

OUR FARMERS' PAGE.

ENTERPRISE READERS ARE INVITED TO CONTRIBUTE AGRICULTURAL, HORTICULTURAL, LIVESTOCK, POULTRY, DAIRY OR "BIG CROP" ITEMS FOR THIS DEPARTMENT.

HAMS AND SHOULDERS.

Improved Methods For Curing and Preparing for the Market.

As soon as possible after the meat is cold all through, the hams and shoulders should be cured. They should be placed on a table in the cellar, skin side down. Then for every 100 pounds of meat make a mixture of 4 pounds of the best salt, 2 ounces of powdered saltpeter, and 4 ounces of brown sugar. This mixture should be well rubbed into the hams all over, and some pushed into hock and around the bone. Keep on rubbing until the meat will take no more; then let them remain on the table for a week, when the remainder of the mixture can be rubbed in. Allow them to lie for about two weeks altogether, and then hang up by a string placed through the hock, in a cool, dark smokehouse.

For two or three days keep up a good smoke from hickory chips, smothered with sawdust, during the day. Keep in a cool place, and before spring examine to see that no insects have deposited eggs. Dust a little cayenne pepper, then cover with coarse muslin to fit the ham exactly and stitch tightly. Give a coat of whitewash or chrome yellow, and hang in a cool, dry place.

For curing in pickle, to one gallon of water take one and one-half pounds of salt, half a pound of sugar, half an ounce each of saltpeter and potash. In this ration the pickle can be increased to enough to cover any amount of pork. Boil together until all dirt rises to the top and is skimmed off. When cold pour it over the hams or pork, which may be pickled in this way. The meat must be well covered by it, and should not be put down for at least two days after filling, during which time it should be slightly sprinkled with saltpeter, which removes all the surface blood, leaving the meat fresh and clean.

A good way to keep hams in is to pack in dry salt in a dry place, not having any part exposed or touching each other.

Phosphates in Milk.

According to the experiments of Duclaux, the phosphates in milk are present in suspension and solution. The former are phosphates of iron, aluminum, magnesium and calcium, while the latter consists of nearly equal molecular quantities of phosphate of sodium and phosphate of calcium, held up by sodium nitrate. The result of the examination of various kinds of milk is that there is about twice as much calcium phosphate in suspension as in solution, and that the composition of the ash of milk of the most diverse origins is very nearly identical. An attempt to produce a "phosphate milk" by adding phosphates to the fodder has proved quite ineffective, the milk containing no more phosphates than ordinary quantities.

Queer Arithmetic.

When livestock goes up a cent the wholesale price of meat is advanced 1 1/2 cents, and the retail price from a cent and three-quarters to 2 cents. But when the operation is reversed, as at present, the 1 and 2 cent declines on livestock are accompanied by half-cent reductions on the wholesale prices, which whittles the decline down to nothing on retail prices. How can you expect your butcher to cut off an entire cent from his price when he has got but half as much reduction from the wholesaler?

For this are the meat combinations. We do not say that the figures are precise, but the rule of preventing the declines from keeping in proportion with the advances has constituted the great method of making the margin between live meats and that sold to the consumer greater than ever before.

Hard-Working Elephants.

The Indian elephant does real work, hard work, and lots of it, says Popular Mechanics. A trained working elephant is a valuable piece of property. They are used for towing rafts and rolling the heavy logs up on high land. In lifting, carrying and piling heavy railroad timbers they take the load on their tusks and hold it there with their trunk. It is frequently necessary to transport a herd of workers, and this is usually done by ship. The process of loading and unloading the big beasts from the ship's hold is one more enjoyed by the spectators than the elephant, who is placed in a strong canvas sling and hoisted with a steam derrick.

The Busy Bee.

The value of \$25,000,000 placed on the annual output of honey puts this farm crop only slightly behind raw cane sugar, which had a valuation of \$28,000,000. Comparisons with the output of the 64 beet-sugar fac-

ories, which have a capacity of 49,000 tons of beets daily, may seem odious, yet the product of this coddled and fostered industry—\$45,000,000—was less than double that of the busy hive communities.

The bee in effect pays the interest on the public debt—\$24,310,326. Shall not the insect which Napoleon made an imperial emblem have some state recognition such as Massachusetts gives to the codfish in its legislative halls? As a matter of fact, the products of the New England fisheries, which have been the subject of treaties and international conventions and occasionally raised the specter of war, amount in value to only half the bee's product.

At least the bee deserves a share in the national affection which is lavished on the hen. This industrious worker maintained its reputation during the year by giving poultry products a value of \$600,000,000, exceeding that of the wheat crop. That the dairy products counted for more than any crop except corn testifies to the importance of another of the humbler farm industries. The great proportions to which the lesser agricultural products have grown, the orchards with their minor item of 1,754,927 barrels of cider, the \$113,900,000 worth of miscellaneous vegetables, the 5,000,000 tons of cotton seed, once plantation waste but now furnishing the equivalent in value of seven 20,000-ton battleships, make a nature wonder story of never-fading interest.—New York World.

Apples and Salt.

Eat fresh apples with salt after every meal, advises a physician who has made a specialty of stomach and intestinal troubles. They aid digestion more effectively than any drug, and people who make them a part of their daily diet rarely have indigestion.

Take apples, cooked or fresh, with salt while dining or immediately after and eat them between times when hungry. Cultivate the apple habit, and instead of eating bonbons and pastry, serve them in some form for afternoon tea or for light lunches in the morning. Eat them in the summer even more than during the winter months, for nothing is better or more nourishing for the entire system.

Value of the Stallion.

Colman's Rural World remarks that in breeding horses the sire is more than half of the mare. A prepotent sire must be a full-blooded animal of the breed which he represents. A stallion needs to trace for at least five generations to pure-bred ancestors to possess the characteristics of the breed to a degree that he will transmit with uniformity the leading qualities of the breed to his offspring. A mixed-bred stallion will show an inclination in his progeny by the law of atavism to reproduce characteristics of different breeds.

Machinery for the Farm.

Inventors are constantly adding conveniences for our every-day work. At a recent state fair a man was exhibiting an automatic poultry feeder and waterer. And that was not all; the feed and water were warmed for winter feeding. It consisted of a galvanized iron hopper, with holes in the sides for the fowls to pick the grain out. In the center of the grain bin was a water tank which supplied water to a little trough at the bottom from which the fowls could drink. If hot water was put in the tank at night it would warm the feed around it, and when the fowls came off the roost in the morning they would have a warm breakfast awaiting them. It looked practical.

Pulp from Bamboo Grass.

The Agricultural College, Tokio, recently announced that it had discovered a method of making pulp of bamboo grass—sasa—for which the highest results are claimed. The bamboo grass is very common in Japan, and has been put to little use. It is proposed to teach the method to the Japanese farmers, and, as it is hoped that pulp will be produced cheaply by it, both the farmer and the consumer should benefit. The matter is still under investigation, and no details are obtainable.

Cause for Rancid Butter.

Rancidity in butter is caused by the various butyric acid ferments, and although in the product, the process is usually more gradual than in the case of milk and cream, on account of the butter fats constituting a comparatively unfavorable medium, the production of free butyric acid, even in small quantities, imparts a very rank and extremely disgusting flavor to the butter.

Notes.

When it can be avoided horses

ought not to be worked in a cold rain.

Unsound grain should never be fed to a horse; they should have food of the best quality.

A growing horse is more injured by improper shoeing than one that is fully developed.

It takes but little to ruin a good team when pushed beyond their strength.

A pound of comb is said to cost the bees 10 pounds of honey. This is the reason for always supplying the comb foundation. It brings the owner of the bees double its cost in honey.

Two or three weeks before lambing time increase the grain ration to about three-quarters of a pound in order to encourage a large milk flow. Feed lightly on grain for two or three days after lambing.

Never let a cow run with the flock. When this is permitted and twins are born, the first born wanders away and becomes mixed with the flock before the mother has a chance to own it, and the chances are that later she will refuse to have anything to do with it.

One good service is all that is necessary to produce a complete litter of pigs.

Bran and ground oats are good for the cows now as a change from corn. If you have no sweet clover hay, the cows will get along until pasture without falling much.

The old cow is a dandy whether in the beef herd or in the dairy. Keep the calf growing all the time. Don't let it become "stunted."

Empty skim-milk from cans as soon as they are returned each day.

A butter cow is valuable in proportion to the amount she requires of food to make a pound of butter.

Green food is of great assistance in securing thrifty, vigorous chicks and the most rapid growth. It may be supplied in various forms and ways.

Go at the work of growing an orchard as you go at the work of growing any other crop. Plant with care, protect in every way possible, cultivate and fertilize.

The great desire to make large sums of money out of small capital and with little trouble is a drawback to the poultry business. Many people expect large returns from the outset, which is unreasonable.

Eggs that have been subjected to a temperature lower than 40 degrees for any length of time should not be used for setting, and, of course, a temperature lower than that will kill the germs quicker.

How can we expect an underfed cow to produce a full supply of milk? Might as well expect to put 100 bushels of corn through the abeller and expect 110 bushels from the spout, to say nothing of the cobs.

There are but few farmers who can not keep 10 cows on their farms. The time spent in caring for them and the products comes in the evening and morning, when the farmer cannot work in the field.

When an exercising lot can be had, it should be long and rather narrow, so as to prevent the horse from running in a circle, which so often results in a slip or fall, which may prove to be very injurious to the animal. In a long lot the animal will have a chance to extend itself.

Little chickens should be fed often if they are to grow rapidly. Fresh-laid eggs will hatch a little sooner than those kept for some time. All eggs selected for hatching should be perfect in form and the shell firm.

The greatest mistake in feeding for eggs is in giving with food which makes fat instead of providing those elements which go to make up the egg.

If laying hens are given as free range as possible they will lay fewer soft-shelled eggs. Their forage will include much lime-forming material.

Education Through Correspondence.

The University of Oregon has arranged correspondence courses, that are now being offered by the University. They are arranged especially for teachers, students preparing for college, women's clubs, teachers' groups, Granges, home-makers. The University intends to add additional courses in economics, political science, history, English literature, mechanical drawing, civil engineering, as its resources permit. The correspondence work has met with a hearty reception in all parts of the State. More than two hundred students enrolled for the various courses during the past month.

CONVENTIONS FOR PORTLAND.

Conventions will be held in Portland during January, as follows: January 13 and 14—The Northwest Retail Harness and Saddlery Manufacturers' Association. January 14, 15 and 16—Oregon Horticultural Society. January 17 and 18—Oregon State Press Association. January 21 and 22—Retail Grocers' Association. January 21 and 22—Oregon Retail Hardware and Implement Dealers' Association. January 23, 24 and 25—Pacific Federation of Implement and Hardware Dealers.

Willamette League Officers.

Willamette Development League has elected the following officers for the ensuing year: Ernest Mass, president; G. G. Graves, secretary; Frank Capen, vice-president; J. F. Sanders, treasurer. An executive committee of five will be appointed by the president. The work of the league has lapsed because of the recent interest in the proposed purchase of the water system, and as soon as the question is settled the officers will plan a scheme for the promotion of the growth of the town.

STOCKHOLDERS' ANNUAL MEETING.

Notice is hereby given to the stockholders of the Crown Boy's Mining and Milling Co. of the annual meeting at Willamette hall, Monday, Jan. 13th, 1908, at 8 p. m. Election of officers and other important business.

By order BOARD OF DIRECTORS. D. C. BAKER, Secretary. It

NINETEEN HUNDRED AND EIGHT

A little innocent laughter,
A little genuine fun,
Not forgetting to make the sun shine
When in the sky there's none;
This is the way to be "up-to-date"
And happy in 1908.

A little loving service,
Or deeds of kindness done,
A little bit of charity
E'er the setting of the sun;
Nor forgetting to be "up-to-date"
And happy in 1908.

A pleasant word for the lonely,
A happy smile for all,
Our very best endeavor
Where'er our lot may fall,
Is the surest way to be "up-to-date"
And happy in 1908.

So here's to the year that's coming,
And here's to the year that's gone;
Here's to the odds we've been fighting
And to the battles won;
And here's to whatever may be our fate
All through the year 1908.
—ELSIE BRAYTON BLOOD.

The Tie That Binds

Grayson settled himself comfortably in his seat, his gaze resting on a wealth of chestnut hair and a fair, white neck visible over the back of the next seat. The train started and there came back to him a faint odor of violets, and in a breath his mind had leaped back over the chasm of time to that October night five years before.

Again he stood well back in the shadows watching, fascinated, in silhouette on a curtain of his home—two people, a man and a woman, in each other's arms, his wife and a stranger.

After they had gone he waited for his brain to clear and his blood to cool then sauntered in. Then came the accusation, the protestation of innocence and the parting. Grayson was a lawyer, and he smiled now at the plea of innocence after the evidence of his own eyes.

He had then removed to another city, but he had often wondered during those five years what had become of his wife, for he had heard nothing of her since that night, and now he was on his way to see her uncle.

"Strange why Berwin sent for me," he soliloquized, "for he knows that Evelyn and I parted and that I—"

Something fell on his knees, interrupting his thoughts. It was a woman's hair comb. He picked up the dainty ornament and looked at the fair head from which it had fallen. And at that moment he was startled to see another brown head bob up over his seat, and a pair of big blue eyes looking into his.

The child's movement aroused the mother, and as she stirred Grayson leaned over, the comb extended.

"I beg your pardon," he said, "your comb fell. Here it is."

He wondered why she started so violently, and why she made no move to take the comb. Then she slowly turned her head.

"Great heavens! Evelyn!" he cried, startled.

For a moment they regarded each other in constrained silence, the child looking now at her mother, now at Grayson.

"The surprise is mutual," she murmured at last.

A cold look crept into the eyes that traveled from her face to the child. A flash of anger answered him as she clasped the child to her breast.

"I am on my way to see your uncle," he remarked, then added: "At his request."

"We are, too," she returned, "also at his request."

Just then the child reached a dimpled hand toward him, and he drew away.

"You need not fear," cried the mother, "for she is your own flesh and blood."

Something rose in Grayson's throat, his face reddened.

"I didn't mean—I didn't know—" he paused in confusion.

His wife turned away, tears in her eyes, and the child still gazed at him over the mother's shoulder.

He hesitated a moment, then stepped out into the aisle and into her seat, noticing for the first time that she wore a band of crepe on her arm.

"Who is that for?" he asked, touching it.

"My father," he repeated, astonished. "Why, I thought your father died before—before we were married."

She did not answer at once, and as he looked at her the old love that had never had really left it, but simply died down and lay smoldering away, suddenly burst into flame again.

Gradually the child had edged away from her mother and was now close up beside Grayson, her little hand creeping into his. Suddenly he took her in his arms, crushing her to his breast. For a moment all was still, then:

Ben Franklin

who used to run a newspaper down East years ago, also edited an almanac which contained some wise sayings. Here is one of them:

"The way to wealth, if you desire it, is as plain as the way to market. It depends chiefly on two words—industry and frugality. He that gets all he can honestly and saves all he gets (necessary expenses excepted) will certainly become rich."

What Ben said was not only true at that time, but it still holds good at the present day. There is no better way to save than to have a bank account. We will be glad to have you start an account at this bank.—you are not tempted to spend it.

The Bank of Oregon City

"Yes, I told him."
"I thought so. I am the lawyer he sent for. Oh, what a fool I have been, a brute, a perfect brute."
"Mamma, what's a brute?"
"I am, dear," answered Grayson.
"I like brutes, don't you, mamma?" Grayson's heart was beating wildly.
"Evelyn?"
"Yes, dear." She was looking at the child.
"I—I don't deserve it," he mumbled, hoarsely. "But I—I'll try to—to repair the—" he broke down, sobbing.
His wife laid her hand on his knee, and he instantly covered it with his own.
"We must never part again," he whispered. "We can't with a tie like this."
There was a grinding of brakes and the train began to slacken speed. A whistle of released air followed, and they were at their destination.
"And now, Miss—," he paused in confusion.
"Her name is Crystal," answered the mother.
And out on the platform of the station an old man gave a shout of joy as he saw a man and a woman kiss each other—and there was a little child between them, her arms around their necks.—Boston Post.

Found.

A Jersey yearling heifer at my place, 5 miles from Oregon City, near the Redland road. Owner will call and identify.
FRED HEIDEMAN,
212 R. F. D. No. 2, Oregon City.

Pine salve Carbolyzed acts like a poultice, draws out inflammation and poison. Antiseptic, healing. For chapped hands, lips, cuts, burns. Sold by Huntley Bros.

KEEP BRIGHT AND YOU WILL KEEP BUSY

Electric light is the magnet that draws trade. The bright store is the "hypnotic eye" of business. People can no more resist the attraction of a brilliant, Electrically lighted store than they can resist the clarion call of a brass band.

Is your competitor with the Electrically illuminated show windows, bright interior and sparkling Electric Sign getting an advantage over you? The moth never flutters around the unlighted candle! Up-to-date stores nowadays consider shop-window lighting a necessity, whether they remain open after dark or not. Competition forces modern methods.

A show window brilliantly illuminated with Electric light will make many a sale "the night before." Electric light compels attention, makes easy the examination of your display, shows goods in detail and fabrics in their true colors.

And don't neglect the Electric Sign. It is soliciting "tomorrow's" business every moment it is lighted—burning you name in the public mind. It is a solicitor that never becomes weary—never stops work—costs little.

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C. G. MILLER, Agent

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