

OREGON'S SONS IN SERVICE MAKE HISTORY

Doughty Deeds During War Show the Unparalleled Mettle of Men From This State.



Capt. Dorwin L. Palmer, medical corps. Lieut. Bruce W. McDaniel, 14th artillery. Lieut. Joseph C. Miller, killed in action. Lieut. Francis Jones, navy medical corps. Sergeant Fred Berg, 14th artillery. Sergeant Randolph Krause, 27th aero squadron. Harry G. Romig, 27th aero squadron. Orlando E. Romig, 27th aero squadron. Mitchell Story, 27th aero squadron. William W. Mitchell, 27th aero squadron.

CAPTAIN DORWIN L. PALMER of the medical corps has arrived in New York City after spending months in France specializing in X-ray work. Dr. Palmer enlisted in June, 1917, and received his commission as first lieutenant, then spent several months in New York City attending Cornell Military X-ray school, and having passed a high examination was placed as instructor there until his orders came to proceed as roentgenologist with base hospital unit 46 to France.

Many wonderful operations were performed by the surgeons of the unit with the aid of the portable X-ray machine by properly localizing shrapnel before removal.

After the armistice was signed Captain Palmer was transferred to Bordeaux embarkation camp, taking charge of one of the largest X-ray laboratories in France, where he had been until his return to the United States.

Doctor Palmer has been associated with some of the most renowned X-ray specialists of the world.

BORDEAUX, France, June 3.—(Special.)—First Lieutenant Bruce William McDaniel of Portland, Or., has been decorated here for "especially meritorious and conspicuous services" in the Judge-advocate's office at Bordeaux.

The ceremonies of decoration occurred on the Ales de Tourmy at Bordeaux. Major Alphonse Entinger of the regular army and four French officers, including General Hallouin, commander of the eighteenth region, being decorated at the same time with Lieutenant McDaniel. Major General Lewis, representing General Pershing, bestowed the decorations.

Lieutenant McDaniel won his decoration because of his work in the handling of claims against the American government, these being paid under the French law. His knowledge of French law made his work in this line especially valuable.

Lieutenant McDaniel was formerly a representative of the Ellison-White Chautauque system at Portland. His former home is in Salem, where his mother now lives. He is a graduate of Willamette university and a former student of law at Stanford university, while attending Willamette he was editor of The Collegian, the

college paper, and handled university news for The Oregonian.

Lieutenant Joseph Chester Miller, son of Mr. and Mrs. Fred O. Miller, East Twenty-fourth and Thompson streets, was killed recently in France by being run down by a locomotive engine as he was walking along a narrow gauge railroad, to return to military duty. He was buried June 3 in A. E. F. cemetery No. 331, Giverny, Loir et Cher, France. It is possible that his body will shortly be exhumed by the American government for shipment and burial in this country.

Dr. Francis Jones has just been discharged from the service after 18 months in the navy. He held a lieutenant's commission in the medical corps, and was transferred to the navy with the transport De Kalb. He has been a resident of Portland for several years and is being welcomed home by his many friends.

With those who returned home with the 14th field artillery unit was Sergeant Fred Berg of the headquarters company, 14th artillery, and Mr. George W. Berg of 1299 East Taylor

street. The young man enlisted in the signal corps and went overseas in December, 1917. He saw action at Chateau Thierry, St. Mihiel, the Aisne, Champagne, and on the Meuse. Three days after the armistice his company was ordered to march into Germany to Cologne, where they were used as time of sailing. Sergeant Berg before his enlistment was an electrical engineer with the Northwestern Electric company.

The arrival of Sergeant Randolph Krause, who has been overseas with the 27th aero squadron since July 1, 1917, is being looked forward to with the next few days. The boy, who is a son of Mr. and Mrs. John R. Krause of 321 Overton street, has wired his parents of his arrival in Hoboken.

Young Krause was seven months on the firing line. Soon after the armistice was signed he became ill and was sent to France as a casual and was separated from his regular unit.

OREGON CITY, Or., July 5.—(Special.)—Orlando and Harry Romig, who were transferred from the United States steamship Westward

Ho, a Polish relief ship making trips to Danzig, have received their discharge from the service and are at Chateau Thierry, St. Mihiel, the Aisne, Champagne, and on the Meuse. Three days after the armistice his company was ordered to march into Germany to Cologne, where they were used as time of sailing. Sergeant Berg before his enlistment was an electrical engineer with the Northwestern Electric company.

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OREGON CITY, Or., July 5.—(Special.)—Mitchell Story, son of Mr. and Mrs. Nick Story, who was one of the most popular boys of this city entering the service, answered his country's call May 19, 1917, and returned to Oregon City a few days ago, having received his honorable discharge from the naval service at Bremerton, Wash.

Story resumed his position in the mechanical department of the Morning Enterprise.

Story left here for Goat Island, where he was first stationed, then transferred to San Diego, Cal., and after remaining there for some time was again transferred, this time to the submarine base at San Pedro. After being stationed there for nine months he was sent to Mare Island and assigned to the U. S. S. Santa Paula. Three trips were made to France and the ports stopped at were Bordeaux, Brest and St. Nazaire.

While his boat was in port at New York Mitchell took the opportunity to visit the Oregon boys' headquarters, where he was given a most cordial reception and enjoyed the delicacies served there free of charge. "They had Oregon girls here who looked mighty good to the Oregon boys," said Story when arriving here. "It is sure a homelike place for the fellows coming home from overseas and they can appreciate the hospitality extended to them."

Although reported as "missing in action" on May 23, 1918, at the battle of Cantigny, Private William W.

Mitchell, a Portland boy and the son of Mrs. W. B. Armstrong of the Claypool apartments and nephew of H. W. Mitchell of the Mitchell, Lewis & Staver company, was not officially listed among the dead until a few days ago. This Lincoln high school boy, who enlisted in company D, of the old third Oregon, refused to accept the post of mounted orderly with headquarters company at Tours, became a member of the famous First Division, and was in company L, 28th infantry, when the Yanks went over the top at Cantigny on May 28.

Not until December 31, seven months after the action, did the casualty lists bear his name as "missing in action." His was one of the cases which centered a fire of criticism on the war department. Last week came the official notification that a careful search had failed to trace the youth, and that undoubtedly he died on the field or in a German hospital.

Private Mitchell was 19 years old when he enlisted and 20 when he made the supreme sacrifice. He was an athlete, a boxer and a football player, and a boy who was ever popular with his associates.

Poisonous Plants of Oregon



In Home of its Own Choosing Lupines Are Fascinating Flowers

BY WILLIAM E. LAWRENCE.

Specialist in range plants and grasses, Oregon Agricultural College, experiment station.

LUPINES so abundant in many parts of Oregon are poisonous to nearly all kinds of livestock if eaten in sufficient amounts, but their poisonous character is considered chiefly as a problem of sheep ranching. When sheep die of lupine poisoning death follows a very brief period of sickness, making it doubly necessary that shepherds learn to recognize the plant on sight, understand its poisonous nature and know the conditions that lead up to poisoning.

Lupine Has Many Common Names. Although many kinds are found in Oregon all are known by the name of lupine. Indeed another important poisonous plant, locoweed, is sometimes referred to incorrectly as lupine.

Some of the more conspicuous lupines are called sundial, Indian bean, Quakers' dinner, old maid's bonnet, wild bean, blue pea and blue pea. In parts of eastern Oregon the large blossom lupines are often called corn flower by school children for the reason that they gather them for school room bouquets.

Poisoning Conditions Vary. The conditions underlying the poisoning of sheep from lupines seem to be various. Poisoning may be epidemic and not confined to any one time of the year or locality. Losses among sheep are very general, several hundred not at all uncommon. In some cases 50 per cent of the band, lupine is probably next to death camps in responsibility for sheep losses.

Seed Is Most Poisonous. Experiments conducted by the United States department of agriculture seem to indicate that the parts of the plant are poisonous in the following order: Seed, requiring from one-half to six-tenths of a pound to cause poisoning; fruits, containing seeds, one and one-half pounds; pods alone, three to four-tenths pound; and leaves, probably poisonous but the conditions and amount necessary to cause poisoning not clearly understood.

It will appear from the preceding paragraph that the season when lupines are in pods and seed is the dangerous time. This of course is in the latter part of the summer and early fall.

Good Feed Is Protection. Sheep kept well fed on range that contains plenty of good pasture are not likely to eat a sufficient quantity of lupines, although present, to cause poisoning.

If it is necessary to drive sheep over an area containing lupines it is desirable to allow them to drift slowly, giving them ample time to pick out the good grass among the lupines. If sheep are hurried over the area they will in their eagerness for food snatch off the pods or the leaves of lupines and eat a much larger amount of the poisonous plants than they otherwise would.

Sheep that have become hungry, on account of lack of sufficient food during shipment or hurried over long drives are more likely to become poisoned than if they had been well fed. Sheep new to any locality are more likely to eat the poisonous plants. In the fall of the year when the sheep are coming from the summer range snow falls are likely to occur and cover up the good grass and forage, thus exposing the taller lupines to grazing.

The form of the leaf is a reliable indication, and reference to the accompanying photograph will show that the divisions of the leaf all radiate from a common center, this fact suggesting the common name, sundial, which is applied to some lupines. The flower and pod are similar to those of the pea.

Good Management Protection. The conditions favoring poisoning have been pointed out, and it is obvious that if they are avoided much of the difficulty may be overcome.

Proper management of sheep lands will avert poisoning from the lupines, which are too general in their distribution and too often associated with valuable forage to permit abandoning lupine areas. It is cheaper to buy hay and feed sheep while in transit than to risk losses from lupines following a period of poisoning.

Avoid areas where lupines grow abundantly. Learn to recognize the lupines and be especially cautious after snowfall or while driving through pastures of lupines. It should always be remembered that the pods and seeds are more poisonous than the rest of the plant and that the seeds are produced in some seasons than others. A sufficient amount of moisture at the proper time of year will often result in a heavy crop of seeds under all possible conditions. A dry season very little will be formed.

Symptoms Appear Too Late. It is very important to remember in connection with the lupines that there are no preliminary symptoms of poisoning until the toxic limit is reached.

The amount necessary to cause poisoning is so close to the amount which will cause death that it is difficult to find any symptoms that may be of value in applying remedies. This is due to the fact that the poisonous principle is excreted by the kidneys and that the effects of the toxic substance are not accumulated in the body.

Animals may eat any amount up to the toxic limit and repeat the performance the next day without any harmful results. If the amount of lupine eaten passes beyond the toxic limit, however, the results are fatal. This also explains the reason for no large percentage of deaths within the band.

When symptoms are manifest before death, they are nervousness, weakness, partial paralysis, sleepiness, convulsions and, finally, death.

No Remedy Known. Recommendations based upon the work of the United States department of agriculture are to exercise care in handling the flock. To avoid poisoning is far more important than a remedy that the effects of the toxic substance can be applied upon the range.

Do not allow the sheep to become hungry on range fields that contain much lupine.

WOOLEN INDUSTRY IN OREGON DEVELOPED BY CORPORATIONS

Oregon City Mill Was Pioneer in Field and Received State Charter From Legislature December 31, 1882.

BY ADDISON BENNETT.

THINKING that a list of the incorporations organized for the construction and operation of woolen mills in Oregon would show more definitely who has been instrumental in building up, or attempting to build up, the industry than anything else that could be published, a list of all such incorporations is appended. They are presented according to the date of incorporation, and for easier reference the date of each is given as a caption:

By the Legislature of 1885—Williamette Woolen Manufacturing company (Salem). The following named persons were declared a body corporate, under the above name by the territory of Oregon: George H. Williams, Alfred Stanton, Joseph Watt, Joseph Holman, Daniel Waldo, William H. Rector, E. M. Barnum, J. G. Wilson and J. D. Egan. The capital stock of said corporation not to exceed \$200,000.

December 31, 1883—Oregon City Woolen Manufacturing company (Oregon City). Incorporators, A. L. Lovejoy, Thomas Charnan, L. D. C. Latour, Arthur Warner, William M. Buck, William Whitlock, Forbes Barclay, Daniel Harvey, George H. Atkinson, E. K. Wilson, John D. Dement, W. C. Dement, D. P. Thompson, William Barlow, W. C. Johnson and Alden H. Steele. Capital stock, \$40,000.

December 19, 1884—Ellendale Mill company (Ellendale). Incorporators, John Worley, Reuben P. Boise and Joseph Watt. Capital stock, \$10,000.

April 25, 1885—The Eagle Woolen Mills company (North Brownsville). Incorporators, Hugh L. Brown, Hugh Dinwiddie, James Blakely, Robert Duncan, E. K. Wheeler, A. C. Hausman, E. Ben-Jamin, J. M. Moyer, John Leach, Alexander Kirk, R. Benjamin, M. Sternberg, H. H. Swank, William C. Baird, A. J. Warren, John Dinwiddie, Edward J. Mills (Ashland). James Thornton, W.

H. Atkinson, E. K. Anderson and J. M. McCall. Capital stock, \$50,000.

April 26, 1885—Eagle Woolen Mills company of Brownsville, Or. Incorporators, Hugh Fields, W. R. Kirk, John Brown, Peter Hume and R. N. Thompson. Capital stock, \$75,000.

February 14, 1891—The Waterloo Development company (Waterloo). Incorporators, J. C. Williams, W. C. Davis and E. E. Montague. Capital stock, \$70,000.

January 12, 1892—Albany Woolen Mills company (Albany). Incorporators, E. D. Moyer, L. D. Cole, W. T. Cochran and Robert G. M. Cochran. Capital stock, \$100,000.

September 16, 1893—The Bandon Woolen Mills company (Bandon). Incorporators, Theodore W. Clark, Fred E. Palmer and W. B. Kurtz. Capital stock, \$75,000.

February 10, 1895—Pendleton Woolen Mills (Pendleton). Incorporators, E. Y. Judd, S. P. Sturgis, E. D. Boyd, W. D. Hanson, T. C. Taylor and T. E. Fell. Capital stock, \$75,000.

February 10, 1895—Albany Woolen Mills (Albany). Incorporators, P. A. Goodwin, Patrick F. McGee and Stephen L. Campbell. Capital stock, \$75,000.

July 11, 1896—Portland Woolen Mills company (Sellwood). Incorporators, Fred Carter, William Walker and R. L. Carter. Capital stock, \$75,000.

March 27, 1896—Portland Woolen Mills (St. Johns). Incorporators, W. P. Oida, E. L. Thompson, Fred Carter, Charles Cooper and R. W. Wilbur. Capital stock, \$100,000.

March 13, 1896—Bannockburn Manufacturing company (Albany). Incorporators, Harvey W. Scott, Charles Cooper, P. A. Bancroft, James C. Stuart and R. W. Wilbur. Capital stock, \$75,000.

April 25, 1905—Stanton Woolen Mills (Stanton). Incorporators, S. Phillips, F. Carter and W. L. Freres. Capital stock, \$100,000.

October 20, 1905—Ross Wool Scouring company (Ross). Incorporators, Thomas Ross, A. C. Mowrey and J. M. Nickum. Capital stock, \$75,000.

February 10, 1906—Eugene Woolen Mills company (Eugene). Incorporators, T. B. Kay, E. Koppe, C. J. Howe and Arthur W. Lord. Capital stock, \$40,000.

February 16, 1909—Pendleton Woolen Mills (Pendleton). Incorporators, C. P. Bishop, C. R. Bishop and Roy T. Bishop. Capital stock, \$100,000.

March 15, 1910—Union Woolen Mills (Principal office at Portland). Incorporators, F. J. Bailey, Arthur C. Burzess and B. A. Churchill. Capital stock, \$100,000.

March 14, 1918—Columbia Woolen company (Sellwood). Incorporators, James B. Kerr, Charles A. Hart and Charles E. McCulloch. Capital stock, \$300,000. (This is what is known as the worsted mill, located on the site of the old mohair mill, and the site of the first Portland mill that burned there.)

The above name was changed by supplementary articles filed July 26, 1918, to Oregon Worsted company. Strictly speaking, it is not a woolen mill, but as it uses nothing but wool in its manufacturing operations it seems that it ought to be classed with the woolen mills.)

THE DALLES AWAITS ROAD

Much Work to Be Done This Year on Connecting Highways.

THE DALLES, Or., July 5.—(Special.)—This city is more than anxious to see the time come when it will be connected up with the Columbia river highway by a hard-surface road, and much work will be done this summer toward that end.

A new concrete bridge will be built across Chenoweth creek in the very near future and the road leading from the city west to Seven Mile curve will be paved this summer, funds having been provided by the recent bond election.

From the city westward rapidly east from Hood River, this city will be connected with that place by a hard-surface road within the next 18 months, it is thought by the county commissioners and engineer.

Answers To Correspondents By Lillian Tingle

PORTLAND, Or., June 25.—Will you kindly give directions for making loganberry juice? Thanking you in advance.

EXTRACT the juice as for jelly making, and sweeten to taste. The amount of sugar used depends upon personal taste and the purpose for which the juice is finally to be used, as well as upon the varying acidity of the fruit. The juice can be "put up" perfectly without any sugar, and where it is intended for winter jelly making it is best to select rather under-ripe fruit and can it without sugar. If, however, the juice is to be used as a beverage, well-ripened but perfectly sound fruit may be selected, and if desired a little sugar may be added to make a drink of "just right" sweetness and tartness (for the person or persons who will consume it) when diluted with plain or charged water. Some of the commercial bottles have water added to it before being bottled so as to make a "just right" drink when opened, but for domestic use it is more economical to can the strong, full-flavored juice and dilute it to taste when needed.

If it is to be sealed in bottles, sterilize the bottles by pouring the juice into hot, clean bottles (leaving space for swelling when heated), and press into each bottle a cotton stopper. Set the bottles in hot water (up to the neck of the bottles) and keep at a temperature of 165 degrees Fahrenheit for 40 minutes. Remove the bottles from the water and press down the cotton stoppers. This method of sterilizing below boiling point may be used for any fruit juice (including fresh elder) and will tend to preserve much of the natural fresh fruit flavor than if the juice had been allowed to boil.

When convenient, the juice may be put up in ordinary fruit jars. In this case, heat the juice to 110 degrees Fahrenheit in a kettle, pour into hot jars, adjust the lids (not quite tight), set on fire, and when the water has boiled, let the water boil 16 minutes (counting from when boiling actually began), remove the jars, tighten the lids, cool and store in a dark place.

A good supply of fruit juices is an excellent provision for winter, not only for use in fruit punch, jellies, desserts, but for quick mixing of coffee, soups, "fruit soups" and for diluted hot drinks to take the place of tea or coffee.

HILLSBORO, Or., June 13.—Dear Miss Tingle: Will you kindly give a recipe (in the Sunday paper) for a prepared pancake made with milk and butter? I have about five pounds of each. Thanking you in advance.

PORTLAND, Or., June 22.—Dear Madam: Will you kindly publish recipe for making enchilada de huevo; also an inexpensive sherbet and ice cream. With love, Lillian Tingle.

PORTLAND, Or., June 22.—Dear Madam: Will you kindly publish recipe for making enchilada de huevo; also an inexpensive sherbet and ice cream. With love, Lillian Tingle.

Following is an authentic Mexican recipe, but I cannot guarantee that it is what you have in mind, since many modifications and variations are possible.

Enchilada de Huevo.—Use two frying pans. In one of which heat one-half cup lard, and in the other one pint of milk. In the milk add one-half cup of flour and a "filling" made of 1 cup ripe olives, stoned and cut up, three hard-boiled eggs, chopped up; 1/2 cup young green onions, treated with lye and 1/2 cup grated Mexican cheese (or Parmesan, or very hard, dry cheese). Slip a tortilla into the lard and quickly heat it through, then dip it into the chili Colorado mixture and place on a hot platter. Sprinkle quickly with the filling mixture of olives, eggs, onions and cheese, with a spoonful of the sauce poured over, and cover with an other twice-dipped tortilla. Repeat until all the tortillas are used. Strew with a little cheese, and serve.

Tortillas.—These should be made from dried corn treated with lye and ground in a melate. As a substitute, mix 1 cup flour with 1 cup corn meal and 1/2 teaspoon salt. Rub in 1 tablespoon lard and just enough water to make a stiff dough. Cut off pieces about as big as an egg, and roll very thin into circles about seven inches in diameter. Bake on a griddle, turning frequently until done, but do not allow them to brown.

Chili Colorado.—Remove the seeds and veins from one-fourth pound dried chili peppers, and wash thoroughly. Boil about 10 minutes, drain and rub through a sieve, using water from time to time to loosen the pulp. When finished there should be a pint of liquid. Rub this through the pepper strainer, and add 1/2 cup of oil, 1/2 cup of meat, 1/2 cup of lard and 1/2 cup of sugar. Heat 2 level tablespoons lard and cook in it one peeled clove of garlic, then remove the garlic and stir in the prepared creamy chili pulp. Add one teaspoon each of ground sweet chocolate and sugar, 1 tablespoon vinegar and one teaspoon salt or more to taste. A little onion juice may be added if desired.

Some pancake flours contain powdered eggs, but as these are not at present always easily obtainable by the housewife I have omitted them. Eggs can be added or not, according to the

Use as above with the tortillas and filling.

I have not space this week to give you very many details about sherbets and ice creams, but will try to do so as soon as possible. In the meantime, I would suggest the following types as being among the less expensive kinds, and you can let me know what recipes you think you need.

1.—Junket ice creams are usually good, easy to make and call for little or no extra cream—just good, rich milk with or without eggs. Home made junket ice creams are always better for children than any of the ordinary commercial ice cream. Directions come with the junket tablets, though there are several possible variations and economies not mentioned in the directions.

2.—Buttermilk ice cream or sherbets are also inexpensive and refreshing.

3.—Milk sherbets made with whole or skim milk fully sweetened with sugar syrup, frozen to a mush and then combined with concentrated tart fruit juice just as lemon, orange and lemon, pineapple and lemon, or loganberry juice are not very expensive or troublesome to make.

Another type of sherbet is made by freezing to a mush any fruit juice or fruit pulp, acidified with lemon juice and sweetened with heavy sugar syrup. The mixture should be both sweetened and more tart than for a beverage. When it is frozen to a mush, add one stiff beaten egg white for each quart of the mixture. The proportion of egg white may be increased if a fluffier texture is wanted. Strawberry, loganberry or raspberry sherbet made in this way will be found particularly good.

You might let me know if you need detailed recipes or if the Mexican recipe is not what you had in mind. I must ask Mrs. M. R. to wait until next week for the rest of the answers to her several questions.

Red Flag Originally Banner of Church Militant.

Second Republic of France Began Emblem as Appeal to Insurrection.

PROBABLY few persons know that the red flag, emblem of revolution, was formerly the banner of the church militant and of royalty. Yet it was so until Henry VI, of England took also the title of king of France.

Then red came to be considered as the national color in France, and was replaced by white, and its turn, was given up by the English.

The red flag was displayed by the Catholic troops of Charles IX, and Henry III, the flag of the Protestants were white, says London Tit-Bits. During the French revolution the red flag was hoisted in peculiar circumstances.

The tri-colored flag and cockade as the emblem of the republic, which the citizens rally; the republic does not recognize any other. The red flag is an appeal to insurrection, recalling memories of bloodshed and mourning. To hoist this emblem means to excite to disobedience of the law and acts of violence.

SHOTS HIT TWO CHILDREN

Policeman Charged With Felonious Assault.

NEW YORK.—Shot by a policeman, Isidore Aronowitz, 14 years old, of 213 South Third street, and Phoebe McDermott, 11 years old, are in Williamsburg hospital. The boy is dying. The policeman, August Gron, of the Bedford-avenue station, is under arrest, but not in confinement. He is charged with felonious assault. Captain Wakefield said Gron had a good record and the shooting was accidental.

The shooting happened at South Third and Havemeyer streets, after Gron had placed under arrest Vincenzo Merolla of 34 Norstrand avenue, charged with stabbing Nicholas Garafola of 99 Havemeyer street. The crowd closed in upon them and somebody struck Gron in the back. He drew his revolver and Merolla tried to knock it from his grasp. The crowd kept jostling Gron as he tried twice, hitting the boy and girl.

Merolla and Garafola, proprietors of a traveling curio stand, had been operating on an opposite side of the street. They got into a quarrel and it is alleged, Merolla stabbed his rival. Garafola was not seriously hurt.