

FARM GARDEN

MARKETING TRUCK.

Good Potatoes Should Be Smooth, With Shallow Eyes.

Truck growing is a modern horticultural outgrowth due to improved facilities for rapid transportation. Before the advent of extensive steam navigation and the present great extension of railroads each city and town depended for its supply of vegetables on its immediate surrounding country. Today the most distant states in the Union are sending truck by boat and train to the great northern centers of population. There is nothing that



THE 1-3 BARREL VENEER BASKET.

gives the trucker more pride and profit than to beat his neighbor into the market with early potatoes. Such potatoes have to be handled carefully and are usually shipped in the one-third barrel veneer basket, shown in the cut, which is also used for shipping limas, snap beans, peas and cucumbers. Good potatoes should be smooth, free from knobs or second growths and should have shallow eyes. Varieties should not be mixed in the same barrel or package. It hurts their sale to have long potatoes mixed with round ones.—Maryland Experiment Station.

Nitrogen in the Sugar Beet.

The results of some German experiments show that the presence of nitrogen in the beet may reduce the quality of the juice and be detrimental to the manufacture of sugar. The quantity of injurious nitrogen found in the root varied with the kind of seed. The use of a single nitrogenous fertilizer, whether in the form of nitrate or ammonia, increased the quantity of nitrogen in the beet, but the use of barnyard manure up to about twenty-seven tons per acre under conditions of a normal rainfall produced no injurious effect. When a heavy application of nitrate of soda up to about 1,000 pounds per acre is made the injurious effect may be largely reduced by the addition of potash and superphosphate.

Cutworms.

The successful method of fighting the cutworm is based on the fact that he is fond of sweets. The sweet tooth is as well developed as that of any candy loving boy.

Into a pint of molasses or any sirup stir thoroughly a heaping teaspoonful of paris green. Mix this with a pailful of bran or other finely ground feed. Scatter a little of the mixture in the hills or along the rows where the worms are at work, suggests a writer in Iowa Homestead.

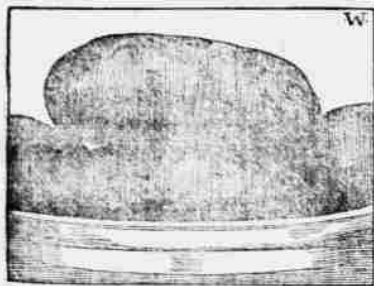
They will eat it and be killed if you have been careful to secure good fresh paris green.

Best Tools the Cheapest.

So much of the work of the garden is done by hand that a farmer is inexcusable who does not provide himself with the best tools that are made. Some do not appear to realize that as much improvement has been made in tools for garden work as for cultivating and harvesting farm crops. When he sees the weeder and cultivator operated by horsepower, he will find that the amount of work necessarily done by hand has been greatly reduced and is not at all burdensome.—American Cultivator.

Early Northern Potato.

Few potatoes have done so much for the farmer as the famous Early Rose, both in its own self and in its numerous progeny. The smooth, long, small eyed potato known as the Early Northern is much like its parent, but is earlier



EARLY ROSE SEEDLING POTATO.

and even more prolific, according to American Agriculturist. Even in poor seasons it has been known to yield more than fiftyfold. It seems to be destined to become a rival of the important early sorts.

Horse Talk.

Don't compel me to eat more salt than I want by mixing it with my oats. I know better than any other animal how much I need.

Don't think because I go free under the whip I don't get tired. You would nose up if I under the whip.

Don't whip me when I get frightened along the road or I will expect it next time and maybe make trouble.—Farm Journal.

POULTRY WISDOM.

Hints of All Sorts on the Management of Feathered Pets.

There is good in every breed. Grow a crop of turnips for the ducks. Count the chickens that you raise, not those that you hatch.

Ducks should not be given corn nor cornmeal during hot weather.

Let the newly hatched chicks run with the hen as long as possible.

The India runner is the best laying variety of the duck family.

Whoever undertakes to raise late chickens must expect to fight lice.

Try hard to raise more of the chicks you hatch this year than ever before.

Bone fed in some shape is absolutely necessary if you wish eggs.

Neatsfoot oil is highly recommended as a remedy for scaly legs in fowls. Apply with a soft brush.

During hot weather it is safer to run the incubator in a cool, dry cellar than it is above ground.

Vegetables are best fed in a raw state. Cut them up in a root or bone cutter and feed in troughs.

During summer there should be but two regular feeds for the breeding stock. Give grass or green stuff at noon.

Watch the droppings of the poultry. Much regarding the health of the fowls can be told from their condition.

Be careful of the half grown chicks. Many hens wean their young too soon, and a cold rain is sure death to them.

If properly grown and cared for, the June hatched pullets will come into profit almost as quickly as May hatched birds.

A goose egg weighing five ounces will hatch a gosling that in three months will weigh from ten to eleven pounds.

A good sized yard should be fenced in for the hen with little chicks until the latter are able to keep up with their mother.

Plant plenty of beets or mangel wurzels. There is nothing that the poultry like better in the way of green food.

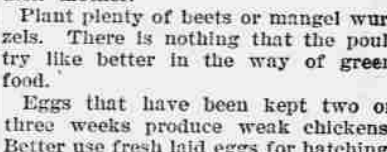
Eggs that have been kept two or three weeks produce weak chickens. Better use fresh laid eggs for hatching.

Put poles in the top of an open shed for the turkeys. During warm weather they should never be required to sleep in a close roost.

This hot, sultry weather be careful how you feed your little chicks. If too much feed be thrown about in a sloppy condition it may sour and cause trouble in the flock.—Farm Journal.

Fattening Fowls For Market.

The illustration herewith is all that is necessary to indicate to the intelligent reader how poultry is fattened for market in Sussex, England, a district which is said to send more high class poultry into the London markets than all other places in England combined. The poultry fattening industry



is yet in its infancy in this country, and many a farmer here can add appreciably to the receipts from the sale of his poultry by putting the birds on a highly fattening diet in a coop about two weeks before sending them to market.

Selecting Eggs For Hatching.

One should be as careful in selecting eggs for hatching as in selecting parent stock. Choose medium to large eggs, as nearly perfect in shape and color as possible. Uniformly colored eggs look much better than a mixed lot and will usually sell better. Some select the short, round eggs, believing these will produce a large percentage of pullets, but the shape of the eggs has nothing to do with the sex of the chick. Continuous selection of the roundest eggs will gradually produce a strain of hens that will lay round eggs of imperfect shape.

Barley and Rye For Fowls.

Barley and rye are both excellent foods and will prove a satisfactory addition to a ration where the fowls will eat the grains readily. Some flocks seem prejudiced against barley and do not eat it readily, while others will refuse rye unless starved to it. Rye is eaten much more readily when fed in the bundle. When the fowls can scratch it out of the fresh straw themselves they seem to enjoy it.

Cull Out the Poor Birds.

Call out all undesirable stock birds. If trap nests are used during the fall, winter and spring it will be found that in each flock there are several individual hens that do not quite come up to the standard set—either they are poor layers or they lay eggs of an undesirable size or the color of their eggs is not uniform. Such birds should now be taken out of the pens and marketed as roasters.

Ventilate the Coops.

The coops for summer chicks should be well ventilated and the chicks' parasitic enemies kept in the background. There is a time between the disappearance of the downy coat and growth of the first feathers when the chicks need protection from the hot sun that fairly blisters their little bare bodies.

It Cannot Be Done.

Poultry Tribune makes this bulls-eye shot: "The man who can successfully keep 500 head of poultry on an acre of ground has not yet been born."

AU SABLE CHASM.

Second Only to Niagara Among Eastern Natural Wonders.

A real canyon in the east, having on a miniature scale much of the beauty and marvelous carvings of Arizona's Grand Canyon, is the Au Sable chasm. A product of precisely the same operation of nature which has produced the western marvel, it gives to the easterner a splendid idea of what erosion through solid rock can do. Whoever has not visited this wonderful chasm through which the Au Sable river has cut its way from its source in the Adirondack mountains to beautiful Lake Champlain has yet to enjoy a marvel of nature second only to Niagara among eastern wonders.

From Port Kent, near by, one may wander north or south, finding in either direction fascinating spots. Lake Champlain, the largest lake in the United States east of the great lakes, is superbly beautiful, with a restfulness which brings relief to overwrought nerves and tired brains. The broad expanse of the lower portion, guarded on the far side by the blue line of the Green mountains, and the narrower portion of the upper end, where the Vermont inter- valleys on the one side and the rocky foothills of the Adirondacks on the New York side, form a vivid contrast and afford a variation in scenery such as few lakes may offer.

All of this country possesses historical interest for those who delight in tracing the progress of their country's development. At Crown Point, where the lake narrows almost to the semblance of a river, are the ruins of the old Crown Point fortifications, with Fort Frederick's ruins on Chimney Point directly opposite. Here it was sought to stop the invading French and Indians in their sallies upon the New England and New York settlements. But a little way off is famous Ticonderoga, now little more than broken embankments and crumbling stone.—Good Housekeeping.

Fishes on Land.

Among fishes that are able to live a considerable time out of water and that habitually invade the land is the "climbing perch," which can remain for days out of water and which is even said to climb palm trees, whence its name. The "hopping goby," which leaves the sea to skip along the shore in chase of insects and sand haunting mollusks, has an elbow joint in its fore fin which thus serves for a leg. Its gill cavity is enlarged so that it can contain considerable air. It is believed, however, that respiration is aided by the thin skin of the tail fin. In the climbing perch the gill cavity contains a special organ, which seems to play the part of a lung. Land crabs possess an analogous organ in their gill cavities.

Toleration.

If the peculiarities of our feelings and faculties be the effect of variety of excitement through a diversity of organization it should tend to produce in us mutual forbearance and toleration. We should perceive how nearly impossible it is that persons should feel and think exactly alike upon any subject. We should not arrogantly pride ourselves upon our virtues and knowledge nor condemn the errors and weakness of others, since they may depend upon causes which we can neither produce nor easily counteract. No one, judging from his own feelings and powers, can be aware of the kind or degree of temptation or terror or the seeming incapacity to resist them which may induce others to deviate.—Abernethy.

Smoked In Church.

Although the present universal habit of smoking is of comparatively recent date, the use of tobacco was carried to a great excess when it was first introduced. Our ancestors smoked even in church. All such offenders were solemnly excommunicated by Urban VIII, in 1624 and again by Innocent XII, in 1690, when the practice seems to have extended to Rome itself. There was William Breddon, too, vicar of Thornton, "a profound divine and absolutely the most polite person for natiivities in that age," of whom the astrologer Lilly says that "when he had no tobacco he would cut the bell ropes and smoke them."—London Chronicle.

For Talkative Women.

In the vestry of the church at Walton is preserved a beautiful instrument—an instrument as useful as it is beautiful—made in 1632. It is called a scold's bit, a bridle, and is intended as a gag for a lady of many words. It is inscribed with this couplet:

Chester to Walton presents a bridle To curb women's tongues that talk too idle.

This charming instrument was presented to the church by a gentleman who lost an estate through the loquacity of a woman.—"In Thamesland," by Henry Wellington Wack.

HIGH QUALITY BUTTER.

Some Hints For the Buttermaker by an Ohio Dairywoman.

One may delay the doing of many things without loss, but to put off churning when the cream is ripe is not in the list, writes an Ohio dairywoman in American Agriculturist. The mistake must not be made of thinking that butter is made by churning. It is being made from the time the milk is drawn until it is churned. No amount of doctoring will cure a poor quality of butter. It is of the utmost importance that the churn be scrupulously clean and sweet smelling before using. In order to have it so it must be washed immediately after using, scalded and set where it will be thoroughly aired and dried. Rinsing in lime-water occasionally is of benefit and will remove the musty odors which sometimes linger around churns. The putting of cold water into the churn after cleansing, as practiced by some dairymen, is not to be recommended, as a very unpleasant odor will be developed in a day or two, especially if the weather is warm.

After scalding the churn preparatory to using it must be rinsed in cold water or else a woody smell will be imparted to the cream. All wooden utensils used in dairy work should be washed in tepid water first and afterward scalded, rinsed and dried. The dish-cloth must never be used in dairy work. If a cloth is ever necessary it must be for that one use. Wooden-ware can be cleaned more rapidly, neatly and satisfactorily with the aid of a brush. Either rice straw or a bristle brush should be kept for this purpose alone.

We prefer to salt butter after it is removed from the churn rather than brine salt it. We salt at the rate of one and one-half ounces salt per pound and think it adds to the keeping qualities of the butter better than the ounce to the pound method. Patrons find no fault with our butter so prepared. We work lightly, just enough to incorporate the salt evenly without mashing and smearing it. We press and touch it lightly and daintily, shape it or cut it into any desired form and pack it ready for market. The sooner it is delivered the better.

The delicate aroma which all well made butter has is very evanescent, and when made in rolls or packages exposure to the air soon dissipates this delicate flavor. Cold storage does not help to retain this flavor. Packing in jars so as to exclude the air is the only way to retain it. The market value of butter depends upon its flavor more than any other quality. Appearance should be given due prominence, but flavor is paramount.

Imperfect Milking.

Cows that are imperfectly milked, from whatever cause, either carelessness or imperfect milking from the fault of the milker or from the difficult task by reason of the anatomical construction of the udder, are converted into worthless animals. The milk that remains in the udder from imperfect milking is that which is held by the small pouches or milk vesicles high up in the bag and will form a curd that will excite inflammation and destroy the secreting function of its mucous lining or cause the adhesive and complete closure of the cavity or pouch.—W. R. Gilbert.

Brushing the Dairy Cow.

The brushing of cows is a great benefit to them. However, it is a piece of work that should be done with a slow motion, whatever else is hurried. The cow is a moderate mover in every way. She has always refused to join in the hustle and haste of modern life, and if jostled and hurried it has a bad effect on her milk.

DAIRY NOTES.

Every year the silo increases in favor with the dairyman.

The usual amount of salt for butter is a half ounce to the pound. However, this varies according to the taste of the trader.

A little grain while the cows are on pasture will make the herd profitable.

Never fill the churn much over half full. If the temperature is right, the butter will come quickly.

Teach the boys to be gentle with the cows. Stoning and chasing will not do.

Warm cream should not be mixed with cold cream. Before mixing, cool the new cream to the same temperature of that in the cream jar.

A good cure for "lost cud" is a half pail of bran night and morning and a good pasture all day.

The small yield high fat cows are a drag on dairymen and dairymen.

It is not sufficient that cows have all the grain they can eat. The stomach of every animal needs something bulky upon which to work.

Good judgment, knowledge and skill are all necessary if you would be a successful dairymen. All can be attained.

Before butter is good it must escape the dangers from musty feed, stagnant water, foul odors, bacteria in pans, pails and strainers and overripe cream.

During warm weather one of the greatest difficulties is keeping milk sweet. Nothing should be put in it. Cleanliness and coolness are the two preservatives that should be used—and no other.

Let plenty of sunlight into the barns. Disease germs and harmful bacteria exist in dark places. They truly "love darkness rather than light."

Never use hard soap in washing dairy utensils. Soft soap should be used only when it is impossible to clean the pans and pails without it. Boiling water is much more satisfactory.

Panned Lamb's Kidneys.

Fry thin slices of bacon until crisp, then take up and put into the hot fat left in the pan lamb's kidneys that have been soaked in salt water, then dried, split and rolled in flour. Cook five minutes, add a couple of tablespoonfuls of hot water or stock and season with pepper, Worcestershire sauce and a tablespoonful of mushrooms or tomato catchup.

Kitchen Walls.

If tiles are out of question oil paint is the only available wall covering for a kitchen and should be finished with a coat of enamel.

The kitchen walls will require washing quite as much and almost as frequently as the floor. White tiles make the finest possible covering, not only because they show dirt, but because they can be easily cleaned.

REV. J. WHITCOMB BROUGHER

Talks on Oregon—Tells Story With Bark on.

In his sermon Sunday morning at the First Baptist church, better known as the White Temple, Rev. J. Whitcomb Brougner, in discussing the text, "Peter said, 'I go a fishing,' and they said unto him 'We go with thee'" said in part:

"Tom Richardson, Secretary of the Oregon Development League, in a recent letter printed in the 'Oregonian', urges upon all good citizens to write a personal letter to their friends in the East, setting forth the attractions of Oregon as a place in which to live. He suggests that the ministers make a statement along this line to their congregations.

"I think this is a splendid idea. The preachers and churches ought to be interested in this movement. Like draws like. If we want substantial citizens from the East to come to our state, then the best people out here should seek to influence them to come. There is nothing so influential in this regard as a personal letter. If we believe in the future prospects of Oregon, let us talk and write about them. I want to urge upon the three thousand members of the White Temple and its congregation to take up this idea. I have already suggested this thought in our church calendar. Members have been requested to send the calendar to their friends, invite them to visit Portland and especially the White Temple. This has been done. This is one reason why so many strangers are to be found in the congregations at the White Temple every Sunday. Let us continue this kind of work. Write a personal letter to your friends in the East. Tell them of the almost limitless wealth our state has in its timber and mines, wheat and hay, cattle raising and fruit growing, and various farm products. Show them the advantages of our climate, describe to them the beauties of our scenery, urge them to take advantage of the colonist rates in effect from September 1st to October 31st from all points in the East. Get them to visit Oregon and see for themselves.

I heard the other day of a young Quaker who wrote back to his father, telling him of the wonderful sizes of the berries and farm product in this country. He told him that the bark of the Sequoia Gigantica tree was 24 inches thick. The old father wrote to him and said, "my son, I regret that thee hath fallen into the habit of lying, along with other Westerns. You know the bark of no tree could be so thick." The son, upon receipt of this letter, went and got a large trunk of bark 26 inches thick. He expressed it to his father in Pennsylvania, C. O. D. It cost the old man \$14.00 to get it out of the express office, and when he looked it over, he sat down and wrote: "My son John: Thee need not prove thy statements any more. It is too expensive. We will take thee at thy word."

Let us not be afraid of exaggerating the advantages of our

state. Let us tell the truth, and let us invite in this personal way our friends to come to Oregon. It will fill up our state with the very best class of people, and give unto us citizens who love to live under Christian influences and believe in good government.

Funeral Friday.

The funeral of the late Joseph S. Lisle who died of heart disease at the Occidental Hotel Thursday morning, occurred at 4 p. m. Friday at Oakville cemetery, the services being conducted by Rev. Belknap. Many relatives and friends were present to pay a last tribute of respect.

Joseph Lisle was born in Pike county, Illinois, in 1832, and at his death was aged 74 years, 11 months and 16 days.

When 15 years of age he came West with his parents, crossing the plains by ox team to Oregon. The family first settled in Linn county but moved to Benton in 1894, locating at Bellefontair.

Mr. Lisle was twice married, his first wife being Miss Jane Brewer by whom he had four children, all of whom are living, as follows: Mrs. Joseph Kirchoff, Mrs. Oliver Keiler, and Billy and Dick Lisle.

The second wife who survives was Miss Lurvin Henderson, to whom deceased was married 35 years ago. Of the six children of the second union five survive. They are Mrs. James Dowes, Mrs. Harry Woods, Mrs. George Mulkey, Elmer and Leonard Lisle.

The deceased was a citizen of high standing in the community, a kind husband and father, and his passing is mourned by many friends.

About Your Fruit.

The law that makes it necessary for the county fruit inspector to destroy infected fruit and to see that it is not offered for sale in the market, is as follows:

Section 5. It shall be unlawful for any person, firm, or corporation to import or sell any infected or diseased fruit of any kind in the state of Oregon.

Section 6. Every person who packs or prepares for shipment to any point without the state, etc. any fruit or fruits, either fresh, cured or dried, that is infected with insects, pests, or diseases injurious to trees, shrubs, plants, fruit or vegetables, is guilty of a misdemeanor.

Section 7. Any person, firm, or corporation violating any of the provisions of this act shall be deemed guilty of a misdemeanor and upon conviction thereof shall be punished by a fine of not less than twenty-five (\$25) dollars nor more than one hundred (\$100) dollars.

The above is taken from the law as passed by the legislature and known as H. B. No. 238. This law should be observed as it will surely get some one in trouble if they are not careful.—Ex.

Buyers Complain.

Wool buyers continue to complain that the wool of the Willamette Valley gets coarser. This is due, if true, to the increasing predominance of Cotswold blood in the sheep of this valley and to a disregard of coarseness of wool by many of the Cotswold breeders. The more prominent Cotswold breeders of the valley have bred so as to avoid excessive coarseness, but other have paid no attention to this, and while the climatic and food conditions of the valley give wool a fine luster they seem to tend to coarseness of fiber.

The Lincolns are now getting quite a foothold in the Willamette Valley, and as their wool is not as coarse as that of the Cotswolds, their growing popularity may in time have the effect of making the average valley wool some finer than it now is. The Ramboulets, which are now coming in to some extent, will of course reduce greatly the coarseness of the wool in all flocks into which their blood enters. The Cotswolds have gained their popularity because they have proved so well adapted to the climatic conditions of the valley and are at the same time pretty good mutton sheep and heavy yielders of wool.—Agriculturist.