

## OUR FARMERS' IMPROVEMENT PAGE

Information Gathered Everywhere that Is of Interest to the Men and Women on the Farm. Good Roads, Dairying, Horticulture, Fine Stock, Hogs, Etc.

### PRUNING APPLE TREES

In response to inquiries from a White Salmon, Wash., fruit grower regarding the thinning out of apple trees to make the best permanent trees without cutting off next year's crop, Prof. C. I. Lewis of the O. A. C. wrote as follows:

"If you have very large branches to remove I would wait until another spring. This summer in June or July you could thin out some of the smaller branches where the wood is becoming too thick and dense, and by the middle of June you could head back some of the branches if they tend to grow too rangy. This is simply a shaping and thinning out process which is done while the trees are still in active growth.

"If you are pruning for fruit growth alone I would suggest that you wait until later when the terminal fruit buds are forming. I would hardly advise taking out a large amount of wood during the growing season. If the branches are large I believe it would be much better to wait until another winter before you attempt to remove them. If there are too many large branches on your trees it might not be wise for you to try and remove them all in one season, but take several seasons to shape your orchard."

### CHAPIN MAKES REPORT

Luther J. Chapin, government agricultural expert, made a trip to St. Paul Thursday morning for the purpose of looking over the hop yards in that section and investigating the methods of tillage used. One thing which he particularly looked into was the results of the early tilling of the hops practiced by many, and found that it was to a certain extent detrimental to the proper efficiency of the soil and retarded the proper development of the plants.

While in St. Paul, Mr. Chapin made an address to the boys' corn club which was recently formed there. He says that the boys are getting along fine with their corn, with the exception that they have to combat with the gophers, moles, crows and various other pests. However, they will attempt to meet the situation by learning other methods of combatting the different pests.

In the afternoon of the same day, Mr. Chapin went to the eastern part of the valley and seeded some clover for experimental purposes on the farm of D. J. Miller, east of McCleay.

Yesterday afternoon Mr. Chapin went to Dallas for a short visit. He is working out a complete crop system for a number of farmers in that section. This morning he will go to Portland.

Mr. Chapin reports that crop conditions are good throughout the valley.

Do you want to rent this house—f so see R. J. Taylor. He knows who will take it

### SOME EARM HINTS

The amount of salt necessary in butter depends largely upon the market requirements and varies from three-fourths of an ounce to an ounce and a half per pound of butter, one ounce per pound being the average. The temperature at which cream should be churned will vary according to the conditions from as low as fifty degrees in the summer time to 65 degrees in the winter. We cannot set a temperature at which you should churn. The temperature will have to be determined by experimenting and should be such as will bring the butter in small granules about thirty to forty minutes after starting to churn.

The best method of preserving butter, and the method that is used almost exclusively is by chilling it to a freezing point or below and keeping it until ready to use, in that condition. This is the way they store all storage butter, but on the farm very good results have been obtained by keeping it in a strong salt brine solution. The butter is packed in stone jars and the brine is poured over the top and left in as cool a place as possible until you are ready to use it. You will find that great care must be taken in the selection of the cream and the care of the butter in this kind of storage, but if proper methods are used in handling, the butter can be kept from four to six months in good condition.

The record cow for butterfat is the Holsteins, and although the Holsteins as a rule give a large flow of milk, we find that the percentage of fat is generally low. This does not mean, however, that the Holstein cow is the most economical producer of milk and fat. While in some cases we know that they will produce more economically than the Jersey, we also find many Jerseys that will produce higher butterfat much more economically than the Holsteins. The type of cow that one should need on the farm will depend on various conditions, and while the Holstein cow may be the best in one case, the Jersey will prove better in another. In mild climates where the winters are not severe, the Jersey will do very well. The Holstein is of course a much larger cow and is able to withstand severe winters.

We generally find that cows that have had their calves running with them as long as three weeks are very hard to manage so as to get a maximum amount of milk. If it is possible it would be better to wean the calf while it is only a few days old, and then by careful manipulation of the udder, there should be no trouble in having the cow let down her milk.

Pork may be pickled by using for each eighty pounds of meat, one pound of salt, four pounds of sugar, one quart of molasses, and three ounces of saltpetre. The meat is well rubbed with salt and left in a pickle barrel for fifteen days, draining off the fluid from time to time.

A second method is to use one bushel of fine salt, two pounds of brown sugar, and one pound of saltpetre, which would be enough for eight hundred pounds of meat. The sugar improves the flavor of the meat and saltpetre makes the pork firmer. After a few days a little more of the salt mixture may be applied, rubbing it in if absorption is going slowly. All cut ends of bone must be thoroughly salted in, as decomposition is most likely to occur in such places. This method may be used where hams, shoulders, and bacon sides are packed together in the same barrel, the hams being packed at the top of the barrel to prevent them from becoming too salty. Re-salting should take place within ten days or two weeks according to the weather. After four to six weeks the meat may be unpacked, washed, and smoked, or the salt may be left on the meat during the process of smoking. Before hanging in the smoke-house the

meat may be sprinkled with black pepper or a mixture of black and red pepper. A molasses barrel is better than a whiskey barrel, but if a whiskey barrel is used, the interior should be charred first. This will remove the flavor of the whiskey.

By orchardists it is generally considered to be a poor plan to run hogs in an orchard, as they are likely to injure the trees. However, if it is decided to handle them in this way, they should also be fed ground barley or wheat middlings, depending on the market price. For producing grains barley is almost equal to wheat, pound for pound, and produces a most excellent quality of pork. For young pigs middlings will give somewhat better results than the others. Where grain is being used without pasture, it will require about five hundred pounds to produce one hundred pounds of grain. Knowing the values, one can estimate whether or not it will be safe to raise hogs under given market conditions. Pork can be procured much more cheaply, where pasture can be used in conjunction with the grain.

### HORSE LORE.

Apples or carrots cut up and a handful of meal and one of shorts thrown over them make an ideal ration for a horse once a day. The other feed may be oats.

It is a shame to let a horse get a sore shoulder in the first place and ten times more shameful to work him after he gets in that condition.

Collars should never be swapped from one horse to another.

Do not put the colts in a pasture fenced with barbed wire. A barbed wire cut always leaves a scar. A scar always takes the value of a young horse.

Watch the necks of the young horses particularly and if they shrink with the first spring work buckle the collars up or have them retted, but don't use a sweat pad.

### KEEPING HOGS COOL

Protection From the Sun's Heat May Easily Be Provided.

The necessity for providing shade and pure water in abundance for hogs in summer is overlooked by a majority of the swine growers throughout the country, says H. T. Morgan in Country Gentleman. It is astonishing to note the negligence of farmers in this matter. Hogs having access to a wood lot or an orchard will be amply provided with shade. Throughout the greatest hog producing states, however, these animals are pastured in open lots, and there they will suffer greatly from heat unless proper artificial shade is provided.

A cheap and efficient shade can be erected in a few hours and at no expense, aside from the labor involved, by setting six or nine forked posts in the ground to support some old fence rails which may be covered with a few armloads of brush and then covering the whole with a load of old straw. This makes an excellent shade and is preferable to one of boards, as the straw roof is far cooler than the one of lumber. The shade should be open on all sides and should be built at the highest point in the field, in order to take advantage of every breeze. The loss of hogs from overheating is very great, and such losses can be guarded against only by affording the animals a retreat from the sun in hot weather.

Right here a word of advice about treating an overheated hog. Never pour cold water on the animal; pour it



under him. A hog that is on the ground and not too far gone will respond to treatment if water is supplied in this manner. Never attempt to drive an overheated hog. If possible, after supplying some water, erect a temporary shade, such as a blanket or sheet supported by a couple of poles. On extremely hot days it is an excellent plan to pour a barrel of water under the shade which has been built for the hogs, and this will afford much comfort for the entire herd throughout the day.

The greatest cure should be exercised in preventing the hogs from having access to streams which may have been subject to disease germs. Under no circumstances should hogs be allowed to run in fields opening on large streams. The prevalence of cholera in past seasons has taught many a farmer the folly of courting disaster by allowing his hogs to water at a stream which may have watered a score of herds of diseased hogs.

In supplying well water to the animal it is easy to make provision against their getting their supply filthy. There are a number of commercial hog waterers which are inexpensive and are admirable. These may be attached to a water line or to a stock tank or a barrel. They are fitted with a float valve which automatically keeps the drinking vessel full. The drinking vessel is small and does not admit of the hogs getting their feet into it. Where a barrel is used for supplying the animals it is advisable to add a handful of lime to the barrel of water, since this will render it more palatable after becoming heated by the sun. Stagnant water is wholly unfit for hogs, and it is unwise to allow them to have access to places where it exists.

### Fattening Lambs.

If the lambs are to be fattened for market start them on a little grain just as soon as they will learn to eat it, and feed grain continuously with good pasture until they are to the block. Prime fat ribs cannot be produced by alternate grass and grain. They must be pushed to lay on fat from the start to the finish.

### BODILY VIGOR OF DAIRY BRED COWS

It is not unusual to hear slighting remarks with reference to the constitution of dairy bred cows. Not long since we discussed this subject with a reader, says the Kansas Farmer, who said that he believed that the everyday farmer was not justified in keeping pure bred stock; that three-fourths or seven-eighths grades were about as highly bred as a farmer should own. Further inquiry developed the fact that this man believed that as dairy animals approached pure breeding their constitution became weakened and so required the very best care and even then were short lived. He gave it as his opinion that the large, husky, fat beef animal possessed the most rugged and vigorous constitution. We asked the question as to whether or not this applied to the human family. The gentleman immediately saw the point and began to sidestep.

Beef animals belong to what is known as the lymphatic temperament. This temperament is exemplified in the case of fleshy humans. Some of such persons as well as some of such animals do have vigorous constitutions,



Photo by Delaware Agricultural college.

The Jersey is a pretty good cow to pin your faith to if you wish to produce butter economically. Many Jersey breeders think that if a cow isn't Jersey it isn't a dairy cow, but impartial observers know that there is good in any really excellent dairy cow. Rose of Greenway, the Jersey cow here shown, is owned by the Delaware Agricultural college. In five months she has made over 5,000 pounds of milk and 310 pounds of butter. She weighs about 200 pounds and promises to produce 600 pounds of butter during the year.

animals do have vigorous constitutions, showing that the constitution does not follow or depend upon the size or the amount of flesh carried. The dairy cow belongs to what is known as the nervous temperament and which corresponds with the same temperament in humans. Such temperament does not indicate nervousness, but is the temperament applied to humans as well as to animals, spare in physical makeup. Humans built on this plan are often extremely vigorous. The size or the amount of flesh carried is not at all an indication of constitution.

There is only one test of constitution, and that is the amount of work the animal is able to do and stand up under the strain. In the case of the beef animal this is the amount of flesh it is able to put on as a result of the amount of food it consumes. If the beef cow is a vigorous animal, eats heartily, grows fat and so is not susceptible to disease we may say she has a vigorous constitution. If, on the other hand, she is not anxious for her feed, she is fussy in the selection of her feed, she is regarded as lacking in constitution.

The same condition applies exactly to dairy cows, the size of the frame or the quantity of meat on that frame not being a consideration. The fact is that the dairy cow in the production of dairy products has a strain on her animal body which is in no manner equalled by the beef animal. If she were weak constitutionally she would not be able to withstand this strain. The life of the dairy animal is as long as that of the beef animal, and there is no evidence whatever to show that dairy animals do not have a constitution in every respect equal to beef animals. It is a fact that in the very makeup of the dairy animal she is not able to resist cold rain and sleet to the same extent that the animal clad with a thick coat of fat and beef is. If in the handling of the dairy herd it is the intent of the farmer to expose his cows to the rigor of the elements, then he will find that his thin and spare dairy animals will not resist the elements as do the beef animals. He will find at the same time, too, that he will not get milk from the dairy animals kept under such conditions.

If you want good goods at moderate prices trade with Conkey & Walker.

### DON'T BREATHE DUST

Use "Cedarine" sweeping compound for floors and linoleums—it collects the dust. "No-Dust" for carpets and rugs. "Insecto" for bugs and roaches. For sale by Bice & Calbreath.

### NOTICE

Anyone saying that P. Arthur ever was drunk in Independence tells an untruth and cannot prove his statement. P. ARTHUR.

### Notice To Contractors

Notice is hereby given: That sealed bids will be received by the City Council of the city of Independence, Oregon, up to July 1st, 1913, to paper, paint and varnish the City Council room and Firemen's room in the City Hall of said City, also to repair the windows therein. For full information as to the nature and kind of said work, see the Fire & Water Committee of the City Council of said City.

The City Council reserves the right to reject any or all bids. By order of the City Council.

B. F. SWOPE,

City Recorder.

Independence, Oregon, June 20, 1913.

### Notice of Proposed Street Improvements.

Notice is hereby given that the City Council of Independence, Oregon, proposes to improve Monmouth street from West line of 2nd street to a line 205 feet West of the West line of 7th street; and by improving a strip 20 feet wide in the center of said Monmouth street from a line 205 feet West of the West line to 7th street to a line 240 feet West of the West line of 7th street, all within the City of Independence, Oregon, by building or causing to be built thereon and upon the established grades of said parts of said streets Bitumastic Pavement, 1 1/2 inch wearing surface and 4-inch concrete base the full width of said parts of said street, extending from curb line to curb line, excepting said 35-foot strip, which will be paved the full width of 20 feet; and by grading said parts of said streets to said sub-grade, and by constructing concrete curb-lines thereon in form and manner and at the distances from property lines as by ordinances of said city provided, which ordinances are hereby referred to and made a part of this Notice: That said work shall be done according to plans and specifications thereof prepared by Linden-Kibbe Construction Company, and now on file in the Recorder's office of said City, and marked, "Plans & Specifications for proposed improvements of certain parts of Monmouth, 2nd, 8, D, E and 1st streets, agreeable with resolutions Nos. 115 and 166 relating thereto," which plans and specifications are hereby referred to and made a part of this Notice for the purpose of identifying and determining the kind and nature of said proposed street improvements, the manner in which the same shall be so improved, the width and thickness of such proposed improvements and the kind and nature of the materials to be used in the construction of the same and all other information necessary to an intelligent understanding of said proposed street improvements. Also the estimated cost of said proposed street improvements as prepared by J. W. Morris, the engineer, which are on file in said City Recorder's office in said City, and can be seen and examined at said office (That said plans, specifications and estimated cost can be seen and examined by any person at any time between the hours of 9 a. m. and 5 p. m. of each day in the week, except Sunday, at the office of said City Recorder in the Cooper Building on "C" street in said City); That all of said proposed street improvements will be made and done at the cost of the abutting property thereto, except City Squares, which will be done at the cost of the City and paid for from the general fund of said City; and will be done under the supervision of the Street Commissioner unless otherwise ordered by the City Council.

Notice is hereby given: That the City Council will meet at the Council Chambers in the City Hall of said City on the 23rd day of June, 1913, at 8 p. m. thereof for the purpose of assessing, ascertaining and determining the probable cost of said proposed improvements, and to determine the proportionate part thereof, each lot, block or part thereof liable therefor shall bear, based upon the benefits conferred by reason of such improvements, and the probable cost thereof will be assessed against such property, except City Squares which shall be paid for by the City. Remonstrances against said proposed street improvements may be made at said time and place to the City Council, as follows: All resident property owners, if capable of appearing before the City Council at said time and place, shall appear personally and enter his remonstrance, otherwise he may file his individual remonstrance in writing with the City Recorder prior to said date, and all non-resident abutting property owners on said parts of said Monmouth street, may likewise file their or his remonstrance in writing with said City Recorder prior to said date, at which time and place said City Council will hear and pass upon such remonstrances, if any.

By order of the City Council.  
B. F. SWOPE,  
City Recorder.  
Independence, Ore., June 13, 1913.

## C Street Market

|                 |   |             |
|-----------------|---|-------------|
| Lard in bulk,   | - | 15c per lb. |
| 5-lb. Buckets,  | - | 75c         |
| 10-lb. Buckets, | - | \$1.50      |
| COMPOUND        |   |             |
| 5-lb. Buckets,  | - | 60c         |
| 10-lb. Buckets, | - | \$1.15      |

We buy live and dressed cattle, sheep, hogs and veal.

## A. NELSON

Independence, - Oregon

### All Fruit in Season

For Sale at Endlane Orchards  
Call at Ranch for Cherries

## C. W. DOSSETT

R. F. D. No. 2

Independence, Oregon

### Administratrix's Sale of Real Property.

In the County Court of the State of Oregon, for Polk County; in Probate. In the matter of the Estate of Burtis M. Baker, deceased.

To All Whom It May Concern: Notice is hereby given that in pursuance of an order of sale made and entered of record by the County Court of Polk county, Oregon, on the 29th day of May, 1913, in the matter of the estate of Burtis M. Baker, deceased, the undersigned, administratrix of said estate, will sell at private sale on and after the 30th day of June, 1913, to the highest and best bidder for cash in hand, subject to confirmation of sale by said Court, all the real property of the estate of said decedent, and particularly described as follows:

An undivided one-half interest in and to these two tracts of land, to-wit: The south half of the northeast quarter of Section Three in T. 10 S. R. 6 W. of the Willamette Meridian in Polk county, Oregon, and containing eighty acres of land. Also this other tract: Commencing at the most westerly northwest corner of a certain piece of land sold to Jerry Evans by John Johnson, the same being a portion of the James Bridwell D. L. C. in section 2, in T. 10 S. R. 6 W. of the Willamette Meridian in Polk county, Oregon; thence north 17 chains, Thence east 10 chains; Thence south 13 chains; Thence southwesterly along the north line of the said tract of land sold to Jerry Evans by said John Johnson, to the place of beginning, and containing 15 acres of land, situated in Polk county, Oregon.

Dated May 29, 1913.  
MAUDE M. BAKER,  
Administratrix of the estate of Burtis M. Baker, deceased.  
CARY F. MARTIN,  
Attorney for Estate.  
Last pub., June 27.

### Notice to Creditors.

Notice is hereby given that the undersigned has been duly appointed administratrix of the estate of William M. Millhouser, deceased, by the County Court of the State of Oregon for Polk County, and has qualified as such.

All persons having claims against the said estate are hereby notified to present the same duly verified, together with the proper vouchers therefor, to the undersigned administratrix at her residence about four miles south of Independence, in said County, within six months from the date of this notice.

Dated and first published May 30, 1913.  
MARY MILLHOUSER,  
Administratrix of the estate of William M. Millhouser, deceased.  
B. F. SWOPE, Attorney.  
Last pub., June 27.

### R. J. Taylor

Has the Best Real Estate Bargains. Ask him.

Allen Clark is in the market for oats and wheat in car lots.

### ELECTRIC WIRING AND

Electric Supplies

I am prepared to wire your building for electric lights, furnish all materials and prepare you to connect with the Electric Light Company. Write me or phone 4021 and I will call on you.

SUPPLY HOUSE LOCATED ON THE

East Side of

Main Street

### JAMES M. JONES

Independence - - Oregon

### THE PROFESSIONS

B. F. Swope

Attorney at Law and Notary Public  
Will practice in all courts of the state. Probate matters and collections given prompt attention.  
OFFICE: COOPER BLOCK  
Independence, Oregon

N. L. Butler

Butler & Butler  
Attorneys at Law  
Office in Cooper Block  
Independence, Oregon

Dr. R. T. McIntire

Physician and Surgeon  
Office over Independence National Bank. Phone No. 4412  
Independence, Oregon

R. E. Duganne

Dentist  
Office over Independence National Bank. Phone No. 4411  
Independence, Oregon



All the troubles of canning day disappear when you use our supplies. Everything of the best—was time tried and fully tested before we even placed the orders with the manufacturers.

Jars that are air-tight, paraffine that is guaranteed to be absolutely pure and all the other little items that make canning the pleasure should be. And the prices are the lowest in the town—consistent with value. Call in and inspect our stock before purchasing.

## FLUKE & JOHNSON