take up less room than large cabbage. Brussels sprouts are very delicate in flavor and afford a most agreeable variety in the Winter menu. Be sure to set out some of these plants in your Winter garden.

Scotch Kale.

Kale is usually seeded where it is to grow as was described in a previous letter, but in case you did not do this you can set out plants now. If you seeded it as recommended you will have to thin your bed by this time and can transplant the little plants you thin out. It is grown like cabbage and grows very easily and on very poor soil, though of course it likes rich soil best. Its large tender leaves are used on the table in only one way—as "greens," but it is the only fresh greens we are sure of all Winter and Spring, and it is the finest of food for chickens, cows, etc. If you have a few chickens be sure to plant a big bed of kale for them. Everyone who can possibly do so should have at least half a dozen hens to eat up the scraps from the table and refuse, leaves, etc., from the garden, and to give you eggs for the family this Winter when the price of them is sure to be practically prohibitive otherwise.

Kohl-Rabi.

Here is another "Kohl crop" that is as different from cabbage and cauliflower as Brussels sprouts. It is more like the latter in having a single stalk that grows up quite high with leaves on top, but instead of little cabbages the stalk of kohl-rabi swells out above the ground, making a turnip-shaped vegetable which is very fine flavored, being between a turnip and cabbage but superior to either when young and tender. If seed of it is sown in July or August it will mature for Winter use and may be left out or stored like turnips. They are planted and tilled just like turnips. When thinned the plants should stand from 6 to 10 inches apart and they require from two and one-half to three months to mature. Try some of these for variety; my own family like them very much. Turnips for Winter use are not sown in the ground until August or September, when they can be left in the ground all Winter and used as desired. Spinach is sown in September. Parsnips and salsify are fine Winter and early Spring crops that should be left in the ground and used from there, but they are crops that take a whole long season to mature and must be planted early in the spring, so it is too late for them now unless you have them growing. Radishes and lettuce can be grown in succession at any time till frost, particularly in the damp weather of Fall. Although in America the radish is best known as an early Spring crop, it may also be grown for Winter use if planted in July or August and stored like turnips or other root crops." Sow the Mammoth California White China or China Rose Winter for regular Winter radishes.

Japanese Winter Radishes.

Here is another foreign vegetable which is grown here and appears on our public market. As a matter of local pride (with which to amaze our eastern friends as we do with our big trees, etc.), these vegetables are interesting. Added of that they are very dsirable in themselves. Let us all try raising some. One writer says: "A sensation was caused by the appearance on the public market at Portland of this new radish. Roots 3 feet long and 2 inches in diameter sold for 5 cents each. It is a most useful vegetable in Japan used as potatoes or onions are in this country. It grows with very little care, but should grow rapidly. It has a very large root, one to three feet in length, 10 to 30 inches in circumference, and each radish weighs 2 to 20 pounds. It should be grown in light, rich loam soil, well worked. Sow thinly in rows 20 to 24 inches apart and when three to six inches high thin to 10 inches apart in the row. Sow seed in July. Seven varieties are listed, mostly named for provinces in Japan; they are: First, Nerima Long (Mikado), especially valuable, snow-white, hardy and good keepers; second, Miyashige Green Top White, sugar flavor for table use (in Japan is cut into small pieces and dried in the sun); third, Summer Favorite, seed sown in April or May; fourth, Tokinashi (all-season), grows all the year round, stands heat without becoming pithy and matures in 75 days; fifth, Minokunichi, good cooking Winter radish; sixth, Sakurashima Mammoth, the largest sort in cultivation, some weighing 30 pounds each and good for any style cooking. Sow seed in July, give plenty room to grow. Matures in 120 days.

Shogoin Giant, next in size to above. Grows every where. Culture as above. Seeds of each of above cost only 5c per packet.

Caution.

I cannot leave the subject of the Winter garden without again reminding you that we are planning to plow our main war garden this Fall, so be sure to plant all these Winter vegetables in a part of the garden by themselves where they will not interfere with plowing the remainder.

We have talked of various insect pests, but we have not yet spoken of something that does as much harm in a different way. It is not enough to know what to grow; we must also know what not to grow in a garden patch, and that is weeds.

Weeds.

The war gardener who lets the weeds grow either in the garden rows or in the walks and hedges, or any nearby ground, is going to find them his worst enemy. They poison and suffocate his crop, and are also regular incubators of insects and diseases, for not only are they usually favorable to the growth of insects, scales and blights, but some kinds of weeds actually breed these parasites. Moreover, they rob the soil of nourishment during the hot, dry spells such as we are suffering from this year, and thus bring about various kinds of rots and mildew. And now it is supposed that they give out a kind of poison, or excrement, which renders the soil unfit for crops. So we can understand the necessity of clean cultivation if we would help our crops to resist both insects and diseases. Study weeds until you know even their seeds. You cannot expect to get rid of them until you know their nature and the best way to attack them so that they may be readily destroyed. For the following list of Oregon weeds we are indebted to Professor J. E. Larsen, formerly at O. A. C., now with the Portland Seed Company.

Oregon Annual Weeds.

One of our most common weeds is the pig-weed. This is the growth of one year and can be destroyed by simply preventing it from running to seed. A year or two will clear out even the most obstinate growth of pig-weed; beside this, lambs-quarter, tar-weed, mustard, and wildoats generally, and Russian thistle in Eastern Oregon, are our most common annual weeds. The best time to kill them all is when they are small; therefore keep the ground constantly stirred up so that the young weeds may not have a chance to get a firm hold of the soil. If they do get a start on you don't let them ripen. Cut them down before they run to seed at all. Never let up in your war upon them. That advice holds good for all weeds, whether they are annuals, that die every year; biennials, that last for two years, or perennials, that can stand cold Winters and live more than two years, often for a great many years.

Oregon Biennial Weeds.

The biennial weeds commonly found here are wild radish, wild carrot, false flax, mullein and burdock. These are best destroyed by cutting the roots below the leaves with a grubbing hoe or spade. Be sure they are cut low enough or they will branch out and make new seeds.

Oregon Perennial Weeds.

Some weeds live right along, year after year, like many grasses, Canada thistle, dandelion, bind-weed or morning-glory, lupine, poison-ivy, larkspur, crane's bill, quack grass, sow thistle, ox-eyed daisy, fern (brake), goat weed, curled dock, sheep sorrel, plaintain, common buck-horn, etc. The best thing to do with them is to dig them out and take them away. Crude sulphuric acid applied to the soil kills them, or they may sometimes be suffocated by a covering of straw, etc. They can also be crowded out by a dense growth of some useful plant like buckwheat or cowpeas, where they are bad on a large area.

Weeds will keep you busy every spare moment, and the only good thing about them is that you have to keep up the soil-mulch by loosening up your ground in getting rid of the weeds. Left to themselves, weeds shade the crops, steal their nourishment, waste moisture, and probably poison the soil. Soldiers of the soil, the enemy has arrived and is present now in your garden! Arm yourself with a hoe, etc., and start in on a campaign of extermination which shall be as ruthless and resolute as any battle "over there." Very sincerely,

YOUR GARDEN NEIGHBOR.

Letters From Home.

Night like a sable pall
And the clouds hang low,
And out of the gloom a star
Shoots by with a pale white glow.

Feet that stumble—and eyes
That have lost their sight—
A voice whispers "Courage!"
A hand stretched out in the night.

Dawn—and the day breaks drear—
And how will it end?
Hope murmurs once again
In the voice of a friend.

So are your letters to me
From across the sea—
Winged Courage, winged Cheer
And Hope for what is to be.

Eric P. Dawson, Lieutenant R. N. V. R., in Good Housekeeping.

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