

# NEWS ITEMS

Of General Interest

## About Oregon

### Secretary Classifies Lands in Whitman National Forest

Portland—Announcement is made by the district forester, George H. Cecil, Portland, Ore., of the classification, by the secretary of Agriculture, of practically all the lands within the boundaries of the Whitman national forest in north eastern Oregon. A net area of approximately 879,218 acres is embraced in this classification, and a small area of 2742 acres is left for examination later.

The Whitman national forest lies in the Blue mountains, and, according to the report, consists mainly of a large body of positive forest land. The report shows that there is a stand of about four billion feet of valuable commercial timber within the forest; fifty per cent of which is western yellow pine. There is also a considerable stand of young timber and inferior species which has a high value for watershed protection for the streams which are used for irrigation outside the national forest.

This forest, it is said, has little agricultural value, and isolated, scattered tracts only could be used for farm purposes. The soil, although fertile, is rocky and shallow, and although records are meager, the rainfall is known to vary from 10 to 40 inches, the snowfall from 20 inches to 30 feet—in the higher altitudes the snow comes as late as mid-June or as early as the last of August; the killing frosts occur every month in the year. The temperature is also known to vary from 30 degrees below zero to 120 above. Practically the entire forest is at elevations from 4000 to 10,000 feet. The topography is rough, characterized by deep, precipitous canyons, and jagged peaks. Although over 70,000 acres of alienated land exist within the forest boundaries, taken up under the homestead and timber and stone acts, it is claimed that most attempts at agriculture have proven failures, and a large per cent of the private lands have either been abandoned or are being held for their timber and grazing value.

In view, therefore, of these circumstances, and with the exception of small isolated tracts, aggregating 2742 acres left for later examination, the secretary has classified the entire area of the Whitman national forest as chiefly valuable for forest purposes and not suited to agriculture or listable under the act of June 11, 1906.

### 27-Year Wait Is Rewarded.

Marshfield — George W. Suydam, who has a secret preparation for preserving woods, waited 27 long years before realizing on his knowledge of chemicals. Nearly 30 years ago Mr. Suydam, who is a resident of Denmark, Curry county, prepared with his process a number of different woods and placed them away with woods of the same variety to see what time would do with each of his keepsakes.

Now that the woods have been examined and passed upon by experts, it is found that those which were treated 27 years ago are as well preserved as when they were put away, while the wood which was not treated has rotted away and decayed.

L. E. Swan, of Detroit, Mich., hearing of the successful preservative, came to Curry county and, after an investigation, purchased a half interest in the secret process and will finance its exploitation.

### Voters Order Irrigation.

Vale—Land owners in the Malheur valley voted 84 to 11 Saturday to organize an irrigation district, which contemplates construction of a dam at Riverside, holding 200,000 acre-feet of water. Government engineers have reported it to be the most feasible and cheapest project in the West and 25,000 acres of new land will be put under cultivation.

Ten thousand acres are owned by the Oregon Western Colonization company, of St. Paul. Directors are George McLaughlin, R. E. Weant, James Harvey, C. W. Mallett, A. W. Trow, and treasurer, T. W. Halliday.

### Bankers Organize Group.

Ashland — Organization of Group 4, Oregon State Bankers' association, embracing Jackson, Klamath, Curry, Lake and Josephine counties, was perfected here this week and adjourned, after electing J. W. McCoy, cashier First National Bank of Ashland, chairman; W. H. Gore, of Medford, vice chairman; Marshall Hooper, Grants Pass, secretary and treasurer. Meetings will be held semi-annually.

## NORTHWEST MARKET REPORTS; GENERAL CROP CONDITIONS

Portland — Wheat — Bluestem, 98c per bushel; fortyfold, 90c; club, 88c; red Fife, 88c; red Russian, 88c.

Hay—Eastern Oregon timothy, \$24 @24.50 per ton; valley timothy, \$21 @22; alfalfa, old crop, \$17@18.

Millfeed—Spot prices: Bran, \$26 @25.50 per ton; shorts, \$29 @29.50; rolled barley, \$31.50@32.50.

Corn—Whole, \$36 per ton; cracked, \$37.

Vegetables—Artichokes, \$1 dozen; tomatoes, \$5 per crate; cabbage, \$2.50@3 per hundred; garlic, 10c per pound; peppers, 25c; eggplant, 20 @25c; horseradish, 8 1/2c; lettuce, \$2 @2.40 per crate; cucumbers, 75c @ \$1 per dozen; spinach, 4 @6c per pound; asparagus, 90c @ \$1.50 per dozen; rhubarb, 1 1/2 @2c per pound; peas, 9 @10c; cauliflower, \$1.25 per crate.

Potatoes — Jobbing prices: Oregon, \$1.50; California, new, 3 @3 1/2c per pound.

Onions—Oregon, \$1.50 @2 per sack; California red, \$2.25 per sack.

Green Fruits — Strawberries, Oregon, \$2.25 @2.75 per crate; apples, \$1 @1.75 per box; gooseberries, 4 @5c per pound; cherries, \$1 @1.50 per box; cantaloupes, \$4.50 @5 per crate; apricots, \$1.50 per box.

Eggs — Oregon ranch, current receipts, 23 1/2c per dozen; candled, 24c.

Poultry—Hens, 15 @15 1/2c per pound; stags, 12c; broilers, 20 @25c; turkeys, live, 18 @20c; turkeys, dressed, choice, 23 @25c; ducks, 15 @16c; geese, 10c.

Butter—Exchange price, cubes, extras, 25 1/2c; cubes, prime firsts, 25c; firsts, 24 1/2c. Jobbing prices: Prints, extras, 27 @29c; butterfat, No. 1, 27c; No. 2, 25c; Portland.

Veal—Fancy, 11 @11 1/2c per pound.

Pork—Fancy, 11 @11 1/2c per pound.

Cattle — Steers, choice grain and pulp, \$8.90 @9; choice hay, \$8.50 @8.85; choice grass, \$8 @8.50; good, \$8.15 @8.50; medium, \$7.60 @8; cows, choice, \$7.50 @7.75; good, \$6.75 @7.25; medium, \$6.25 @7.25; heifers, \$5.50 @8; bulls, \$3 @6; stags, \$4.50 @7.

Hogs — Prime light, \$8.75 @8.85; good to prime, \$8.50 @8.75; rough heavy, \$8 @8.50; pigs and skips, \$7.50 @8.

Sheep — Yearlings, \$8 @9; wethers, \$7 @7.50; ewes, \$5.50 @6.50; lambs, \$8 @9.25.

### Idaho Crops Have Suffered.

The monthly bulletin of the Caldwell Commercial Bank, just issued, says:

Crops have suffered quite severely since our last letter, due to cold weather. On May 9, 10 and 11 a cold wave extending over this entire section of Idaho, and with a low temperature of 20 degrees above zero reported, killed practically all of the fruit and damaged the grain and hay crop to some extent, nipped the less hardy garden truck, damaged the roses and will mean quite a heavy financial loss to the country. The strawberry crop seems to have survived the best of any of the fruits. Since May 18 the rainfall has been considerable and of much benefit. The temperature for the month has been below average.

The usual anticipated rise in the price of wheat at this season has failed this year. In fact an uncertain market with a downward tendency has ruled recently. The Caldwell Milling Elevator company report paying \$1.35 per cwt. for wheat, \$1.15 for oats and \$1.25 for barley.

Heavy shipments of hay were made during the past month and practically all of the 1915 crop is cleaned up. The first crop of alfalfa will not be up to average, due to the cold weather, and will be somewhat late.

### Cantaloupes on Market.

Spokane — In spite of the wet and chilly weather the stores have managed to make a brave show of spring fruit and vegetables, although the local products have been retarded. The two novelties to be found are cantaloupes at 15 to 25 cents each and apricots at 25 cents a pound or 75 cents a box. Cherries from California are fairly plentiful at 25 cents a pound alike for the light and dark varieties. The supply of asparagus has been lessened by climatic conditions and the local crop has scarcely been touched. Warmer weather will bring it in more abundantly.

### Copper Mine Reopened.

Baker, Or.—Once abandoned as an unprofitable venture, the old Paymaster mine, a copper property in the Eagle Mountains, is being reopened, since the traces of the rare ore, molybdenite, with a market value of \$3000 a ton, have been found. W. A. Gilliam, Isaac and Griswold Miller and Bradley Bros., owners of the property, also believe that a considerable income may be netted from the main copper ore bodies. Assays just made of some of the ore samples give 64.3 per cent values, meaning, at the present quotations, from \$300 to \$400 a ton.

# GENIUS --WHENCE COMES IT?

No Amount of Training or Environment Can Create It, but a Child's Natural Talents May Be Developed by Cultivation.

By SIDONIE MATZNER GRUENBERG.



No Environment Can Develop Qualities That Are Not There.

"IS IT possible to make a musical genius out of my child by providing a favorable environment for him?"

This question was asked by an ambitious mother of a very young infant. This is the kind of question that mothers (and fathers, too, no doubt) often ask themselves, but feel too timid or modest to ask the family physician. When the question is answered in the affirmative efforts are stimulated, and after many years there is disillusionment and disappointment. When the question is answered in the negative there is disappointment and often neglect and indifference.

The fact is that the question itself involves a contradiction. A genius is an exceptional person by very "nature"—that is, by having inherited a combination of qualities that makes him distinct from his fellows. The most that the environment can do for him is to make possible the formation of certain habits, the cultivation of certain interests, the development of certain native powers. In other words, the environment can provide conditions favorable for the growth of genius; but it can never create genius out of mediocre capacities.

One need not go very far in a study

of the development of children to realize how incompletely do the capacities of most individuals ever develop, compared to the possibilities latent at birth. Every individual is born with rather definite limits to what he may become, whether it be in music or in science, in art or in business, in golf or in astronomy. But it is very seldom that these limits are approached in more than a very few directions by any individual. It is because we are so impressed by the remarkable results that can be attained by systematic and continued training, that we are led to suspect an indefinite increase in talents under proper guidance and cultivation.

But when all allowance is made for lack of opportunity and for improper treatment in childhood and youth, we are still far short of being undeveloped geniuses. A suitable environment can help to develop qualities that are present at the start, but no environment can develop qualities that are not there.

It is the old question over again, of whether any royal food can be found that will make a gosling develop into a swan. From the goose's egg you will get only a goose, although some geese are better than others. Again, after hatching the egg, proper feeding and care will give you a better goose than can develop through neglect and starvation. With the children of man it is unfortunately true that while feeble-minded stock is likely to remain feeble-minded, the people of mediocre abilities often give rise to combinations of valuable qualities that do not reveal themselves in the appearance of the child or in the wealth of the family. It is therefore desirable that every child receive all the opportunities and all the encouragement to show what his possibilities are. This is necessary quite as much for the enrichment of our lives as for the discovery of the occasional genius.

## Mother's Cook Book

### Fruit Bars.

Mix two and one-half cupfuls of flour, two and one-half cupfuls of rolled oats, one cupful each of shortening and brown sugar, one-half cupful of sour milk, and a teaspoonful of soda. Flour the board generously, roll thin and cut with an oblong cutter. Put a half pound of dates and a half cupful of pecan meats through the meat chopper, mix this and roll out in a thin sheet and cut with the same cutter. Put a layer of date paste between every two of the cookie dough, sandwich fashion, and bake in a hot oven. When cold pack edgewise in a jar. Hide the jar.

### Apricot Shortcake.

Make a rich biscuit dough, roll out and cut with a large biscuit cutter and bake. Cook six apricots either fresh or dry with the juice of a half lemon, and half a cupful of sugar, mash, strain and flavor with a quarter of a teaspoonful of almond extract. Put three half apricots between the cakes and a half one on top. Pour the sirup over all and fill the top apricot with sweetened whipped cream.

### Jam Omelet.

Beat the yolks of five eggs light with a tablespoonful of powdered sugar; into this stir a teaspoonful of cornstarch mixed with three tablespoonfuls of milk, cook. Then fold in the stiffly beaten whites of the eggs and cook in a buttered omelet pan until set. Spread with jam, fold and serve sprinkled with powdered sugar. Serve as a dessert.

### Escalloped Eggs.

Make a white sauce as for creamed eggs. Cook six eggs in the shell, cut in eighths lengthwise, put a layer of white sauce, then a layer of eggs and a layer of chopped olives using a fourth of a cupful of olives, repeat and finish the top with a thick layer of buttered crumbs using a cupful and a half of crumbs. Bake until the crumbs are brown.

### Egg and Ham Timbales.

Cook together two tablespoonfuls each of flour and butter, add a cupful of milk and when smooth and thick cool and add three beaten eggs and two cupfuls of chopped ham, season well with pepper and salt and put into timbale molds to cook in hot water until firm. Stuffed eggs are always appetizing and may be served as a hot dish with a white sauce.

Nellie Maxwell

## Timely Hints for Poultry Growers.

The best feed for little turkeys is dry grain chick feed, but it must be free from mustiness or moldiness and be clean and sweet.

Weaklings should never be tolerated in the chicken coop. Kill and bury them, for otherwise they will be the first to become infected and later die.

More ducks are killed by unnecessary handling, chilling and underfeeding than all other causes combined.

Be sure that little ducklings always have plenty of water to drink, especially at meal time, and deep enough so that they can get their heads into it up to their eyes.

Eggs to be used for hatching should not be subjected to either abnormally high or low temperatures. If they can be gathered before they have time to cool after being laid it is all the better for their hatching qualities. From 50 to 60 degrees is the best temperature for storing hatching eggs.

Little chicks should be protected from cool, damp surroundings. Nothing is more detrimental to their health and more certain to bring heavy mortality than to let them out in the wet grass early in the morning.

When shipping live poultry to market always allow sufficient room and use a coop sufficiently high, so that the fowls will not suffer from cramped positions while on the road. Any discomfort reduces their weight and costs the producer a certain amount of money.

Avoid feeding chicks food that has been in stock so long that it is moldy. It is bound to cause much trouble.

To get the most out of your flocks you must adopt present-day methods, so as to be on an even footing with your competitor.

## Collars Make Blouses.

Do you know how to "trim up" the plain blouse and make it become your individual style? Get a collar in white chiffon or sheerest organdie which, in turning back, covers the nape and the sides of the neck, runs flatly across the shoulders and straight down over the bust, forming a slender "V" opening below the throat. This collar is bordered with pin-tucked self material, straight on its outer edge and widely scalloped along the fine, embroidery-outlined inner edge. Another blouse-dominating collar has a tapering, narrow turnover coming high against all save the front of the neck, and widened by an extremely broad frilling of the plaited material, a-four hemmed. In crepe de chine this second collar is extremely practical as well as dainty.

### Its Contrariness.

"A club buffet furnishes but paradoxical comfort."  
"How so?"  
"Because the members often use it when they are out of spirits."

## Few Women Who Have Plenty to Do Have Fits of Blues

By LAURA JEAN LIBBEY.

(Copyright, 1916.)  
We have many goodly days to see  
The liquid drops of tears that you have shed  
Shall come again transformed to orient pearl;  
Advantaging their loan, with interest,  
 Oftentimes double gain of happiness.

Was there ever a woman—no matter how many blessings surrounded her—who did not give herself up completely to a fit of the blues now and then? They have indulged this habit—for it is nothing else than a habit—from girlhood up until at last it has taken such a hold upon them they are unable to shake off these depressions.

The splendid army of working girls should be an example of cheerfulness to the women in good homes who have nothing to do but nurse their grievances.

These working girls, each and every one, know the value of a smile and how to radiate cheerfulness. If you put the question to them whether or no they ever have fits of the blues, the smile will die out of their eyes as they answer gravely that in the business world there is no place for the girl or woman who gives free rein to fits of melancholy and that good nature, a happy mood and a genial disposition in general are the assets she depends on not only to keep her position, but to forge ahead. There are too many helpless ones at home, usually, dependent upon her to encourage fits of the blues.

It is only the idlers or those who have little or nothing to do who rail secretly over really insignificant affairs. The women wedded to men who drink up the greater part of their wages, leaving the family at home to fight starvation, ejection from the home that shelters them and with insufficient clothes to cover them, bravely fight the demon discontent, put their shoulders to the wheel and live and dream of the glorious duties they are performing in keeping their children at school and the golden reward that will surely be theirs later on.

The childless wife, who has longed for the clasp of little arms around her neck and childish, loving lips pressed to her own, encounters battles which she must fight bravely to outwit attacks of the blues. Philosophical women accomplish this by answering the cry of their lonely hearts with this truth: Whatever should be, will be. Whatever is, is best. He who denies their earnest prayers knows best.

Even those who have known and lost love can be made to realize that the heart has been enriched by it through memories of the hours when it was tenderest, truest and at its best. If but one blessing is given us, we should be grateful for that one, shut out discontent and cultivate a happy disposition, though we have it not, and always look on the bright side.

