



Prince Albert just does this little old thing:

Lets you smoke a jimmy pipe all you want to; lets you smoke all you want of roll 'em cigarettes! And that holds good every hour of the twenty-four, Sundays included! Talk about home tobacco, or office tobacco, or street tobacco, or traveling tobacco! Well, you just uncork some P. A. smoke in your mouth! You'll feel like putting out a Special Extra to spread the news! Patented process fixes that—and cuts out bite and parch!

When we tell you, and men everywhere say, that here's tobacco that reaches every desire in your pipe or makin's department, you head for

PRINCE ALBERT

the national joy smoke

You can smoke a pipe and you will smoke a pipe just as soon as you get windward of some P. A.! For it's real man tobacco that just-jams-joy into jimmy pipes, and puts the merry sunshine into makin's cigarettes!

Now, let everybody sit-in on this tobacco talk and discuss it, pro and con, then get a supply and all hands smoke up! For P. A.'s built to test-out true-like-steel and the meaner you are to it when you want to know how good it is, the more you'll think of it when you get that information personally!

R. J. REYNOLDS TOBACCO COMPANY, Winston-Salem, N. C.



Constantly, men who have earned their spurs as smokers are being chosen members of the Prince Albert Old Time Jimmy Pipe Club. Here is J. H. Hill, of 208 W. 22nd Street, New York City, who has known the daily joys of a jimmy pipe since he was 17 years old. Mr. Hill is enjoying his sixty-seventh summer.

Down the lane you'll find the store that sells Prince Albert. Topsy red bags, 5c; tidy red tins, 10c; handsome pound and half-pound tins— and— that classy crystal-glass humidor with the sponge-moistener top that'll just tickle you—it's so nifty looking and keeps the tobacco so cheerful-like.

WIDE LATITUDE IN FEEDING SILAGE

ENSILED PRODUCTS MAY BE FED AT ONCE OR KEPT FOR YEARS AS THE CHEMICAL CHANGES ACT AS A PRESERVATIVE

Coos county ranchers are commencing to take an interest in the building of silos and the feeding of silage. The following authoritative statement has been issued by the Oregon Agricultural College.

ONE of the big advantages of silage is that feeding it may be begun as soon as it is put into the silo, and continued, with or without intervals of non-use, until it has all been fed. Of course the feed has not really become ensilage until it has undergone the necessary chemical changes, but the ensiled product may be fed as a soiling crop until such changes occur. On the other hand, not less than an inch and a half should be fed from the surface every day after feeding begins if no less is to be encountered. But if conditions are such that it is advisable to stop the use of silage for a few days or longer, it may be done with the loss of only a few inches on top. The decay of the upper layers will cause a mold that soon makes the surface impervious to air, and then spoilage stops. The silage may be kept for many months and even years without damage after it is sealed air tight.

So said Professor R. R. Graves, head of the Oregon Agricultural College Dairy department, in reply to inquiries from many farmers and dairymen of Oregon, who are beginning to feed silage for the first time. These advantages make the use of silage highly desirable not merely in the winter but also for summer feeding. By the use of the silo the entire crop may be stored at one operation and fed out according to the demands controlled largely by the supply of other succulent feeds. While it is recommended that feeding be continuous where feasible it may be suspended with advantage when new sources of pasture, kale, roots or other similar perishable feeds arise. During the time that this supply lasts the ensilage may be left unspilled. But a small amount will be spoiled at the worst, and even this loss may be avoided by covering the surface with wet soil, sacks slightly covered with straw, or sprouting grain. The saving thus secured, however, is thought by Professor Graves hardly to be worth the trouble and expense of saving it in this way. The chemical changes which turn the green forage into ensilage, and the bacterial action that causes

ensilage to spoil when exposed to the air, may be controlled to a considerable extent by the feeder who understands the principles upon which they work. These chemical changes are explained by Professor Graves as follows:

Chemical Changes in Silage
Soon after green corn is stored in the silo, fermentation starts and the temperature of the mass rises to a temperature of from 65 degrees F. to as high as 125 degrees F. The higher temperature is found only near the surface. Where the silage is properly packed and all air excluded, the temperature rarely goes above 85 degrees F. This is the most favorable temperature for rapid fermentation, which stops the growth of undesirable bacteria. As a result of this fermentation, the sugar in the corn is changed into acids and some alcohol. The acids formed are chiefly lactic and acetic. Lactic acid is found in sour milk and acetic acid in vinegar. The acetic acid is of a volatile nature, and it is the evaporation of this acid that gives the silage its pungent odor. The production of these acids lasts from two to four weeks.

The chief function of these acids is that of a preservative. The acids prevent the growth of putrefactive bacteria, which would cause the silage to decay. The acid destroying and putrefactive bacteria require the presence of air. Hence, it is necessary to keep air from the silage. Silage that is kept air tight will keep indefinitely. Cases are known where silage has kept in good condition for five and six years. The exclusion of air can be obtained only by packing the silage very tightly in a silo with air tight walls.

Legume Silage
When legumes, such as alfalfa, clover, vetch, and peas, are put into the silo, they should be ensiled with some such crop as corn, rye, or oats. The legumes alone do not contain enough sugar to afford the production of sufficient acid to prevent the high protein content of the legume from decaying. The corn, rye or oats, mixed with the legumes, would provide sugar for the production of sufficient acid to preserve both plants.

Value of Acids
These silage acids not only preserve the silage, but probably partly digest the cellulose or fibre of the cell walls, causing the texture of the

silage to become softer and rendering it more easily digested by the animal.

The acids of the silage act as an appetizer and tonic, thus helping to keep the digestive tract healthy. This together with the succulent nature of the silage, keeps the animal's bowels open and tends to give the animal a glossy coat and a pliant skin, such as the animal has when on good pasture, indicating that it is in the proper condition to make the maximum returns from its feed. In fact, silage tends to our winter ration that indefinable property which causes cattle to be at their best when on good pasture.

MANY ATTENDING CORVALLIS COLLEGE

Agricultural Institution of the State Is Drawing Many Students for Season Just Opening

CORVALLIS, Sept. 22.—The school year at the Oregon Agricultural College has opened for matriculation and entrance examinations. Owing to the press of registration work it is not possible to make up reports at this time, but every indication points to a record year for enrollment in both the degree and the vocation courses.

Quality is Good.
An improvement is also noted in the quality of the student body, due largely to the fact that for the first time in the history of the College only students of qualifications sufficient to meet the standard college entrance requirements are admitted to the degree courses.

This means that students who expect to secure the bachelor's degree at the end of their college work must have had at least four full years of high school work or its equivalent. This rise in standards of admission provides for greater maturity of students and more definite aim in their college work.

Many Transfers
Estimates of increased attendance are based on the increased number of credentials received by the college registrar and upon the number of certificates of transfer from other colleges and universities. Correspondence shows that the usual number of old students are returning, and that enrollment in the vocational courses is very much greater than it was last year, when the course was

WARNING NOTICE

TO AUTOMOBILE DRIVERS, MOTORCYCLISTS, BICYCLISTS AND TEAMSTERS.

Drivers of automobiles, motorcyclists, bicyclists and teamsters are hereby officially warned that they must strictly comply with the ordinances of the city of Marshfield regulating traffic or they will be arrested and dealt with according to law. Among the traffic provisions that will be enforced strictly and which everyone using the streets should observe are the following:

- Keep on the right side of the street at all times.
- Keep within the 15 miles limit.
- Turn corners slowly.
- Slow down at crossings.
- Auto owners must not have muffler open.

Violation of these rules will result in arrests and no excuses accepted. By order of

J. W. CARTER
Chief of Police

SUMMONS

In the Circuit Court of the State of Oregon in and for Coos County: Sadie Bair, Plaintiff, vs. Dale Bair, defendant.

To Dale Bair, the above named defendant: In the name of the State of Oregon. You are required to appear and answer the complaint filed against you herein on or before the 29th day of October, 1915.

If you should fail to appear and answer said complaint as above required, the Plaintiff will apply to the Court herein for the relief demanded in her complaint, a succinct statement of which is:

That she be granted a decree of divorce from you;

That she be permitted to assume the name of "Sadie Louden."

Service of this summons is made by publication pursuant to an order made by Hon. G. F. Skipworth, Circuit Judge of Coos County, Oregon, directing publication hereof in the Coos Bay Times once each week for the period of Six Weeks beginning on the 8th day of September, 1915.

Graves and McInturf,
Attorneys for Plaintiff.

First publication Sept. 8, 1915; last publication Oct. 20, 1915.

SELLING GOODS

The big problem in selling goods is getting the customer into the store. Coos Bay Times ads will help you solve this problem.

COST GOES DOWN

WHOLESALE TELL OF LOWER-ING FOOD VALUES

Flour, Sugar, Staple Canned Goods And Dried Fruits on the Tumbling List—War Part Cause

Slump, ker-plunk has gone the cost of living barometer. Flour down, so is sugar, so are the standard staple canned goods, down has gone the milk and cheese and dried fruits are 50 per cent lower now than they were last year. This is what the wholesale commission men tell us, and they keep tab on the market like the proverbial cat watches her mouse.

War in Europe is having an opposite effect than it did in the beginning of the war. Without the bottoms to ship the goods to Europe and because of the falling off in the demand for so called luxuries the supply is backing up onto the markets of America, all in addition to the

supply on hand for our consumption.

Flour Cheaper Here

In Marshfield flour has taken a tumble for all the world like old Humpty Dumpty. In the winter it went soaring, went up to \$2.50 a sack and now it is on its downward journey and today is hitting around the \$1.50 and \$1.55 mark. Some brands have gone lower.

It is explained that the wheat crop has been a bumper one. Europe isn't eating as much flour as before, it can't be exported and back it comes flooding into American markets. Also the new crop is on the market now. Sugar has dropped \$1 a sack in a very short time. It has been up to \$7.50 per hundred and now is selling at \$6.50, say the wholesalers.

Rain has been prevalent through the summer in the middle west. This has lessened the corn crop and so cereals are going to be higher. In fact they are shooting up right now. With them will go syrups and starch, by-products of corn.

Dried Fruit Lower

Dried fruits are down 50 per cent lower than they were last year. They are flooding back onto the local American market after the export market went to pieces. Standard sta-

ply goods in all classes are said to be reduced.

To in a way counterbalance these reductions so that the price of living won't get down to an inconsiderable infinitesimal figure, money has become scarce and wages are commonly lower than what they were a few months ago, but these departments see into be gaining rapidly of late.

NOTICE TO CONTRACTORS

Notice is hereby given that sealed bids will be received by the Common Council of the City of Marshfield, Coos County, Oregon, until eight o'clock p. m., on Monday, the 4th day of October, 1915, for each of the different kinds of improvement the Common Council is considering the advisability of making for the proposed improvement of that portion of Front street South from the south line of Central avenue east to a line between a point on the west line of Front street South 132.1 feet southerly from the south line of Central avenue East and a point on the east line of Front street South 125 feet southerly from the south line of Central avenue east, in the City of Marshfield, Coos County, Oregon, accord-

first made a part of the work at O. A. C. Enrollment in agricultural and home economics leads but that in commerce, pharmacy, mining, engineering and forestry is also going strong.

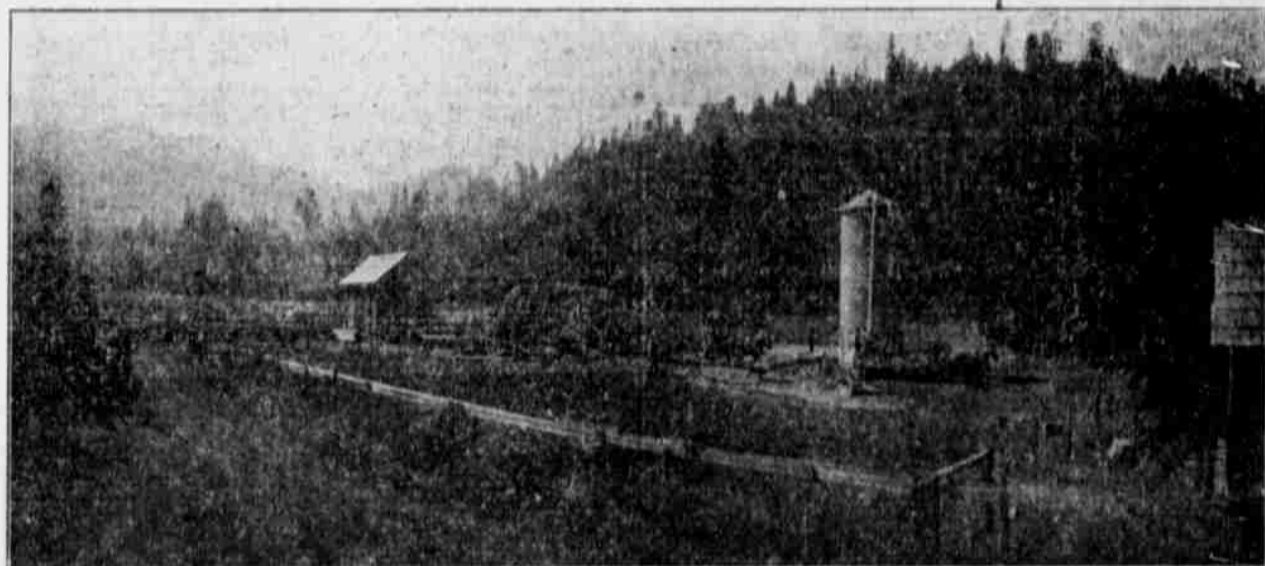
In accordance with the plans and specifications prepared by the City Engineer and on file in the office of the City Recorder, and there open to the inspection of all persons interested therein.

All bids must be in accordance with the requirements accompanying said specifications, and upon blanks for that purpose which will be supplied upon request at the office of the City Engineer.

A certified check of five per cent of the amount bid must accompany the bid to be forfeited to the said City of Marshfield, in case the contract is awarded the contractor and he fails to enter in a contract with said City, and furnish a suitable bond therefor, within ten days after being notified so to do.

The Common Council reserves the right to reject any and all bids. Dated this 22nd day of September, 1915.

JOHN W. BUTLER,
Recorder of the City of Marshfield, Coos County, Oregon.



STORING ENSILAGE ON THE FARM.

Koontz Garage

Agency for

—GOODYEAR TIRES — EXCELSIOR

MOTORCYCLES—UNION GAS ENGINES

Marine and Automobile Repairing a Specialty

North Front Street :: :: :: Phone 180-J

PARCEL POST YOUR LAUNDRY

We Pay Return Charges. Prompt and Efficient Service
COOS BAY STEAM LAUNDRY

Making Business Better

DESPITE the handicap of war, business is on the up grade. If each one of us contributes a little extra push it will soon be better.

It means trying harder and keeping at it longer.

It means continual optimism and faith in the future.

And it means careful, sustained, well planned newspaper advertising in many instances.

The Coos Bay Times

will be glad to assist those who want suggestions as to help push business.