## The Mome Circle.

Edited by Mrs Harriot T. Clarke.

TRUE LOVE.

There is true love, and yet you may
Have lingering doubts about it;
I'll tell the truth and simply say
That life is a blank without it.

There is a love both true and strong,
A love that falters never;
It lives on faith and suffers wrong,
But lives and loves forever.
Such love is found but once on earth-

Such love is found out once on earth—
The heart cannot repel it;
From whence it comes or why its birth,
The tongue may never tell it,
This love is mine, in spite of all
This love I fondly cherish:
The earth may sink, the skies may fall,
This love will never perish.
It is a love that cannot die,
The this the the series in mortal. But, like the soul, immortal, And with it cleaves the starry sky

And passes through the portal.

This is the love that comes to stay—
All other loves are fleeting;
And when they come just turn away—
It is but Cupid cheating.

—Alice Cary.

For the Willamette Farmer.
MY GRAVE.

BY ROSETTA LUNT SUTTON.

In some obscure and lonely place No matter if it be, So that you put a flower there To keep me company; Plant any little, lowly flower To keep me company.

And place there, too, some humble shrub,
Not large enough to keep
The sunshine off, but where the birds
May sing to me, asleep;
Some passing bird may chance to light
And sing to me asleep.

So with the flowers and with the birds Under the warm bright sun, I would in quiet lie at rest After my work is done; Contentedly would lie at rest When all my work is done.

POULTRY RAISING AS PROPITABLE EM

It is to be hoped that the Home Circle may be excused for being so zealous in proposing employment for girls and women. When a woman has once enjoyed the comfort of owning a little pocket money, of the expenditure of which no one can question, that one feels like telling the rest of the sisters to try and see how good it is, and how much more self respect one has, to feel able to gratify her own taste and wishes. It is not a pleasant thing to be obliged to ask one's husband for money, even if that husband be a liberal, good hearted man. There is always a beggarly feeling about it. When one is living an a farm, it does seem that poultry raising must pay, if only conducted like any other business is, with care and proper arrangements, that is good houses and yards. There is in this, like every other business, many things to contend with, such as wild animals, hen lice, etc. A lady told me a few days ago of sitting sixteen Bronze turkey eggs under a hen. Of these, fifteen hatched. She sold, after six months, all but three, for \$30. Some were sold for breeding purposes, as they were fine birds, and some for the Christmas market. She said that the feed did not really amount to much, as they raised the wheat, and when the turkeys were young seemed to live almost entirely on grass and insects. She also said that she found the most necessary thing in turkey raising was to keep the little ones out of the wet, to house them during a rainy time, which was not difficult, as they are not good flyers, and a very little hindrance will keep them from flying up and out of a pen. Turkeys are fond of vegetables and green stuff, and should have it while young; also, onions

chopped up with a little pepper if it be cold,

chilly weather. It was better luck than usual

to hatch and raise fifteen out of sixteen tur-

but a good deal of common sense.

In raising chickens there ought to be good coops that can be closed tight at night, so that the hen can be confined and keep the little chicks from being dragged about in the grass and wet, as the hen would surely do if let alone. It is well to let the hen run, so as to get insects and worms on pleasant days. The worst enemy we have to deal with is "ben lice," and no chickens can be raised where these parasites are. The hen, if infested, will communicate them to the chicks as soon as they are out of the shell, and they will droop and die in less than a week. Sulphur should be thoroughly sprinkled all over the hen and the nest, to insure them from being eaten up. A lady not long since told us that she did not raise a dozen chickens last year from this cause, she not knowing for a long time what was the matter. It was a rented place, and had an old church house on is which was badly infected. There is no use in our opinion, to try to clean out such a building; the only way is to burn it down, and kill off the chickens or doctor them before putting them in a new house. We have had experience in this thing years ago. Lice cannot be starved out, they might be frozen out, and this is probably the reason that Eastern papers do not complain of them. We have mild weather that will not freeze them out. We nailed up a house, and nearly s year after on examination the lice were lively, but most likely hungry, so we tore the building down, a friend at the same time telling us that she had used five gallons of coal oil and bouse, finally tearing it down and using the lumber for fire-wood, and the lice would crawl all over her hands in using the kindling. Rats and hawks are bad, but these can be watched. There seems to be no way in which the women of the family can so well make a little meney as in this. Bee keeping requires more care and considerable experience, but if one is able to understand these little creatures there can be money made out of them, besides getting a good deal of companionship and pleasure. California honey is not as good flavored as considerable experiences as good flavored as considerable experiences. The coven should not be opened until the coake has been in ten minutes, and not often after that time, always remembering to often after that time, always remembering to open and shut the door gently. This cake, which has lately become so celebrated and which has lately become so celebrated and something more than an old-fash-income of making and considerable experience, but if one is able to understand these little creatures there can be manner of making and baking. Slow mixing and toe quick baking will make it tough; a patent egg beater is almost indispensable. There are pans made with feet on the top, parposaly for baking it; they are far more convenient than the ordinary ones which require support.

California honey is not as good flavored as failed to get them out of her handsome hen

much of ours, but we do not put it on the market in as good shape. Farmers must learn that unless produce is put up in an attractive way it will not command tirst class prices. We bought some Oregon honey last week that was broken and half bee bread. This was because the bees had not been furnished the frame to build the comb in. California honey comes in a nest square frame of wood, and every cell is scaled up close, so that not a drop of it is wasted.

But we are wandering from the subject We believe that poultry raising can be made profitable; but there is work about it. In the first place the chickens when hatched must be cared for, else they will die and money will be lost, as in that case one loses the eggs the hen would have laid while set ting, besides losing the eggs under her, so it behooves one to care well for the chicks when they do come. Large numbers are not apt to do well together. Forty or fifty hens well cared for is better than a hundred running loose. If handy to market it is well to raise chickens to eat, but if remote eggs are more convenient to ship. Eggs have have been fifty and sixty cents in Portland all winter. We would not like to send live chickens off on a long trip, for they suffer very much. We are pained every day to see the poor creatures crowded in close boxes, hungry and starving for water. These boxes stand on sidewalks and wharves. We have always felt an attachment to the fowls we raise, and cannot bear to see such cruel suffering, so would always prefer to go into the egg business in stead of raising chickens to ship off.

FARMER'S WIFE.

CHOICE RECEIPES.

CANNED CURRANTS- Seven pounds ripe currants, one pound raisins, three pounds sugar. Cook raisins in a little water till ten-der, then add the rest. Boil and seal as

FRENCH ROLLS-Beat two eggs and mix with them a half pint of milk and a tablespoonful of yeast. Knead well and let it stand till morning. Then work in one ounce of butter. Mould into small rolls and bake

To CLEAN SILK-To clean and renew black silk, use one quart of soft water and an old kid glove. Boil down to one pint and then sponge the goods with a piece of soft flannel, and iron on the wrong side while it is damp, and the silk will be as stiff and glossy as new. For a light-colored silk use a white

INDIAN CORN MUFFINS -- Beat one egg thoroughly; put in a coffee-cup; add one tablespoon brown sugar, one tablespoon thick cream or butter; fill with butternilk or sour milk, two handfuls corn meal, one small handful wheat flour, one half teaspoon soda, rubbed into the flour. Bake in muffin rings

LEMON CHEESE CAKES-Put half pound butter into a basin and beat it up until it is a cream, add the yolks of two eggs, the rind of two lemons grated, the juice of one and a tablespoonful of castor sugar. Mix these thoroughly. Line a dish or patty pans with puff paste and pour in the mixture and bake in a moderately quick oven.

POTATO CARE-Mash cold boiled potatoes with pepper and salt, mix in a very small proportion of flour and a little yeast; mix this into the proper consistency with thin cream or milk, roll out to the thickness of an inch, and cut it to the size of the fryingpan; grease this, lay in the cake and cover with a plate. When one side is cooked turn it over and fry till done. Spirits of ammonia, diluted with water,

applied with a sponge or fiannel to discolored spots of the carpets or garments, will often

Raw starch, applied with a little water, as a paste, will generally remove all stains from bed-ticking.

To clean metal plates, keyholes of doors, etc., also stair rods, use sapolio, or, if brass, rottenstone. Silver in constant use is best kept nice

soap-suds and drying it with old linen. Burns and scalds are immediately re lieved by an application of dry soda covered with a wet cloth, moist enough to dissolve key chicks. It is not altogether luck either.

> To clean irons use a lump of beeswax tie in a rag; bub the irons with it when hot, and then scour with a paper of cloth, sprinkling

ounces of vinegar,, two ounces of sweet oil, one ounce of turpentine. Mix and apply with a finnel cloth.

To remove spets from turniture, take four

Soot falling on the carpet from open chim neys or carelessly handled stove-pipes, in thickly covered with salt, can be brushed up without injury to the carpet.

One pound of green copperss dissolved in one quart of beiling water will destroy foul smells. Powdered borax scattered in their haunts will disperse cockroaches.

#### Angel's Food.

We have etten been asked for the method of making this very excellent delicate cake. It is easily made after a little experience. It is just as economical as any other cake if gold cake is made of the yellowsof the eggs, which friend is as well where one is making a variety of cakes for a large company, and is especially nice for a bride's cake. -Sift one cup of flour three times, then put a teaspoonful of cream of tartar into it and sift it three times more. Put a pinch of salt into the whites of eleven eggs, and beat them to a froth. Sift a cup eggs, and beat them to a froth. Sift a cup and a half of granulated sugar into the eggs. When mixed, add the flour lightly, and lastly half a teaspoon of vanilla. Mix all as quickly as possible after the eggs are beaten, using only the egg beater. Turn immediately into a round pan with a tube in the center. Do not butter or paper the pan. Bake slowly ina moderate oven about an hour. When done, the pan upside down on the edge of two moderate oven about an nour. When done, turn the pan upside down on the edge of two cups, being careful not to let it touch the cake. Let it cool, then loosen with a knife. Use fresh eggs that have been kept in a cool

# For The Children.

For the Willamette Farmer THEN AND NOW,

BY BOSETTA LUNT SUTTON.

The breezes through the locust trees With pleasant murmurs run, And all about the wheat fields lie

Yon little spots of stubble land Glow as they were affame Whence yesterday from silver drifts Of rye the reaper's music came.

White, shining clouds float lazily
About the placid sky,
And peace seems writ on every leaf
Asleep in sweet tranquility.

It reminds me of a year ago,
When o'er the browning wheat
The sunshine lay as bright as now,
The air as quiet was and sweet.

And walking where the ripe sheaves lay In gathered glory on the plain, We marked how wondrous beautiful The world had grown again.

Alas! that all the beauty Of the harvest's golden glow, Fails to restore the old delight

Yet, not alas-God's perfect love Illumes thy fairer clime;
Thou art a gathered sheaf, but I—
I still must wait the harvest time.

OUR LETTER BOX.

Only two letters this week for this column, but then both are so good and long, that they ount for more.

J. H. has taken great pains to write well; also, care is shown in spelling and punctuation. These very necessary points in the writing of a good letter are not so often observed as they should be. But it is not so nuch the fault of the children as of the teachers, who now neglect the common branches, and who do not pay the attention they should to reading and spelling. There are many graduates of our best schools who could not get up and read before an audience without stumbling in pronunciation and neglecting the commas and periods. We know of one young lady graduate who could not bound the United States the next week after taking her diploma. M. A.

C. C. B., too, has sent an excellent letter telling all about affairs in that part of the valley. Every one who has written speaks of the pleasant Christmas times. That day is pleasently observed everywhere, and there are but few children who are not remembered by Santa Claus. The fashion of Christmas trees came from Germany, I think. The old New England custom for children was to hang up a stocking by the chimney side. We can remember trying to keep awake to catch old Santa Claus putting in the presents, Now the gifts are so numerous and varied that a stocking would not hold enough. A few candies and some trifles were enough to make children happy. Then sometimes a cold potato or a little switch would be found in the stocking. But the pretty green tree lighted up with candles is a lovely sight, and one that seems to have great attractions for the little folks. It is to fie supposed that all of our young folks know why this day is kept, and why presents are given, and why it is kept as a day of festivity and rejoicing. Still it may be that some have not thought about it. So if some one of you would write upon the subject it would be a good idea; it would not matter if half a dozen wrote; no two would write the same thing.

vases presented to me by mamma. Since I last wrote you I have been assistant teacher in a public school on Pleasant Hill. I enjoy teaching very much, and also I like to be a studeut. I have a canary bird that sings sweetly for us, and I try to give it good attention; besides I have some pretty double geraniums and some fuschiai. During the cold freezing weather I keep them near the fire. During the high water, on account of the damage done to the railroad, we did not receive the FARMER at the usual time. I missed it very much more than any of our other papers. We patronize the Old Path Guide. I prize it very highly, but am sorry to say the senior editor is sick, and has gone to Florida for his health. I am studying J. G. Crow's method of short-hand writing, and think it very interesting. With a short allusion to the weather I will close, It is quite cool in this vicinity, and the sharp, It is quite cool in this vicinity, and the sample piercing winds from off the snow mountains is quite disagreeable in the early part of the day. Wishing you all a happy New Year, and my love to Aunt Hetty, I remain you friend.

C. C. B.

TANGEST, Or., Dec. 17, 1882. Editor Home Circle:

It has been some time since I have written to the FARMER, but I saw a letter from one of my schoolmates, Johnny Jourdan, that put me in the notion of writing again. I would like to have his post-office address in full. We had a very dry summer here, and have had a warm winter. We have a new schoolhouse at Tangent, near those trees south of the warehouse. Johnny Walter McGhee is our teacher; we have a good school. Father built a new house this summer. We are living in it now. George is at Eugene going to school at the State University. We expe t

## Morticultural.

Apples for Evaporating and Feeding.

WASHOUGAL, W. T., Jan. 9, 1883. Editor Willamette Farmer :

The apple has been so long and universally cultivated in our country that it would seen a waste of time to write or print anything about it, but when one looks over the orchards of the country, compares the growth in differ ent locations, and notes the result of differen methods of cultivation and pruning, or the lack of one or both, it will be seen that there is something wrong with a majority of the orchards, and that there is still something to be said and learned about apples.

The raising of apples as a profitable brane of farming is yet in its isfancy. It is not yet ten years since the drying of apples was brought to such perfection as to produce an article almost equal to green fruit for making sauce and pies. It is just seven years since I first saw such an article, and I then lived in a county which produced for market almost as much of that product as the remainder of the United State . These dried, or so-called "evaporated apples," are of so good a quality as to be preferred, in the spring, to the green fruit, for all culinary purposes. These evaporated apples, (I use the name under protest -it should be "dessicated") make their own market wherever introduced, and bring a much better price than common dried apples, sometimes twice as much, and find a constantly increasing demand. Being nearly as good as the green fruit, and weighing only about one-tenth as much, they can seek distant markets, from which the other is excluded by markets, from which the other is excluded by higher rates of freight. Again, their keeping quality gives them a decided advantage, for when properly packed they can make long voyages, and be kept as long as desired in any

climate.

With these facts in view it will be seen that the apple orchard of the future will be more profitable than that of the past. And it behoves the farmers in this new country, where so many are just making a start, to know what they are planting for whit purpose they are planting it, and to see that it is properly cared for afterwards.

The varieties which should be planted will depend largely upon the purpose for which

depend largely upon the purpose for which they are planted, and somewhat upon the lo-cation. If planting with the intention of marketing the fruit, there should be such yarieties as will extend the marketing season from that of Red Astrachan to Yellow New town Pippin; and while the list might contain a few other varieties, it certainly should include, besides the above named, Gravenstein, Twenty Ounce, Tompkins County King, Baldwin, Northern Spy, Esopus Spitzenberg, and Lady Apple. Preference should be given to red, or partly red apples, because they are not so much injured in appearance by slight bruises as are the yellow and green varieties, and they generally sell best in the market. The early varieties should be planted in moderate quantity, as their season is short, and they have to compete in market with peaches, plums, etc. The bulk of the orchard should be of Baldwin and Northern Spy, because they keep well, are handsome, and of good quality; the trees are of good, vigorous growth, and require as little, if not the least attention, of any standard varieties. The Northern Spy is a shy bearer in many locations, but that is rather in its favor here, where most varieties bear too heavily.

If planting with the intention of drying we must consider whether it is desirable to commence with fall fruit, or to work only during the winter. Apples for drying should be of good size, without too large a core; of smooth surface, not ridged or uneven, so that they may be pared quickly and neatly. They should be of good flavor, for it is quite easy to distinguish the varieties of fruit in the desistated product. They should keep well, so that the work may continue from three to four months. The Baldwih and Northern Spy meet all these requirements, as well as others previously mentioned. If desirable to comtown Pippin; and while the list might contain a few other varieties, it certainly should in-

meet all these requirements, as well as others previously mentioned. If desirable to com-mence drying earlier the Twenty Ounce and Lost Valley, Dec. 31, 1882.

Editor Home Circle:

Well my litt'e friends Christmas has come and gone. I hope you all will enjoy many happy returns of it. I received several presents, among which was a pair of beautiful yasses presented to me by mamma. Since I last a small avaporator, will add largely to the

hy children of ten years or more, and with their aid a good orchard of ten acres, with a small evaporator, will add largely to the profits of the farm.

Again, there is profit in raising apples to feed stock. Sweet apples seem by common consent to be considered best for this purpose. But L. F. Allen, author of "American Cattle," says that "For farm stock, apples are extremely profitable, and the better the quality of the fruit, the more valuable are they for this object. When so fed they should, like roots, be cut to avoid choking. A variety of both sweet and sub acid should be cultivated. The saccharine matter of the apple is the principal nutritive property, and this abounds in some kinds of the sub-acid. Animals like a change in their food, as well as man, and both varieties should therefore be fed to them alternately. When the soil and climate are adapted to them, we have no doubt that apples for stock can be grown cheaper shan any other kind of food excepting grass. Hogs have often been fattened upon them, cooked, with grain and meal intermixed, and when fed to horses, meat cattle and sheep, with hay, they are almost equivalent to roots." fed to horses, meat cattle and sheep, with hay, they are almost equivalent to roots."

As orchards bear in this country, an or

chard ten years planted ought to average more than four bushels per tree per year. If planted 24 feet apart there would be 81 trees planted 24 feet apart there would be 81 trees per acre, giving an average crop of 324 bush-els. Mr. Allen values apples for feed at 10 cents per bushel, which would make the crop worth \$32.40 for feed alone. I consider this worth 332-to for see alone. To compared it with other estimates and tables, and this is the least profitable use to which apples can be put; unless, indeed, they are allowed to rot

Every farmer ought to have, for family use, a larger variety of apples than the above lists, and the choice here is simply a matter of individual taste. I will, however, add a few kinds which have proved to be universally acceptable. For early eating the Primate has, I think, no peer. It is of medium size, light yellow color, with slight blush on one side, yellow color, with slight blush on one side, and has a waxy appearance; its shape is much like the Rambo. It is not so sour as the Red Astrachan, but has a very pleasant sub-acid flavor. Commencing with this add Sweet Bough, Chenango Strawberry, Hubbardson's Monesuch, Ramadall's Sweet, Famouse, Westfield Seek-no-further, Peck's Pleasant, Rhode Island Greening, Talman's Sweeting and Rozbury Russet. The list might be extended indefinitely, as there are several hundred varieties of apples, but those named and the standard market varieties will give a supply of apples nearly all the year, and all of good quality. The Twentyl Ounce, Tompkins County King and Spitzenberg should be top grafted on some of the hardier kind; the Northern Spy is, perhaps, as good as any for this purpose.

The hop growers are the happiest members of the community. They have done well beyond their expectations, and some of them extraordinarily well. They are light hearted and full of talk, and numberless are the narratives that they have to make of the pretty "strikes" or unfortunate "misses" of the past season Some of them, in their eagerness to make themselves safe against possible low prices sold a few months ago for 13 and 15 cents per pound. Others, as the price gradually came up, sold for 18, 25 and 30, and on up to 40, 50 and 60 cents. The latter-60 cents a pound is the prevailing price at present, but will probably not long remain so, as growers all over the Union are holding out for 75 cents and \$1. One farmer of our acquaintance lessed four acres of hop-planted land last spring for \$200, and his neighbors thought him foolish for paying so high a rate tor it. He sold the product of that little patch a few days ago for \$4,000, and, after paying all expenses, includ-ing the \$200, netted over \$3,000 on his ven-ture. Another farmer, also of our acquaintance, was offered \$35,000 last week for the product of his thirty acres. Still another man, who bought a small hop ranch for \$3,500 last year, has just been offered \$16,000 for it. Such a condition of affairs was never be fore known, and those so pleasantly affected by them may be excused for feeling a trifle exhilarated thereby. Some of them do not know what to do with their suddenly acquired riches, and are investing it in all manner of schemes, and are investignt in an manner of schemes, in town lots and wild lands, in ex-tensions of their hop fields, in finer dwelling houses, new furniture, better living, trips to California, the Atlantic, and even to Europe, California, the Atlantic, and even to Europe, etc. The acreage in hops will be increased at least 25 per cent, during the next season. No trouble in getting pickers is apprehended by some of the farmers. It will be necessary, though, they believe, to send for them, and not to depend upon their coming. A higher rate for picking will also have to be paid, but that can easily be done when the growers get 20 cents a pound and upwards for their crops. At the highest prices for labor, etc., yet paid, growers in Washington Territory can sell their hops at 10 cents per pound and cover all growers in Washington Territory can sell their hops at 10 cents per pound and cover all outlay, and when this is considered, as also the fact that 1,500 to 2,500 pounds can be raised to the acre, the profit in the business may easily be calculated; and at 60 cents per pound is greater, by long odds, than that enjoyed in any other line of business in these parts. The profit is the profit of payers. parts, not excepting the publication of news

Clover as a means of increasing Wheat Yields

Alternating clover with the wheat crop is another means of increasing production. The clover crop is esteemed in England as the best preparation of the land for wheat, and a good clover sod as best fertilizer. Messrs. Lower and Gilbert, on a portion of their unmanured experimental field tested the value of clover as a preparatory crop for wheat. Wheat grown after clover yielded twenty-nine and a half bushels per acre, while on an adjoining lot where wheat followed wheat only fifteen and a half bushels were obtained. A South-ern farmer had a large field which yielded only ten bushels of wheat per acre. He seeded it to clover, mowed the clover for hay only ten business of wheat per acre. He seeded it to clover, mowed the clover for hay one year, and pastured it the second year, then plowed and sowed wheat in the autumn The result was that he harvested an excellent crop of wheat, yielding at the rate of twenty bushels to the acre. Dr. Volecker, chemist to the Royal Agricultural Society of England, conducted a series of careful investigations to determine the cause of the benefit of a clove crop as a preparatory crop for wheat. The conclusions arrived at are that during the growth of clover a large amount of nitrogenous matter accumulates in the soil; this accumulation, which is greatest in the surface cumulation, which is greatest in the surface soil, is due to decaying leaves dropped during the growth of clover, and to an abundance of roots, containing from 12 to 2 per cent. of nitrogenous matter in the clover remains and on their gradual decay are finally transformed into nitrates, thus affording a continual source of food on which cereal crops especially delight to grow. By removing the clover roots of food on which cereal crops especially de-light to grow. By removing the clover roots from a square foot of soil, analyzing them, and calculating the total quantity on an acre from that data, Dr. Vælcker found that in the soil of an acre of clover land, mowed once for hay and afterwards left to seed, there were 3.622 pounds of roots which contained 514 pounds of nitrogen. This amount of nitro-cen would be sufficient for a large crop of wheat. Much of the wheat land in this country which yields only ten to twelve bushels per acre, might be rendered much more productive by alternating the wheat with clover occasionally.—Rechange. The Pruit Interests Endangered.

Several times during the fall our attention was called to the havor some sort of an insect was making with the apples in this city. We enquired of farmers and others living in the country, but do not find that the insect has made its appearance outside of the city. But as there is no guarantee against such a movement of the pest, active and intelligent work to meet this evil should be done. To this end we have gleaned all the facts in the premises and herewith present them for the attention of our farmers and others who raise attention of our farmers and others who raise fruit. The pest is called the Codlin Moth, and appears about April 25th to May 15th. The warmer the locality the earlier it appears. The sexes unite immediately after the transformation and the female deposits its eggs in the blossom end of the fruit. The latter broads deposits upon the sides of the partially grown fruit, and are attached by a seeming paste. The larva hatches in from seven to ten days and invariably penetrates to the seed sacks of fruit. When the larva is hatched it cannot be readily seen by the naked eye, but sacks of fruit. When the larva is hatched it cannot be readily seen by the naked eye, but in six days it grows to one-quaster of an inch in length. At twenty days it is full grown and gnawing out through the skin of the apple. Anyone cutting one of these dropped apples in the middle can readily see the track of the larva. We feel assured that it will desired. stroy all our fruit unless persistently watched and destroyed each year. Burning light have been advised as destructive to the Moth have been advised as destructive to the Moth, but the Natatum Fruit Co. say that they believe the miller will not leave its business until it has deposited its eggs. We hope our fruit growers, where the moth has not yet appeared, will do all they can to keep clear of them, and all in the vicinity of this city are in imminent danger, if not already injured by it. The plan of allowing hogs to eat the apples, or to burn them, is of no secoust, as the apples do not fall until after the larva is through with the use of them. — Walls Walla Statesman. Grant County News: There is semething OREGON AND CALIFORNIA RAILROAD COMPANY,

of a business boom in Harney valley and the Malheur country. Harney valley and vicinity are rapidly settling up and will some contain a large population. Canyon City is the natural distribution rount for the state of seven per cent on the balance at the balance at the rate of seven per cent on the balance at the rate of seven per cent on the balance at the rate of seven per cent on the balance at the rate of seven per cent per annum. Both principal

Facts About Wheat

Mr. J. T. Rothrock, Professor of Botany in the Agricultural College of Pennsylvania, says that it was long ago noticed that wheat from France, when cultivated in Canada, needed to be acclimated before it would yield a good crop. Climate also has an important influence on the proportion of gluten and starch found in wheat. That grown in a warm clie mate has more gluten in proportion to the starch than in a cold climate. The gluten contains a large quantity of nitrogen, which serves to build up the muscular portion of the system. Starch contains a large quantity of carbon, which, with oxygen, is a generator of heat, and is especially needed by man in a cold climate. If a kernel of wheat is divided cold climate. If a kernel of wheat is divided by cutting it crosswise the outer coat will be composed of the cellular tissue or bran; the next is the gluten and the central portion the starch, which constitutes a large portion of the kernel. In grinding a large portion of the important element, gluten, is often lost with the bran. Wheat contains the largest amount of gluten in proportion to the starch when ripe. In an experiment with Narbonne wheat it was found that when cut eighteen days before being ripe it contained only six per cent. of gluten, but twelve per cent. when fully ripe. Since gluten is not quite so white as starch it will follow that wheat cut a little before it is dead ripe will make a whiter flour before it is dead ripe will make a whiter flour than when cut at a later period, but it will be less nutritious and less in quantity.

"Rough on Ents."
Clears out rats, mice, roaches, flies, ants, bed-buge
unks, chipmunks, gophers. 15c. Druggists.



PITCHER'S CASTORIA is not Narcotic. Children grow fat upon, Mothers like, and Physicians recommend CASTORIA. It regulates the Bowels, cures Wind Colic, allays Feverishness. and destroys Worms.

WEI DE MEYER'S CATARRH Cure, a Constitutional Antidote for this terrible malady, by Absorption. The most Important Discovery since Vaccination. Other remedies may relieve Catarrh, this cures at any stage before Consumption sets in.

## CONQUEROR OF ALL KIDNEY DISEASES



THE BEST

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