

DISTANCES—MARSHFIELD TO	Miles.
Charleston Bay, water or automobile	11
Sunset Bay, automobile	14
Sunset Bay, water, or automobile	14
auto 3 miles	14
Bastendorff Beach, automobile	13
Arago Lighthouse, near Sunset Bay	14
North Bend, automobile or water	3
Wentworth, automobile	7
Coast Guard Station at Charleston Bay	12
Shoemakers L. J. Simpson beach home	15
Allagany, water only	15
South Coos River, salmon hatchery, water only	20
Gold Beach, water only, 10 miles from Allagany	30
C. A. Smith industries, adjoining Marshfield, salmon	1
Kruse & Sams, ship chandlery, North Bend	3
Lakeside, on Tenmile Lakes, railroad	16
Coquille, railroad 17 miles, by automobile	19
Myrtle Point, railroad 28 miles, by automobile	32
Powers, railroad 54 miles, by automobile	56
Bandon, by railroad to Coquille, 35 miles, by automobile	43
Bandon, by automobile through Coquille	46
Bandon, by automobile, over grade road	32
Simpson Park, North Bend	4
Sand Hills, by water, five and	6

Neer Coast Guard Station, Charleston

keeps a record of the vessels which pass in and out of Coos Bay, the bar being about half a mile from the quarters of a mile. When for obscure reasons the name of a craft is not determined, the name of a crane is marked on the bar. The record is almost invariably carried by the coast guard lookout, two miles farther inside the bay, where the distance are not so great.

Beach Scene of Wreck.

Bastendorff Beach, a mile and a half from the lights, is the scene of the upper bay break in the headlands which extend from Charleston Bay to the Arago light. Here is one of the longest and widest of the long, shallow beach half a mile in length that offers the best bathing place on the coast. It is the only beach with the available space at Bastendorff's during July and August. This beach and nearby coves have been the scenes of many wrecks. The ill-fated Santa Clara was forced on the sands here and 12 persons lost their lives last December. Following the wreck, the survivors of the vessel, which had caused several Government investigations, took place. Several hundred tons of cargo were washed overboard. The vessel after she was grounded, and some of the small sacks were opened and the contents extracted. This act was done for the purpose of identifying her, but no prosecutions have been made.

Charleston Bay really offers the greatest attractions of any place on

Rich Seashore of Wreck.

Bastendorf Beach, a mile and a half from the lighthouse, towards the upper bay, which is the most sheltered, is the place which extends from Charleston Bay to the Arago light. Here is one of the best bathing places in the world. The beach is a mile long, and the shallow beach half a mile in length that offers the best bathing place on the coast. The beach is the most available space at Bastendorf's during July and August. This beach has been the scene of many shipwrecks. The ill-fated Santa Clara was forced on the sands here. The persons on board were saved. In November, following the wreck the salvaging of the vessel's cargo, which consisted of a quantity of heavy articles, took place. Several hundred tons of merchandise were taken from the wreck. The Government has ordered some of the mail sacks were opened and the contents extracted. This act caused the Government to send a detective here, but no prosecutions have been made.

Charleston Bay really offers the greatest attractions of any place on

the lower bay. The new coast guard station, recently occupied, is located here and stands near Coos Head, the last of the headlands which protect the bay. This locality has been a camping ground for vacation seekers since the year of its opening and has followed in the Summer. It is the place which holds more pleasant memories for strangers who have been entertained on Coos Bay than any other; people have come to stay for it or picnic and go out on the bay. It is a place for vacationing, if there were visitors to entertain, Charles Bay.

It was there that ex-Governor George Chamberlain had one of the cleverest practical jokes played on him. The evening before the clam bake, Chamberlain was invited to give the entertainment in his honor. As things mellowed up in the afternoon and

everybody was talking at once, two Coos Bay fakers started a fight. "Great gunn," said the Governor, "we can't have this going on, it will disgrace the whole affair. Somebody stop them." Turner then told the Coos Bay fakers a cold-blooded and reprehensible lie when they said to him in reply to his appeals:

"Stop nothing, what do you suppose we do? We do nothing for? Let them fight, they have an old grudge, and we frequently come down here to see such things settled."

When the Governor threatened to bring in the militia to quell the riotous and lawless behavior of the Coos Bay faction, they threatened to send the militia power to end the melee, the

fight stopped and everybody had a good laugh about the huge scare the Governor "fell for." This is where the Railroad Jubilee clambake takes place on Friday, the 25th.

Empire Is Oldest Town.
Empire, the oldest town in the county, is on the south side of the bay and is built upon one of the prettiest sites. The town nestles at the edge of the forest and faces to sea. Empire was the first village of the county, now mourn of its former official importance, the county seat being at Coquille. Much early history surrounds the founding of the little village. The first landing place of the shipping was done here, but with the building of Marshfield the business of the village was abandoned. On both sides of Empire, toward North Bend and Southwest toward Charleston Bay, the highway winds through forests of tall, straight trees. The bay is passing through a wonderfully attractive area of natural beauty.

They can be gathered in seven miles from Marshfield into the north and south forks of the Coos River, leading the traveler to Allegany, the latter to Goodwill's Summer resort or the state fish hatchery, where, in season, the salmon by hundreds of thousands may be seen in the ponds. This year the hatchery turned out 250,000 Eastern brook trout, but none of the fish remain in the ponds, having been released during late June and early July.

Dairy Ranches Abound.
Both branches and the main river are bordered by the famous dairy ranches, from which Coos Bay derives its reputation as being the center of the sale of butter and cheese. Transportation to all these ranches, resorts and points of interest is entirely by water, and the boats which ply the river reach them from Coos Bay. The rancher brings his products to town by boat, and returns his groceries, his implements and his family to the water to be in the same manner. Fast and commodious boats ply the waters, and the amount of freight offered them is surprising. The largest of these boats, where a colony is located, where Marshfield and North Bend citizens have their cottages. The point where the summer homes are located is the best place in the bay where there is bathing, fishing and social functions to amuse the inhabitants. Two logging camps are operating near Mase and third will be opened soon.

Tennille is rich in dairying and natural advantages for Summer vacations. Lakeside has a \$17,000 hotel with every modern convenience. There are two lakes, the north and south, where fishing and boating are offered. It is always calm and moderately warm at Lakeside, and the Southern Pacific did a heavy business in week-end traffic for two months after the opening of the new railroad. There are many minor beauty spots about Coos Bay, but those described are the most frequented.

SCIENCE IN FEEDING POULTRY.

There is science in feeding. The feeds furnish more heat than others, and some are better adapted to growing feathers, bone, and eggs. No grain should be fed exclusively. When a ration is well balanced the object is more readily attained, and the fowls keep in the best of health.

BY MICHAEL K. BOYER.
 Foultry Editor of the Farm Journal.

CORN, wheat and oats, with their by-products, corn meal, gluten meal, bran, middlings and oatmeal (or ground oats), are the chief articles in the rations adopted by the American poultrymen.

The analysis of whole corn is 10.5% water, 1.5 ash, 10.5 protein, 2.1 fiber, 69.4 nitrogen free extract and 5.4 fat that of cornmeal is 15.0 water, 1.4 ash, 9.2 protein, 1.3 fiber, 65.7 nitrogen free extract, 3.8 fat. Gluten meal is 15.0 water, 1.3 ash, 20.0 protein, 1.3 fiber, 49.2 nitrogen free extract, 8.8 fat. Corn meal is 89 per cent digestible, and is the standard starchy feed. Gluten meal is very digestible protein concentration is 15.5 per cent digestible protein) as compared with linseed meal in nutritive value.

Corn has one part of digestible protein to 10.3 parts of digestible carbohydrates and fat. It is an excellent nutritive food. When growing, and harvested in fall or available.

Gluten meal and feeds are the by products in the manufacture of starch and glucose from Indian corn. In other words, that portion of commercial feeds made from corn that remains after the separation of the larger part of the starch, the germ and the bran by the processes employed in the manufacture of starch and glucose is called gluten meal. It is a very digestible protein concentrate.

The value of corn as a poultry food is in the large amount of oil and sugar it contains. It is also a source of energy. It is the richest in carbohydrate nutrients (with the exception of sorghum and flaxseed) but decidedly low in the mineral nutrients, a weak source of protein and short of vitamins. Such foods as are rich in protein and ash.

the Spring and Winter varieties. Spring wheat calls for 10.4 water, 1.9 ash, 12.5 protein, 1.8 fiber, 71.2 nitrogen free extract and 2.3 fat. Winter wheat has 10.3 water, 1.9 ash, 12.5 protein, 1.8 fiber, 72.0 nitrogen free extract, 2.1 fat.

Of the by-products, bran has 11.0 water, 3.8 ash, 15.4 protein, 9.0 fiber, 52.9 nitrogen free extract and 2.3 fat. Middlings have 12.1 water, 3.3 ash, 15.6 protein, 4.6 fiber, 69.4 nitrogen free extract and 4.0 fat.

Wheat bran is at the head of all country grains. It is the most nearly complete and well-balanced. It contains less oil, but more protein and starch than does corn. The by-products of milling—bran—are of more value, pound for pound, than the whole grain. Wheat bran consists mostly of the outer layers of the wheat kernel, and a good quality should contain at least 15 per cent of protein. Wheat middlings consist chiefly of the inner layers of the covering of the wheat kernel.

Wheat bran is only 62 per cent digestible, has 12.5 per cent of digestible protein, and, for the standpoint of nutrition cannot, therefore, be considered as good as an expensive feed. But it is palatable, slightly laxative and forms a valuable adjunct to the high-moisture, heat-stable concentrates. Wheat middlings possess about 25 per cent greater feeding value than bran.

While wheat bran is not so rich in protein as the gluten meal or oat meal, or the best grades of wheat or buckwheat middlings, it contains more available phosphorus. It is the only feed in the ration so that the stomach juices can act upon it.

Middlings contain very little crude fat, and are most valuable to use with cornmeal and in the mashings of

PTOMAINE POISONING AMONG FOWLS.

PTomaine poisoning among fowls, caused by the eating of putrid flesh, is commonly known as "limberneck." Because of its similarity to other diseases, it is frequently confounded therewith. The nature of this ailment, its symptoms and how to treat and safeguard against the disease, is the subject of next week's article, and everyone interested in poultry should be sure to read it.

rations containing much corn. But a mash made largely of middlings is doughy, sticky and not relished by fowl. One-fourth to one-third is the proportion of middlings commonly

Food That Gives Energy.

Oats are richer in digestible protein than either corn or wheat. They contain less fat, however, is about the same as in corn. The starchy material is proportionately low. Good oats are probably the best whole grain to balance a heavy corn ration. There is a greater creaming value in oats than in other grains.

The analysis of oats is 11.0 water, 3.0 ash, 11.8 protein, 3.5 fiber, 53.7 nitrogen free extract.

An English analysis of oats is 5 per cent of fat, 35 per cent of flesh-forming, 47 per cent of warmth-giving, and 13 per cent of bone-making properties. The husk or fiber is extremely great being 20 per cent of the whole.

The same authority says best wheats contain 12 per cent of fat, 12 per cent of flesh-forming, 70 per cent of warmth-giving, and 2 per cent of bone-making properties, with very little

Of Indian corn one authority states there is 8 per cent fat, 12 per cent flesh-forming, 65 per cent warmth-giving and 1 per cent of bone-making qualities.

Oats are not recommended for a flesh-forming food, while fattening for market as they are very high in fat in the skin and shanks, not desirable in American carcasses.

Other grains than corn, wheat and oats are not added to the bill of fare by some poultrymen, chief among which are Kafir corn, buckwheat and barley.

The analysis of Kafir corn is 12.5 per cent water, 1.3 ash, 10.9 protein, 1.9 fat, 70.5 nitrogen free extract, and 2.8 fibre. For barley, 10.5 per cent water, 1.3 ash, 10.9 protein, 8.7 fibre, 64.5 nitrogen free extract and 2.2 fat. For barley, 10.5 per cent water, 1.3 ash, 10.9 protein, 8.7 fibre, 64.5 nitrogen free extract and 2.2 fat. For Kafir corn is one of the very best grains for poultry, and more suitable for the small Indian corn and is not so fattening.

England's Best-Liked Grain.
Barley is an excellent feed, but fowls do not take so readily to it. Its feeding value is nearly the equal of wheat. But as it contains a little more fiber, it is less palatable. The hull seems to

A detailed black and white line drawing of a rooster and a hen. The rooster is on the left, facing right, with its head turned back. The hen is on the right, facing left, with its head turned forward. They are standing on a patch of ground with some grass. In the background is a wooden door with vertical planks. The number '207' is visible in the bottom right corner of the illustration.

A S pointed out in a previous article on Dark Cornish, the ancestors of the Cornish fowls were probably Malay and English game fowls. The former were imported from India in their purity, and the English game fowls were bred about them with other domestic fowls to produce something distinctive, either in a utility way or for its beauty. The English Game produced what are now known as Dark Cornish, which were very popular in the county of Cornwall. The Dark Cornish fowls spread over other sections and caused them to be bred in other parts of England. They soon spread to the United States, where they were called "game fowls" and fanciers continued to breed the fowls in other colors. Within two or three years of their introduction, the blue variety was developed, and within the next 10 years we have the buff faced.

White Indians. Of late, however, breeders are endeavoring to emphasize the increase in utility, and for this purpose as far as possible the game origin and a concerted effort is being made to have the fowls known as Cornish fowls.

Considerable White Ascel and White Malay blood entered into the composition of the White Cornish, and the latter White Georgia Game fowl was used, also White Wrandottes. Both these crosses almost wiped out the true Cornish blood which was the original.

The White Cornish is recovering from the effects of this injudicious work. Fanciers have been striving for years to produce a fowl of the same widespread, short, thick legs and heavy skulls of the true Cornish, and for the past two or three seasons magnificent specimens have been secured.

When full grown these fowls weigh from eight to nine pounds for males and six to seven pounds for females. The Rhode Island Red is

Richer and denser than most poultry grains. After fowls once become accustomed to barley they relish it highly. Barley contains a very small quantity of fat or oil, has 13 per cent of flesh-forming principles, 55½ per cent of warming and 29 per cent of cooling and moistening substances. It is, therefore, one of the most suitable grains for growing stock and for egg production.

Barley is not a rich grain. Buckwheat is not a rich poultry food. It contains less protein than any of the grains usually fed to poultry. Buckwheat contains only about the same amount of mineral matter as corn, rye or wheat. The buck which envelops the grain is very rich in protein and fat. A food largely fed it produces white flesh and light-colored yolks. Buckwheat is a fattening food, and, consequently, it may be classed between corn and wheat.

Notes Well Worth Remembering.
A feed containing much in excess of 5 to 6 per cent ash is not worth buying.
A feed that has noticeable quantities of grain hulls, hay or weed seeds, is not economical food.
A feed that contains less than 15 per cent of protein should not be purchased.
In protein we have nourishing matter that supplies material for bone, muscle, blood, feathers and eggs.
In carbohydrates (technically "nitrogen free extract") we have the principal sources of heat and energy.
There is a greater amount of albumen in wheat than in any other grain, and therefore it may be the most economical of egg-producing ration.
Clover is equal to barley, and nearly as high as wheat, in nutritive ratio.
Lined seed meal is a very good fertilizer and ranks high as a flesh-forming substance.
There is more nutriment in white oats than in any other.
Fats enter largely into the composition of the egg, and furnish a reserve force of heat and energy.
The nutritive value of water and nitrogen in popcorn than in Indian corn.

Alleged Plagiarist Drooped.

WASHINGTON, Aug. 6.—William Nelson Taft was dropped from membership in the National Geographic Society by the board of directors as a result of his controversy with the Atlantic Monthly over the alleged plagiarism from "Bliss," a novel by the late Frank Norris, of the story "Thirtieth Fathoms Deep," which appeared in the June issue of the magazine. Taft appeared before the board and pleaded that he had done nothing wrong. Before the board voted to drop him, a motion to permit him to remain was beaten, only one vote being cast for it.

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