

CANBY AND SOUTHERN CLACKAMAS

FAMOUS FARM OF CLACKAMAS CHANGES HANDS

Among the important land deals just closed in Clackamas county is the place of A. H. Cummings, of Canby, a farm that has been made famous by its crops from small acreage. This was purchased Tuesday by H. L. Vandergriff, of Portland, who engaged in farming 20 years ago. The price paid by Mr. Vandergriff was in the neighborhood of \$12,000, averaging about \$100 per acre, for there are but 20 acres, and is of the finest soil in that vicinity.

When Mr. Cummings went to Canby thirteen years ago the land was covered with stumps and debris, and this was cleared and tilled and is classed as one of the finest little farms of the northwest.

Mr. Cummings, who has made a specialty of growing rhubarb, corn and asparagus, and also has raised some of the finest melons marketed in Canby, has realized from his rhubarb this season \$3000, with a third cutting to come in July. The first and second crops of the rhubarb were harvested without the aid of irrigation but the land where the third cutting has taken place, will be irrigated, and within a month's time the third crop will be ready for the market. Mr. Cummings has shipped in former years carloads of rhubarb to the San Francisco market, but of recent years has marketed his crop to the Portland market, which has been steady. The third crop will be used mostly by the canneries of that place, and Mr. Cummings will assist the new owner in harvesting and shipping this. He has six acres planted to this product, and which receives the best of care. Carloads of corn have also been shipped by Mr. Cummings, who has originated the seed himself at his Canby farm.

He has three acres planted that is making its appearance, and from indications will be a good crop, while his acres are planted to asparagus, and the crop is still being harvested. The Cummings farm is irrigated by means of a watering system established by Mr. Cummings, the water of which is received from the Molalla river, lying north of the property. The residence is of modern design with bath and cold water, electric lights.

Mr. Vandergriff has taken possession, but Mr. Cummings and daughter, Miss Cummings, who are still on the old home place, have not yet decided as to their location, but may locate in Portland for the present.

NEWS FOR CANBY DEPARTMENT.

News for the Enterprise may be left at the Cottage Hotel, and will be called for Wednesday by Miss Nan Cochran, who visits this city each week. Births, people going and coming, entertainments, parties, marriages, deaths, soldiers' letters and in fact everything that goes in the news line will be greatly appreciated. This paper has established a department for Canby, and the circulation is growing here. All are interested in the news of the city, and the Enterprise will endeavor to give you all the happenings.

C. W. FALLOWS INJURED.

C. W. Fallows, formerly manager of the Canby News, was severely injured last Friday by being caught in a printing press. His left fore-arm was badly torn in the machinery. Fallows is employed in the office of the Recorder-Post at Dickinson, N. D., where the accident occurred. He was rushed to the hospital, and may be able to resume his duties within a month's time.

JOHN PECK PURCHASES FARM.

John Peck has purchased the farm of S. C. Yoder of 50 acres, located one and one-half miles southeast of Needy on Rock Creek. Mr. Peck has also purchased the stock and farm machinery, and will soon take possession. Mr. Yoder has rented a place nearby, and may locate in Canby later. He moved to Clackamas county from Salem eight years ago.

The price of the farm was \$9000.

MANDEVILLE BARN BURNS.

The barn owned by William Mandeville near this city was totally destroyed by fire Wednesday evening, and a large number of farming implements were consumed. Some of Mr. Mandeville's prize chickens had a narrow escape. The horse happened to be at the son's home on that evening, and escaped.

CHILD BREAKS ARM.

Muriel Oathes, daughter of Mr. and Mrs. Nels Oathes, residing near Canby, accidentally fell from her horse Saturday afternoon, causing a broken arm below the elbow.

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CANBY GARDEN CITY DRAWS MANY PEOPLE

No place is more desirable for a home than the little city of Canby. Never in the history of the city and surrounding country have the crops been more encouraging than at the present. While on the way over the highway you will note the wonderful growth of the grain. The rye is now measuring from five to five and one-half feet, between New Era and Canby, while wheat and oats are in fine condition.

The herry crop is good and there is a steady demand. Canby and the surrounding country is becoming famous for the berries.

The asparagus crop is being harvested, and the soil is well adapted for its cultivation.

Fine water, house rent, very reasonable, stage line handy, first class hotel, have been the means of a large number settling here. Many of the Canby residents are making trips to Oregon City daily, where they are finding employment in the mills.

MAJOR HAMILTON TO LECTURE.

Major Jack Hamilton will lecture at the Canby band hall Friday evening, June 6. The lecture is entitled "Hunt in the Sun." Major Hamilton lectured at Hubbard city hall Wednesday evening to a large audience. The Major is accompanied by his charming French wife, whom he rescued from a convent.

CANBY LOCALS.

Mrs. Jesse Mather and little daughter, of LaPayette, are in Canby, visiting at the home of the former's parents, Mr. and Mrs. Porter.

W. A. Saltmarsh, a former resident of Canby but now of Lebanon, has disposed of his property interests here.

W. H. Bair, commission merchant, left Thursday morning for Portland, where he is to take the 32nd Degree in Masonry. Mr. Bair will also become a Shriner before returning to Canby. This honor is to be conferred upon him Saturday evening. Arthur Graham and Charles Sheldon will go to Portland Saturday and will become Shriners Saturday evening. These three prominent residents of Canby say they will return to Canby Sunday morning, if they are able.

J. J. Sandness went to Portland Thursday afternoon, where he attended an entertainment given by the Portland Minnesota Society. Mr. Sandness came to Canby from Minnesota and has resided here for a number of years. He left here in 1911, expecting to resume his residence in that state, but after having some cyclone experience in the little city in which he had gone, decided there was no place like Oregon, and returned to resume his real estate business.

Mr. and Mrs. G. E. Croissant, of Lyons, Oregon, who have been visiting the latter's mother, Mrs. William Cantwell, have returned home. Mr. and Mrs. Croissant accompanied the former's sister to Portland, and they made the trip by automobile. Mr. Croissant's sister resides at Astoria, and had been visiting at Lyons.

Mrs. William R. Dann, who has been very ill, is improving. She recently came to Canby with her husband from Gladstone to make this city her home. They are residing at the home of Mrs. Dann's sister, Mrs. William Cantwell.

Earl Berdine of Mulino, was in Canby Tuesday, where he visited friends before leaving in the evening for San Francisco, where he is to remain about a month.

H. T. Melvin, one of the well known pioneers of Barlow, passed through Canby Wednesday morning, accompanying friends by automobile.

Mrs. Scoggans, of Barlow, was a Canby visitor Wednesday.

The Canby council met on Monday evening, but very little was accomplished by the city dad, as nothing of importance was brought up for discussion. Bills were ordered paid.

J. Homan, of Stayton, was among the Canby visitors during the week, and made his headquarters at the Cottage.

Mr. and Mrs. R. N. Soper and children, Wilbur and Dorris, of Vancouver, Washington, were in Canby Sunday, guests of Mrs. R. Soper, stepmother to R. N. Soper. Little Dorris Soper remained here, where she will visit several weeks.

Mrs. George Waldron and daughter, Mrs. Arthur Kraft and the latter's daughter, of Portland, were in Canby Memorial Day, where they decorated graves at both cemeteries.

Mr. and Mrs. W. M. DuBois, Mr. and Mrs. Melvin Herron and H. Bowen, of Portland, were in Canby Saturday evening, where they were guests of Dr. and Mrs. J. Fuller, at the Cottage Hotel. The party made the trip by automobile over the new highway.

Attorney G. A. Cobb and brother, J. A. Cobb, well known here, where they were engaged in the drygoods business a number of years ago, were in Canby Wednesday. They also visited their sister, Mrs. Dillard. They made the trip in their handsome new car, and were accompanied home by their sister, Mrs. Arthur Knight, of Portland, who has been visiting at the Dillard and Knight homes.

Mrs. William Maple and little daughter, Marjorie, of Portland, are in Canby, visiting at the home of the former's father, A. Steffan. Mrs. Maple was a former Canby girl.

Mrs. Kirk, of Portland, was among the Canby visitors Memorial Day. While here she visited Mrs. Dick and Mrs. Hougham.

Misses Pauline and Mildred Blaseil and Mrs. Rolan Hewitt, of Portland, visited relatives in Canby Decoration Day.

CANBY WOMAN DIES AT LOCAL HOSPITAL WEDNESDAY MORNING

Miss Blanche McQuesten, one of the popular young women of Canby, died at the Oregon City hospital Wednesday morning, after a four days' illness, her death being caused by spinal meningitis.

Miss McQuesten, has been employed at the Carlton and Rosenkrans store for the past year, and was at her post duty Saturday, and complained in the afternoon of being ill. Saturday she grew worse and was brought to the Oregon City hospital Tuesday, arriving in an unconscious state when arriving.

Miss McQuesten came to Canby with her parents, Mr. and Mrs. McQuesten, a number of years ago, and after the removal of her parents to Arlington, Wash., she retained her residence at Canby, where she had a host of friends.

The deceased was 19 years of age. She had been making her home with Mr. and Mrs. Tufts, of Canby while employed there.

The remains are at the Holman & Pace funeral parlors and are to be shipped to the home of her parents at Arlington, Thursday evening. Mr. McQuesten was in Oregon City and Canby Tuesday making arrangements for shipping the body.

CANBY—THIRTY YEARS AGO.

Taken from Oregon City Enterprise, June 6, 1889.

Messrs. Hampton and Howard are supplying the market with excellent berries.

Wonder when the R. R. Co. will build us a respectable station house? We are certainly entitled to one large enough for a person to enter in case of necessity. In the winter season, it is not very pleasant for passengers to have to stand in the storm and wait for the train.

The many friends of Miss Mary Knight are glad to welcome her return.

* Mrs. Carrico and sons, of Oregon City, visited friends here last week.

There are about 30 acres in melons and the crop promises profitable.

Mr. Ward's tobacco and confectionery store was recently consumed by flames. He has commenced to rebuild. George Bevins is the carpenter.

Our supervisor, Joseph Knight, is working the roads. We acknowledge the invitation to attend a sociable given by him at which the spade and ax are to be the chief source of amusement.

DAILY AUTO STAGE WEEK DAYS

Leave CANBY	Leave OREGON CITY
6:45 a.m.	8:00 a.m.
9:50 a.m.	11:00 a.m.
12:50 p.m.	2:00 p.m.
2:50 p.m.	4:00 p.m.
4:50 p.m.	5:30 p.m.

EXTRA TRIPS

Saturday and Sunday	
6:15 p.m.	7:00 p.m.
7:45 p.m.	8:25 p.m.

Stage will wait in Oregon City until arrival of Portland street car before leaving. Direct connection made with all Molalla trains.

Fare 25 cents to all points between Canby and Oregon City

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Drugless Treatments

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At the Cottage Hotel,

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MRS. E. LODER DIES.

Mrs. Elizabeth Loder died Thursday afternoon at 2 o'clock at her home one mile north of Gladstone, aged 59 years, 4 days, leaving nine children. She was a native of Berne, Switzerland, and had been a resident of the Gladstone district three years.

New Canadian Coat of Arms.

The Canadian government is considering adopting a new coat of arms for the dominion—one which shall represent all the provinces in the confederation. The present coat of arms is representative of Ontario, Quebec, Nova Scotia and New Brunswick only; and those were the original provinces; and since it was adopted in 1858 Prince Edward Island and British Columbia have entered the federation, and finally Saskatchewan and Alberta have been carved out of what were the Northwest territories. When a design emblematic of these nine provinces has been chosen by the committee and approved by the government it will be submitted to the royal college of heralds in England to be registered. A royal warrant declaring it the official arms of Canada will then be issued.

DEAD HORSES TAKEN—Cash paid for dead cows and down and out horses. Will call anywhere. Phone Milwaukee 69-J.

LIFT USES BIG SUPPLY UPON TEST OF METER

About 475,000 gallons of water have been furnished for the operation of the municipal elevator in 24 hours, according to a statement issued by the water board Saturday night. The drain on the water supply was proven through tests made by metering the water from last Wednesday.

The startling feature of the report is that nearly one-third of the total usage was consumed during the eight hours that the lift was not in operation at all, the figures showing that from 10:30 Wednesday, when the meter was installed, to 12:30 P. M. Thursday, the consumption was 475,156 gallons, of which 123,993 gallons ran through the elevator from 10:30 P. M. until 6:30 A. M., when the lift was shut down. This was due to the fact that it has been the practice of the operator merely to stop the elevator when leaving for the night, without closing the shut-off in the line near the lift.

For the succeeding 24 hours, the consumption was 476,378 gallons, of which 128,993 gallons was wasted during the night hours.

The amount used during the hours the elevator is in operation indicates that there is a considerable flow above the amount required to fill the cylinder when the lift is in motion. A mechanic from the Otis Elevator Co., of Portland, who was in Oregon City last week, adjusting the valves, stated to Superintendent McCausland that this flow was necessary for the safety of the machinery in an elevator of this type.

Beginning Saturday night the attendant, when ceasing operations, has been instructed to close the shut-off gate, so that it will be possible to determine how much of the loss during the night is due to leakage in the main and how much to flow past the elevator.

AUSTRIA GIVEN FIFTEEN DAYS TO MAKE REPLY

ST. GERMAIN, June 2.—Austria was today given 15 days to reply to the terms of peace presented by the allied nations.

The entire treaty was not presented to the Austrians today and the 15 days' stipulation with regard to their reply, therefore, refers only to the portion of the terms handed them at today's session.

M. Clemenceau, president of the peace conference, was the first prominent figure to arrive today at the meeting at which the terms of peace were presented.

Paul Dutasta, general secretary of the peace conference, presented the terms to the Austrians at 12:37 o'clock.

GAME FORFEITED.

The game of base ball between the local high school and Molalla that came to an end in the second inning with the score 3 to 1 has been forfeited to Oregon City.

This game was to have been played off Monday but Professor Rose of Molalla decided to cancel it and give the local boys the game.

Stopping a Great Waste.

Millions of dollars' worth of fruit have been wasted in Florida during the quarter of a century. Hereafter nothing will be wasted as the drops, culls and ripees will all be utilized by new processes evolved by a clever chemist and scientist. The growers and the public generally will be helped by these processes, as the former will reap a benefit from the sale of their waste products and the latter will have the benefits of the manufactured products which are greatly in demand. —Florida Times-Union.

HOW'S YOUR BLOOD?

Pimples and Eruptions
Mean Bad Blood

People who have impure or impoverished blood should be careful to take only a temperance remedy made of wild roots and barks such as Dr. Pierce's Golden Medical Discovery is and has been for nearly 50 years. Ingredients printed on wrapper.

The first day you start to take this reliable medicine, impure germs and accumulation begin to separate in the blood and are then expelled through the eliminative organs.

In place of the impurities, the arteries and veins gradually get fresh vitalized blood and the action of this good blood on the skin means that pimples, boils, carbuncles, eczema, rash, acne and all skin blemishes will disappear. Then you must remember that when the blood is right, the liver, stomach, bowels and kidneys become healthy, active and vigorous and you will have no more trouble with indigestion, backache, headache.

Get Dr. Pierce's Golden Medical Discovery to-day at any medicine dealer, in tablet or liquid form, or send 10c for trial package to Dr. Pierce's Invalids' Hotel, Buffalo, N. Y.

Spokane, Wash.—"I had scrofulous sores on my body and limbs and boils were always coming out in different places. I took treatment from several doctors but they did me no good. At last I began using Dr. Pierce's Golden Medical Discovery for my blood. When I had taken three bottles of it the sores were all healed and I have not been troubled any more with boils."—U. C. Fuson, S. 110 Terry St.

Farm Bureau Notes of Interest

Edited by R. G. Scott, County Agent.

The Jersey breeds of Clackamas County are going to hold a jollification and picnic at N. H. Smith's farm at Logan on Saturday, June 7, beginning at 11 o'clock and lasting till chore time.

A program has been arranged to include talks by the leading breeders of the county, and it is hoped that Prof. E. B. Pitts and E. L. Westover from the O. A. C. will be present. Brooks Hogan, who has charge of the Ladd Iron Mine Farm at Oswego, will take a leading part in the discussion which is designed to bring out the important points in connection with breeding, feeding and caring for dairy cows. There will be a big lunch under the trees, each family bringing its own share, with coffee provided by Mr. Smith. The cows which are making Smith famous in the Jersey world will be seen in their own home, and as these cows are milked three times a day, it will be possible to see them at work. Samples of the milk will be taken and a test made for butterfat. This will be a real get-together dairy-men's Pow-wow. Anyone interested in good cows will have a good time. Bring the boys and girls.

Flea Beetles.
At this time of year there is a little black beetle punching holes all through the tomato plants. Some years they attack the potato vines. Such remedies as dust, or land plaster or slacked lime, or powdered sulphur often keep them from doing damage, but the best thing to keep them away is Bordeaux mixture. This is a spray made in the following manner; take four pounds of bluestone in 25 gallons of water. Black four pounds of quick lime in enough water to make a paste, and thin it out with twenty five gallons of water. Pour the lime water and the dissolved bluestone together, and mix thoroughly. Use at once, and do not mix more than is needed in one day. This is a good fungicide and can be used to prevent fungous diseases such as celery blight, anthracnose, or late blight of potatoes.

Cabbage Maggots.
This has proved to be a serious pest on such crops as cabbages, radishes, turnips and rutabagas. The eggs are deposited on the base of the cabbage plants by a small fly. These hatch out with the warmth and moisture and the young maggots begin to feed on the roots. Often a small handful of sulphur placed around the base of the

plant will keep the fly from laying her egg there. The roots of the young plant should be examined before setting out and if there is any trace of maggots dip in a strong solution of tobacco. After the maggots have begun to work on the roots of a half grown cabbage, there is nothing which will kill the maggot without also killing the plant.

County Agent's Time.
There are 3600 farmers in Clackamas County. There are 360 days in a year. If the county agent visits three men every day in the year it will take more than three years to get around. On the other hand there are about fifty different communities in the county. If each community will organize and hold meetings, the county agent can probably get to them all, and matters of community interest can be talked over and plans made for definite improvement. Just as a preacher cannot do all the good in his parish, neither can the county agent accomplish much without the cooperation of the farmer in the different communities.

HINTS ON CANNING.
Canning time will soon be here, and with it the problem of how best to can each food product.
That person who has an asparagus bed a little bigger than one which just supplies the needs of the family while fresh is indeed lucky. Can those tender tips that can't be used fresh. Blanch in boiling water two minutes, dip in cold water and pack in jars that have been sterilized. Add on tea-spoonful of salt to each quart, cover with boiling water, adjust rubber and lid and boil in a hot water bath one and one half hour. Remove from oiler and seal at once.

Peas, beans in fact any vegetable can be canned. The method is the same as for asparagus only the time for boiling is longer. Time table for sterilizing vegetables will be mailed to you upon request to the Home Demonstration Agent at Oregon City.

How much better are the cherries, the berries, the plums, in fact all the soft fruits, if put in the jars raw, covered with boiling syrup and sterilized in boiling water from sixteen to thirty minutes. All the flavor is there and the firm well preserved form of the fruit. Try canning a few jars in this manner this year, by next

year you will can practically all your fruit by this method.

Many questions arise when this method is used. Some of them are:

(1) Should the time of boiling be taken from the time the jars are placed in the water bath, or from the time the water begins to boil?
(2) If the rubber stretches, while boiling, and the lid has to be taken off to put on a new rubber, should the jar be sterilized again?

(3) Why are my beans only half covered with liquid after they have been canned?

(4) Should the water of the bath only come to the neck of the jars?

(5) Why do my peas and corn spoil more easily than any other food I can?

The answers to these questions are:

(1) The time for boiling should be taken from the time the water begins to boil rapidly.

(2) Put on a new rubber and the lid and re-sterilize five minutes. A new rubber may be dipped in boiling water, slipped over the top of the lid without removing it, and slipped in place of the old one which has been pulled from the lid.

(3) Vegetables that are only partly covered with water have been put to sterilize in cold water, instead of using hot water from the beginning. Then too, they have been covered only to the tops of the neck by the water in the bath, thus giving the water in the jars a chance to escape by evaporating.

(4) The water should cover the lids of the jars two inches. There will be no exchange of the liquid in the jars and that in the boiler if the water bath is kept boiling continually.

(5) Peas and corn spoil more easily than any other canned foods because of the bacterial action called flat sour. This flat sour gets started in the vegetables if they are picked and allowed to stand over night or even a few hours. If they are picked in the heat of the day or when sweaty the bacterial action begins at once and no amount of boiling can kill it. In canning either of these vegetables too much should not be canned at once, for by letting them stand around while getting the first prepared may be the cause for losing more than half of your vegetables.

Thirty Years Ago Today

Taken From Oregon City Enterprise May 30, 1889.

Back in office—The optoffice is again at its old stand in the Odd Fellows building and J. M. Bacon, who handled Uncle Sam's mail for twenty years, is again attending to the duties.

Fourth of July meeting tomorrow evening at the Cataracts room at 5 o'clock.

The fountains threw the first water

in Pulp town—Linn City—Fitzville it takes a lot of hose to throw water over there.

Balfie Johnson returned from The Dalles yesterday, having left Neils at a mountain resort near that city. He reports Neils improved in health.

Daniel Williams has his house on block 111 nearly enclosed. He has a pleasant location.

The Baptist church in Oregon City was built in 1849. It was also the first church building erected on the coast by that denomination.

Social ball this evening at Pope's hall.

School closes next week.

Dangerous Place—Last Saturday evening as George Ely, Sr. and G. G. Schoonover were going up the hill by Singer's mill the horse became frightened at a load of furniture on C. N. Greenman's dray and began to run around and back. Mr. Schoonover jumped out, but Mr. Ely in trying to control the horse remained with the rig and went over the bluff with the horse and wagon. Together they rolled down the bluff a distance of 40 feet. George stopped just short of the railroad track and the horse and wagon went on over the track. A severe cut over the right ear is the most noticeable injury received by Mr. Ely. Dr. J. W. Norris dressed the wounds, and they appear to be doing well.



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With a good oil cookstove you will cook in comfort all year 'round. Bakes, broils, roasts, toasts—economically. Lights at the touch of a match. No waiting for fires to come up, no unnecessary work, no waste. Concentrates a steady heat on the cooking—leaving the kitchen cool and comfortable.

Pearl Oil is refined and re-refined by our special process which removes the impurities. It is clean burning.

Pearl Oil is for sale in bulk by dealers everywhere. It is the same high-quality kerosene as the Pearl Oil sold in five-gallon cans. There is a saving by buying in bulk. Order by name—Pearl Oil.

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