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DOVER

Rain accompanied by considerable thunder and lightning Monday night put a stop to haying and grain harvest which is about to start. The rye and fall wheat is ready to harvest. Some fall oats are down, caused by the rain.

Mr. James Hedson, of Tualatin, is again at the Koennaman home for a few weeks stay.

Birch Roberts has been delivering aluminum ware, in this neighborhood this week, in his new Ford.

Jess Hite is erecting a new bungalow on his property.

Decker's new house is being plastered this week.

Joel Jarl is erecting a cellar and granary this week, and Birch Roberts is helping him with the work.

Ned Nelson has disposed of all his beef cattle to the butchers near Portland.

Haying is about over, but there is a good second crop of clover to cut.

Decker and others have been cutting wheat.

FIRWOOD.

The Normandan Bros., and William Stevens were Firwood visitors Sunday.

Ruby Wilkins spent Sunday with the Dixon girls.

Mrs. Sinclair, Ruth and Ernest Hart spent Sunday at Brightwood where Johnnie Sinclair is sawing wood with his gasoline saw.

W. L. Wilkins, Sr., left Wednesday for Sioux City, Iowa, after visiting with his son Warren Wilkins and family.

The Camp Fire Girls, of Sandy, met with Mrs. L. R. Mack, Tuesday.

An auto load of friends, of Portland, spent Sunday with J. C. Smith.

COTTRELL

Mr. and Mrs. W. A. Procter returned Monday from their trip to California.

Grandpa Waybill and wife spent Friday with their granddaughter, Mrs. Charles Hunter. In the afternoon Mr. and Mrs. Hunter took them over the Columbia Highway.

Mr. and Mrs. Robert Lansdown spent Sunday with Mr. and Mrs. Sloop and family.

Mr. and Mrs. J. B. Jones and children are visiting relatives and friends at Hillsboro, Oregon.

Frank Beers and family and Miss Mabel Wagner went to Seaside, Friday for several days.

Mr. and Mrs. McBain, of Gillis, and Mr. and Mrs. William Cunningham visited Mr. and Mrs. O. Maronay Sunday afternoon.

Mrs. G. Blackburn and Mrs. Robert Lansdown visited Mrs. Guy Robertson last Friday.

Wesley Bacon, of Bull Run, has rented the Samuel Bacon farm. He moved his family there a few days ago.

BORING

The Rebekah's will put on the play "Old Maids" at Orient next Saturday night.

Mrs. John Brooks, of Hood River, who has been visiting W. Brook and family for the past week, returned home Saturday.

Thomas Bennett has sold his home here and will spend the remainder of the summer at the beach.

The children of W. R. Teltord, who are at the coast, are ill with measles.

Mrs. Olie Smith, of Olney, Oregon, is visiting with Mrs. D. B. Fisher.

O. A. Palmer has finished picking his logan berries and will give his pickers a party Wednesday night.

Mrs. Charles Goshong, from near Salem, was calling on old friends here Sunday.

Tomato Worm Control.

The proper method of tomato worm control in small patches is hand picking and in larger gardens or fields use of a lead arsenate spray or paris green, according to George A. Dean, professor of entomology in the Kansas State Agricultural college.

"When spraying with arsenate of lead use two and one-half pounds of dry material to fifty gallons of water," advises Professor Dean. One pound of fresh stone lime should be used with every pound of paris green to prevent burning of the foliage. The paris green spray should be used with care.

Making the Little Farm Pay

By C. C. BOWSFIELD

There is a good rate of profit to be made in running an incubator, especially where a farm owner is convenient to a city market. The sale of day old chicks is large and profitable, and the broiler trade is equally so.

Turning eggs into poultry meat undoubtedly raises the income on a farm. It pays to buy eggs with which to keep an incubator in operation, but it is generally possible and better to keep



PRODUCTS OF THE INCUBATOR.

hens enough for this purpose, using blooded birds to as great an extent as possible.

So many questions are asked by farmers who are intending to give some attention to poultry that a discussion of the earning power of a flock will be of general interest. It is feasible to employ at least two medium sized incubators, and to keep them in operation a flock of not less than 100 hens will be required. The flock may reach several hundred in number if the owner's taste runs in that direction, and then there will be a large surplus of eggs to sell.

Eggs should not be more than a week old when put in the incubator. It is best to aim at uniformity and have them as fresh as possible. This is accomplished by keeping a flock of a hundred or more laying hens. Even with this number of layers there will be quite a number of eggs to market. A profit of \$100 a month is not too much to expect from such a poultry enterprise. It will run more than this where choice fowls are bred, but in the ordinary production of eggs and poultry meat \$75 to \$125 a month will be the range in cases where the family takes an interest in the business and bestows good care on the chickens. Where there is plenty of land ducks and geese will pay quite well, but they can hardly come up to chickens. People handling poultry on a suburban lot can have the advantage of obtaining stale bread, sour milk, table refuse and other food materials at a low price. These articles accumulate in great quantities at hotels and restaurants.

Even farmers who have a large acreage must learn to consider the cost of feed if they are to conduct their poultry plants as business enterprises. It is not economy to use inferior food, but the articles just named are not inferior and will add nicely to the grain, mill stuffs and vegetables which are usually supplied. In nearly all cases it will pay to use a proportion of the rations which are sold by reliable dealers. Culled potatoes, boiled, are good for chickens, and they have little or no market value. They may be mixed with bran or middlings and moistened with buttermilk, skimmed milk or water. Green vegetables are a help to all fowls. Heavy feeding of corn is wrong. Wheat, rye and clipped oats are excellent articles of diet.

Fresh ground bone is an excellent feed for forcing hens to lay, but it must not be old or tainted. The best way to feed it is to mix it thoroughly with equal parts of bran, middlings and cornmeal and feed it once a day, three ounces of the mixture to a bird. Fine ground bone is good for growing chicks after they are three weeks old. It tends to prevent leg weakness. Common sense must be used in not over-feeding with either meat scraps or ground bone. Dry mash may be one-tenth ground bone. Buttermilk has practically the same composition and

feeding value as skimmed milk. It is good for laying hens and young chicks as well as for pigs and calves.

When to Cut Clover.

It is time to cut clover for hay when the blossoms begin to turn brown. If there is much to be cut work should be started early to prevent the last from getting too ripe. Cutting in the evening before the dew has fallen or in the forenoon as soon as the dew is off is the best plan.

Clover should be cured in the shade. If it is exposed to the hot sun unless it is frequently turned the leaves dry out too quickly, become brittle and fall off. Raking into a windrow before the leaves become dry and the stems become stiff is a good practice. The windrow shades most of the clover and allows a good circulation of air.

The great amount of sap in clover stems frequently causes one to over-cure. Much sap can be left in the stems and the hay kept in good condition.—Minnesota Station.

MOSBY AND HIS MEN.

The Old Warrior's Attitude Toward Reunions After the War.

The late Colonel John S. Mosby differed from many military men in that instead of being pleased at being given a higher designation than he was properly entitled to the conferring of the higher title was extremely obnoxious to him," remarked Henry D. Rose of Norfolk.

"People who thought to please him by calling him general instead of finding favor invoked upon themselves the resentment of the old partisan chief. 'I never was a general, sir,' I heard him once say with great warmth to a young Virginian who thus addressed him. 'I am Colonel Mosby, and I never attained any higher rank than colonel, so please don't call me general.'"

"As brave a spirit as ever lived, the old warrior was full of eccentricities. One of his peculiarities was his persistent declination to attend any of the reunions of Mosby's men. He probably gloried in the fact that these reunions were held, but no amount of persuasion could get him to be present.

"He used occasionally to indulge in a little grim humor regarding the number of those who attended the reunions. As the years went by naturally many of his old followers would cross to the great beyond, but curiously enough, according to the colonel's own statement, there seemed to be just as many of Mosby's men at these annual gatherings a generation after the war as ever he had enlisted in his command at the height of its numerical strength."—Washington Post.

WORLD'S LARGEST CLOCK.

Its Dial, Forty Feet Across, Carries a Twenty Foot Minute Hand.

The largest clock in the world is in the tower of the Colgate building, on the Jersey side of the river, writes the New York correspondent of the Pittsburgh Dispatch.

This clock, which is illuminated at night, can be seen by persons using any of the ferryboats leaving from the lower part of Manhattan and those plying between the New York and New Jersey shores. Staten Island dwellers coming to or leaving New York city and commuters from New Jersey points use it as their official timepiece and regulate their watches by it.

The clock was built at Waterbury, Conn., and so gigantic are its parts that it was necessary to bring the hands from the factory on a flat car and use a box car to transport the works. The minute hand is twenty feet long and weighs half a ton, and the hour hand is fifteen feet long.

The weights of this monster timepiece are more than a ton. The dial is forty feet in diameter, surpassing by thirteen feet six inches that of the second largest clock in the world, in the Metropolitan tower; it is fifteen feet greater than that of the clock in the tower of Philadelphia city hall, the third largest in the world, and it doubles "Big Ben," on top of the house of parliament, London, which is perhaps the most widely known clock in the world.

Story of a Bakeshop.

In Braunschweig, a quaint old German town, is pointed out the building—still used as a bakeshop—where Till Eulenspiegel, famous as a jester in the fourteenth century, worked as a boy. Many persons who have listened to the musical composition "Till Eulenspiegel's Merry Pranks," which enshrines his name, have never associated this with the merry baker boy of Braunschweig. He is credited with having made many little gingerbread owls and monkeys, which he gave away to children. The shop at 11 Backerlint still does a thriving business.