

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.

PRESERVING THE LOGANBERRY CROP

Loganberry growers who have very limited markets and those whose crops are in danger from continuous wet weather, will be interested in methods of preserving and storing as outlined by Prof. C. I. Lewis, head of the division of Horticulture at the Oregon Agricultural College. Prof. Lewis thinks that most of this year's crop will be evaporated, and therein lies a great danger. If the product is caramelized and charred as has happened in the past, it is hard and unpalatable and will cause a dislike for dried loganberries, thus limiting the future demand. It is just as necessary, he tells us, to select the fruit carefully for evaporating as it is to be careful in drying. Unripe berries should be thrown out and only good fruit used. The berries should then be graded, not in size as in prunes, but on quality.

As to home and local use the professor says: "We should try to increase the home consumption of the loganberry by calling attention to its possibilities. Either canned or evaporated it is good for pies and sauces. Its jelly is hard to beat. Equal parts of loganberry juice and apple juice mixed and boiled down the following winter are said to make excellent jelly of fine flavor and consistency. The juice should be used more largely by confectioners and housewives. Generally where a family puts up one crate of it this year they will put up four or five crates of it the following years. As a beverage is fast growing in popularity, and may be prepared easily as follows: Place the berries in a dish with just enough water to cover the bottom of the dish to keep the berries from burning. Heat the berries, stirring occasionally with a wooden spoon or paddle but do not let them boil. Take from the stove, strain through jelly bag, mix juice with one third its measure of sugar, return to the stove, and again heat to boiling point only. Seal at once in fruit jars or bottles. For drinking, this syrup should be diluted with four or five times its measure of water. It is a splendid beverage to take with meals and the children find it a great treat. The time will probably come when entire train loads will be grown solely for juice purposes.

"Of course the berries should be gathered close when rains are frequent, but even though berries become mouldy, there is no need to throw them away. Mould is merely a vegetable growth as truly as lettuce, and unless the berry is decaying, it will still make, even though mouldy, a good product in juices or jells."

Professor Lewis proved his point by handing a sample of juice to several persons, which was pronounced excellent. He then informed them that it was made from mouldy berries.

USE THE SPOILED HAY

"Every acre of this spoiled

hay, then, that is applied to the land will permit the raising of three 30 bushel wheat crops, or five 40 bushel oat crops, or three 200 bushel potato crops, or three 600 bushel apple crops, without any depreciation in the fertility of the soil," is the astounding statement made by Professor H. D. Scudder, agronomist of the Oregon Agricultural College in discussing the farmers' most pressing problem of the best disposition to make of spoiled hay. Prof. Scudder continues the discussion as follows:

"A ton of clover hay contains 40 pounds of nitrogen, 50 pounds of phosphorus and 30 pounds of potassium. If this amount of plant food was to be purchased on the market as fertilizer, it would cost not less than \$8.50 and probably closer to \$10.50.

"Every ton of it contains as much plant food as is taken away from the barn in 30 bushels of wheat, or 66 bushels of oats, or 200 bushels of potatoes, or 600 bushels of apples, or in one ton of fat hogs, or four tons of milk, or 10 tons of butter."

It should be hauled to the barnyard and thrown in deep piles just as is the manure. In other words, it should be composted or allowed to rot.

"HORSE SENSE"

A few "snips" with the pliers removes rough corners of the hoof, which if left on might result in lameness and possibly the loss of the animal.

At the Canada experimental farms, in a horse feeding test it was found that corn and bran fed to two, or barley and bran fed to two, could be substituted for oats and bran in the same proportions, although both the corn and barley were less palatable than the oat ration.

When the horses rub their tails it is sometimes a sign of worms. To effect a remedy feed equal parts of salt and wood ashes every day for a week.

Experiments have proved that it is not profitable at the ordinary cost of doing it to grind grain for horses doing ordinary work. It might pay in the case of very hard worked animals.

HANDLING A VICIOUS BULL.

Use of Double Loop Helps to Teach Him Who's the Boss.

We suppose every one has a recipe for the treatment of troublesome bulls. This advice on the subject is taken from Hord's Dairyman. In the first place, bulls get unruly largely because of the superabundant energy that is wrapped up in them. They ought to be made to work every day on a tread power or in some other way and get real tired. That will do more to repress their "maniacal rage" than anything we know of.

Second, if a young bull gets the notion in his head that he is boss, take him out on the meadow or where the snow is deep enough to make a fair cushion and throw him with a double loop a few times. That will put more sense of his inferiority in the hands of man into his thick head than anything we ever tried.

The double loop is made in the following manner: Take a half inch rope, say, twenty feet long. Pass one end through the nose ring, leaving about six feet in front, thence up between the horns. Then pass the rope around the body just back of the fore legs and make a half hitch at the back, thence back to the hips, making another turn around the body just in front of the hind legs, with a half hitch in front, and carry out the rope over the tail six or eight feet in the rear. Let two men take hold of the end in front and two more on the rope in the rear and give a stout pull together, when down goes Mr. Bull as if he was shot. Hold him down by the head a few moments and let him up. Likely enough he will make a lunge at the men in front, but another stout pull brings him to his side with a bang.

Throw him two or three times in this way, and it will take the conceit out of him wonderfully. You have not struck him nor hurt him, nor is he angry or aroused. He is simply nonplussed and completely best at your power over him. We have known of several very cantankerous bulls that were kept quite decent by an occasional dose of the double loop.

CARE NEEDED IN FEEDING ENSILAGE.

A great many silos are being built this summer, and the owners will have their first experience feeding silage next winter. There is no denying the fact that silage has a high feeding value, but those who are inexperienced should use caution in feeding if they would get best results.

When the feeding of silage is begun it must be given in small quantities or the cows and calves will scour and get off feed. If the feeding is begun while there is pasture and pumpkin or other green feeds are in use the danger of scour will not be so great, and almost a full ration may be given at the start.

Spoiled silage is something that must never be fed. When feeding begins, as soon as the silo is filled, there will be none spoiled, but where several weeks intervene before feeding begins there will be a considerable portion on top that must be thrown away. Spoiled silage makes a very good mulch for use in the garden.

The amount of silage to be given depends to a great extent upon the cow, as some animals require more



Photo by American Press Association.

At his country estate, Elkins Park, Pa., Peter A. B. Widener, the well known Philadelphia capitalist, maintains an establishment that is one of the finest in America. The place is visited frequently by friends of Mr. Widener who desire to set up country places and want to get pointers from his methods of doing things. Besides greenhouses and flowerbeds that are among the marvels of beauty, Mr. Widener maintains a dairy that is a model. He has some fine stock, which is his pride. One of his good cows, a Jersey named Oxford's Bella, is shown here with her calf.

than others, and upon what other feed they are getting. I would consider forty pounds per day about the proper amount.

A bushel basket makes a very convenient measure, as it holds enough for one feed. Observe the cows, and if any do not clean their portion up give a smaller amount at the next feeding. Never allow any silage to remain in the mangers, as it will spoil quickly and taint the milk.

I do not believe that silage can be very highly recommended as a horse feed. It will do for colts and idle horses, but will make the working horses soft.

Silage may be safely recommended as a feed for sheep when given in moderation. When fed in any great amount it causes a loosening of the bowels and has other bad effects. Pen or clover silage is more valuable than corn silage as a feed for sheep.

The feeder must not lose sight of the fact that silage in itself is not a balanced ration by any means. Always feed bran, oilmeal, gluten or other ration rich in protein. In connection with the silage. Where a good legume is fed also a smaller quantity of the mill stuff should be given.—Farm Progress.

Jim Shiftless and His Pig.

Uncle Cornpatch, as quoted by the Progressive Farmer, says his neighbor, Jim Shiftless, has a pigpen "about eight foot square, with an old door for a roof, a little trough in one end and a small that reaches half a mile down the field. Jim's one pig is in this pen, and he must enjoy life in hot days."

"Of course hogs is hogs, and so is some men, but I don't see how any man can expect to get any profit out of a hog kept in a little pen all summer, and I don't see how he can think little enough of the hog as the rest of the neighborhood to keep a pen so nasty that a man don't like to go close to it."

"I keep my hogs in the pasture this hot weather, where there is plenty of grass and pea vines and shade all winter, and then I go out and rub 'em in the side with the toe of my boot, and they grunt and 'git fat, and we all enjoy it together. I don't think I'll ever sell Jim Shiftless another pig."

Measures to Be Taken to Meet a Common Emergency.

The following is taken from Farm and Fireside:

"Few emergencies which arise on the farm are more easily dealt with than choking. In case of this kind we have never known the while of an egg, when poured down the sufferer's throat, to fail to give relief."

"To administer the egg quickly and surely it should be broken into a wide mouthed bottle. When such a bottle is not quickly available, however, an ordinary bottle may be used by using a funnel to get the egg into it, and where a funnel is not a hand one can be made by rolling a piece of paper into the desired shape."

"When everything is ready the animal's head should be raised as high as possible, the bottle thrust far back in the throat and the contents emptied. The egg will immediately pass down and make the throat passage and the offending obstacle so smooth that it will pass on into the stomach."

GOOD CHEESE MADE FROM BUTTERMILK

In bulletins from the Wisconsin experiment station the making of cheese from buttermilk was pretty fully described, says Hord's Dairyman. This caused somewhat of a stir in the dairy world, and since it results in the utilization of large quantities of buttermilk wasted every year it is well worthy of consideration.

Buttermilk makes a very acceptable cheese, and the profit in the enterprise will depend entirely upon whether



Photo by American Press Association.

Speaking generally, the agricultural shows in England, especially the exhibits of fine live stock, attract more attention than they do in America, since the breeding of good specimens of the domestic animals has been pursued for centuries there. Even in the great city of London, biggest in the world, the exhibits of cows, sheep, horses, etc., attract much attention.

The picture shows the head of a fine Holstein cow exhibited at a recent show in Agricultural Hall, London.

er or not a steady market can be developed for it. Being a perishable product, very much like cottage cheese, it will keep only a few days.

The fact of the matter is there is very little difference between buttermilk cheese and cottage cheese, except that the former has a buttermilk flavor. Packing and selling this cheese require special attention since the public is not familiar with the product. It may be shipped in butter tubs and retailed in paper pails or other small packages. It will keep for a week or ten days in a temperature of 50 to 60 degrees, but it can be kept longer if the temperature is lowered to 32 degrees or below.

Buttermilk cheese has been sold at 3 to 5 cents a pound at the factory and retailed at 7 to 12 cents. If color is desired this may be secured by adding cheese coloring as used in cheddar cheese.

The making of this buttermilk cheese is inexpensive, as the drainage racks, siphons, etc., can be constructed by any one. When only a very small amount is desired the ordinary utensils of a creamery can be utilized.

How Fences Spread Disease.

A doctor holds a postmortem on a badly infected subject. His knife and scalpel slips, and he cuts a finger. Blood poison and death ensue. A tuberculous cow is stung by an insect. She goes to the barbed wire fence and scratches the itching spot, breaks the skin and leaves infected blood on the barbs, which dries, but the germs remain dormant, waiting for perhaps a healthy cow to come along, and she does and scratches and automatically inoculates her blood with the tuberculous germ.

This isn't theory. Any surgeon or bacteriologist will O. K. all the above as to germ transference.

A cow "hooks" another, draws blood with the tip of her horn, which, when smeared with dried infected blood, is just as deadly as the sharp barbed wire.

No keeper of valuable horses permits a foot of barbed wire on his ranch.—Farm and Fireside.

Why Keep "Robber Cows?"

It is as impossible to estimate the productiveness and value of a cow as it is to guess the exact number of bushels of corn a certain field will yield. The scales and a Babcock tester when rightly used will accurately determine whether any of your cows are grifters just as surely as a pair of farm scales will show the exact yield of corn. Don't put up with a "robber cow"—Orange Judd Farmer.

Indigestion in Calves.

Indigestion in older calves is usually due to unclean milk or feed, unclean vessels, close confinement in dark, insubstantial stalls and irregular or excessive feeding. In some cases it appears to be due mainly to sheer weakness and inability to digest.

The Profitable Cow.

A good cow, well fed and cared for, will give a larger return for the feed consumed than any other animal. This statement stands without challenge to-day as unassailable as it has stood through the ages.

Cabbage Good, but Not For Silo. Cabbage is a very good feed for dairy cows, but owing to its watery composition it cannot be put into the silo.—Hord's Dairyman.

THE GRANGE

Conducted by J. W. DABROW, Chairman, N.Y. Editor of the New York State Grange Review.

VERMONT'S STATE MASTER.

A Prominent Farmer and Ex-Member of the Legislature. The past master of the Vermont state

grange is Willis N. Cady of Middlebury. He was born in 1830 in the town where he now lives and where he has resided all his life. His education was secured in the district schools and the local high school. His whole life has been spent upon the



WILLIS N. CADY.

farm, with the exception of a few winters when he was teaching school in early manhood. His specialties have been dairying and general farming. He is charter member of the local grange, was master four years, has served four terms as master of the C. I. Bell Pomona-grange and was overseer of the state grange for six years.

He was a member of the legislature in 1900 and chairman of the committee of agriculture; also a member of the ways and means committee. He was president of the farmers' club in the legislature; also appointed by Governor Proctor as a member of the commission on normal schools and was also one of the delegates from Vermont to the congress of governors called by President Roosevelt. He has been identified with school affairs all his life. Mr. Cady has served five years as selectman and justice of the peace several years. He belongs to several fraternal organizations.

State Master Honored.

Professor H. J. Patterson, master of the Maryland state grange, has recently been elected president of the State Agricultural college. He has been the director of the state experiment station for several years, where he has performed a most efficient service, and now called to a higher position will infuse new inspiration into the work of the agricultural college. The old institution had become antiquated and feeble, and finally the swept away the last building. Apparently the time for a strong man at the helm had come, and President Patterson's plans for the new institution and the new work are large and will require a large amount of money to build and equip an agricultural plant such as he believes the state to be worthy of and that it needs.

The fact that one acre of silage will feed three cows for six months, while all the six acres of the old farm had only fodder to feed the same number that long, ought to be convincing argument in favor of the silo.

Fine For the Cow.

The last crops that can be raised for the dairy cow are alfalfa and corn silage, and both these are great drought resistors.

Notice to Telephone Users

Owing to the fact that from time to time we are obliged to employ new operators, who are unfamiliar with both names and numbers of telephone users, it becomes absolutely necessary that we require you to call by number and that you be careful to state whether it is a "Main" or "Farm" number, giving the word "Main" or "Farm" before the number. You will have no longer to wait if you look up the number yourself than if the operator has to take the time to do it for you, which requires not only you but possibly several others to wait.

A few numbers are incorrect in the directory and some have been changed since it was last issued, therefore it may happen that you get the wrong number, in which case notify the operator who will give you the correct number, a notation of which you can make in your directory.

If you will exercise as much patience with us in making this change as we will with you, it will soon be accomplished and with but very little inconvenience to either. This change will not apply to those on farm lines until the issuance of the new directory, when they also will be required to call by number.

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