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 All kinds of Carpentering and Repair
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Let me figure with you on that new
 building you are going to have built.

Monmouth Grange 476
 Meets the Second Saturday in Each
 Month at 10:30 A. M.
 Public Program at 2:30 p. m. to which
 visitors are welcome.
 P. O. POWELL, Master.
 MISS MAGGIE BUTLER, Sec.

CHRISTIAN SCIENCE SOCIETY
 In Odd Fellows Hall
 Services, - - - 11.00 a. m.
 Subject:
 "Soul and Body."

Sunday School, - - - 10.00 a. m.
 Wednesday evening meeting, 8.00 p. m.

BAPTIST CHURCH
 G. A. POLLARD, PASTOR
 Sunday School, - - - 10.00 a. m.
 Preaching Service, - - 11.00 a. m.
 C. U. E. Meeting, - - - 6.30 p. m.
 Preaching Service, - - 7.30 p. m.
 Prayer Meeting Wednesday, 8.00 p. m.

Second Hand Goods
J. D. Steven's
Second Hand Store
 Main St. north of lumber yard

RHEUMATISM
ANTI URIC, the famous root
and berry remedy for rheumatism
 Contains no opiates or chemicals,
 and will not injure the most deli-
 cate stomach or digestion. Re-
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WHAT TO GROW.
 If your garden or part of it happens to be moist and low ground, such crops as celery, onions and late cucumbers will do best there. If it is high, warm and dry soil it is particularly adapted to early peas, beans and other crops which you mean to force.
 If you have plenty of room you may grow sweet corn, melons, squashes and other spreading plants in addition to the ones which may be planted closely together.
 Around the edges of your garden you have probably discovered places for permanent beds of asparagus and rhubarb, for a few strawberry plants and possibly for some other small fruits, like currants, the bushes of which bear annually.
 As for the bulk of your produce, please your own taste and that of your family, always remembering that it is better in a small garden to specialize on a few vegetables, preferably those like string beans, peas and radishes, which taste better the fresher they are, than to grow a little dribble of everything, but not enough of any one thing to be worth the trouble.
 Suggestions for early planting in an ever so small garden—peas, beets, carrots, radishes, parsnips, lettuce, salsify, kohlrabi, onions, spring spinach and (if enough room) potatoes.
 Later crops can be planted when some of these have been gathered.—National Emergency Food Commission.

MAKING TOWN FARMERS TO LESSEN FOOD COST
National Emergency Food Garden Commission to Create a Million More Gardens.

When the school and home gardening movements started in the United States a score of years ago few persons foresaw that some day this miniature farming of urban lots might prove of great economic benefit to the entire population. Up to the present the movement has been fostered as a social service—to give boys and girls habits of industry and to afford to dwellers in congested districts enjoyable, healthful and profitable occupation in their leisure, with incidental aid in beautifying cities and towns by cleaning up the back yards and vacant lots.

The present food crisis, which may become more acute in the event of a serious war, seems to have brought the day in which the idle lands within American municipalities are likely to become an important source of food supply. So seriously is the matter regarded that a number of well known educators and philanthropists have organized in Washington the national emergency food garden commission, devoted to the purpose of putting 1,000,000 men, women and children in city and town gardens this spring to raise vegetables for their families.

Charles Lathrop Pack, president of the American Forestry association, is the originator of the movement and the head of it. With him are associated among others Dr. Charles W. Elliot of Cambridge, Mass.; John Grier Hibben, president of Princeton university; Carl Vrooman, assistant secretary of Agriculture; Capt. J. B. White, member of the United States shipping board; Albert W. Shaw, editor of System magazine; Emerson McMillin of New York; John Hays Hammond of New York; Fairfax Harrison of Virginia; Luther Burbank of California and Hon. James Wilson, former secretary of agriculture.

The plan adopted by the commission is first to create garden volunteers by making the dwellers in cities and towns realize the danger in the food situation this year and then to give these volunteers daily instruction in gardening from the sprouting of seeds in hotbeds to the harvesting of the ripe crops.

The ambition of the commission to create 1,000,000 new gardeners is conservative. The bureau of education estimates that there are 6,000,000 school children capable of cultivating garden yards, while within our cities and towns there is probably an equal number of adults who have the leisure for such work.

Growing Okra or Gumbo.
 The home gardener will usually find it advantageous to grow small quantities of certain specialties which will add to the attractiveness of the family fare and which few housewives will trouble to buy. Among these may be mentioned okra or gumbo.

The young pods of this plant are the part used. These are employed principally in soups, to which they impart a pleasant flavor and a sticky

consistency. The best pods are grown on young plants, but if the pods are removed before they are allowed to ripen the plants will continue to produce them until killed by frost.
 The seeds of okra should be sown in the open after the ground has become quite warm, or the plants may be started in berry boxes in the hotbed and transplanted in the garden after all danger of frost has passed. The rows should be four feet apart for the dwarf sorts and five feet apart for the tall kinds, with the plants two feet apart in the row.



FANCY PASTRIES.
CREAM PUFFS.—Melt one-half cupful of butter in one cupful hot water and while boiling stir in one cupful flour. When cool stir in three eggs one at a time without first beating. Drop the mixture on tins in small spoonfuls and bake in moderate oven. Filling: One and one-half cupfuls of milk, two eggs, four tablespoonfuls flour, sugar to taste; cook in double boiler. Another filling: Whip one cupful sweet thick cream, stir in one cupful mashed strawberries, fresh or canned, and add sugar to taste.

Fig Drop Cakes.—Two eggs (whites and yolks beaten separately), two cupfuls of flour, one cupful of sugar, one cupful of chopped figs, one-fourth cupful of butter, one teaspoonful vanilla extract. Cream butter and sugar together, add yolks, then milk, and after other ingredients are well stirred in add the whites, beaten very stiff and dry. Bake in a quick oven.

Banberry Turnovers.—One egg (well beaten), one cupful raisins (seeded and chopped), two-thirds cupful sugar, one-half cracker rolled fine, juice of one lemon, butter size of walnut, melted. Mix in order given. Now have ready good, tender pie crust, roll thin, cut out with cookie cutter, put a small spoonful of the mixture in each round, wet the edges, fold over in form of turnovers. Bake. Makes two dozen.

Apple Kuchen.—One quart of bread flour, one cupful sugar and one teaspoonful salt. Sift into large mixing bowl and rub in one-half cupful butter. Add one-half cupful raisins, cut in halves, grated rind and juice of lemon. Beat two eggs and add to a cupful of warm milk and one yeastcake dissolved in warm water. Mix all together and cover. Raise over night. In morning turn out on to floured board and divide into five sections. Shape each piece round and roll with rolling pin till it will fit a round pie pan. Brush the tops with melted butter and cover with sliced apple, with cinnamon and sugar sprinkled over the tops. Raise till light and bake a nice brown. Moderate oven. When done sprinkle tops with powdered sugar.

Sponge Jelly Roll.—Beat three eggs until light, gradually beat in one cupful of granulated sugar, the grated rind of one lemon, one tablespoonful of lemon juice and one cupful of sifted pastry flour sifted again with one teaspoonful of powder and one-fourth teaspoonful of baking powder and one-fourth teaspoonful of salt. Bake in a shallow pan for about fifteen minutes. When done remove immediately from the pan and place on a napkin, trim off the edges, spread with jelly beaten until smooth, roll up, then roll in the napkin and set aside.

Anna Thompson.

The Giant Petrel.
 The giant petrel of the arctic regions will feed on offal until it is so absolutely gorged as to be unable to rise off the ice in flight. Then it runs along the ice if chased, spreading its wings out as sails. Before being captured, however, the petrel will suddenly stop and discharge a quantity of food and then go off on a run again. If overtaken a second time it will repeat the performance and when once it has got rid of its dinner flies away.

Rebuking an Emperor.
 Once, so the story goes, Emperor Nicholas of Russia asked Liszt to play in his presence. The musician complied, but during the performance the czar started a conversation with an aid-de-camp. Liszt stopped playing at once. The czar asked what was the matter. "When the emperor speaks," said Liszt, "every one must be silent." The czar smilingly took the hint, and the playing proceeded.

District of Columbia.
 The District of Columbia was originally called the territory of Columbia, but it was soon changed to district as a more convenient term. In fact, the term "district" was in use before "territory," and for many years Kentucky was designated a district of Virginia and Maine a district of Massachusetts.

THE SENATOR DECLARES HIMSELF.

I LIKE W-B CUT TOBACCO, AND INTEND USING IT JUST AS LONG AS I WANT TO, REGARDLESS OF WHAT ANY ONE SAYS OR DOES.

I ADMIRE HIS SPIRIT OF INDEPENDENCE.

ACCORDING TO THE PRINCIPLES OF AMERICAN GOVERNMENT, HE HAS THE RIGHT.

WHAT makes tobacco good is the sap there is in the leaf to start with and the way it's cured—some tobacco is sappier than others. If you take a big chew of W-B CUT, you may find it too rich for you. Take a little chew—it's made of fine, sappy, leaf; there's a lot of tobacco satisfaction stored away in it. The touch of salt brings it out, without so much chewing; and a little chew lasts and satisfies.

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Trains into Monmouth

L'Ve Portland 7:15, a m,	Gerlinger 10:33,	Independence 11,	Monmouth 11:10
" Salem 9:45, " "	" " " "	" " " "	" " "
" " 1:40, p m,	Dallas 2:55,	" " " "	" 3:20
" " 4:00, " "	Gerlinger 4:38,	Independence 4:55,	Monmouth 5:05
" " 6:15, " "	" 7:00, " "	" 7:20, " "	" 7:30
" Portland 3:20,	Connects with above		
" Corvallis 6:45, a m	Independence 7:35	Arrive Monmouth 7:45	
" " 1:15, p m	" 2:20	" 2:30	
" Dallas 7:00, a m,	Arrive Monmouth 7:25		
" Airlie 8:30, a m and 3:55, p m.	Arrives Monmouth 9:05 a m and 4:30 p m		
Leave Independence, 7, a m,	7:35, 8:45, 11, p m	1:30, 2:20, 3, 4:15, 4:55, 7:20	

Trains out of Monmouth

L'Ve Monmouth 7:15 a m.	Independence 7:35,	Gerlinger 7:49,	Ar Salem 8:30
" Same as above			Portland 11:10
" Monmouth 1:50, p m,	" 2:14, " "	" 2:27, " "	Salem 3:15
" Same as above			Portland 5:55
" Monmouth 4:35,	" 4:55, " "	" 5:40, " "	Salem 6:00
" " 9:05, a m,	Dallas 10:10	" " " "	" 11:10
" " 4:30, p m	" 4:55,	" " " "	" 6:00
" " 9:05, a m,	Independence 10:50,	Corvallis 11:50	
" " 5:10, p m,	" 7:15, " "	" 8:15	
" " 7:25 a m and 3:20 p m.	Arrives Airlie 8 a m and 3:50 p m		
Leave Monmouth 7:15, a m,	8:15 9:05, 11:15, 1:50, 2:35, 3:20, 4:35, 5:10, 7:35		

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