



Correspondence.

Assessment and Taxes.

GOSHEN, Or., April 21, 1882.

Editor Willamette Farmer:

As the subject of taxation is engrossing the attention of many in Oregon now, and as we are just on the eve of the election of a Legislature that may take some action in the premises, it is well for the subject to be well ventilated, and by getting the views of the many and comparing notes we may get at the true merits of the case. I agree with some and must disagree with others; some I see advocate the plan of non-exemption of the debtor class but total exemption of the creditor class; the idea is preposterous, and it would appear that no sane man would advocate such a course, unless he was a capitalist and loaning money. The claim that a lower rate of interest would obtain is folly; the millenium has not come yet, and until then we will not see the money lender reducing the rate of interest if he can avoid it; it would be more in keeping to advance the rate. I happened to be a resident of California while this same law was in operation. I think it was in 1876 the Supreme Court of California decided that notes, mortgages, etc., was not property, therefore un-taxable. Upon that decision millions of money was released from taxation, and of course worked hardship on the debtor class. There was no exemption of any kind for the poor man; even his chickens were taxed, while his more fortunate neighbor with his millions was totally exempt; and the rate of interest did not decline any. That was the main reason of calling a convention to revise the Constitution. The delegates in convention put it in the organic law, beyond the reach of any legislature, that "property of every kind should bear its equal proportion of taxes; that the lender should pay on his notes and mortgages his equal proportion." When that instrument was submitted to the people for ratification, the combined capital of the State (and foreign too) was arrayed against it, with all the leading newspapers save one. The San Francisco Chronicle, champion of the cause and secured the adoption of the new Constitution. During the canvass (and it was an exciting one) all the opponents stated in their addresses that in case of the adoption of the instrument that \$57,000,000 would be driven from the State, but their prophecies did not come true. Some capital may have left, but money is as plenty as before, if not more so, and the rate of interest has not been advanced any; if anything it is not so high, for money certainly is more easy. That argument will not hold good, for it was tried thoroughly in our sister State and became so obnoxious that it was repudiated and placed where it could not be tampered with by the legislature. The idea advanced by some, that the sole reason that the low rate government bonds are so popular is that they are non-taxable, is all folly, there are other reasons more potent than their being non-taxable. First, they are secure beyond a possibility of a doubt; there is no fear on that score. Second, they have a long time to run, another good feature, no trouble of re-issuing the funds and losing several months' interest looking for a good security. Third, the interest is paid quarterly, and can be had without fail; the holder of a bond can make his calculations on this without failure. Fourth, they are non-taxable; very desirable to the holder. Fifth, and greatest of all, is the convertibility of a government bond; the holder can cash it any day without a discount by simply saying he wants his money; it is not necessary to spend several days or weeks hunting some one to discount the paper for him. A man changing his business invests his money in government bonds, knowing that at any time he can cash his bond without any loss. This is the great secret of their commanding such a premium. If a man wants to borrow money, no better security can be given than to hypothecate government bonds. There is no private paper, I don't care how well secured, when offered for sale or exchange, but is scrutinized carefully, and some discounted heavily, as many can aver. I have one case in view: A capitalist made a loan of \$10,000 on Kansas City property, to run five years at 10 per cent. The security was the very best; real estate was advancing in value rapidly continually. At the end of three years this man wanted his money, and it must come. Behold his chagrin when the very best he could do was a discount of \$3,000. The property that secured the note was probably worth \$100,000. Now, if that man had been fortunate enough to have held government bonds, he would not have lost so much time and suffered loss. This is what makes government bonds so desirable and command such a premium.

Now, as to the proper mode of assessment there are many views. I think about the best would be to adopt township organization

throughout the State. It is no trouble to find a man in a township that knows almost every man and his property. In a township equal assessment can be had better under this mode than any other. Assess all property at its full cash value. If land is worth \$30 per acre assess at that, not make it \$10, and so on through the list. Then when a man claims indebtedness, first make him schedule his creditors, and let the assessor keep that for future reference. Administer the oath to every man, and go for every one that quibbles. The assessor is paid to assess the property; see that he discharges that duty faithfully. There is a way to come at all the property, to find all that is hidden away in the shape of notes, without exempting it totally. If a man can't substantiate his indebtedness, give him no deduction. Let the County Court act as Board of Equalization in each county to equalize the assessments in the county; then create a State Board of Equalization to equalize the assessments in the different counties, so that each county will pay its just proportion of taxation, and no more.

Let this subject be kept before the people continually, and see to it that no such obnoxious law is passed exempting totally the creditor class, as is advocated by some, the Oregonian for instance. We have a grand State here; room for millions; the home of the poor man; in no place can he succeed any better, or so well, as in this State. Let us continue to make it such by having good, wholesome laws adopted, not by favoring the man that does not need favoring. If such a law should pass exempting the creditor class, then I would say to every poor man coming to this Pacific Northwest to keep clear of Oregon; it would not be the place for them.

It is to be hoped that, ere long, the producing class will cut loose from party, and place men in office not demagogues; men that will legislate some for the producers, not against them altogether. Every man should read that article in a late number of the FARMER, entitled "Citizenship;" it should be read and read until the principles there laid down should be the mainspring of every voter in the State. There never was any sounder doctrine advocated than in that article. Until we all learn to adopt them and be governed by such principles we may expect to be at the bottom of the hill, berating some one for our misfortunes, but not looking to the proper place to correct them. Long may the FARMER live to advocate the cause of the producer and his entire interests. Success to you, Mr. Editor.

Note to Editor.—We welcome all such able argument as the foregoing, and do not differ from the writer's views in general, though as capital has so successfully evaded taxation and so dishonestly shirked its share of public burdens, we see the necessity of some change. Any system that will fairly assess all that constitutes wealth will answer. While we have taken the ground that exemption for debt causes corruption and is evil in its results, we also see the danger in favoring capital at the expense of the debtor and producer, and insist that any change in legislation on this subject shall be accompanied by other legal provisions to protect the producer and debtor. Some decided action is necessary to correct evils that now exist, as we have exposed.

Plums on Peach Stock.

SALEM, Or., April 17, 1882.

Editor Willamette Farmer:

In your issue of April 14th you reported me as saying the peach plum did not well on the peach root. You must have misunderstood me, for the peach plum has always done well on the peach root for me. In regard to Mr. Alpin's experience with the peach plum I can't see that there is any fault attached to the peach root in regard to its trees all being rotten on the south side. I think it is caused by the heat of the sun at some certain time of the year. As to rot being worse on the peach plum than other varieties my experience has been quite different from that of Mr. Alpin. I have some plum troubled in the same way, but those of mine that are affected with the rot that Mr. Alpin speaks of are all on the plum root. I have never had a peach plum tree affected that way yet. Mr. Alpin's experience with the peach root gives a good point in favor of it, as it has lived seven years and had the effect of the dead tree on it and is still able to throw up sprouts from the old stock. Very respectfully,

CHAS. N. POTTER.

A Sane Lunatic.

A novel, by the author of "No Gentleman," will be ready May 20th, and will be found to be a novel of high order of merit and great attractiveness. It contains new features, novel situations, and is illustrated with a frontispiece of great beauty. A handsome 12mo. of 365 pages, elegantly bound in cloth, and sold at \$1. Advance orders solicited on which liberal discounts will be allowed. Henry A. Sumner & Co., 205 Wabash Avenue, Chicago.

BUTTER AND BUTTER MAKING.

An Essay Read Before a Late Meeting of the Pomona Grange of Multnomah County, by J. B. KNAFF.

We learn from sacred history that the earlier generations of the human race cultivated the soil; that they had flocks and herds; that in the journeyings of the children of Israel they were accompanied by their flocks and herds; and when Joshua, the leader of that nation, sent men to spy out the promised land, they brought back wonderful clusters of the fruit of the vine, and the report that the land flowed with milk and honey. It is a fair and logical inference that the productions from our domestic animals formed in those days, as well as now in later times, an important item in the feeding and clothing of our race. It is equally fair to presume that the art of making butter was known to them, and that it was with them an article of food.

Statistics show that the productions of the dairy in the United States exceed in value that of sugar, cotton, tobacco or wheat, the great agricultural staples of our country; and whether the art of making butter and cheese is of ancient or modern origin it matters not to us. It has become one of our staple productions, and what concerns us most at the present time is, how to make good butter, and how to realize the greatest pecuniary benefit from this product of the dairy.

I affirm that it is as easy, that it costs no more to make a first-class article of butter, that commands ready sale at the highest market rates, than to make an article which is a drug in the market at any price, and shunned by all good housekeepers.

The first requisite is good sound milk; the second, thorough and absolute cleanliness in all stages of the process. The process is easy and simple; no wonderful skill is required. It is simply knowing just what to do, and doing that properly at the right time.

Oregon is admirably adapted to dairy husbandry; good pure well or spring water can be found on every quarter section. The soil is very prolific in the production of all the tame grasses and the roots and plants used for feed purposes. The climate is unsurpassed for dairy production. With such facilities the reputation of our State for the production of superior butter should be equal to its fame for the fine quality of its wheat.

But what are the facts? The complaint about poor butter is wide spread. Travel from one end of the State to the other, and we hear it everywhere; and when we come to the table we find evidence that the complaints are well founded.

One day last summer a gentleman came to my store and introduced himself. He said he was seeking information about Oregon in reference to the dairy business, and has been directed to me. He was from Pennsylvania, had been engaged for years making gilt edged butter for the Philadelphia market. Said he, "I have come to Oregon with my family intending to settle and engage in the dairy business, but before doing so he thought he would spy out the land." He had bought a horse, traveled the whole length of the Willamette Valley, up one side and down on the other, and said he, "I have not seen a particle of good butter in the whole trip. He asked you good butter in your store?" he asked. I replied, "I will show you what I have, and let you be the judge." I opened a chest. He looked at it. "That looks well," said he. He dropped down on his knees and smelled it. "It smells nice." He tasted it. "Why that's good butter; I have seen nothing like it before. That will pass for good butter in any market." I showed him several other chests not as good, told him what the trouble was, and convinced him that there was no fault with the soil or climate.

We do know from years of observation and experience that there is some good butter makers in Oregon. We also know and have demonstrated that Oregon butter, if properly made and handled will keep perfectly sweet for time indefinite.

The conclusion, then, is, that the fault is in the making and handling. As I said before, the process is easy and simple; just as easy to make a good article as poor one; so easy that many of my lady friends have had me imagine they know all about it. Many a husband has said to me, "My wife makes good butter." No doubt they think they are going to learn in this art of butter making. Strange among so many good butter makers we see so little of the choice article. Those of you who know all about it will not care for my instruction.

I see some before me whose education is not complete. I will, in a few words, give you such instruction that, if you will recollect my directions and follow them to the letter, you can go home and make good butter the first trial, and, with a little practice, be able at all times to turn out a first-rate quality of good, sweet butter. I will not introduce to you any of the new fangled arrangements, but will use the same apparatus that our mothers and grandmothers did before us. We will commence at the cow. Treat her kindly and gently at all times. As you sit down to milk brush off with your hand any loose hairs or dirt that may be on the udder, and if, as is sometimes the case, she has been wading in the mud, wash the udder and teats with clean, cold water and a soft cloth or sponge, keeping in mind always the remark I made at the beginning, that thorough cleanliness must be observed at every step of the process, and don't forget it. After milking, strain it carefully in the ordinary milk pans. If the temperature is about right, which should be from 60 to 65 degrees Fahrenheit, the cream will be up in from thirty-six to forty-eight hours, and should not stand longer. The cream should be taken off while the milk is sweet, or

at least as soon as it is just beginning to turn. Every hour that it is left after this it is deteriorating; it is better to churn every day; but where there are only a few cows, it may be kept in a cool place for two or three days, adding each day new cream as it is taken off, and stirring it each time altogether.

Churning.—The first care is to see that the cream is the proper temperature, neither too cold or too warm. It should be from sixty to sixty-five degrees. If it is too cold set it awhile in a warm room, or, if you wish to churn immediately, you may set the cream bucket in a tub or other vessel of moderately warm water, stirring the cream often so that no part of it shall become heated above the proper temperature. Scald the churn thoroughly always before using. Churn moderately until the butter comes. As the butter commences to separate from the milk you will detect it by a change in the sound; two or three more turns and the separation is complete. Stop churning right here; the butter will be floating on the milk in little pellets the size of wheat and from that up to the size of corn and peas. Take it out and spread it on the butter worker, let it stand and drain a few minutes, then pour on pure cold water to wash out any milk that may be left and repeat the operation, gently turning until the water runs off clear as possible. None but pure refined salt should be used, and should be distributed as evenly as possible at the rate of about one ounce of salt to a pound of butter. Some of the best authors on dairying say one pound of salt to twenty pounds of butter. After salting put it in a pan or bowl and set away in a cool place for twenty-four hours.

I omitted to say, scald the butter worker also, and any other utensils, always before using. After the butter has stood twenty-four hours in the salt it is ready for the second working and moulding.

I wish here to remark, dairymen term this operation "working the butter," and the table and lever attached, on which this operation is performed is termed a "butter worker." I wish it had been called by some other name. It always conveys the idea of labor, of work to be performed, when in fact there should be just as little work as possible. To prepare for this part of the operation scald the worker, mould, and other tools, immerse a bucket half full of brine, in which immerse the mould and small tools after scalding, letting them remain in the brine during the whole time except while in use in your hands. Prepare a pan half full of brine, in which lay out straight your butter cloths, which have previously been cut to the proper size. After this preparation bring out the pan of butter and empty it on the worker, cut it up and spread it out, manipulate it a little with the lever, which will expel any little remaining milk or surplus brine, should there be any, and temper it properly for moulding.

Moulding.—Now take the hand lades and cut off a little more than enough to fill the mould, press it together and form it into the shape suitable for the mould, then open the mould, holding the upper half in the left hand and the lower in the right, and empty the butter into the mould and then press down the other half until it closes, then strike off the ends even; next take out one of the cloths dripping with brine and spread it smoothly on the worker, then open the mould and turn out the roll on the cloth, then bring up one end of the cloth on to the roll, smoothing it lightly with the fore-fingers of each hand from the center towards the ends, and so continue around the roll; in no part of the operation does the butter come in contact with the bare hands. The roll is now taken up with the tools in each hand and laid away.

Milk buckets and strainers must be thoroughly washed after use every morning, thoroughly scalded with water boiling hot and laid out on a shelf in the open air and sun through the day, winter and summer, rain or shine, this should never be omitted. Milk and cream buckets treated the same way after each use. Churn, butter worker, moulds, and other tools must be thoroughly washed and scalded after each use. Recollect, plenty of water and boiling hot. The next day after the butter is moulded it is ready to send to market, and it should go regularly once a week. Pursue the course I have described and the butter will be sweet and give satisfaction to those who buy it.

I have here described the simplest method, using only such common tools and appliances as are found in every farm house, or can be procured with little expense.

There are in use in larger dairies improved apparatus for raising and handling the cream; also improved churns, in which the operation of washing and salting the butter can be better done than on the worker.

J. B. KNAFF.

Note by the Editor.—At the close of the lecture a score of questions were propounded to the lecturer from all parts of the audience, and all enquiries were readily answered by him, a few of the important ones we give, with the answers.

Question 1. Should not the cream be set away two or three days to ripen?

Answer. No; the best butter is made by churning sweet cream daily. The ripening process, as you call it, is the commencement of decay, and deterioration commences with it. Be aware that those of you who keep only one or two cows cannot well churn daily nor keep your cream sweet from one churning to another by ordinary methods. Let me tell you how to manage in such cases and you can make very fine butter and churn only twice a week. Put the cream pot in a cool place; at each milking save half a pint from each cow of the very last of the milking in a cup by itself and strain these strippings into the cream pot, stirring it each time with the cream; this will arrest or retard that ripening process, keep your cream sufficiently sweet and very much improve the flavor and quality of your butter.

Question 2. In your lecture you say, "Stop

churning when the butter is just separated into little pellets." Ought you not to churn till you gather the butter before taking it out on the butter worker?

Ans. No! Emphatically, No!! The butter is separated from the milk, the churning is complete. The next thing is to get rid of the buttermilk, for it is a decaying, corrupting element, and if any of it is left in the butter it will soon spoil. If you gather it, you are doing that which in the next step of the process you must turn right round and undo. The gathering collects and compacts it into a large mass. In this mass you enclosed and enveloped lots of buttermilk which must be got rid of. When I told you to stop churning you could very easily wash it out without any injury to the butter. Now you have to take it out on the butter worker, and work and wash and grind away, like working in a mortar bed, to get out the milk and undo what you foolishly did in the gathering, and when you have completed you have broken thousands of little globules, rendering it greasy, and made a third rate mess of it, when it might have been first rate.

Question 3. By stopping the churning so soon do you not lose some of the butter that may not be perfectly separated?

Ans. Suppose we do. I will admit there is a small bit not separated and is washed out in the buttermilk. The vessel that receives the buttermilk is as clean as any other utensil in the dairy. We let it stand an hour; it all rises to the top and is skimmed off and used for cooking in the place of butter or lard, so nothing is lost. But suppose it was lost, and went to the hogs, it would do them some good. Let me ask you, is it good economy for you to spoil your batches of ten pounds of butter and make a second or third rate mess of it to sell at 20 cents per pound, for the sake of saving and adding to it that possibly half pound, when with less labor and trouble it would bring you 30 cents per pound? Ask your 10-year old boy in arithmetic to cipher out that loss for you.

Question 4. In working the butter, should it be handled with the hands?

Ans. Never. Human hands should never touch it from first to last. The warmth of the hands is injurious to the quality. With proper tools in your hands every part of the work can be done as expeditiously and much more neatly than by the hands.

Question 5. Is the quality of the butter affected by the food of the cow?

Ans. Most certainly. Feed her turnips and you will have a turnip flavor in the butter. Feed her cabbage, the same result. Feed her onions, and you will have the onion flavor very decidedly. The question of feed is of the greatest importance to the dairymen. Good clover pasture is the best natural food. Turn your cow into a wide range where there are patches of the different kinds of tame grasses. You need not send a boy to drive her to the clover patch; she will find it fast enough, and will stay by it. Clover hay is also the best hay for milk in the winter. With good clover hay and a bountiful supply of root, a very fine butter can be made in the winter. Of roots the best is probably the sugar beet, carrots, the golden ovid, mangolds, sweet potatoes and turnips are all good, and good sound mill feed is excellent. The ensilage process of preserving all kinds of food plants for winter feeding is attracting much attention in the Eastern States and is likely to revolutionize the whole problem of feeding animals. At the beginning of this lecture I said: "The first requisite is good sound milk. Now good sound milk can only be produced from healthy animals and good sound wholesome food. You should be as particular in this matter as you are in the food for your family. Many farmers give this matter no thought; the cow is left to shift pretty much for herself. She is ill fed, perhaps sick, furnishing unsound milk for the family. At our first to-day we had milk that was unsound. I don't know who brought it; the owner is not aware of it; I could tell him what is the matter. A year ago this winter the great flood in the winter damaged a large amount of wheat on the Pacific coast. Well, the speculators advertised damaged wheat for sale cheap, and raised quite a furor about it. The farmers flocked in from every direction like bees to a tar barrel, and bought it to feed chickens, to feed hogs and to feed cows. Some of the milkmen of this city bought it for cow feed; they ought to have been indicted by the health officer. Well, it made the chickens sick and the hogs the pigs, and the cows complained of not feeling very well. Sprouted musty wheat was plenty and would not keep, and all had had a surfeit. Don't use damaged or musty hay or feed of any kind for your cows. In the case just mentioned the speculators did a sharp thing; they made the unsophisticated share with their loss.

Question 6. Should we use saltpetre to preserve the butter and kill any germs of decay that may be floating in the atmosphere?

Ans. No; use no saltpetre, coloring matter, extracts or chemicals of any kind except pure, refined salt. These are abominations used to cover up and hide defects, and should not be tolerated. If you have followed the directions strictly, the butter will keep without saltpetre perfectly sweet for weeks until the consumer has used it up and wants more. If, however, it is desired to keep it for next winter's use, then it should be included from the air. This is done in a most cheaply done by packing it in strong pure brine. This surrounds it with an incorruptible element which excludes the air. This will keep it perfectly sweet for months, and no doubt for years, if so desired. If the butter has been made as directed, and the surroundings are sweet and clean, the floating germs you speak of will find no congenial lodgement, and will do no harm.

Question 7. How do you get the white specks of sour milk out of your butter?

Ans. Never have any to get out. If you are troubled that way it certainly shows very defective management, and we very respectfully urge you to reformation, and would commend to you a careful study of this lec-

ture; it will do you no harm, and certainly benefit your butter if you will put it in practice. Numerous other questions of minor importance were answered, which want of space forbids publication.

At the close of the lecture it was moved and carried that a copy be requested to be furnished to the WILLAMETTE FARMER for publication.

Pomona Grange Meeting.

Editor Willamette Farmer:

Multnomah District Pomona Grange No. 6 met as usual. Worthy Master Jacob Johnson called the meeting to order at 11:30 A. M. and proceeded with the regular order of business. There was quite a large attendance, and after a short time had elapsed the Worthy Master declared a recess for refreshments, and the good matrons then spread a bountiful feast, such as would have convinced the most doubtful that our sisters are very proficient in the culinary art. The feast being over those present amused themselves in singing and social converse for a short time, when the Worthy Master resumed the chair and proceeded with the interesting exercises of the day.

Under the head of new business the following resolution was unanimously adopted, viz: WHEREAS the county officials of this State receive, by the present system of fees, more than just recompense for their labor, therefore be it resolved that it is the sense of this grange that such said officials be assigned such a salary as will justly reward him for his services.

Under the head of suggestions for the good of the Order, the grange was favored with an address on "Assessment and Taxation," by Brother A. R. Shipley, which was quite interesting; an essay on "Home and the Training of Children," by Sister L. H. Clarke, which was very good indeed; an excellent selection of music, entitled "Home is the Best, Dearest Home," by Miss Ida L. Clarke; an "Essay on Butter-making," by Brother J. B. Knapp, which was very interesting and instructive, and worthy of the attention of any audience. The day being far spent the Worthy Lecturer, R. B. Hayes, made a few interesting remarks on "Mixed Husbandry," and also requested an essay by Miss Enda Kelly, and a selection of music by Miss Ida Clarke at the next meeting, which will be held at East Portland, Saturday, June 17, 1882.

The following resolutions will probably be discussed at said meeting, viz:

Resolved, That the county has a right to be divided into legislative districts, and each district to elect its own representatives.

Resolved, That indebtedness within a State should be allowed on State taxes, indebtedness within a county on county taxes, and indebtedness within a district on district taxes.

Resolved, That real and personal property should be taxed wherever found; that notes and accounts should not be taxed, and that there should be no exemption for indebtedness.

It is hoped that all will participate in the discussion of said resolutions, and make said meeting as interesting as the one just passed.

JASPER J. JOHNSON, Sec'y.

The Carp Fish.

The German carp are natives of Germany, and were introduced into America many years ago. They are a beautiful fish, and are highly prized for their excellence as a food fish. They are of a sluggish nature, a thick heavy fish, and flourish best in sluggish water, especially in artificial ponds made expressly for their culture. They are very rapid growers when they are well cared for, and a good thirty yearling usually weighs from three-quarters of a pound to a pound; their usual size when fully developed is from 25 to 35 pounds, although they have been known to weigh as much as 80 pounds in rare cases. They also increase very rapidly. Their usual time for spawning is in May and June. They sometimes spawn in July and August. The best months for growing is from May till September, but as soon as the cold weather comes in the fall the fish are overcome by a stupid dormant feeling, and they continue in this state until the warm sun comes in the spring, and during all this time they eat but very little and the growth is very slow. My young fish last season did not hatch till the last of July, when the growing season was nearly over; therefore, they are not quite as large as fish hatched earlier in the season, though they are in splendid condition and seem to be doing well. I stocked my ponds the first of March, 1881, from Mr. L. Davis' hatchery of California. I got eleven yearlings for a start, but owing to the rough usage and the age of the fish they did not spawn till July. I separated my young ones from the old ones the 25th of March, but I did not get a true count, but from the best I could I would be safe in saying there are 2000. They were in fine condition and doing well. If there is any one desiring further information in regard to these fish, they may direct all letters of inquiry to A. V. Davis, Molalla, Clackamas county, Oregon.

HAVE you noticed the New Moon, First Quarter, Full Moon and Last Quarter advertisement in the FARMER. It is the most original advertisement we ever published. If you take notice, it changes with the moon every week. The preparations advertised in the moon are not equalled.