

# OREGON STATE NEWS

## Oregon Cadets Praised.

Oregon Agricultural College, Corvallis—A letter from Brigadier General Tasker H. Bliss, chief of staff, United States Army, at Washington, D. C., to the Oregon Agricultural college, says that the attention of Secretary Garrison has been drawn to the satisfactory improvement and steady progress of the work of the military department here. The reports were based on the latest annual inspection of the cadet regiment by Captain W. T. Merry, who has been the inspecting officer for the last three years.

The cadet regiment is ranked in the second highest class attainable by cadets of institutions other than solely military.

## Oregon Permit Refused.

Salem—Corporation Commissioner Schulderman has denied the American Banking Credit company, with headquarters in Chicago and incorporated in Delaware, a permit to do business in this state. The company has an investment and loan scheme which Mr. Schulderman has decided is not feasible. He does not believe it can make the loans promised with its means of investment.

To do business in Oregon, according to Mr. Schulderman, the company would have to comply with the building and loan laws and the banking laws, which it has not intimated it would do.

## Oregon Foliage Pleases.

Portland—A thoroughly successful convention was that of the American Association of Park Superintendents, held in San Francisco last week, according to E. T. Mische, of Portland, who was elected the association's president.

Many members present were highly pleased with what they saw when passing through Oregon. Some of the greatest men in their line in the country did not realize the variety of foliage we have in Oregon. They were very much surprised and impressed.

## Sandy Crops Are Large.

Sandy—Farmers near this place and at George, Dover and Firwood are harvesting, and the crops of oats, wheat and barley will be larger than ever before and the yield to the acre greater, according to the reports received here. The yield of hay also is large. E. C. Read, near Cherryville, has a field of beardless barley that is exciting comment. He will save seed for future crops of the same sort.

Much road work is in progress, and crushed rock is being used extensively on all the roads near this place.

## Eccles Mill to Start Short Run.

Banks—The big \$200,000 Eccles lumber mill, completed more than a year ago here, is preparing for a brief run. The company plans to run the planer and finish up the lumber now on hand for shipment, which will require about a month. Thereafter the mill and logging camp may be operated about a month, or long enough to restock the yards. After being completed the mill ran about 30 days and then was compelled to close on account of the poor market.

## Log Air Line Record Made.

Klamath Falls—A record run of 155,000 feet of timber was made Wednesday over the Algoma Lumber company's lift recently constructed over the mountain north of its plant a few miles, according to Manager Grant. The lift is double-tracked, 2800 feet in length and extends over a mountain 800 feet high. The mill is now cutting 3,500,000 feet of lumber each month and is employing nearly 200 men.

## Pests Boom Egg Output.

Baker—Grasshoppers, a pest in the John Day country for years, this season have become a blessing. Ira G. Boyce, an oldtime merchant at John Day, says eggs are more plentiful than in years because of the abundance of this delicacy for the chickens to feed on, and that the August record of production will beat any in its history. The grasshoppers are more numerous than ever at this time of year.

Chinook to Dredge Channel Shoal. Astoria—To work on the shoal between the channel in which she has been digging and what is known as the south channel, off the end of the jetty, the dredge Chinook is now in the mouth of the river. The removal of this shoal, which is expected to be accomplished before fall, will provide one main channel 3500 feet wide and carrying a depth of approximately 36 feet at low tide.

## Ranch Is Sold for \$31,000.

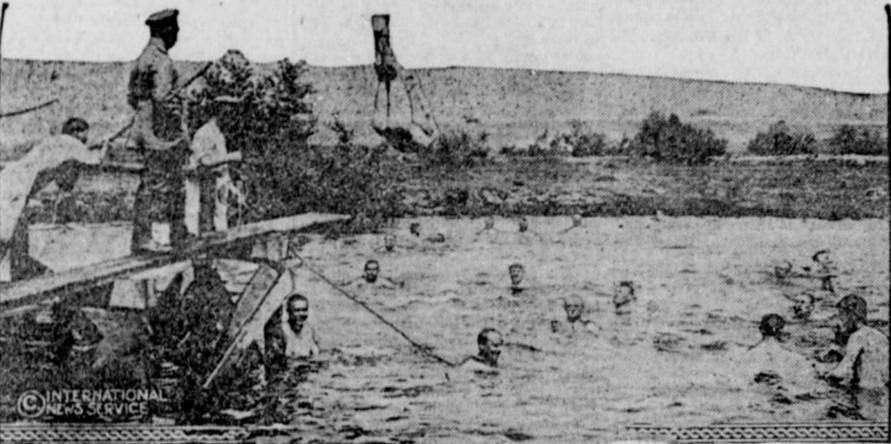
Klamath Falls—The well-known Bill Smith ranch, comprising 720 acres, near Bly, 50 miles northeast of here, was purchased by L. A. Brittan, formerly a prominent rancher of Bozeman, Mont., for \$31,000 cash. Mr. Brittan will stock the ranch with 250 dairy cows and 1000 sheep, as it is ideally located at the junction of the north and south forks of the Sprague river.

# WATER SCARCE IN MEXICO CITY



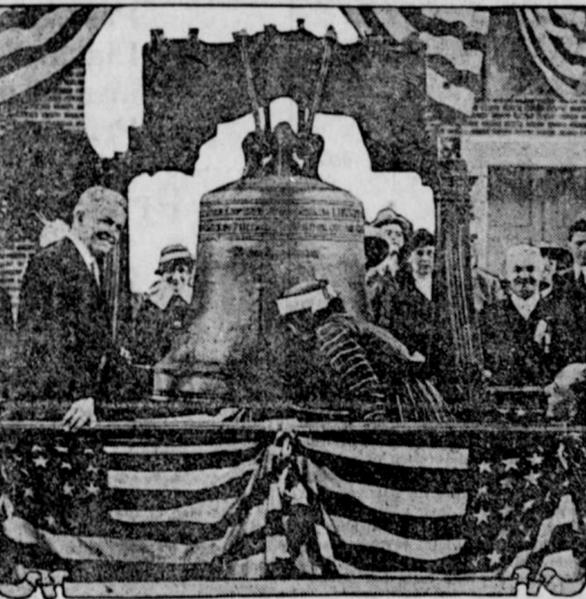
Not only did the food supply fall in Mexico City, but for days at a time the water supply was cut off and at all wells water was sold at a high price. The photograph shows one of those wells, the owner of which was ejected by force in order that the poor people might get water.

# GERMANS ENJOY A STOP IN POLAND



Scene in Russian Poland when a German infantry company halted in the course of a hot and hard march long enough to permit the tired soldiers to refresh themselves with a swim in a stream.

# LIBERTY BELL AT SAN FRANCISCO



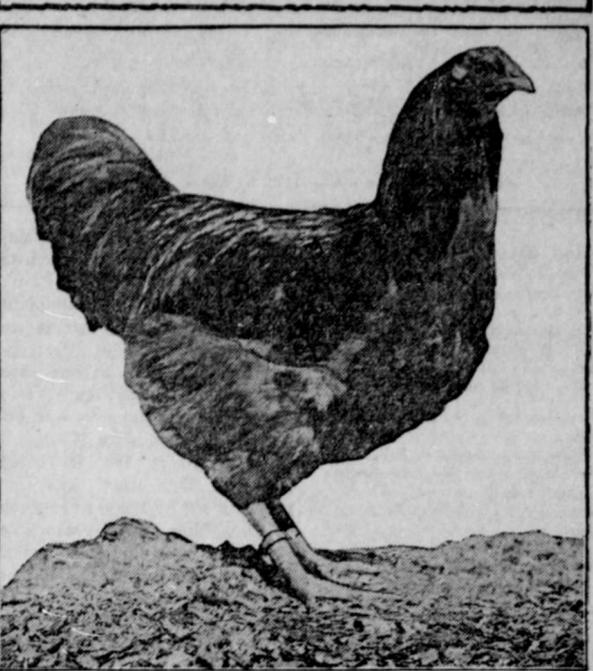
"Native daughter" of California kissing the Liberty Bell after it had completed its triumphant journey to the Panama-Pacific exposition. It has been installed in the Pennsylvania building to remain until December 1.

# BARRICADES IN ALSATIAN VILLAGE



These stone barricades were erected by the Germans in the Alsatian village of Requieville, after it had been taken from the French.

# CAPONS BRING PREMIUM OVER ROOSTERS



Typical Capon, a Wyandotte—Notice the Absence of Comb, Wattles and the Long Hackle Feathers, and the Plump, Well-Filled Body.

(Prepared by the United States Department of Agriculture.)

Capons sell best during the winter months, especially from Christmas to the end of March, and are regularly quoted in large markets, usually at a very substantial premium over roosters. The high price paid for capons is merited because of the excellent quality of their flesh. The cockerel and capon make about an equal development when they are both young, but the capon soon outstrips the cockerel in growth. The capon finishes off and fattens more readily and economically.

Cockerels, after they are five months old, usually bring 12 to 18 cents a pound. If held longer than this, however, they become "staggy" and are classed as old roosters, and do not bring more than 6 to 12 cents a pound. Capons in season, that is, during the winter months, and especially about holiday time, bring 18 to 25 cents and often more per pound. In localities where especially fine poultry is raised, capons usually sell at somewhat better prices than roosters, but the difference is not great. In fact, in the Boston market many capons are picked clean and sold as "South shore roasters." The market for capons depends largely on local conditions, but the demand continues good notwithstanding the fact that more are raised each year.

As capons are not usually marketed before Christmas or the first of January, they have to be housed during the late fall and early winter. Because of their quiet disposition they stand crowding quite well and have been successfully housed with only two or three square feet of floor space to a fowl. It is better, however, to allow four to five feet if possible.

During the last month or month and a half before marketing, the corn in the ration should be gradually increased until the fowls are on a full fattening ration. For the last two or three weeks it is desirable to shut them up and feed them in crates, for every possible ounce at this stage adds to the appearance and profit. Machine cramping is sometimes practiced the last week with excellent results.

**Killing and Dressing for Market.** The capons selected for killing should be confined for 24 hours without feed or water, to completely empty their crops. The usual method of killing is known as the sticking method. The fowl is hung up by the feet, the head held in the left hand, and the whole body stretched to full length. The mouth is forced open and, by means of a sharp, narrow-bladed knife held in the right hand, the blood vessels at the back of the throat are severed with a single sweep. The knife is then turned and the point plunged through the roof of the mouth to a point just behind and between the eyes. The brain is here reached, and if properly stuck all feeling is then lost.

Capons should always be dry picked, as they look much better and as some of the feathers should be left on. The feathers of the neck and head, the tail feathers, those a short way up the back, the feathers of the last two joints of the wing, and those of the leg, about one-third of the way from knee to hip joint, should be left on. These feathers, together with the head of the capon, serve to distinguish it from other classes of poultry on the market, and consequently should never be removed. Capons scalded and picked bare bring very little, if any, better prices than other poultry in the same condition.

Most markets require capons to be undrawn and the head and feet left on. If drawing is required the vent should be cut around and the intestines pulled out until the gizzard is reached, where it is broken off. Nothing else is removed.

**Cooling and Packing.** After picking, the carcasses are hung in a cool place until the animal heat has entirely left the body, when they are packed in boxes of convenient size, holding about a dozen carcasses. Every attention should be given to neatness and cleanliness, as this helps the

sale and the price. If they are shipped in warm weather they should be packed in ice.

It is extremely difficult to make any general statement concerning the profits yielded by capons. That they do yield a profit in practically all cases is undoubtedly true, but whether the profit is sufficient to give up to them the time and room they require is a question which must be settled by each man's experience and by local conditions.

## Cattle Losses From Tapeworm Cysts.

The prevalence of tapeworm cysts in the muscles of cattle depends upon two things, the widespread custom of eating raw or rare beef and general carelessness in the disposal of human excreta. These cysts are immature stages of tapeworms, which develop to maturity when eaten by human beings in raw or imperfectly cooked beef. Cattle acquire the cysts solely as a result of swallowing the eggs of the tapeworm, which occur in enormous numbers in the intestinal contents of human tapeworm carriers. The propagation of the parasite would be stopped if no one ate beef unless it was thoroughly cooked, or if human excreta were universally disposed of in a sanitary manner.

The prevention of tapeworms in human beings and of tapeworm cysts in cattle is therefore essentially simple.

Beef should not be eaten raw or imperfectly cooked. Dried beef, however, may be eaten uncooked with impunity, as tapeworm cysts will not withstand the curing and drying to which this product is subjected. As a general rule, however, uncooked meat is unsafe; raw pork is particularly dangerous because it is liable to be infested with parasites known as trichinae, which produce the serious disease trichinosis.

Persons harboring tapeworms, especially if they live on farms where cattle are kept, should take appropriate medicinal treatment for the removal of the parasites under the direction of a physician.

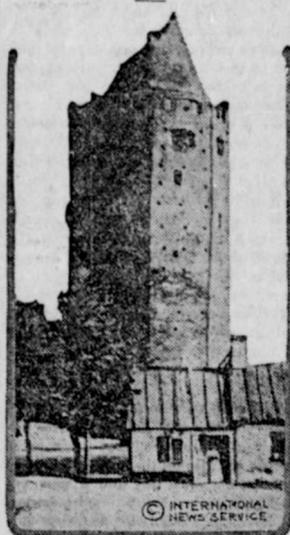
Farms should be provided with sanitary privies (see Farmers' Bulletin 463, in which various types of these buildings are described). Particular care should be taken that human intestinal contents are not deposited in barns, barnyards, pastures or in other places favorable to the contamination of grass, hay or other fodder, or drinking water. The barnyard manure pile is a particularly objectionable place, as cattle commonly feed upon the hay and straw which they find there.

Carelessness in the disposal of human excreta on farms results not only in a high percentage of illness from typhoid fever and hookworm infestation, but also causes a great deal of loss to the live stock industry from parasitic infestation traceable to the contamination of grass, hay and other fodder, and water by human excrement.

Recently during the course of a single year nearly 43,000 carcasses of cattle slaughtered at establishments operating under federal meat inspection were found by inspectors to be infested with tapeworm cysts in the muscles, so-called beef measles. This represents a considerable loss in the meat supply of the country as carcasses affected with measles are wholly or partially condemned, according to the degree of infestation. Portions of affected carcasses which may be passed for food after removal of the cysts are required as an additional safeguard to be refrigerated long enough to destroy the vitality of any parasites which might have been overlooked, thus entailing added expense in the handling of the meat. In some cases the meat from affected carcasses is permitted to be sterilized by heat, placed in cans and labeled and sold as second grade meat.

The losses because of condemnation, refrigeration and sterilization are necessarily suffered by the producer and the consumer in lower prices for the live cattle on the one hand, and higher prices for beef on the other.

# FAMOUS TOWER A WAR RUIN



The ancient and historical tower of Rawo on the River Rawka, in Russian Poland, as it appeared after the bombardment by artillery and infantry that resulted in the capture of the city by the Germans.

## Building a Molasses Ship.

Another large shipbuilding contract obtained by the Gore River Shipbuilding corporation has been announced. It is a tank steamer for the Cuban Distilling company and is a sister ship of the steamer now in course of construction at the yards, which will be called the Cubadist. The newer ship contracted for is to be 389 feet long, 54 feet 6 inches beam, 32 feet 6 inches depth and 9,000 tons displacement. It will be capable of carrying 2,500,000 gallons of molasses. About a year will be required to construct this vessel.

The contract is the second received within two weeks, the former being for a 10,000-ton cargo capacity freight steamer for Edgar E. Luckenbach of New York. The yard now has about 5,000 employees.—Boston Transcript.

## This Fish Is Educated.

Theodore Sharp, a fisherman of Sandusky, Ohio, claims to be the owner of the only educated carp in existence. Sharp says the carp, which weighs nearly 40 pounds and when out of the water resembles to a marked degree a fat hog, will come to him when he whistles; that it will eat out of his hand and that when he is out in a boat will follow him around, swimming close astern near the surface.