

Real Estate Transfers.

United States to Asa Taylor, 160 a near Bellefontain. United States to Grace T Hodge, 160 a sw Philomath. United States to Martha J Hodge, 160 a sw of Philomath. United States to Walter F Nichols, 160 a in A'lea. A Bush to C E Ireland tract of land in Benton Co; \$1320. C E Ireland to M B Rapkin, tract of land in Benton Co; \$1. United States to Albert Tethrow, 160 a in A'lea. C E Dentler to City of Corvallis, right of way for water pipe; \$1. State of Oregon to Virgil E Watters, 120 a s of Philomath; \$15. Henrietta Randall to V E Watters, lots 1, 2, 7, 3, block 11, Dixon's 2nd Add to Corvallis; \$10. United States to George A Wheeler, patent, 160 a sw of Philomath. United States to Edna Tethrow, 160 a in A'lea. A Wilhelm, Sr. to M Buckingham, 120 a near Bellefontain; \$2000. Moses Bros to R J Moses, lots 124, 97 in block 30, Philomath; \$10. Ola Larson to W C Crawford, 80 a s of Philomath; \$1500. Belle Sherwood to Park M Ham, 10 a near Albanv. John Colmar to Monroe Lum Co 162 a near Bellefontain; \$2200. Ed a Cummings to J Everette, lots 8 and 9, block 1, Co Add Corvallis; \$1300. W A Wells to H Harrison, 100 a in Blodgett; \$5. J B Horner to Chas McHenry, lot 4 and n 1-2 lot 2 in block 5, Wilkins Add Corvallis; \$100. W F Caldwell to Rufus B Mason, part of lot 57, block 13, Philomath; \$650. Elizabeth Arnault to Katherine Miller, 20 a near Albanv; \$2500. George Howe to Annie S Wilson, 348 acres west of Albanv; \$8000.

DEATH OF MRS. WASHBURNE.

In Portland Hospital, Sunday—The Funeral Today.

The sad news reached Corvallis, Sunday evening, of the death in Good Samaritan hospital, Portland, of Mrs. W. D. Washburne, who died at six o'clock that evening.

Mrs. Washburne went to Portland last Monday and Thursday had an operation performed for appendicitis. Her sister, Mrs. Strange, remained at the bedside and the case was not known to be serious, but peritonitis set in and Sunday evening death came.

Deceased was in girlhood Miss Ella Davis, daughter of Mr. and Mrs. Caleb Davis, Sr., of this city. She was born in Iowa, 48 years ago the 2nd of last February. She was married to W. D. Washburne in March, about 27 or 28 years ago.

The only surviving child is Mrs. Joseph Smith of northern Benton county. Another daughter, Miss Elva Washburne, 15 years of age died about three years ago, in exactly the same manner in which the mother has now been taken.

The funeral occurs in Brownsville this afternoon, the services to be conducted by the Christian minister, deceased having been a member of that church. Relatives from this city left yesterday to be present at the funeral.

Mrs. Washburne was an amiable, high minded woman and had a wide circle of friends who deeply mourn her untimely death. The survivors have the sympathy of the community in their hour of affliction.

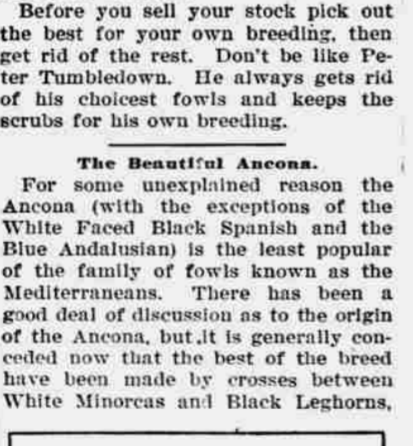
What Ails You?

Do you feel weak, tired, despondent, have frequent headaches, coated tongue, bitter or bad taste in morning, "heartburn," belching of gas, acid risings in throat after eating, stomach gnaw or burn, foul breath, dizzy spells, poor or variable appetite, nausea at times and kindred symptoms? If you have any considerable number of the above symptoms you are suffering from a liver and stomach ailment. Dr. Pierce's Golden Medical Discovery is a most efficient liver and stomach tonic, bowel regulator and nerve strengthener. The "Golden Medical Discovery" is not a patent medicine or secret nostrum, a full list of its ingredients being printed on its bottle-wrapper and attested under oath. A glance at its formula will show that it contains no alcohol, or harmful habit-forming drugs. It is a fluid extract made with pure triple-refined glycerine, of proper strength, from the roots of the following native American forest plants, viz., Golden Seal root, Stone root, Black Cherry bark, Queen's root, Bloodroot, and Mandrake root. The following leading medical authorities among a host of others, extol the foregoing roots for the cure of just such ailments as above symptoms: Prof. R. Bartholomew, M. D., of Jefferson Med. College, Phila.; H. C. Wood, M. D., of Univ. of Pa.; Prof. E. M. Hale, M. D., of Hahnemann Med. Coll. Chicago; Prof. John King, M. D., of the American Dispensatory, Prof. Jno. M. S. Der, M. D., Author of Specific Medicines; P. Laurence Johnson, M. D., Med. D., Univ. N. Y.; Prof. James Ellingwood, A. B., Author of Materia Medica and Prof. in Bennett Medical College, Chicago. Send name and address on Postal Card to Dr. R. V. Pierce, Buffalo, N. Y., and receive free booklet giving extracts from writings of all the above medical authorities and many others endorsing in the strongest possible terms, each and every ingredient of such "Golden Medical Discovery" is composed of Dr. Pierce's Pleasant Pellets regulate and invigorate stomach, liver and bowels. They may be used in conjunction with "Golden Medical Discovery" if bowels are much constipated. They're tiny and sugar-coated.

TURKEY GROWING.

Wise Hints From Willet Randall in Farm Journal of Philadelphia. The turkey business is one of the foremost branches of the poultry industry, and the prices paid for first class stock this year are better and the demand is greater than for some years. The problem that confronts the beginner is that turkeys are hard to raise. "Tis true there are obstacles to overcome, but such is the case in all branches of poultry culture. A start can be made with a few birds and the flock increased as means and experience will permit. Secure a trio for a beginning. This is a good time to buy. Do not wait until spring; the chances for good birds are better now than they will be next April. The holiday trade in all the leading cities was large, larger than ever before, and it was hard work to get enough birds to supply the demand. In consequence very few birds went into cold storage. Some are asking why high prices prevail more of late than was the custom in past years, to which I can give but one reason—increased consumption. In many localities turkeys are not raised so extensively as they were three or four years ago. Some gave up the work on account of a season's failure. Disease in the flock drove others out of business. Before you sell your stock pick out the best for your own breeding, then get rid of the rest. Don't be like Peter Tumbledown. He always gets rid of his choicest fowls and keeps the scrubs for his own breeding.

The Beautiful Ancona. For some unexplained reason the Ancona (with the exceptions of the White Faced Black Spanish and the Blue Andalusian) is the least popular of the family of fowls known as the Mediterraneans. There has been a good deal of discussion as to the origin of the Ancona, but it is generally conceded now that the best of the breed have been made by crosses between White Minorcas and Black Leghorns,



ANCONA COCK AND HEN.

although most breeders have reversed this, crossing the Black Minorca with the White Leghorn. By the latter plan it is certain that better established blood lines and breed characteristics are obtained. The Ancona is a mottled fowl of larger size than the Leghorn. It is a veritable egg machine and should be more popular than it is. In the early days of the breed the coloring was anything but uniform, but now this fowl has been line bred to such an extent that its feather characteristics are as well defined as those of many breeds which are much older.

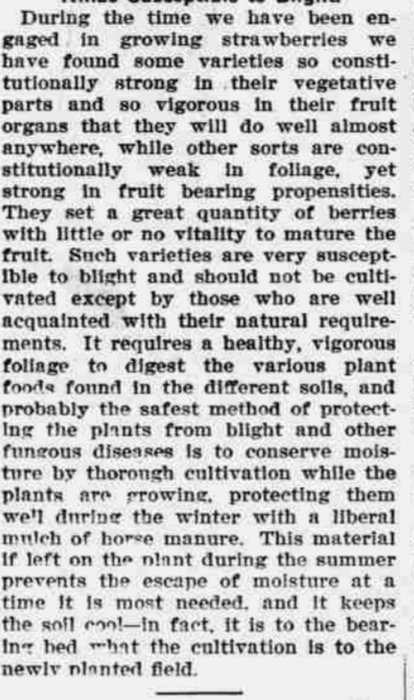
What an Egg Is. The average weight of a hen's egg is two ounces, containing nearly 200 grains of solids, divided as follows: Ten parts shell, sixty parts white, thirty parts yolk. White of egg consists of about 14 per cent egg albumen and 86 per cent water. There is some fat in it; also salt, chiefly chlorides. Egg albumen and the albumen of meat coagulate at the temperature of 163 degrees F. The yolk consists principally of fat, coloring matter and water; 52 per cent is water. It contains also grape sugar and salts, chiefly phosphates and iron compounds.

LEAF BLIGHT.

It Frequently Causes Much Damage to the Strawberry Crop. Strawberry leaf blight frequently causes great damage to the strawberry crop, as explained by a grower in Rural New Yorker, who says that it makes its appearance about the time the fruit sets and begins its destructive ravages as the berries begin to ripen. It first manifests itself by turning the leaves a brownish red; it will then attack the fruit stems and hulls, cutting off the supply of nourishment from the berries; the calyx begins to wither and dry up, and the berries become soft and insipid and are of little value. As the Berry Season Advances. It usually grows more destructive as the berry season advances. The conditions conducive to the development of the disease appear to be a general weakness of the plants. This may be brought about from various causes, such as old and worn-out beds, impoverished soil, plants with a heavy set of fruit with insufficient nourishment, plants exposed during winter without protection or unmulched beds during hot, dry weather. Any one of these conditions will have a tendency to weaken the constitution of the plants, making them an easy prey to rust, blight and other diseases. Kinds Susceptible to Blight. During the time we have been engaged in growing strawberries we have found some varieties so constitutionally strong in their vegetative parts and so vigorous in their fruit organs that they will do well almost anywhere, while other sorts are constitutionally weak in foliage, yet strong in fruit bearing propensities. They set a great quantity of berries with little or no vitality to mature the fruit. Such varieties are very susceptible to blight and should not be cultivated except by those who are well acquainted with their natural requirements. It requires a healthy, vigorous foliage to digest the various plant foods found in the different soils, and probably the safest method of protecting the plants from blight and other fungous diseases is to conserve moisture by thorough cultivation while the plants are growing, protecting them well during the winter with a liberal mulch of horse manure. This material if left on the plant during the summer prevents the escape of moisture at a time it is most needed, and it keeps the soil cool—in fact, it is to the benefit of the plant what the cultivation is to the newly planted field.

THE LINCOLN PLUM.

A Variety of Rare Beauty and Excellent For Market. The Lincoln plum here shown is described by the Ohio experiment station as being a variety of rare beauty and excellent for market, one of the best second early plums; quite free from rot in some seasons; first blossoms May 7, full bloom May 10, last blossoms May 15; in full fruitage Aug. 15. Fruit large to very large, roundish oblong, blunt at apex, slightly necked;



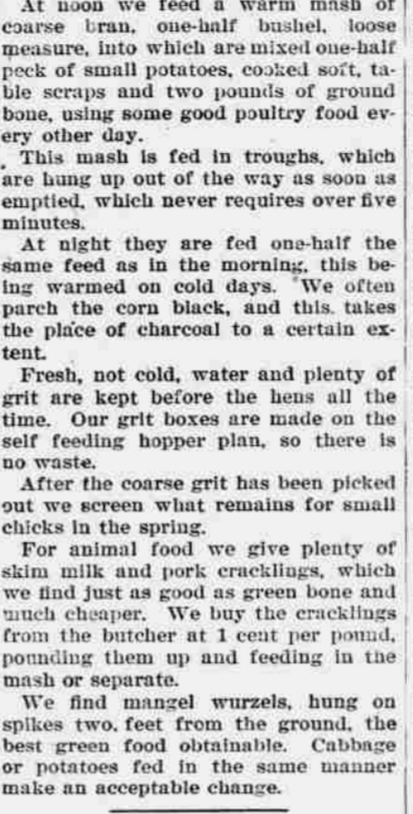
THE LINCOLN PLUM.

stem long and strong and set at an angle; suture distinct, slightly depressed; color light greenish yellow, overspread with a beautiful shade of crimson; dots many, very minute and indistinct; bloom, thin lilac; flesh light yellow, firm; pit rather large, free; quality only fair; tree only a moderate grower, but healthy, and forms a round, shapely head; foliage very luxuriant; leaves large; quite prolific, but not so much so as to require thinning of the fruit. Rough Feeds. Rough feeds, including pasture, are usually so plentiful that frequently we feed them without any idea as to what and how much will produce the desired results. Much rough feed is wasted in careless feeding. The cow will eat the best of her menu first and if given too much will pick the most desirable morsels, leaving what might be called passably good, which too frequently is treated as waste and thrown underfoot. No more hay should be given an animal than it will eat up clean. This refers to first class quality, however, as we could not expect a cow to eat up clean a poor quality of hay. Poultry Products and Wheat. The values of poultry products now reach an annual figure of half a billion dollars or more, or an amount about equal to the value of the wheat crop. The price of eggs has been high and growing higher for several years, because consumers have wanted more eggs than have been produced. The exports are not worth mentioning. Apparently there is no limit to the consumption of fresh eggs at a moderate price.—G. K. Holmes.

EGGS IN WINTER.

How Biddy May Be Made to "Shell Out" During the Cold Weather. In order to obtain the best results from hens in winter it is necessary to give them regular feed and care, says Thomas Thornley in American Poultry Journal, and he then proceeds as follows: We always have plenty of eggs to sell in winter. Our hens are kept in good, comfortable quarters with never over thirty hens in one flock. Our house is seventy feet long by fourteen feet wide, divided into seven apartments, giving 140 feet floor space for each thirty hens, nearly five square feet to each hen. This gives ample room for the Mediterranean class which we breed. The ground floor is yellow clay, on which is kept one foot of straw. The first thing in the morning our hens are given a feed of whole grain, consisting of one part corn, one part wheat and one part clipped oats. About two quarts of this, thrown in the litter, to each thirty hens will give them good exercise, which all laying hens should have when coming from the roost to keep them healthy and in good laying condition. This feed will keep the business hen busy most of the forenoon. At noon we feed a warm mash of coarse bran, one-half bushel, loose measure, into which are mixed one-half peck of small potatoes, cooked soft, table scraps and two pounds of ground bone, using some good poultry food every other day. This mash is fed in troughs, which are hung up out of the way as soon as emptied, which never requires over five minutes. At night they are fed one-half the same feed as in the morning, this being warmed on cold days. We often parch the corn black, and this takes the place of charcoal to a certain extent. Fresh, not cold, water and plenty of grit are kept before the hens all the time. Our grit boxes are made on the self feeding hopper plan, so there is no waste. After the coarse grit has been picked out we screen what remains for small chicks in the spring. For animal food we give plenty of skim milk and pork cracklings, which we find just as good as green bone and much cheaper. We buy the cracklings from the butcher at 1 cent per pound, pounding them up and feeding in the mash or separate. We find mangel wurzels, hung on spikes two feet from the ground, the best green food obtainable. Cabbage or potatoes fed in the same manner make an acceptable change.

Movable Brood and Colony House. The illustration shows one of the movable brood and colony houses used on the famous Go Well Poultry farm conducted by Professor Gowell in connection with, or at any rate in close harmony with, the Maine agricultural experiment station and the United States experimental farm. The shoes beneath the house enable the caretaker to move it to new ground with little trouble, and the economy and wisdom of covering the sides with tarred felt are obvious, as it makes the house cool in summer and warm in winter. The arrangement of windows, too, is admirable. This house is designed to contain two brooders and after the hatching season may be converted into a colony coop in which to carry pullets to full maturity. Green Food For Winter. In order to keep fowls healthy during the winter months, also to promote egg production, green food must be provided. Small potatoes, turnips, inferior cabbages—in fact, vegetables of any and all kinds not quite good enough for table use—will prove excellent food for the fowls in winter. Clover, if it can be obtained, is an ideal green food for winter. In order to do their best fowls must have a variety as well as an abundance of food. Where Geese Thrive. Geese are most valuable in ridding the ground of grass. This is undoubtedly true, for they are great grazers and will gain their own living almost entirely off herbage if it is in strong, rich growth and in quantities sufficient to satisfy them. Geese will do remarkably well on a spot of rough wooded ground that has a pond thereon. In such a locality they will thrive from early spring until winter approaches. Culling Out Old Hens. Two years is the orthodox age when hens should be culled out and sold or killed where they are kept chiefly for egg production, and this should be done as soon as they slacken laying and before the molt comes on; otherwise they will lose weight and become unsalable except at a reduced figure. No Danger of Overproduction. There is no danger whatever of having an overproduction of good, wholesome food products in this land. We are buyers and not sellers of eggs to foreign countries. So long as we must buy abroad to satisfy home consumption it is folly to even consider overproduction here.



MOVABLE BROODER.

increase in Average Egg Yield. Twenty-five years ago the census of the country showed the egg yield of the country to be thirty-five eggs to each hen per year, the last census seventy eggs for each hen per year. It is now thought that that average has been increased to between eighty and eighty-five eggs for each hen per year. The number of hens has wonderfully increased. Instead of \$115,000,000 worth of poultry products of twenty years ago \$500,000,000 worth of poultry and egg products is credited to the country, and yet poultry and eggs never sold higher than they have within the last twelve months. Geese on the Farm. Geese can be kept on grass and water from spring until late fall. Nearly every farm has some meadow which could be utilized to very good advantage by devoting it to goose culture. The only time it is really necessary to feed grain is in winter, and then only enough is required to keep the geese in good breeding condition. Feed a little oats, cut clover and green cornstalk leaves, oyster shell and plenty of water, with a little corn at night on very cold days, and the geese will be in the best condition when the breeding season arrives. Green Bone and Granulated Bone. Green cut bone is fresh bone from a meat shop run through a bone cutter and cut into small particles. Granulated bone is dry bone that has been ground up fine by the manufacturers. It is not as good as green cut bone, but answers the purpose very well as carbonated lime product for the poultry, but it lacks the meat and protein of the cut green bone. Don't Force the Pullets. A great many make the too common error of forcing the pullets for egg production from their birth on, regardless of the fact that such forcing is detrimental to well matured fowls. A pullet that has been forced for egg production from the start invariably makes a poor breeder. Keep Houses Tight and Clean. See that houses have tight roofs and are clean. Given a clean house, the roof of which does not leak, and much may be done with it. The sides may have several layers of newspapers tacked on in lieu of something better. The main thing is to avoid drafts. Raw and Cooked Meat For Fowls. There is very little difference noticeable between raw and cooked meat in growth results. Both are good. Feed that which is more convenient.

MARKET THE FEATHERS.

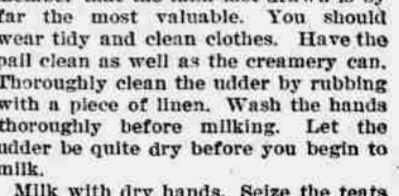
Some Facts About a Much Neglected Source of Revenue. The prices paid for hen feathers vary considerably, according to the market, says Dr. P. T. Woods in Reliable Poultry Journal. Hen feathers range from 3 1/2 to 7 cents a pound, with an average price of about 5 cents for the best quality. Solid white feathers bring higher prices than mixed or dark colored feathers. Duck feathers bring from 25 to 30 cents a pound, the white bringing the highest price. White duck feathers would sell for as high a price as goose feathers were it not for the fact that they have an odor that cannot be removed by any known method. Best white goose feathers bring from 45 to 55 cents a pound, while mixed and colored goose feathers are quoted at from 35 to 45 cents. Goose feathers can usually be depended upon to average about 35 cents a pound the year round. Turkey feathers, for the ordinary body feathers, bring from 3 to 6 cents a pound, while the stiff feathers from the wings and tails bring from 8 to 10 cents a pound when clean and dry. Clear turkey tail feathers, clean and dry, sometimes bring as high as 17 cents a pound, while mixed turkey feathers containing wing, tail and pointers will usually average about 6 cents a pound. To secure a market for his feathers the poultryman should ascertain the names of the bedding manufacturers in his nearest large city and write to them for quotations. All feathers should be dry picked and should be kept free from blood. Tail and wing feathers should be kept separate from the body feathers. It is not necessary to dry or bake the feathers; in fact, if this is done they will not be salable. They may, however, be spread out thin on the floor of a clean, dry, airy loft and turned over occasionally for a few days to get rid of any excess of moisture. Feathers should be packed as tightly as possible into clean cotton or burlap bags, and shipments should be of not less than 100 pounds at a time in order to save freight or express charges. Boyer's Poultry Philosophy. Michael K. Boyer, one of the nestors of poultry journalism, has the following nuggets of wisdom in the Farm Journal: Regularity in the performance of the work is important. System simplifies the work and brings order out of chaos. A reputation for honest goods and honest dealing is bound to bring success. Close attention and thorough work will prevent disaster and save time, labor and money. The poultry raiser who is constantly complaining about "bad luck" is advertising the fact that his methods are at fault. Take "volunteered advice" with "a grain of salt." Wise men do not need to advertise their wisdom. No one knows it all. Some one once said, and truthfully, too, that poultry culture is made up of a chain of little things, one link out of place making a bad kink in the whole chain.



All Danish creameries issue rules for the general treatment and milking of cows. That concerning milking is interesting. At the top of the card are the words, "Good Advice," beneath which are a drawing of the udder and teats of a cow, with the hand of the milker placed in proper position. On either side of the card are columns shaded to indicate the percentage of fat present in the first milk drawn from the cow and in the last milk drawn. The rules on the cow are as follows: The cow is a living machine. Kindly treatment entails less labor and gives more milk. Good work improves the living machine. Milk clean. Clean milking develops the udder and increases the quantity of milk, and you receive richer milk. Remember that the milk last drawn is by far the most valuable. You should wear tidy and clean clothes. Have the pail clean as well as the creamery can. Thoroughly clean the udder by rubbing with a piece of linen. Wash the hands thoroughly before milking. Let the udder be quite dry before you begin to milk. Milk with dry hands. Seize the teats with the whole hand. Keep a gentle pressure on the udder. Milk as fast as you can, and never cease working until the milk is wholly drawn. Don't strain the teat beyond its natural length. Remember the value of the last drops. If there be soreness or lumps in udder or teats, stoppage in milk canal or unnatural colored milk, don't mix that milk with any other, and don't send to the creamery. Begin milking always at fixed time. Milk the same cows in the same order. Regard this excellent work as one of honor. Clean the cows. Have good air in the stalls. Light should be freely admitted. A Grand Holstein Bull. The Holstein bull shown in the illustration was recently sold to a Syracuse (N. Y.) firm for \$10,000. The Holstein-Friesian Register says of him: "His dam, Mercedes Julip's Pietertje, was the world's record cow of 1901. The dam of his sire, Aggie Cornucopia Pauline, now holds the world's A. R. O. record of 34 pounds 5.2 ounces of butter in seven days and of 137 pounds in thirty days and of 94.3 ounces of milk in one day, 650.2 pounds of milk in seven days; average, 4.17 per cent of fat, 2640.3 pounds of milk in thirty days. The average daily record of these two dams is 190.6 ounces in one day. The average percentage of butter fat in their milk is 4.065 per cent. Their average butter record is 31 pounds 13.45 ounces in one week. There is no other animal, living or dead, whose dam and sire's dam have so high a combined record of milk, butter fat and butter as this young bull, and it is doubtful if one will ever be born that can equal it. His rights therefore to the title of the 'Milk and Butter King of the World' cannot be successfully assailed."

When one of my good pedigreed cows drops me a strong heifer calf, sired by a pure bred bull, whose sire was from a good cow and whose dam was a good cow, with many other good cows lending the glory of good work to the pedigree—when I have a royal calf from such an ancestral line and I feed her well and care for her properly and breed her wisely, I know I can be almost absolutely sure that she will be a good cow, a profitable cow. She will be a source of pride to me, a fruition of my labor, a reward to my intelligence, a proof that I have bulldiced wisely and well. And in a cow thus bred in the only way in which I know it is possible to breed a cow with any degree of certainty as to what she shall be I have such an abounding faith that I do not adjudge her as unworthy her breeding and my keeping until she shall have freshened at least three times. When you put the right kind of dairy breeding and knowledge into the making of a cow you have a legitimate right to bank on the kind of a cow she shall be.—W. F. McSparran in Farm and Fireside.

Milking the Cow. H. G. Van Pelt, a man of wide dairy experience and an authority on the care of cows, says: "An all important factor in caring for the dairy cow is the process of milking. Upon the regularity, gentleness and stick-to-itiveness of the milker greatly depend the quantity and quality of the milk given and the persistency of the flow. On one occasion, after failing in every other method to impress upon the milkee the importance of extracting every possible drop of milk from the cow's udder at each milking, I induced him to milk the first few strips in one sample bottle and the last in another. The first tested 2 per cent and the latter 15.2 per cent of butter fat."



THE MILK AND BUTTER KING.

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