

Our February
CUT PRICE SALE

Beginning Saturday, February 3d we will cut the prices on the following goods. All our dress gingham 12½ and 15c quality will be closed out for 10c per yard. All our line of silolines, price 12½c will be closed for 10c per yard. All our large stock of ducklings, regular price 15c per yard, cut to 11c per yard. We must reduce our stock of dress goods and to do that we will during the month of February offer all these goods as follows.

Our \$1.50 dress goods cut to	\$1.25 yd
.. 1.25	1.00 yd
.. 1.0075 yd
.. .7560 yd
.. .6045 yd
.. .5038 yd
.. .4535 yd
.. .4030 yd
.. .3525 yd

Our 12½ and 15c towels will be closed at 10 and 12c. We have several bolts of red and white Damask to close at 20c a yard. All these goods will be sold at a loss to us, but we must have room for our large spring stock that is coming, so this is our loss and your gain. Don't miss this chance of a life time. Remember we are giving 1-3 off on all our sweater coats, 1-4 off on all our winter underwear, men's winter leather gloves (above 50c in price) and flannel over shirts.

Our Store is Headquarters for Valentines

We will continue our cut price on 200 sets of dinner plates for this month each day while they last.
Yours for business

Gregory's Variety Store

THE REDMOND MEAT MARKET

Late Pioneer

ISSAC J. PAGE, Proprietor

I am under the impression that the people of Redmond have been paying too much for their meats so I have decided to lower the prices on most cuts, and my intentions are to handle nothing but first class meats. I believe then with my prices, quality and service it will prove a satisfaction to every one who patronizes me. I have a fresh variety of fish every Friday and Saturday.

Salt Pork, any cut, 14c

This market is under entirely new management.

SWEET!



Certainly. We don't deny it. But have you ever tasted our pastries for luncheon and dessert?

YOU CAN'T BEGIN TOO SOON.

HOBBS CASH GROCERY AND BAKERY

Headquarters for Good Things to Eat

South 6th St.

Redmond, Ore.

AN ALFALFA SCIENCE FARM

STORY OF HOW ALFALFA IS MADE TO PAY AND ITS VALUE AS A CATTLE AND HOG FOOD TOLD BY AN EXPERT THAT ALL MAY LEARN

Continued from last week

When the corn in my little window was about 18 inches high I swept away its shallow bed of soil and carefully washed the sill. There etched into the solid marble slab, were numerous fine traceries. In a word, were ever a corn root had touched the marble it had left its mark. This was true of the tiniest rootlets, for the magnifying glass revealed a system of traceries too fine to be detected by the naked eye. Nothing but an acid could have done this etching into the solid marble. Right here is the explanation of why the farmer must sweeten his soil with lime salts in some form before he can expect a reasonable crop of alfalfa from soil that has produced successive crops of corn. The nitrogen gathering and fixing bacteria, vital to the growth of alfalfa, will not prosper in an acid soil.

My soil and plant investigations in the laboratory have convinced me that nitrogen gathering bacteria are native to the soil and not to certain plants, as is commonly supposed. The soil simply holds them and they locate on the roots of favored leguminous plants when those plants are introduced into the soil. Here we have a basic principle that underlies all advanced agriculture. It is absolutely necessary that the soil should be thoroughly aerated in order that the air may permeate to the roots of these plants, which take their nitrogen from the air and separate and distribute the fertilization into the soil.

The roots of our plants must be aerated as well as the plants, and, therefore, the breaking up of the crust prevents this hide bound condition and permits the air to get into the root of the plant. The aeration of soil, as well as the conservation of moisture, is a basic principle; and that is the reason I say you don't want the dust mulch—because your dust mulch with the least bit of rain will make a cement that will not permit the ingress of atmospheric air. A granular condition will better permit the free circulation of surface air to the micro organisms of the soil.

Alfalfa Tea for Hogs
A new chapter in the history of swine husbandry has been written in the experiments of the Broadview Ranch, and the title of that chapter is "Alfalfa Tea for Pigs." In the course of his experiments along the lines of higher efficiency in the feeding of alfalfa and of effecting economies and converting waste into profit, Doctor Sudduth discovered that an extract could be made from the alfalfa straw which is not only an almost ideal pig food but which leaves more available protein in the straw after the cooking than was available when the stems were in the raw state. According to his analyses, the meal made from the selected mountain grown alfalfas, rightly harvested and cured, contains 29.13 per cent of protein after the leaves and tender portions of the stalk have been separated from the straw by a mechanical process. This meal also contains 5 per cent of fat with carbohydrates running high—43.45 per cent, and

with crude fiber only 15.94 per cent.

A long scientific man, having found that he could extract from alfalfa stems a rich and nourishing tea peculiarly adapted to the delicate digestive system of young pigs, would have thrown the tea grounds away—but not the man of the research laboratory. Following the habit of a lifetime devoted to scientific research, and particularly to the purpose of working out a balanced ration for man and beast, he instinctively referred the tea grounds to the laboratory to determine the question: What are they worth? The answer returned by chemical analysis was: "More than they were before the tea was extracted." In other words, in the process of cooking, the tea grounds are so changed in character that the percentage of digestible protein and fat is distinctly increased, instead of diminished, leaving the grounds with a higher food value, in the making of a balanced ration, than the original uncooked straw possessed. By strict computation this net available nutritive gain of the tea grounds over the raw straw is more than enough to cover the expense of cooking, leaving the value of the tea as clear "velvet" for the hog feeder.

The teagrounds show an analysis of 11.82 per cent protein and 2.5 per cent fat.

In 1910 Doctor Sudduth raised over 800 and this year a thousand pigs on alfalfa tea as the main element of the feeding ration and fitted them for market with far less difficulty and expense than the average hog farmer experiences with the standard food rations. Here is the way in which Doctor Sudduth explains his experiments in pork production from alfalfa tea.

The alfalfa tea made under ordinary farm conditions and upon a broad commercial basis compares favorably with skim milk in its food value, not so much by reason of the casein or protein content embodied in the skim milk as the fact that it gives a fluid so easily digestible that, when you come to make your mixture of feed with the tea you have a combination that is almost marvelously capable of quick assimilation, and that is just what the young pig requires, for his digestive apparatus is perhaps the most delicate of all animals.

To be Continued

Notice for Publication

Department of the Interior, U. S. Land Office at The Dalles, Oregon, January 18, 1912.

Notice is hereby given that Wilbur A. Stevens of Terrebonne, Oregon, who, on May 26, 1909, made homestead No. 94999 for S.W. ¼ of N. W. ¼, section 14, township 14 south, range 13 east, Willamette meridian, has filed notice of intention to make final commutation proof, to establish claim to the land above described, before I. P. Hewitt, U. S. Commissioner, at his office at Redmond, Oregon, on the 2d day of March, 1912.

Claimant names as witnesses: Riley Davidson, Charles Douglass, D. C. Hall, all of Terrebonne, Oregon, and Ezra M. Eby and Earl Benton, both of Redmond, Oregon. C. W. Moore, Register. First publication Feb 1-Feb 29

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