QUOTA EACH STATE MUST RAISE BY DRAFT FOR NATIONAL ARMY

Allotment by states of quotas to be raised by selective draft for Uncle Sam's national army was announced by the war department.

The quotas assigned are on a basis of proportionate population of each state to the population of the nation as recently fixed by the census bureau. In the allotment each state is given credit for its total enlisted National Guard strength, plus the men enlisted in the regular army between April 2 and June

The following table gives the war department allotment, gross quotas, net quotas and National Guard and regular army credits—the total of the latter two appearing in the final column of the table:

National Regular Aggregate

	Gross	Net Quota	Guard En-	Army	National
	Quota		listed Apri		
			2-June 30	June 30	Reg. Army
United States	1,152,985	687,000	183,719	117,974	
Alabama	21,300	13,612	2,238	1,232	7.651
Arizona	4,478	3,472	371	171	998
Arkansas	17,452	10,267	5,128	840	7,155
California	34,907	23,060	3,162	4,158	11,786
Colorado	9,797	4,758	2,722	1,015	5,027
Connecticut	18,817	10,977	2,776	1,138	7,807
Delaware	2,569	1,202	639	180	1,363
District of Columbia	3,796	929	704	223	2,860
Florida	10,129	6,325	1,659	954	
Georgia	27,209	18,337	2,100	2,840	8,825
Idaho	4,833	2,287	865	711	2,538
Illinois	79,094	51,653	9,635	10,997	1.20 CM DA 40 CM
Indiana	29,971	17,510	2,494	5,940	12,409
lowa	25,465	12,749	6,808	3,633	12,672
Kansas	17,795	6,439	6,898	2,588	11,325
Kentucky	22,152	14,236	3,622	2,276	7,878
Louisiana	18,481	13,582	1,979	1,198	4,867
Maine	7,076	1,821	2,722	553	5,243
Maryland	14,139	7,096	3,151	537	7,018
Massachusetts	43,109	20,586	7,511	4,965	32,448
Michigan	43,936	30,291	3,943	5,906	13,569
Minnesota	26,021	17,854	3,752	1,951	8,122
Mississippi	16,429	10,201	3,457	581	5,600
Missouri	35,461	18,660	7,738	3,984	16,740
Montana	10,423	7,872	592	982	2,533
Nebraska	18,900	8,185	2,538	1,853	5,691
Nevada	-1,435	1,051	******	382	382
New Hampshire	4,419	1,204	1,272	346	3,207
New Jersey	35,623	20,665	4,584	4,202	14,896
New Mexico	8,856	2,292	1,239	227	1,557
New York	122,424	69,241	16,888	12,588	52,971
North Carolina	28,486	15,974	3,345	1,003	7,471
North Dakota	7,737	5,606	1,486	353	2,118
Ohio	66,474	38,773	14,129	5,020	27,586
Oklahoma	19,943	15,564	2,004	1,907	4,344
Oregon	7,387	717	2,259	1,974	6,657
Pennsylvania	98,277	60,859	9,732	13,388	37,248
Rhode Island	6,277	1,801	1,916	371	4,465
South Dakota	15,147 6,854	10,081 2,717	1,796	782	5,040
	22,158	2000000000	2,647 3,917	579	4,125
Tennessee	48,116	14,528 30,545	8,794	1,414 4,347	7,592
Utah	4,945	2,370	812	1,091	17,488 2,566
Vermont	3,243	1,049	1,111	205	7 Table 2 of A 10 Sept. 10 Sept. 10 of A 10 Sept.
Virginia	21,354	13,795	2,992	838	
Washington	12,768	7,296	1,764	1,446	
West Virginia	14,848	9,101	1,482	1,240	
Wisconsin	28,199	12,876	9,029	1,586	
Wyoming	2,683	810	1,180	304	
Alaska	710	696		13	17 PT 51 PT
Hawaii	2,403	*****	142	18	
Porto Rico	13,480	12,833	*****	624	624
				024	024

FORMAL DRAFT ORDER ISSUED BY PRESIDEN

Wilson Rallies 1,262,985 Men Around the Flag.

687,000 ON THE FIRST CALL

Official Allotment Shows What Part of Total Must Be Furnished by Each State and Territory in the Union.

Washington.-A formal order by President Wilson, drafting 687,000 into the military service under the selective conscription law, was promulgated by the war department, together with an official allotment showing what part of the total must be furnished by each state and territory.

The only steps now remaining are distribution by the governors of state quotas among the local exemption districts and the great lottery, which probably will be held next week and which will establish the order in which registrants are to present themselves for service or exemption.

The men summoned for service will be used to fill the regular army and National Guard to wer strength and to organize the first 500,000 of the new national army.

Total to Be 1,262,985.

The total of these three forces will be 1,262,985 men.

Later another 500,000 will be called out, supplemented by sufficient men to make up losses and maintain reserve battalions.

Following is Secretary of War Baker's announcement of the order:

"By virtue of the authority vested in him by an act of congress, entitled 'An Act to Authorize the President to Increase Temporarily the Military Establishment of the United States, approved May 13, 1917, the president of the United States has ordered the aggregate number of 687,000 men to be raised by draft for the military service of the United States in order to bring to full strength the organizations of the regular army and the organizations embodying the members of the National Guard drafted into the military service of the United States and to create the national army, and has caused said aggregate number to be apportioned to the several states and territories and the District of Columbia as set forth in the schedule hereto appended.

"The governor of each state and territory and the commissioners of the

District of Columbia, acting for and by the direction of the president and in accordance with said act of congress and rules and regulations prescribed pursuant thereto, shall apportion the quota so apportioned to such state, territory or district and shall communicate to each local board established in such state, territory or district notice of the net quota to be furnished by such board, and such net quotas shall thereupon be furnished by the resaid act of congress and rules and regwlations prescribed pursuant thereto."

In computing the number of men to be required from the various states the government put to the credit of each state every man it now has in the National Guard and every man it has contributed since April 1 as a war volunteer to the regular army.

Computation Method.

Placing on the debit side of the ledger the national army of 500,000, the entire National Guard at war strength and the number of war volunteers needed on April 1 last, to bring the regulars up to the war strength, the grand total was apportioned according to population.

This gave a gross quota for each state, from which a net quota was computed by checking off the number of National Guardsmen available for federal service and the number of men given by the state to the regular army since April 1.

The apportionment was made on the basis of an estimated grand total for the United States and its possessions of 105,366,056 inhabitants.

This is a paper estimate, computed from registration returns, which comes within the law requiring distribution of quotas by population, but which equalizes in a great measure the burden that is to fall upon the 4,559 exemption districts.

Total of 1,152,985.

Each will furnish under this apportionment the men its total registration would indicate as a fair proportion, rather than the number the actual population of the district would indicate. The total of these gross quotas is 1,-152,985 men.

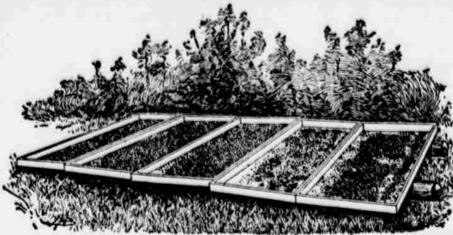
Credit is given to the various states for a total of 465,985 voluntary enlistments in the National Guard and regulars, making the total net quota for all states 687,000 men.

Illinois, which was the first big state to fill its quota for the regular army, reduced its gross quota of 79,094 to 51,653.

Never Satisfied. "That dog of yours bit a piece right

out of my leg." "Well, you're never satisfied. You were only telling me the other day that you wished you could lose some

Too Small For Some Purposes. "Nearly all the newspapers are being reduced in size, I notice." "Yes; it seems to be a lucky thing that bustles are no longer fashionHOME DRYING FRUITS AND VEGETABLES



DRYING FRUITS AND VEGETABLES

(From FARMERS' BULLETIN 841, United States Department of Agriculture.) One of the most prominent features of the food conservation program of European countries has been the universal drying of fruits and vegetables. The surplus vegetables in the city markets were forced by the governments into large municipal drying plants. Community dryers were established in the trucking regions and even Itinerant drying machines were sent from farm to farm drying the vegetables which otherwise would have gone to waste. In addition, large quantities of dried vegetables from Canada and this country were shipped to France during the last two years, and there is a possibility that dried fruits and vegetables may continue to be shipped abroad in considerable quantities to supplement the concentrated food diet

of the men in the trenches.

The drying of vegetables may seem strange to the present generation, but to our grandmothers it was no novelty. Many housewives even today prefer dried sweet corn to the product canned by the old method, and say that dried pumpkin and squash are excellent for ple making. Snap beans often are strung on threads and dried above the stove. Cherries and raspberries still are dried on bits of bark for use instead of raisins. In fact, many of the everyday foodstuffs already are dried at some stage of their preparation for market. The common dried fruits, such as prunes, raisins, figs, dates and apples, are staples in the world's markets, while beans and other legumes, tea, coffee, cocoa, and various manufactured foods, like starch, taploca, macaroni, etc., are dried either in the sun and wind or in specially constructed driers.

Even though the drying of fruits and vegetables as practiced a few decades ago on many farms has become practically a "lost art," the present food situation doubtless will cause a marked stimulation of drying as a means of conserving the food supply. This country is producing large quantities of perishable foods this year, which should be saved for storage, canned, or properly dried. Drying is not a panacea for the entire waste evil, nor should it take the place of storing or canning to any considerable extent where proper storage facilities are available or tin cans or glass jars can be obtained readily and at a low cost.

Advantages of Drying

The advantages of drying vegetables are not so apparent for the farm home as they are for the town or city household, which has no root cellar or other place in which to store fresh vegetables. For the farmer's wife the new methods of canning probably will be better than sun drying, which require a somewhat longer time. But shorter methods of drying are available, and the dried product holds an advantage in that usually it requires fewer jars, cans, or other containers than do canned fruits or vegetables; also dried material can be stored in receptacles which cannot be used for canning. Then, too, canned fruit and vegetables freeze and cannot be shipped as conveniently in winter. Dried vegetables can be compacted and shipped with a minimum risk.

Special Advantages.

To the housewife in the town the drying of vegetables and fruits presents special advantages. During the season when the market is oversupplied locally and prices are low she can lay in a stock, dry it, and put it away for a winter's emergency without its taking up much of the needed small storage space in her home. If she is accustomed to canning her fruit and vegetables and finds she cannot secure jars or tin cans, she can easily resort to drying.

With simple and inexpensive facilities, all housewives can save quantities of food which are too small conveniently to can. A few sweet potatoes or apples or peas or even a single turnip can be dried and saved. Even when very small quantities are dried at a time, a quantity sufficient for a meal will soon be secured. Small lots of several dried vegetables, such as cabbage, carrots, turnips, potatoes, and onlons, can be combined to advantage for soups and stews.

Cleanliness is Big Factor.

Cleanliness is as necessary in the preparation of vegetables and fruits for drying as in their preparation for canning, perhaps even more so. To secure a fine quality of dried products much depends upon having the vegetables absolutely fresh, young, tender, and perfectly clean. If steel knives are used in paring and cutting have them clean and bright so as not to discolor the vegetable. The earthy smell and flavor will cling to root crops if they are not washed thoroughly before slicing, and one decayed root may flavor several kettles of soup if the slices from it are scattered through a whole batch of dried material. High-grade dried "root" vegetables can only be made from peeled roots.

In the preparation of large quantities of potatoes a peeler may be utilized. The potatoes are thrown by centrifugal force against a rough surface which, under streams of water provided by the perforated tin container above, nicks off the outer skin and leaves only the eyes to be dug out.

Blanching of vegetables is considered desirable by some housekeepers, although it is not strictly essential to successful drying. It is claimed that the blanch gives a more thorough cleaning, removes the strong odor and flavor from certain kinds of vegetables, and softens and loosens the fiber. This allows the moisture in the vegetable to evaporate more quickly and uniformly. It also quickly coagulates the albuminous matter in the vegetables, which helps to hold in the natural flavors. Blanching consists of plunging the vegetable into boiling water for a short time. Use a wire basket or cheesecloth bag for this. After blanching the required number of minutes, drain well and remove surface moisture from vegetables by placing between two towels or by exposing to the sun and air for a short time.

Preparing Food for Drier.

In large factories the vegetables are put through special shredders and slicers not adapted for home use, but convenient and inexpensive machines which can be used to great advantage are on the market. The meat grinder with its special disks can be used in certain cases; the common kraut slicer will cut large vegetables into thin slices, such as potatoes and cabbage; and the rotary hand slicer is adapted for use on a very wide range of material. A large sharp kitchen knife may be used when a handler cutting device is not available. Care should be taken that the material is sliced thin enough but not too thin. From an eighth to a quarter of an inch is a fair thickness for most of the common vegetables to be sliced and dried. Very small slices or strips dry more quickly because they expose a greater surface to the air than do larger cut pieces. But if cut too fine they are more difficult to handle in drying, appear to lose somewhat in flavor, and cannot be used so advantageously to make dishes like those prepared from the fresh foods.

The slicing machines are not suitable for children's use, for they will cut fingers as mercilessly as they do vegetables and fruits, and even adults should exercise great caution in their use in the home.

Good Packing and Storing.

Although not necessary, tin cans or glass jars make good receptacles for storage of dried fruits or vegetables. Pasteboard boxes with tight covers, stout paper bags, and patented paraffin paper cartons also afford ample protection for dried products when protected from insects and rodents. The dried fruit or vegetables must be protected from the outside moisture and will keep best in a cool, dry, well-ventilated place. These conditions, however, are difficult to obtain in the more humid regions, and there moisture tight containers should be used.

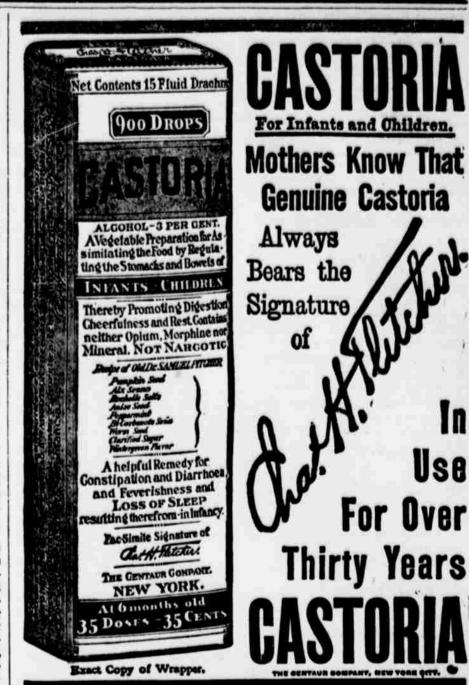
If a small amount of dried product is put in each receptacle, just enough for one or two meals, it will not be necessary to open a container the contents of which cannot be consumed in a short time. The use of the small container also makes it more difficult for insects to spoil large quantities of dried fruits or vegetables. If a paper bag is used, the upper part should be twisted into a neck, bent over, and tied tightly with a string. If a further precaution against spoilage is necessary the bag can be coated with paraffin by painting it with a brush which has been dipped into melted paraffin. Another precaution may be taken by placing the small bags in a tin container with a tightly fitting cover, such as an ordinary lard can or pail. All bags should bear a label indicating what they contain.

If fruits or vegetables are packed in tight containers immediately upon being dried thoroughly, they will remain just as brittle as they were when taken from the drier. If, however, they are not dried thoroughly, they will "sweat" and soon mold. To prevent this the material should be examined within 24 hours after packing, and if it appears moist it must be dried further.

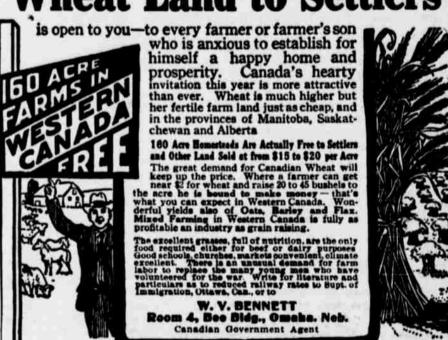
To Dry Cauliflower.

Clean, divide in small bunches, blanch six minutes, and dry two to three hours at 110 degrees to 145 degrees Fahrenheit. Cauliflower will turn very dark when drying, but will regain part of the color in soaking and cooking. Dried cauliflower is especially good in soups and omelets.

Brussels sprouts may be handled in a similar way, but add a pinch of soda to the blanching water.



Canada's Liberal Offer of **Wheat Land to Settlers**



SEEK SAFE HAVEN ON FARMS

Some Rich Men Are Said to Be Paying Landowners to "Employ" Their Sons to Escape Draft.

Government agents have been at work in Queens investigating the cases of several farmers in the Newtown, Flushing and Great Neck sections who are reported to have accepted money to keep sons of wealthy men on their payrolls so as to escape the draft, says the New York Herald. The agents have obtained the names of young men who registered as farmers, but who, it

is said, have not been tilling the soil, Government officials have been told that farmers have been well paid by wealthy parents to "employ" the youths. According to reports that have been openly discussed in these sections at least a dozen farmers have men on their payrolls who do not know a grubhook from a cultivator. These men, according to the story, are supposed to report daily to the farmers and to receive wages of \$6 a week. Instead of working on the farm the young men are devoting their time to playing golf or driving about the island in their motor cars.

FRECKLES

Now is the Time to Get Rid of These Ugly Spots.

There's no longer the slightest need of feeling ashamed of your freckles, as the prescription othine — double strength — is guaranteed to remove these homely spots. Simply get an ounce of othine—double strength—from your druggist, and apply a little of it night and morning and you should soon see that even the worst freckles have begun to disappear, while the lighter ones have vanished entirely. It is seldom that more than one ounce is needed to completely clear the skin and gain a beautiful clear complexion.

Be sure to ask for the double strength othine, as this is sold under guarantee of money back if it fails to remove freckles.—Adv.

Why, Indeed? "Is this Central 227?" "No." "Then why did you answer?"

When clouds are seen wise men put on their cloaks.-Shakespeare.

A clean soul is never ashamed o the body that carries it. Many an illiterate man is able to

make his dollar mark.

After the Murine is for Tired Eyes. Movies Red Eyes - Sore Eyes - Granulated Byellds. Rests - Granulated Byellds. Rests - Restores. Murine is a Favorita

She Knew. trembling on my lips for months and

months, Margie, and-Margie-Yes, so I see. Why don't you shave it off?-Puck.

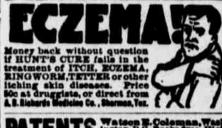
Use

Only children play ball. Men make a business of it.

Experience must be a high-school

Those who complain most are most

to be complained of.—M. Henry.







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