HIGH GRADE BUTTER IS MOST PROFITABLE

The adoption of more careful methods of handling milk and cream and improved practices in the making of farm butter will reduce rather than increase the trouble incident to home production of this food, say dairy specialists of the department, and will result in a superior product which can be sold more easily, and for a better price than the average farm butter. Last year about 30,000,000 pounds of butter, much of which originated on the farm, was washed or renovated because it was of such poor quality that it could not be profitably offered on the regular butter markets.

Cream alone should be churned. It may be skimmed as soon as it rises or may be separated by a mechanical separator. The latter plan is the more efficient, and though requiring a considerable initial outlay, often will be profitable. The cream should be set aside in a clean place by separate milkings. A temperature of 50 degrees F. or lower should be maintained until from 12 to 18 hours before churning time, when the various batches should be stirred together well and brought to a temperature of about 70 degrees F. by placing the container in a bucket of warm water. One of the first acts of the farm housewife who decides to adopt improved methods should be to purchase a dairy thermometer. Temperatures play an important part in the development of flavors in butter, and always should be determined with fair accuracy. After the cream is mixed it should be kept at approximately 70 degrees F. until just before churning time, when it should be reduced to about 58 degrees F., where this is possible (or to such temperature not above 65 degrees F. as to complete the operation of churning within 25 or 30 minutes).

The barrel type has been found by dairy specialists to be one of the most satisfactory churns. The dasher or plunger type requires a somewhat greater expenditure of labor. Earthenware churns are especially undesirable unless perfectly glazed, since if pores are exposed they absorb milk and cream which later decay. Churns with mechanical devices inside them are difficult to clean and sometimes injure the body of the butter.

The churn should be scalded preparatory to churning, but should be cooled with water before the cream is placed inside. The cream should be poured in through a coarse strainer. Every few minutes during the early part of the churning gas should be allowed to escape from the churn. If the temperature is right the churning should require about 25 or 30 minutes. The process is completed when the granules of butter are about the size of large wheat kernels. The buttermilk should then be drained off and the butter granules repeatedly washed with cold water while still in the churn. The washings should be continued until all milk is removed. Under no circumstances should working be depended on to remove surplus milk.

When the butter is free from all milk it should be taken from the churn with the paddle and placed on a worker. The hands should never touch the butter, both on account of sanitary reasons and because the body warmth may melt the fat. The working should be done carefully to avoid making the butter greasy. Before the butter is worked, fine salt should be added at the rate of about an ounce per pound of fat.

The butter should be prepared for market in a rectangular mold, since, when in this shape, the product is more easily wrapped and handled and is more pleasing to customers. Regular parchment butter wrapping paper should be used about the prints, as ordinary waxed paper tears easily and sticks to the butter. If the wrapper is printed, sanitary nonpoisonous ink should be used. The placing of the wrapped prints in pasteboard boxes is a desirable final step, as it protects the package, giving it a better appearance, and permits the use of the maker's name or trademark as an advertisement.

After the butter-making operations are completed the churn should be rinsed carefully with warm water. It should then be scrubbed with hot water, cleansing powder, and a fiber brush, and finally should be scalded and set in a clean, sunny place to drain and dry.

Know More Than the Dog.

A physician was driving through a village when he saw a man amusing a crowd with the antics of his trick dog. The doctor pulled up and said:

"My dear man, how do you manage to train your dog that way? I can't teach mine a single trick."

The man glanced up with a simple rustic look and replied: "Well, you see, it's this way. You have got to know more'n the dog or you can't learn him nothin'."

HOW TO ERADICATE THE BEDBUG PEST

Those who are troubled by bedbugs will find practical information as to how to deal with these pests in Farmers' Bulletin 754, "Bedbugs," recently published by the United States department of agriculture. In this bulletin C. L. Marlatt, of the bureau of entomology, makes clear the habits of these insects which have a bearing on their eradication, and suggests a number of simple household measures, as well as more radical methods, of getting rid of them. The author calls attention especially to the fact that these insects will migrate from an unoccupied house to an inhabited one, and points out that the fact that they ordinarily hide in the daytime makes it necessary to apply the insecticides in cracks in walls and floor and crevices under wall paper, where the insects ordinarily are concealed and lay their eggs. Information as to the ability of bedbugs to withstand cold and go without food for long periods should be especially useful to those intending to move into houses long untenanted.

Of the simpler remedies the entomologist says that benzine, kerosene, or other lighter petroleum oils, introduced into crevices by means of a brush or syringe, are perhaps the most efficient. The bulletin also gives directions for fumigation with sulphur or other chemicals, which will be found economical and effective in cases of general infestation.

Those who have been bitten will find applications of peroxide of hydrogen useful in allaying irritation. Tincture of iodine, in its ordinary or double strength, is also a good counter irritant for use in cases of fleas, mosquitoes, bedbugs and other insect bites. Iodine, however, should be used with caution on the tender skin of small children and on those who are affected with or disposed to eczemic disorders.

The bulletin will be supplied free by the United States department of agriculture as long as the supply lasts.

PREPARING VEGETABLE GARDEN FOR WINTER

Aside from cleaning up the garden, there are other fall activities that the home gardener should carry on both before and after the advent of frost. Important among these is the storage of root crops. No care need be taken of salsify, or oyster plant, and parsnips, as they are best left in the ground to be gathered as needed. Celery, also may be left out of doors. It should be banked high with earth and the tops covered with straw. Spinach may be left out of doors, and this also should be covered with straw.

Carrots and beets, however, should be taken up after the first frost and stored in a frost-proof cellar. If the only available cellar has a furnace in it, the roots should be stored, if possible, in a portion of the underground room which is partitioned off and provided with a window. This should be kept open except in unusually cold weather. If the cellar is normally damp, the beets and carrots may be spread out like potatoes. In dry cellars, however, it is best to pack the roots in sand, which may be kept slightly moist.

When there is danger of severe frost the fully grown but green tomatoes still on the vines and those partially ripened should be picked and placed in a row on the ground or lawn and covered with straw or leaves. This covering should be removed while the sun is shining if the temperature is not too low. It should be replaced again each night and kept on during inclement weather. Under such treatment the fruits will gradually ripen.

After frost, but before freezing sets in, cabbage, cauliflower and Brussels sprouts should be removed from the garden. The cabbage heads should be cut and either stored uncovered in the cellar or placed on grass out of doors and covered with straw. Cauliflower and Brussels sprouts plants may be lifted and set closely in boxes of soil in the cellar, being preserved in this way for many weeks.

Preparation for winter should not begin for the strawberry bed until after the ground has frozen hard. The plants should then be covered over with straw, manure rich in straw, pine needles and small boughs or tree leaves. Leaves are less desirable than other mulching materials, since they pack very closely.

Those portions of the garden not occupied by perennial or winter crops should be spaded or plowed and left rough during the winter. The heavier the soil of the garden the more advantageous will such treatment prove.

"Isn't the horse a peculiar animal?"

"In what way?"

"Why, he can always eat best when he hasn't a bit in his mouth."—Albany Argus.

HOUSEHOLD HINTS

Clean your bed springs by putting them on the lawn and turning on the hose on a bright day. They will dry in a few minutes.

To polish furniture mix equal parts of linseed oil and turpentine and rub in with a soft cloth, after which polish with a chamois.

A good way to get rid of spiders is to take pieces of cotton wool, saturate them with oil pennyroyal and place these in their haunts.

To freshen rolls or biscuits dampen them slightly by a sprinkle of water, slip them in a paper bag and lay on the rack in a hot oven.

A little ammonia added to silver polish makes an unpleasant task much easier. Also to keep silver bright and new, add ammonia to dishwater.

When milk is scorched, pour it at once into a clean dish and set it into cold water. This will remove every trace of the taste if it has not been too badly burned.

Don't throw away your tin tea cans. When can has been emptied wash it and then cover with cretonne for candy. Besides keeping the candy fresh, it will look attractive on the library or sitting-rom table.

When only half the contents of a tin of any preserved food has been used never leave the remainder in the tin. Turn it out into a glass or earthen vessel. The action of the air and the acid on the tin produces a poisonous condition in tinned foods.

When any basket chairs require cleaning scrub them well with a coarse brush and water that is strongly saturated with salt. Then dry with a soft cloth. Salt not only cleans wicker work, but prevents it from turning yellow. Straw matting may be most successfully cleaned in the same way.

Tea or coffee stains, or, in fact, any stains that seem obstinate and those of long standing may be removed with peroxide. Put the peroxide on the spots when the clothing is on the line, repeat until all trace is removed. The nice thing about using this is that you need not wash the clothing, as the liquid does not injure the fabric.

One of the easiest ways of mending china, and one which will make it water and heat proof is to use the white paint of oil colors used by artists. A small tube costs 10 cents and will last for a hundred mended dishes. Mend the dish and put it away for six weeks to get thoroughly hard. Then if any of the paint has oozed out on the edge it can be scraped off and the dish will be as good as ever.

NOTICE TO CREDITORS

IN THE COUNTY COURT OF THE STATE OF OREGON FOR COLUMBIA COUNTY.

In the Matter of the Estate of August Ketel, Deceased.

Notice is hereby given, that the undersigned has been duly appointed administratrix of the estate of August Ketel, deceased, by the Hon. County Court of Columbia County, State of Oregon, and has duly qualified for said trust. All persons having claims against said estate are hereby notified and required to present the same, duly verified and with proper vouchers, to the administratrix at her residence in the City of St. Helens, Columbia County, Oregon, within six months from the date of this notice.

Dated October 27th, 1916.

MRS. SUSANNA KETEL,
Administratrix of the estate of August Ketel, deceased. 45-5

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OCTOBER SHIPMENTS CARGO LUMBER

In the offshore lumber trade, Washington and Oregon tide water mills shipped 34,212,787 feet of lumber during the month of October.

The shipment figures, just made public by the West Coast Lumbermen's Association, show that 22,194,243 feet of lumber went to export markets and 12,018,544 feet to offshore domestic markets.

While approximately 7,799,000 feet short of the cargo shipments from the same mills for the month of September, the record for October is above normal for the year 1916, although decidedly below normal for the month of October in years immediately preceding the European war.

The West Coast Lumbermen's Association's statement of October over-seas lumber distribution follows:

	Feet.
Australia	12,338,479
Peru	4,206,686
Japan	1,864,214
Chile	1,427,800
China	947,488
Mexico	766,776
Miscellaneous foreign	642,800
Total foreign	22,194,243

The offshore domestic distribution, according to the association analysis, was:

	Feet.
Hawaiian Islands	4,165,463
Panama Canal Zone	3,995,459
Alaska	3,857,642
Total offshore domestic	12,018,544

"I don't think I deserve zero on this examination," said the pupil, as he took his geometry papers.

"No, I do not either, John, but that was the lowest I could give you," said the teacher.

NOTICE

The district convention of District No. 17, Columbia County, of the Knights of Pythias, will be held at Rainier on Thursday evening, November 16. All members of the order are urged to be present.

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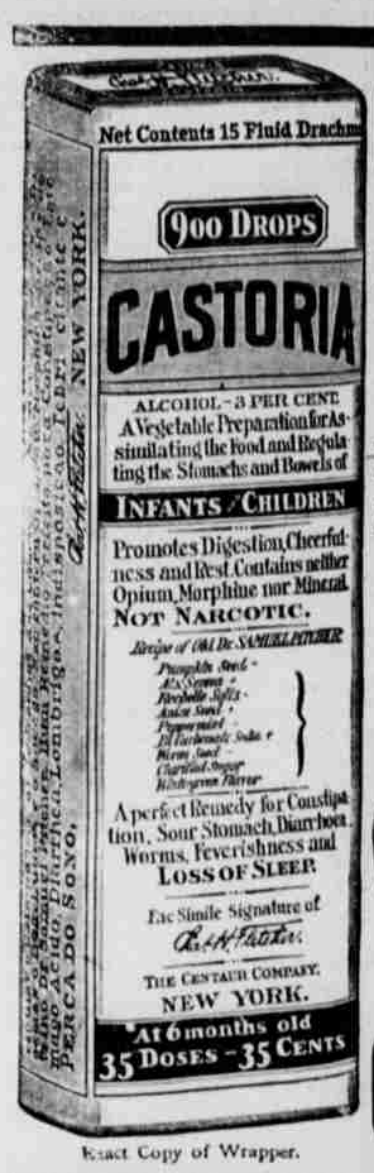

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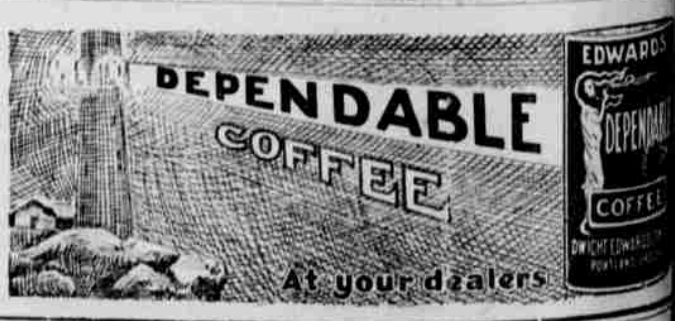

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