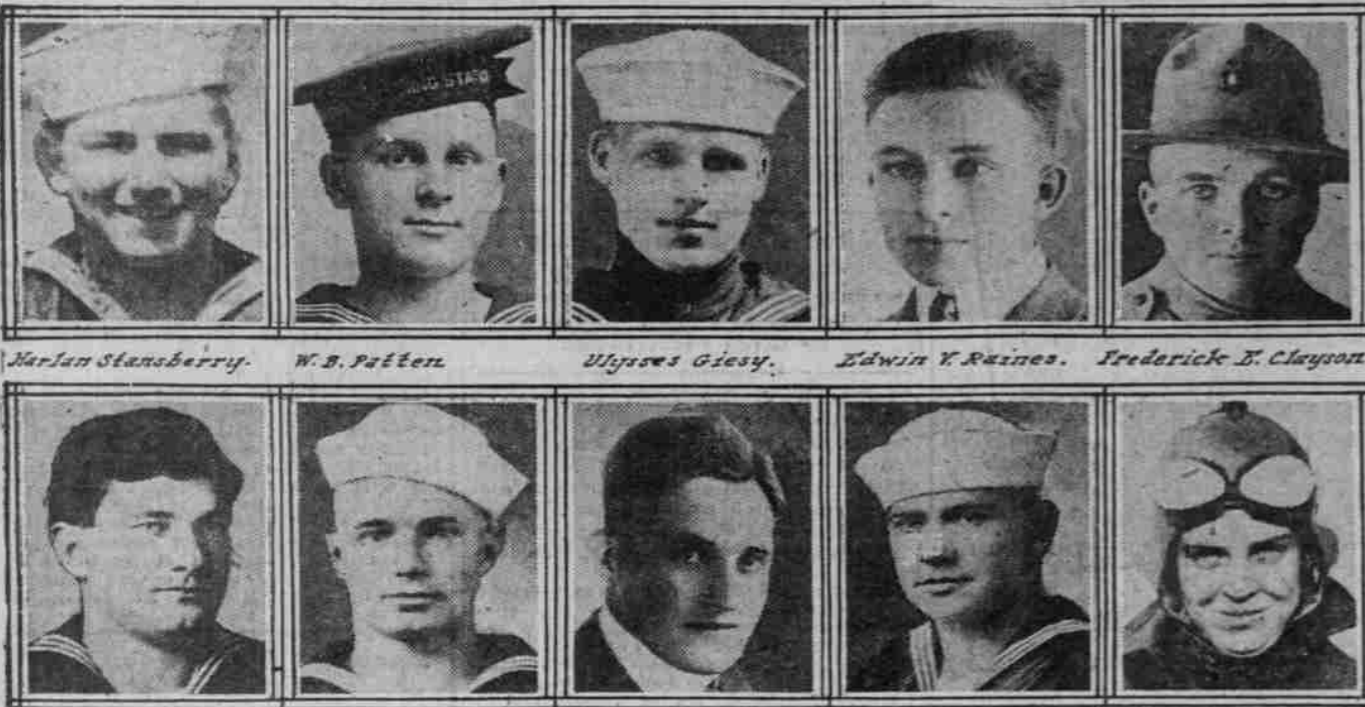


PORTLAND BOYS PLAY IMPORTANT PART IN GREAT STRUGGLE FOR WORLD-WIDE FREEDOM

William B. Patten, 21 Years Old, Makes Nine Trips Across the Atlantic—Oregon City Youth Displays Keen Eye and Saves United States Vessel From Collision—All Branches Represented.



A FORMER Jefferson High School student, Leo J. Hinkle, is now with the 157th Aero Squadron "somewhere in England." He enlisted last November. England's climate and scenery is just like that of Oregon, except that fir trees and roses are lacking, young Hinkle says in a recent letter to his parents, Mr. and Mrs. C. M. Hinkle, of 1024 Albina avenue.

"We play baseball until eleven every night and it doesn't get dark for half an hour after that," he writes, "and it's daylight again at three. "The girls are pretty and treat the Yanks fine, but in my 10,000 miles of travel since booking with Uncle Sam haven't seen any to beat those of Portland."

William B. Patten, just 21 years old, has made nine trips across the Atlantic Ocean, and was preparing to leave on his tenth at the time he addressed a letter to his mother, Mrs. Jasper Patten, of Cottage Grove, Or. Patten is a fireman in the United States Navy and has served on the San Diego, Colorado, Albany and Hartford in his trips overseas.

"Just returned from France yesterday," he says. "We had a good trip. Only one vessel was sunk out of 25, and it was an English boat. We leave in three days with another boatload of soldiers."

Carl Burton Eiselle, of 1024 Lincoln street, Portland, formerly of Stafford, has enlisted in the Navy as water-

tender. He left for the Bremerton navy yards last week. Edwin V. Raines, of Myrtle Creek, who passed the Annapolis Naval Academy examination last spring at Grants Pass, is now a full-fledged midshipman in the academy. Word has been received that he passed his physical examination successfully.

Now only 20 years old, Young Raines graduated from the Myrtle Creek High School in 1914, later going to San Francisco, where he attended the Drew Preparatory School. His brother, George, who was in the hospital department of the marines, died February 6 at Quantico, Va.

Vernon E. Crane, son of Mrs. Jennie Zuger, of 515 Mill street, is in Base Hospital No. 8 of the 12th Aero Squadron, A. E. F., according to a letter just received by his mother. Receipt of some "fine candy" and another package is chronicled in the missive.

Quick work as a lookout by O. M. Olds, of Oregon City, now aboard the U. S. S. Cincinnati, helped to avoid collision with another ship and earned him special mention. In a letter to his parents, Mr. and Mrs. Ed Olds, of Oak Grove, he tells of the officer's statement commending him for the quick action. The statement follows: "P. M. Olds, seaman, at 9231 P. M., sighted a dull flat, dark object, in a tramp steamer with no lights showing. Had the vessel been sighted a few seconds later a collision would have been unavoidable. Except for the attention to duty and quick report made by Seaman Olds and prompt action of the of-

ficer-on-deck, there would have been a very serious disaster, possibly sinking one or both ships." Frederick Hugh Clayton, former student at Jefferson High School, is with Company 184, Eighth Regiment, at Fort Crockett, Galveston, Texas. He is the son of Mr. and Mrs. E. J. Clayton, of 470 Gantenbein avenue. He writes that he would like to hear from any of his old friends here. He has been in the marines since April.

Joseph A. Urquhart, now a yeoman stationed at the Mare Island naval training station, recently spent a week's furlough with his parents, Mr. and Mrs. George Urquhart, of 1675 Clinton street. A graduate of Christian Brothers Business College, he was a clerk in the Bank of Kenton when he enlisted last December. As a member of the Multnomah Amateur Athletic Club he has been treated splendidly by the Olympic Club of San Francisco, he reports.

Harlan Stansberry, son of J. E. Stansberry, horticultural inspector, 532 East Lombard street, is in the electrical school at Mare Island. He enlisted February 8 in the radio branch of the Navy. Graduating from Jefferson High School in 1917, he attended Oregon Agricultural College for one semester.

Ulysses Giesey, who has been attending the Mare Island electrical school at Vallejo, Cal., is home for a short visit with his father, A. H. Giesey, of Aurora and Portland. Young Giesey expects to complete his training as a wireless operator about December 1.

to cause a growth of vine at the expense of the seed pods. The dwarf varieties are usually used for early peas, and these we have had for some weeks. The tall, climbing varieties are planted for late crops, as they grow up high and bear peas down their whole length, like pole beans, and so we get so many more peas from them. These must be held up in some way, and brush is usually used, but chicken wire is good if you have it. I have noticed this year a foreign neighbor (who is a first-class gardener) who has planted his peas in hills around a central pole as you would pole beans, and they seem to be doing splendidly. Peas are highly perishable, quickly losing their flavor and tenderness after picking, and also if left on the vines too long. You will find some pods ready for picking a week or more ahead of others, and they must be picked and eaten or canned at once. In a small garden do not wait to process a whole boiler full of cans of one kind of vegetable, but get together two or three cans each of different kinds, and take each out of the boiling water according to directions as to time.

Parsnips and Salsify. While very different, both are fine Winter and Spring vegetables, and grow with little care after they are planted. The parsnips should be thinned to three or four inches apart. It takes the whole season to grow the long roots, which may be left in the ground until the next Spring, as freezing does not injure them.

Peppers. Peppers need a well-tilled, rich soil. The general culture is the same as for eggplants. The plants need quite as much heat to produce them. Guano, hen dung or any other bird manure hoed into the surface soil when the plants are young, and watered in, will wonderfully increase the yield and improve the quality of the fruit. They are usually planted in rows, but in a hot climate, or allowed to ripen to a brilliant red color for use in pickles, salads, etc. They can be canned for "pickles" or dried for Winter use in seasoning.

Potatoes. The general culture of potatoes is so well known and has been so fully described that we will only mention the essentials: First, hoe well, keeping a good dust mulch, but do not hill up in this climate. Second, never irrigate (or water) after they first come into blossom. At this time give them a good soaking once, and loosen the top soil as soon as possible. Third, watch for potato bugs and dust with Paris green. All remedies for insects and diseases have been fully described and should be energetically applied, as this is the most valuable food crop we raise in our war gardens. Early potatoes should be planted in the spring, and left in the ground and dug as wanted, but if dug when ripe they will keep best if covered with straw in a cool, dry, shady shed until Autumn weather sets in.

Pumpkins and Squash. These both thrive best in a warm sandy loam, and a keg, pail or large can with holes in the bottom, sunk near each hill and filled often with water, is very frequent and gradually, is very beneficial to the growth of the vines. When there is danger of their not maturing, the vines should be pruned as described for melons. Cut fine each plant to about three runners and cut of the ends. The insects and diseases are much the same as other squashes which have been described. For squash bugs keep the ground free from rubbish, trap the bugs with bits of leaves and pick off old bugs. Use three-in-one mixture, etc., as described. Summer squash should soon be ready for eating. If you have more than you need it makes good pumpkin pies and may be canned, though your Winter squash and pumpkin will be so convenient and so much better fresh that it is hardly worth while.

Radish. Radish is a hardy, quick-growing crop, which needs rich soil and plenty of water. It is best developed. One or two applications of nitrate of soda worked into the soil will help their development wonderfully. Remember that radish tops make good "greens," and they should be cooked with any other greens you have rather than be thrown away. It is true of all such tops of vegetables. Radishes are picked as soon as they are large enough to furnish one or two bites, as the big radish is not nearly so good to eat as the half-grown one. Remember that "Carco," for sale at your seedsmen's, is guaranteed to prevent and kill the root maggot. Better use it as a preventive if you want fine radishes. Remember the Chinese and Japanese radishes recently fully described, which you should grow for Winter use.

Rhubarb. If you have just set out your rhubarb, none of the stalks should be used the first Summer, but a good growth made. None of the plants should be allowed to produce seed, however. The richer the soil and the deeper it is stirred the better your rhubarb will

grow. In general, it requires the same care you give potatoes. The vigor and fruitfulness of the plants of one season depend upon the spread of the leaves of the preceding season. For this reason, after the cutting season is over, the plants are encouraged to develop leaves; the smaller and weaker ones being cut off that the larger ones may grow still larger, and all seed stalks cut off carefully. It has no serious insect enemies or diseases, but it can be stored so as to be fresh for Winter, which we will describe later.

Splanch. It is interesting to know that "splanch" belongs to the pigweed family and is a cousin to the beet. In order that the leaves be crisp and tender quick, continuous growth is necessary and, as it is mostly a surface feeder, the soil must be rich and well cultivated, but it is generally easy to grow. Light applications of nitrate of soda will greatly improve the quality. Use the larger plants first and let the smaller ones grow, but use the whole plant rather than pinch off the bottom leaves. You can sow more in succession and should have a large amount in the ground for use in Winter. What you have now should be cut before more hot weather or it will be tough and stringy.

Swiss Chard. Swiss chard, also called splnach beet or sea kale beet, is another of the "pot herbs" used for greens. It is a variety of beet with large thick leaves and a broad white midrib. This midrib is cut out of the leaves and cooked and served just like asparagus, while the remainder of the leaves is used for greens. They may be blanched by tying the leaves together while growing. It grows like beets, maturing in late June, though it will give a succession of leaves, the largest of which may be removed and eaten as wanted during the Summer, Fall and following Spring.

Tomatoes. I have been to visit some of the neighbors in their zeal and enthusiasm began setting out their tomatoes so early that they have set plants out four different times. They will bring better next Spring. It is not yet too late to set out a few plants carefully, especially if it really should rain sometime. Then will be your time to set out all plants—but not in really wet, sticky ground ever—set them out just before the third water after the ground has dried up so it is "crumbly." In order to force an early maturity it is advised to set the plants near together, prune the plants to a single stem and keep all side growths and superfluous growth pruned off, and train the plant to a stake set at each plant to which it is securely tied (strips of cloth are better than string for this). Or a trellis may be made by setting a stake at each plant (set four feet apart) and stringing wires or tacking on lath between to train them on. The first support should be 12 inches and the other 30 inches from the ground, the plants should be pruned to four stems each and tied to the trellis. However, I have had more tomatoes than I could use every year here without training them up at all; but pruning judiciously certainly increases the size of the fruits, and in the sunlight and in blossoms and fruit, causing much more fruit to mature. Do not neglect to pinch out the little sucker leaves that come out between each large leaf and the stem. Tomatoes may have a square frame built around them, or a barrel hoop fastened up a foot or so from the ground by four stakes, and the vines lifted up to lap over this. This prevents rot and exposes the fruit to sunlight and air so they ripen better. They should not be killed up, and mulching increases the tendency to rot. They need a warm, rich soil, but must not have too much fresh manure, as that produces rank vine growth and delays fruiting, a light application of nitrate of soda may be given them when first set out.

Turnips. Turnips do best in Spring and Fall, though they may be grown during Summer. They should be eaten when young, before they are full grown. Winter turnips are sown in August and September and can be left in the ground all Winter to use as desired, in this climate, and in colder places they can be buried in a pit or stored in a cellar, so it is waste of time to can them. For treatment of root-maggot, see radish.

Currants and Gooseberries. Manure should have been worked into the soil early and the soil left level—never hilled up here. After the currants have been picked, the ground around the bushes should be again cultivated thoroughly and then the plants allowed to become dormant and ready for Winter. Late Summer or Fall growths should always be discouraged.

Loganberries, Raspberries, Etc. Nothing can take the place of good, thorough cultivation in the berry patch. Summer tillage should be shallow but frequent and continue regularly until the crop is harvested. After that it should be only often enough to maintain growth and keep the weeds and grasses down. As soon as the fruit is

NOVEL PAJAMAS ADD BEAUTY TO MODERN AMERICAN GIRL

Sleeping Garment of Silk Material, Combined With Georgette, Wins Many Admirers Among Girls of Younger Set.



CLOSE your eyes and picture the same as you did years ago the sleeping beauty of your fairy tales. Then compare her with this photograph and admit that the girl with the novel pajamas makes the pret-

as there is danger of winter injury to the unseasoned young shoots. Gooseberries are very heavy feeders, so must have plenty of manure or fertilizer, and they are very shallow-rooted, so that deep tillage close to the plants is not only impossible, but dangerous and should never be practiced after the plant has become established. Their cultivation otherwise is the same as that of currants.

Loganberries, Raspberries, Etc. Nothing can take the place of good, thorough cultivation in the berry patch. Summer tillage should be shallow but frequent and continue regularly until the crop is harvested. After that it should be only often enough to maintain growth and keep the weeds and grasses down. As soon as the fruit is gathered, the fruiting canes of the season should all be cut and removed. The fruit next year will be borne on the new canes. We have no time now to speak of grapes, etc., but will later have a letter on small fruit—the fall planting of new fruit and the proper winter care of the fruit we now have.

Very cordially yours,
YOUR GARDEN NEIGHBOR.

Less Employment Noted. Building trades returns from 35 Canadian cities for a recent month indicate that employment decreased more than 43 per cent, as compared with the previous month, and over 46 per cent. This compared with the same month in 1917.

HOW TO SUCCEED WITH THE WAR GARDEN

DEAR FRIENDS: Today we will finish our discussion of the best methods of culture to apply now to our war garden vegetables. Continuing from last week we have first:

Eggplant. You should treat eggplants just as you do tomatoes, except that they need greater care. It needs a rather dry soil and much water. Deep tillage is essential. The fruit is fit to eat as soon as it is one-third its full size and is good from then until maturity, when it loses its value as food. A much larger crop is secured by picking the partly grown fruit, as with cucumbers.

Kale and Kohl-Rabi. Kale is hardy and improved by frost, the tender top leaves are used for Winter "greens." The coarser leaves are fine for chickens, cows, etc. It stands in the ground all Winter, and indeed, has been seen in Oregon seven years old and in constant growth. Kohl-Rabi is somewhat like a turnip for eating. The first sowings are ready for use in August and should all have been eaten, as they become tough and stringy as they attain their full size, but are very tender and of good eating when immature. The culture and insect pests of both these "Cole-crops" is the same as cabbage.

Lettuce does best in the cool weather of Spring and Fall. All grown now should be well irrigated and if possible protected from the hottest sun. It is a good crop for a partially shaded place and should have rich soil and applications of nitrogen for leaf growth. The Cos variety is best for Summer growth, but the Chinese cabbage described recently is just as good and hardier. It does better if transplanted. If you can set some in an empty cold frame where you can shade it from the hottest sun, you will have the best you can raise in Summer. It has few insect enemies.

Melons. The culture of melons in general, and their insect pests and diseases, are the same as cucumbers. There are only certain kinds of melons which will ripen here, as they need a hot climate. The nearest we can come to making that for them the better. Having them planted in light, rich soil, we must keep them well watered, well cultivated and free from insects, as we do other vegetables, but besides this we must try to give them all the sunlight possible. Take away anything that shades them and prune some of the large leaves off the vines so that sun may shine directly on the ripening fruit. When all the fruit has set that you think will mature before frost, prune off all late fruit and all unnecessary branches, that the whole strength of the vines may go into maturing the fruit formed. If the plants grow very rank, more and finer fruit will be secured by allowing the main branch to continue growing, but pinch off the end of each side branch after it has one fruit set. The quality of melons of all varieties is largely dependent upon conditions of growth and ripening. They may be hilled up to make the ground drier, a dwarming frequent watering of the plants with liquid manure with hasten the growth, and some use a square wooden box with no bottom and a small pane of glass as a top over the young plants to concentrate the heat of the sun, so causing a quick growth and forming a protection from insects. The plants should be a longer season and a warmer, better drained soil than muskmelons, so are even harder to mature, but our seedsmen tell us it can be accomplished with the right variety of seed. Be sure the soil does not bake or crust. This can only be avoided by careful surface tillage, and the cultivation of water-melons must be done solely with hand tools, as the vines are very tender and

the least injury to them affects both the quantity and quality of the crop. Growers often find it difficult to tell when a watermelon is ripe. There are three recognized methods: First, if a melon "thumps" right, that is, if it gives out a dull, flat, deep sound, it is ripe, but if it rings hollow or musical, it is not yet ripe; second, the side that has late on the ground has a yellowish cast, strong waxy, and is hard to the skin in that place, and third, is the way the melon "gives" under pressure of the hand. This should never be applied to melons intended for (or on) the market, because it bruises them inside.

Okra or Gumbo. Okra needs a rich soil and frequent, shallow cultivation until the plants cover the ground. The young pods are the part used (when about an inch and a half long) and are used mainly in soups, to which they give a pleasant flavor and a mucilaginous consistency. If the pods are removed from the plants and allowed to ripen, the plants will continue to produce pods until killed by frost, but the best pods are those grown on young plants. The pods can be dried or canned for Winter use.

Parsley. Parsley does well here the year around. In Winter it may have a light mulch if the weather is unusually severe, but it does not need it ordinarily. It needs a cool, moist soil, well cultivated. The leaves are used for salads and for flavoring, as well as for garnishing. If the leaves become dull or brown in Summer they should all be cut off and the plant will start a new growth of leaves which will be brighter and better cured.

Onions. Our early onion sets have grown and been eaten; more can be planted in succession. Indeed, in this favored climate, we may have green onions for our use nearly the whole year around. There is a kind called Perennial true onions which come up year after year without the slightest Winter protection. We will speak of them later as they cannot be started now.

Our seed onions which are to make our large dry onions for Fall will not mature until in September. In the meantime we must keep the soil rich by adding commercial fertilizer containing potash, about one pound to every 40 square feet; ashes are very good to use. Nitrate of soda is used early, but not later, as it retards maturity. The onion is practically a surface feeder, and as the seed sprouts slowly and the baby plants are delicate and slender rooted, conditions must be absolutely right for good growth. No other vegetable crop requires such fine surface soil, loose and well cultivated. Hard or baked soil will surely give a poor crop. Onions should not be irrigated after June, the dust mulch must be maintained, but weeding is most important of all—weeds are death to onions. Give the onions the first hoeing, just skimming the ground between the rows, as soon as they can be seen in the row. Hoe again in a few days, this time close up to the plants, after which weeding must begin and be carefully and thoroughly done. The weeder should work on its knees astride the row, stirring the earth around the plants, in order to destroy any weeds that have just started. At this weeding, or the next, according to the size of the plants, the row should be thinned, leaving from eight to 12 plants to the foot, or plants one inch or one and one-half inches apart. In 10 days or two weeks they will require another hoeing and weeding similar to the last, and two weeks later give them still another hoeing, and if necessary another weeding. If the work has been thoroughly done at the proper time the crop will not require further care until ready to gather. In the Fall

the tops will naturally fall to the ground and die and the roots let go their hold on the soil, then the onions should be lifted and allowed to dry off for a day or two before storing, but when you irrigate them too late, or when a heavy rain comes when they should be drying off, and they keep on growing, you must break down the tops by rolling a keg, etc., over them, so that the tops will die and the bulbs become dry, ready to store.

Peas. Peas are easy to grow and not very particular as to soil, but like cool weather best. This Summer the aphides are a very serious menace to the crop. Spray thoroughly with a solution of "Black Leaf 40," or any tobacco water, or use any other remedies given for these pests. Many of them can be knocked off the vines and hoed under the ground. Peas should not be matured while growing, as that is liable

PATRIOTIC and PRACTICAL NEEDLEWORK by Clotilde

A Practical Strainer. There is a place in every kitchen now for the new device which can save time and labor. Of particular value are those devices which may be made at little cost and be cared for easily. During the Summer months, when berries clamor on every bush, to be picked and made into jams and jellies, and while milk is plentiful and cottage cheese a favorite food, the new strainer shown in the picture should be put into use by every housewife. The strainer consists of three distinct parts, the muslin bag, a wooden fork, and a wooden tube. The instructions for the bag follow: One-half yard of coarse, open weave, unbleached muslin or one yard of good quality cheesecloth and a yard of half inch white cotton tape. Cut the material in two pieces 13 inches long by 12 inches wide, slanting to a point at either end. The sides and lower ends are stitched together to form the bag. The upper points are hemmed separately, making the mouth of the bag. The tape is sewn to the two upper points, forming a loop. The bag is then ready for use. A wooden fork is used to carry the tape through the tube. The tube is also of wood, as any metal will change the natural color of the fruit. The fork is simple to make. A small piece of wood with a notch in one end to hold the tape will do. The measurements are 1/4 by 1/2 by 7 inches. The tube is best made of walnut, as this does not take the stain as softer woods will do. Any carpenter, cabinet maker, or wood turner will make this and the fork cheaply. A clear diagram of the tube is shown in the sketch. The fruit is put into the bag and the tube pressed down, after which the bag is hung up to drain. If hung against the wall, the fork may be used as a brace by placing the fork end against the bag and the other end against the wall; the bag will then swing out far enough to avoid splashing. This process may also be followed with clabber milk for cottage cheese.