

DOLLAR HUMOR CURE

From Pimples to Eczema From Infancy to Age

To those who have suffered long and hopelessly from Humors of the Blood, Skin, and Scalp, and who have lost faith in doctors, medicines, and all things human, CUTICURA Soap, Ointment, and Pills appeal with a force hardly to be realized. Every hope, every expectation awakened by them has been more than fulfilled. More great cures are daily made by them than by all other Skin Remedies combined, a single set, costing but one dollar, being often sufficient to cure the most distressing cases of torturing, disfiguring humors, eczemas, rashes, itchings, and inflammations of the skin and scalp, with loss of hair, when all else fails.

Sold throughout the world. Cuticura Soap, Ointment, and Pills, are made at the Cuticura Laboratories, 150 N. 2nd St., St. Paul, Minn. U.S.A. Write for a free trial of Cuticura Soap, Ointment, and Pills, and a full description of the disease.

CHURCH DIRECTORY.

Preaching hours at 11 and 7:30.

M. E. CHURCH.

Preaching Sunday morning and evening. Sunday school at 9:45. Epworth League at 6:30. Prayer meeting Thursday evening.—Jas. Moore, pastor.

BAPTIST CHURCH.

Preaching Sunday morning and evening. Sunday school at 10. B. Y. P. U. at 6:30. Prayer meeting Wednesday evening.—J. M. Green, pastor.

PRESBYTERIAN CHURCH.

Preaching Sunday morning and evening. Sunday school at 10. Christian Endeavor at 6:30. Prayer meeting Thursday evening.—W. T. Wardle, pastor.

CHRISTIAN CHURCH.

Preaching Sunday morning and evening. Bible school at 10. Senior Christian Endeavor at 6:30. Bible class and prayer meeting Thursday evening.

EVANGELICAL CHURCH.

Preaching Sunday morning and evening at the Dallas college chapel. Sunday school at 10. Christian Endeavor at 6:30. Prayer meeting Thursday evening.—A. A. Winter, pastor.

Sanitation in the Hog Lot.

There are a few fundamental facts to be remembered in order to avoid losses by reason of the presence of hog cholera or swine plague in the herd. The first is that these are specific germ diseases, disseminated by bacteria, and the contagion cannot be spread from one animal to another or from one herd to another except by these minute organisms. They may be carried in a multitude of ways—by the hogs themselves, on the clothing of persons, on vehicles, in feed, by dogs, birds and other animals or by streams. The breeding or feed of a hog cannot cause either disease, although bad methods may so weaken the constitution and vitality that the animal becomes more susceptible than would otherwise be the case. Several diseases caused by bacteria may be prevented in large part by thorough disinfection. Third, bacteria are generally recovered in filth, and therefore scrupulous cleanliness will go far toward preventing outbreaks of the disease.

Corvallis and Eastern Railroad.

TIME CARD NO. 24.

No. 2 for Yaguina:
Leaves Albany 12:45 p m
Leaves Corvallis 1:45 p m
Arrives Yaguina 5:40 p m
No. 1 returning:
Leaves Yaguina 7:15 a m
Leaves Corvallis 11:30 a m
Arrives Albany 12:15 p m
No. 3 for Detroit:
Leaves Albany 1:00 a m
Arrives Detroit 6:00 p m
No. 4 from Detroit:
Leaves Detroit 6:30 p m
Arrives Albany 11:25 p m
Train No. 1 arrives in Albany in time to connect with the S. P. southbound train, as well as giving two or three hours in Albany before the departure of S. P. Northbound train.
Train No. 2 connects with the S. P. trains at Corvallis and Albany giving direct service to Newport and adjacent beaches.
Train No. 3 for Detroit, Breitenbach and other intermediate resorts leaves Albany at 1 p m, reaching Detroit at about 6 p m.

For further information apply to EDWIN STONE, Manager.

F. Cockrell, agent, Albany.

H. H. Cronise, agent, Corvallis.



NEW FOWLS.

Remarkable Dutch Birds—Ducks That are Becoming Popular.

Our knowledge in life comes either from study or experience, and those who have neither seen nor heard of the Lakelanders could not possibly know them to be a new fowl quite like the Leghorn in form, with white body

Professor C. L. Beach in an address before the New Hampshire dairymen's convention said, among other things: "Although the final proof of the value of any cow and her right to be kept in the herd should depend upon her ability as shown by the scales and fat test, it very often happens that a dairyman must rely upon his own judgment in the selection of cows for his herd.

"The cow whose good records are known is not usually for sale. Even the buyer has to test to make a short test, that would not be sufficient to prove the worth of the cow. Usually he has to depend upon experience and possibly in some cases careful study in judging of the capacity of a cow for dairy performance, from what he can observe in her farm and from the general impression which she makes upon him. But the ability to judge a good cow under such circumstances is not common among dairymen.

"Thousands of dairymen have owned and handled cows nearly all their lives and yet are poor just as a result. The reason for this is that the knowledge which they have gained from their experience is superficial. They have made little or no study of the cow except in the aggregate; they never have proved or corrected their judgments by records or tests. The type of a good cow is a vague conception in their minds based more upon personal opinion than upon evidence or fact."

Source of Fat in Milk.

The earlier investigators were inclined to ascribe to protein the source of fat in milk, says L. W. Lighty in National Stockman. Dr. Arnould in his Manual of Cattle Feeding says: "Experiments have shown that curdled milk from a purely meat diet produced normal milk, thus proving that milk fat may be formed from albuminoids." Yes, there are things we have not learned yet, but we are pretty sure that the cow must have a certain quantity and a certain proportion of protein, carbohydrates and fat if she is to do her best in making a profitable dairy product for us.

A Grand Old Arranger.

Lady Fox has been a grand old cow, the pride of her breeder and owner and the wonder of the Yorkshire world, grand not only as an individual, but in transmitting her dairy qualities to her offspring, says G. H. Yeaton in American Cultivator.

Her record of 12,250 pounds of milk and 624 pounds of butter was nearly equalled by Meeve, with 11,252 pounds of milk and 576 pounds of butter in one year to her credit, and by Luklela, with a record of 12,187 pounds of milk and 543 pounds of butter, both daughters of Lady Fox.

Inspection of Milk.

The rigid inspection by the state of all milk sold in the cities always increases the average of butter fat in the product.—Farmers' Advocate.

Clover Haymaking.

Dr. I. A. Thayer has done a state full of good, preaching the gospel of clover throughout Pennsylvania, says the National Stockman. Dr. Thayer says that he cures his clover chiefly in the shock and that a rain does not damage it much. Those of our readers who do not shock the clover until it is nearly cured may fail to understand how this may be, but note Dr. Thayer's statement: He puts the clover into shocks "as soon as the stalks and branches have wilted and before any of the leaves are dried." The shocks are narrow and broad at the top, so that they will not burn. Clover that is barely wilted settles together very closely, and water does not penetrate it easily. This method of making clover hay is practiced also by the Hattisons of Armstrong county, Pa., and they rather welcome some rain as soon as the wilted clover has gone into shock.

Brewers' Grain Silage.

Speaking of using brewers' grain in the silo, Director Hills of the Vermont experiment station says in American Cultivator: I see nothing to be gained by ensiling the kiln dried brewers' grains as they are today commonly sold on the New England market. Some twenty years ago, while I was at the New Jersey station, we ensiled large quantities of wet brewers' grains, which formed a nutritive and palatable silage, well relished by cattle. I see no reason to be doubtful that this material might be put in with corn, yet I cannot cite any actual experience. If I had access to wet grains and could procure them at a low price, with my present information, I should not hesitate trying the experiment.

Mowing by the Gophers.

It was Darwin who credited the earthworm with making the earth fit to grow crops. Mr. Thompson Seton now notes in the Century the absence of these antecursors in some of the western states and tells that the little gopher which burrows at a depth of from three inches to two feet performs the same service. Farmers claim that objectionable as the work of the gopher sometimes is, the land is twice as fertile after being plowed down by the gopher.



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WATER CONTENT OF BUTTER

How It May Be Decreased or Added to in the Making.

In answer to queries as to the regulation of the water content of butter, E. H. Farrington of the Wisconsin Dairy school says in Hurd's Dairyman: There is no practical method for determining the per cent of water in butter at creameries at the present time. Several suggestions have been made in this direction, and it is to be hoped that some of them may be a creamery method to determine the water and fat in butter that will be as useful and accurate as the Babcock test, which determines the fat in milk.

The amount of water in butter may be influenced by the buttermaker to a certain extent. The so called dry buttermilk containing a minimum amount of water is made by churning the cream at a very low temperature, so that the butter comes in the form of granules, which are allowed to drain in the churn until they are tolerably dry. This butter is then washed with cold water, a maximum amount of working.

To increase water content of butter the cream should be churned so that

Small butter granules require more salt than large ones, says Creamery Journal. The reason for this may be stated as follows: The surface of every butter granule is covered with a thin film of water, and since the total surface of a pound of small granules is greater than that of a pound of larger ones, the amount of water retained on them is greater. Small granules have, therefore, the same effect as insufficient draining—viz, washing out more salt. The shape of the granules causes more water to be retained, hence we get a larger overrun from thick cream as the granules are more ragged in shape.

Neatness in the Dairy.

A real lover of dairy work will not think it reasonable to comply with the known rules of neatness in primary as well as secondary matters, says American Agriculturist. This is a delicate subject, but an important one. Many milkers go direct from the stables where they have been grooming horses or cleaning stalls and sometimes smoke while milking. If a part of the contents of the pipe should get spilled into the milk pail, what of it? A few ashes do not matter. The consequence is that more bacteria than are necessary to multiply ripen cream will often find their way into the milk pail. Cows should be groomed daily and special care given the udder. Neatness of milkers' clothes, hands and habits is imperative. This truth is recognized by all thoughtful dairymen.

The Dairy Tinware.

A good method to be followed in cleaning the tinware would be as follows: Wash first with water, at about 90 to 100 degrees, with a stiff brush (never use a cloth for washing tinware of this sort). The brush will get into all corners, and when there are any dried particles of milk sticking to the sides it will scratch them loose. One precaution always be observed is never to pour hot water into a can before it has been washed with warm water; rinse thoroughly with warm or hot water in which washing powder has been dissolved at the rate of one pound to fifteen gallons of water.—Maryland Experimental Station

Shade For a Calf.

It is all very well to tie a calf out of doors where he can have a bit of green grass, but a shady spot to lie down in is imperative, remarks Ameri-

can Agriculturist. The sun beating down upon an unprotected calf greatly retards growth. If there is no natural shade at hand, use the device shown in the cut. Two stakes, driven on a slant, support a square frame of wood that is covered with a burlap or any cheap cloth. The tie calf so he can just reach the shade, but cannot tangle the rope about the stakes. The stakes can be shifted to new ground in a moment when it is necessary to move the calf.

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the temperature of the buttermilk is somewhere between 55 and 60 and the butter rather soft when it comes. This is then washed with water of a temperature between 55 and 60, and after washed the granular butter is not allowed to drain for a very long time. After salting this damp butter it should be given a minimum amount of working and the water content of the finished product will probably be at least 15 per cent.

The buttermaker must learn from his own practice and the appearance as well as the weight of the butter he makes from a given amount of cream how to churn, wash, salt and work butter in order to get the required amount of fat and water in the finished product.

West Virginia Dairymen.

The West Virginia Dairy association has concluded to offer a prize for the highest scoring pound of butter exhibited at their meeting in Charleston in January, 1905. A Jersey heifer calf, for second best a family size barrel churn. The butter is to be produced in the state of West Virginia. A competitor must be secured and will tell wherein each package of butter is lacking and at the close will deliver a lecture on dairying.—National Stockman.

THE BUTTERMAKER

Good butter should be mild, sweet, clean and pleasant in flavor, says Creamery Journal. It is impossible to describe the delicate aroma which makes up nearly one half the value of butter. Lack of flavor, bitter, greasy, lardly, fishy, woody, cheesy, dirty, buttermilk, eavy, musty and cooked flavors are common defects. The grain and texture should be waxy—firm yet pliable—should break like a piece of cast iron and not be greasy or salty in appearance. The color should be uniform, clear and bright, ranging from white to a yellow shade. There should be no moths, waves, streaks or specks in the butter.

Start the Cow Right.

Now that lumbering is about a thing of the past it behooves the people interested to enter into stock raising and buttermaking, which no doubt will be a grand success, as the country is certainly adapted for that industry, there being an abundance of hay producing land.—Royalton (Minn.) Banner.

Keep Selt Clean and Dry.

Salt very readily absorbs odors and must therefore be kept in clean, dry places where the air is pure. Too frequently it is stored in musty, damp, steam rooms where it will not only absorb odors, but become impregnated with bad odors, which will impair the quality of the butter.

Salting the Butter.

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Promotes Digestion Cheerfulness and Rest. Contains neither Opium, Morphine nor Mineral. NOT NARCOTIC.

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Perfect Remedy for Constipation, Sour Stomach, Diarrhoea, Worms, Convulsions, Feverishness and LOSS OF SLEEP.

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Feeding For Color in the Yolk.

Different rations very clearly affect the color of the yolk in eggs. Messrs. Stewart and Atwood of Virginia have found that when the grain ration consisted of wheat, oats or white corn, fed either alone or in combination with each other, the yolks were so light colored that the eggs would be quite unsuitable for fancy trade. When the grain supply consisted entirely of white corn the yolks were very light colored, while, on the other hand, feeding of yellow corn imparted to the yolks that rich yellow color which is so desirable.

Imports of cheese into the United States now exceed the exports.

Dried blood has been found very satisfactory by C. W. Burkett of North Carolina in feeding horses when the animals are run down and thin in flesh.

Macaroni, vermicelli and all similar preparations constitute, as a whole, the most important item of nutriment imported for consumption into the United States.

Successful results with ginseng in Iowa are claimed from planting among evergreens and in walnut groves.

Cement is coming into greater use each year, and many new purposes for which it is excellent are being found.

It is claimed that flies may abstract as much as a pint of blood from an animal in a day.

BRIGHT'S DISEASE.

The largest sum ever paid for a prescription changed hands in San Francisco, August 30, 1901. The transferee involved in coin and stock \$112,500, and was paid by a party of business men for a specific for Bright's disease and diabetes, hitherto incurable diseases.

They commenced the serious investigation of the specific November 15, 1900. They interviewed scores of the cured and tried it out on their moribund patients over three dozen cases on the treatment and watching them. They also got physicians to name chronic, incurable cases, and administered it with the physicians for judges. Up to August 25th 87 per cent of the test cases were either well or progressing favorably.

There being but thirteen per cent of failures, the parties were satisfied and closed the transaction. The proceedings of the investigating committee and the clinical reports of the test cases were published and will be mailed free on application. Address John J. Fulton, company, 409 Washington street, San Francisco, California.

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