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REMEMBER THE PLACE

LOSING MONEY HANDLING EGGS

That the poultry producers of the country are losing vast sums of money through improper handling and marketing of eggs is the contention of Prof. James Dryden, of the Oregon Agricultural College, who has made a special study of the marketing question, and has some valuable remedial measures to suggest.

He estimates that about 17 per cent of the value of the eggs is lost by improper handling, which is a total loss of about \$100,000,000 a year to the United States. At that rate, the loss to Oregon would be half a million dollars. A government expert has figured the loss on a basis of 2 per cent for dirties, 2 for breakage, 5 for chick development, 5 for shrunken or held eggs, 2 1/2 for rotten eggs, and 1/2 for mouldy or bad flavored eggs. Needless to say, a large part of this 17 per cent loss could be saved by care in handling.

If properly marketed Oregon eggs produced by farm hens could easily sell for \$4.00 a dozen in Portland. Farmers trade the eggs off to the merchants of local stores for \$.25 a dozen, and when laid they were as good as those the city purchaser pays \$4.00 a dozen for gladly. But by the time they get to the city they are worth no more than the original \$.25 a dozen, plus the freight. Why? There are too many profits to pay, too, between producer and consumer, the farmer, shipper, commission man, jobber, slaughter house man, and retailer all must have their "rake off," putting the final price of chicken out of reach of the slender purse. Some 10 per cent is thus added to the 17 per cent loss by handling, making 27 per cent loss to the farmer. Small wonder that some people say "poultry don't pay!"

One of the first requisites is proper attention to the handling of the eggs. Prof. Dryden has named six points to be observed in this regard:

1. Clean yards for the fowls to run in and clean nests for them to lay in, cutting off the 2 per cent loss on "dirties."
2. Care in gathering, packing, and hauling to market would save 2 per cent on "breakage."
3. Regular and frequent gathering of the eggs, and the keeping of them in cool places would prevent the 5 per cent loss on "stale" eggs.
4. Selling the eggs when not more than three or four days old would save another 5 per cent loss on "stale" eggs.
5. Watching hens to prevent "broodiness" and "stolen nests" would prevent the 2 1/2 per cent loss on rotten eggs.
6. Attention to breeding, and to keeping the eggs in a clean, sweet smelling place where they cannot absorb bad flavors would save the 1/2 per cent loss (a low estimate) on mouldy and bad flavored eggs.

These are matters for the individual to remedy, but the marketing is a different matter. Unless he keeps enough hens to make regular shipments himself, he must submit to his eggs being mixed with those of others who may be less careful in the handling. Co-operation and friendly neighborliness are necessary if the best results are to be secured in the present system of "pooling" eggs for shipment. By guaranteeing the quality of the eggs, they can ship them to town and get a much higher price than at the country store where they are usually "traded" for goods. Some rules and regulations, in such co-operative shipping, would, of course, be necessary. Each shipper should have a number and brand on a small rubber stamp with which to mark the eggs, so that if a bad one is found it can be traced and the difficulty removed. This grading of the eggs would have worked out by experience, absolute freshness, uniformity of size, color, and weight being matters to determine the grades.

Farm and Poultry Notes

WHO DISCOVERED TURKEY?

Four hundred and twenty five years ago the baldheaded boss of the barnyard was not yet strutting before European royalty and sassin' those debilitated dukes and duchesses.

Then some one went and discovered turkey, and the big bay window bird, with crimson cravat and cart wheel conclusion, quick swung into popularity and gave a solar plexus to the fat pig that had from the primordial period been the piece de resistance on King Arthur's round table. Immediately old world wiseacres went to law wrangling that turkey sprang from anywhere but America.

They gobbled loud and long and divided into three fowl factions. The first claimed Columbus discovered turkey in 1492, the second that he discovered turkey in 1498, and the third declared Cortes eloped with turkey in 1518.

But here is the last straw that breaks the Columbus turkey's back. The courteous Count de las Navas, libran



Photo by C. M. Barnita.

PEDRO NINO'S LITTLE TURK.

rian to his majesty the king of Spain, has searched the dusty royal archives for us and hands out this turkey truth: Pedro Nino was turkey's discoverer on the voyage made by him in 1499.

He brought some from the Indians at the rate of four glass beads for each fowl.

It is certain that in 1500, on the return of this fortunate expedition to Bacteria, in Galicia, besides the monkeys, parrots and other curiosities collected by Nino in America, turkeys were first seen on European soil.

The turkey was sent from Spain to England in 1524 and first eaten in France, June 27, 1570, at the wedding of Charles IX. and Elizabeth of Austria. Twelve for this feast were shipped.



Photo by C. M. Barnita.

THE MODERN AMERICAN BRONZE, WEIGHT FIFTY POUNDS.

ped from Boston, and the king's mother-in-law ate so much of the new bird she nearly died of indigestion.

But if turkey didn't originate in Turkey, how about the name? The bird was first called Pavos de Indias, Indian fowl, as coming from the Indies, which Columbus was supposed to have discovered, and then, on account of its bare head and neck, it was confounded with the guinea, which was then called turkey, and the word in sixteenth century vernacular did not refer to Turkey, but signified foreign.

But, say, when Raleigh carried the potato from America to England and they called it the Irish potato, does that prove the tuber came from fair Erin? No.

DON'TS.

Don't expect fall returns from hens that only have half care. Don't forget that hens don't do so well in the hot spell. Better slack up yourself or you'll be laid on the shelf.

FEATHERS AND EGGSHELLS.

When your chickens dig down deep into their feathers it's nearly always a case of lots of lice. A peep at the fluff will show enough.

The Fiji and Sandwich Islands are becoming prominent poultry producers, and experts are moving there to promote the industry. They once made sandwiches of the ministerial missionaries, but they now serve them chicken sandwiches.

Certain poultry dealers are sending out printed matter to poultry raisers, describing how to fatten, kill, dress, cool and pack poultry. There is so much poultry spoiled in preparing fowls for market that this plan has

Many introduce deadly blackhead to their turkeys by buying stock where the disease exists and by not quarantining purchased birds for inspection. We have seen the most perfect looking birds develop this plague a few weeks after purchase.

The territory between Philadelphia and Trenton, N. J., is a great capon district, one firm last December and January purchasing 147,153 pounds of juicy capons from the farmers of that region, who received as high as 30 cents a pound for the big birds dressed.

The English have a slick way to catch rats. They take a deep tub or cask, fill it half full of water and cover the vessel with brown paper, pasted down around the edges. For several nights feed is placed on this false top, and after the rats have been feeding awhile a T slit is made in the middle of this top, and the visiting rats tumble in. Their squeals attract others, and they tumble in too.

Those fanciers who gunned all summer after neighbors' cats may be glad they do not live in the reign of the Welsh Howell the Good, 938 A. D. In those days "if anybody stole or killed the cat that guarded the prince's granaries he was to forfeit a milch ewe and lamb or as much wheat as when poured on the body, suspended by the tail, the head touching the floor, would form a heap high enough to cover the tip of her tail."

Missouri, dubbed "Show Me Land," and she certainly is showing the other states how to lead the poultry procession, recently gave a five acre farm to the person who sent in the best poultry house plan and best method of poultry management. She has now started an egg laying contest that is to last a year. It is national in its scope. Fanciers in general are invited to send hens to compete, and splendid prizes are offered to winners.

FARM+SCIENCE=WEALTH.

Dr. Hopkins, Illinois soil expert, has hammered home the theory that you cannot keep taking everything out of the soil without putting something back. His dictum has been justified by recent experiments conducted by the University of Illinois, which show that with the use of phosphorus crops have been doubled.

On the same farm the wheat yield where phosphorus was not used was twenty-four bushels an acre; with the phosphorus the yield jumped to an average of fifty-eight and a half bushels.

Farming is being rapidly recognized to be as much of a science as the most intricate manufacturing business. The scientific farmer is the one who will make a fortune where his ancestors made a bare living.

Phosphorus For Wheat.

Experiments in soil treatment have been made on the University of Illinois experiment plots on the S. Noble King farm in McLean county, and by the use of phosphorus fertilizer the wheat yield was more than doubled. The average yield on all plots which were not treated with phosphorus was twenty-four bushels an acre. The average yield on the fertilized plots was fifty-eight and one-half bushels an acre.

This is the climax of the results that have been obtained on the experiment plot year after year and more than bears out the propaganda of Dr. C. G. Hopkins, the university soil expert, who holds that crops may be doubled with intelligent treatment.

While the early genealogy of the rat is shrouded in some obscurity, the rodent seems to have originated in China. It is said to have made its first appearance in England in 1738, in Paris in 1750 and in California in 1849. It scatters the germs of bubonic plague, cholera, hookworm and pellagra, and in spite of all the warfare waged against it multiplies prodigiously.

Whatever the size or shape of the hog house, provision should be made for letting in a generous amount of light. It is very desirable if the arrangement of windows can be such that light will shine on some portion of the floor of the structure during the greater part of the day. Sunlight is a first rate germ destroyer and is a great aid in keeping the hog house dry and sweet and healthful.

According to figures lately compiled Texas produces more turkeys than any other state in the Union. The high prices that have prevailed during the past two or three years have served to greatly increase the raising of these big birds. From some points in southwest and west Texas from 3,000 to 4,000 birds are shipped to northern and eastern points daily during November and December.

From the standpoint of the maintenance of soil fertility—and this, after all, is the only true basis for determining whether a given type of agriculture is good or not—it can only be viewed as a misfortune when, as is the case just now, beef and pork are both so low that the feeder does not feel like "turning the risk of feeding them high priced corn, but instead markets his grain in the raw.

The silver fox, one of the most highly prized of fur bearing animals, is not a distinct species that propagates its kind, but a sport from the red fox family.

A closed pail with strainer attachment should not be allowed to take the place of care in brushing the cow's udder off and washing it if necessary. Besides this, the hands of the milker should be both clean and dry.

North Carolina led all other states in the production of tobacco last year, her output being 89,430,948 pounds. Missouri ranked next, with 75,927,579 pounds, while Ohio and Kentucky were neck and neck, with 47,000,000 pounds, and Virginia and New Jersey, with 29,000,000 pounds each.

A green food that is much relished by poultry is made by sowing oats-thick in a shallow box in about two inches of soil and keeping the box well watered and where it will be warm and get a good deal of sunshine. When about two inches high the little stalks may be pulled and fed as desired.

The production of raisins in the southern California district has increased at our services. Sunday School at 10:30 a. m.; Worship at 11:30 a. m.; Evening service at 7:30 p. m. Charles T. Ross, pastor, 4949 72nd St. S. E. Tabor 3230

An English chef, M. Soyer, is credited with having discovered the method of cooking in paper bags, which just now is receiving much notice in newspapers and magazines. The points claimed for this new method of cooking are a preservation of the flavors of things cooked and doing away with the washing of so many greasy pans and kettles.

California is making rapid strides to the front as a dairy state. In 1898 the annual butter output of the state was 24,000,000 pounds. In 1910 the production was 60,000,000, and it is contended the gain has been due chiefly to the greatly increased production of alfalfa in the Sacramento and San Joaquin valleys, where six tons per acre is a common yield in a single season.

Dangerous as handling dynamite is to limb and life, it is hardly more so than the corn shredder, which deprives so many men of hands and arms during the fall and winter. When one takes into account how quickly one of these machines will chew to pieces a human hand and arm he is led to wonder why men who have their wits about them will be so careless when working about such machinery.

Our readers—and this will include the majority of those living in or near the smaller towns of the country—should get what consolation they can out of the emphatic assurance of food chemists that the tougher the meat is the more nutritive elements it contains. When your jaws get tired masticating portions of an antiquated farrow cow take courage and get a fresh hold, for it's doing you lots of good.

At from 6 to 8 cents a quart good rich milk is as cheap a food as one can buy, and more than this, it is just as good for folks fifty years old as it is for youngsters of five months; also a whole lot of folks who are run down and poorly nourished would do far better to buy milk at the price mentioned as medicine than to pay \$1 a bottle for So-and-so's bitters or tonic, and, besides, their noses would soon lose that boozey, reddish tinge, and this would help their looks.

During the first two weeks of the international egg laying contest which is being conducted at Storrs college, Connecticut, a pen of White Leghorns belonging to an English breeder made the best showing, shelling out seventeen out of a possible thirty-five eggs. The second best record was made by a pen of Buff Leghorns belonging to an Illinois fancier. Many of the pens of supposed winter layers had not at the end of the period mentioned produced a single egg, but maybe they'll get busy later on.

That a wise Providence knew what was necessary when members of the animal kingdom were endowed with two eyes is nicely shown in the case of an old bronze gobbler that recently strayed from the premises of a friend. This bird had lost one eye to some way and some two months ago strayed a couple of miles to a neighbor's. A few weeks later the bird got his directions bogged up and was found on the premises of a farmer some two miles in another direction. If you have a one eyed gobbler, better tether him.

Some six months before the child is old enough to be affected by evil influences of whatever kind is the time to begin his instruction in morals, and with most kids of average intelligence and perception this is while they are still at breast or bottle.

It's a pretty good citizen that never makes a klick when he comes to pay his taxes. However, assessors and treasurers are but human, and it is a good plan to look into the charges which a fellow has to pay for living in a civilized and orderly society.

CHURCH DIRECTORY

(All churches are requested to send to The Herald notices, such as the following, for publication in each week free.)

ST. PAUL'S EPISCOPAL CHURCH, WOODMERE
—Services and sermon at 4 p. m., every Sunday. Sunday School at 9:30 a. m. Communion service, on second Sunday of each month. Dr. Van Water and Rev. Oswald W. Taylor.

LENTS BAPTIST CHURCH—First Avenue, near Foster Road. Rev. J. N. Nelson pastor. Sunday School 10 a. m. Preaching 11 a. m. and 7:30 p. m. B. Y. P. U. meets at 7:30. Prayer-meeting Thursday evening at 7:30.

SWEDISH LUTHERAN MEETING—Held every Sunday at 10:30 a. m., and in the evening at the Chapel at corner of Woodbine street and Firland avenue. Rev. B. S. Nyström, pastor.

SWEDISH BETHANIA CHAPEL, ANABELL—Scandinavian Sunday School at 11 a. m. Bible study and prayer meeting Friday at 8 p. m. Scandinavian people cordially invited and welcome.

GRACE EVANGELICAL CHURCH, LENTS—Preaching Sunday at 11 a. m. and 7:30 p. m. Sunday School every Sunday at 10 a. m. Young People's Alliance every Sunday at 6:30 p. m. Prayer meeting and Bible study each Wednesday evening. Social music. All cordially welcome. Rev. Conklin, pastor.

LENTS FRIENDS CHURCH—South Main St. Sabbath School 10:30 a. m. Service 11:30 a. m. Christian Endeavor 8:30 p. m. Evangelistic service 7:30. Prayer meeting Wednesday 7:45 p. m. Myra B. Smith, pastor.

LENTS M. E. CHURCH—Corner of 7th Ave. and Gordon St. Sunday School 10:30 a. m. Sermon 11:30 a. m. and 7:30 p. m. Epworth League 6:30. Prayer meeting Thursday evening of each week. All most cordially invited. Rev. W. Boyd Moore, pastor.

TREMONT UNITED BRETHREN CHURCH—62nd Ave. 69th St. S. E. Sunday School at 10:30 a. m. Preaching 11:30 a. m. Christian Endeavor 8:30 p. m. Preaching 7:30 p. m. Prayer meeting Thursday, 7:30 p. m. Mrs. Lynn, pastor.

MILLARD AVE. PRESBYTERIAN CHURCH—One block east of 72nd St. You will be welcome at our services. Sunday School at 10:30 a. m. Worship at 11:30 a. m. Evening service at 7:45. Charles T. Ross, pastor, 4949 72nd St. S. E. Tabor 3230

SEVENTH DAY ADVENTIST CHURCH—Saturday Sabbath School 10 A. M.; Saturday-Preaching 11 A. M.; Sunday Missionary Meeting 6:30 P. M.; Sunday Preaching 7:30 P. M.; Wednesday Prayer Meeting 7:30 P. M. All welcome to these meetings. C. J. Cummings, Pastor, residence 98 East 45th St. Phone Tabor 3621.

GRANGE DIRECTORY

(Granges are requested to send to The Herald information so that a brief card can be run free under this heading. Send place, day and hour of meeting.)

PLEASANT VALLEY GRANGE, No. 348—Meets second Saturday at 7:30 p. m., and fourth Saturday at 10:30 a. m. every month.

ROCKWOOD GRANGE—Meets the first Wednesday of each month at 8 p. m. and third Saturday at 10 a. m.

MULTNOMAH GRANGE, No. 71—Meets the fourth Saturday in every month at 10:30 a. m., in Grange hall, Orient.

FAIRVIEW GRANGE—Meets first Saturday and the third Friday of each month.

RUSSELLVILLE GRANGE, No. 338—Meets in the schoolhouse the third Saturday of each month.

EVENING STAR GRANGE—Meets in their hall at South Mount Tabor on the first Saturday of each month at 10 a. m. All visitors are welcome.

GRESHAM GRANGE—Meets second Saturday in each month at 10:30 a. m.

DAMASCUS GRANGE, No. 260—Meets first Saturday each month.

LENTS GRANGE—Meets second Saturday of each month at 10:30 a. m.

CLACKAMAS GRANGE, No. 298—Meets the first Saturday in the month at 10:30 a. m. and the third Saturday at 7:30 p. m.

SANDY GRANGE, No. 392—Meets second Saturday of each month at 10 o'clock a. m.

COLUMBI GRANGE, No. 267—Meets in all day session first Saturday in each month in grange hall near Corbett at 10 a. m.

CLACKAMAS GRANGE meets first Saturday of each month at 10:30 a. m., and third Saturday at 7:30 p. m.

RAILROAD TIME CARD

UNION DEPOT, NORTHERN PACIFIC
Phone A 641, Main 6681

Leaves 7:15 a. m., 10:30 a. m., 3:30 p. m., 11:15 p. m.
Arrives 7:00 a. m., 3:25 p. m., 7:00 p. m., 10:30 p. m.

OREGON-WASHINGTON-SEATTLE
Phone A 6121, Private ex. 1

Leaves 8:30 a. m., 1:45 p. m., 3:00 p. m., 11:00 p. m.
Arrives 6:45 a. m., 2:30 p. m., 5:30 p. m., 6:30 p. m.

PENDELTON LOCAL
Leaves 7:30 a. m., arrives 5:45 a. m.

DALLAS LOCAL
Leaves 4:50 p. m., arrives 10:15 a. m.

OVERLAND
Leaves 10:00 a. m., 8:50 p. m., arrives 12:45 a. m., 8:50 p. m.

SPOKANE
Leaves 9:30 p. m., arrives 11:30 a. m.

SOUTHERN PACIFIC
EUGENE PASSENGER
Leaves 6:30 p. m., arrives 11:30 a. m.

ASHLAND
Leaves 8:30 a. m., arrives 10:00 p. m.

ROSEBURG
Leaves 3:50 p. m., arrives 5:00 p. m.

CALIFORNIA TRAINS
Leave at 1:30 a. m., 6 p. m., 7:45 p. m.
Arrive at 7:30 a. m., 7:40 a. m., 11:30 a. m., 2:15 p. m., 4:00 p. m.

WEST SIDE
Corvallis, leave 7:20 a. m., arrive 6:25 p. m.
Hillsboro, leave 11:30 a. m., 1:00 p. m., 5:40 p. m.
Arrive 8:00 a. m., 10:04:19 p. m.

JEFFERSON STREET
Dallas, 4:55 a. m., 1:40 p. m., arrive 10:15 a. m., 8:55 p. m.

SHEKIDEN—EAST SIDE
Leaves at 4:30 p. m., arrives 10:20 a. m.

TILLAMOOK
Leaves 7:20, Hillsboro, 8:50, Tillamook 9:26; leaves Tillamook 7:55 a. m., Hillsboro, 1:30 p. m., arrives in Portland 4:10.

NORTH BANK
Phone A 6281, Marshall 930

ASTORIA
Leaves 8:00 a. m., 6:30 p. m., arrives 10:25 p. m., 12:30 noon.

RANIER LOCAL
Leaves 1:00 p. m., 5:45 p. m., arrives 9:40 a. m., 3:00 p. m.

LYLE-GOLDENDALE
Leaves 8:30 a. m., arrives 6:00 p. m.

SPOKANE EXPRESS
Leaves 9:55 a. m., 7:00 p. m. arrives 8:00 a. m., 7:45 p. m.

COLUMBIA LOCAL
Leaves 5:30 p. m., arrives 9:55 a. m.

ELECTRIC LINES
OREGON ELECTRIC
Salem and way points
Leaving at 7:30, 8:45, 10:45; 2:00, 3:45, 6:10, 8:55, Arrives 8:45, 11:15; 1:30, 4:15, 6:25, 6:15, 8:20, 11:00

Hillsboro and Forest Grove
Leaves 6:40, 8:15, 10:35, 1:00, 3:15, 5:45, 8:15 11:25
Arrives 7:30, 10:00, 12:00 a. m., 2:40, 4:50, 7:40 9:35, 11:30 p. m.

UNITED RAILWAYS
Third and Stark, phone A 6361 Marshall 930
Leaving hourly from 6:15 a. m. to 5:15 p. m.
Arriving " " 7:55 a. m. to 5:55 p. m.

PORTLAND RAILWAY LIGHT & POWER
Alder St. station, A 6131, 6088 Main
Oregon City, arrives and leaves each half hour from 6:30 a. m. to midnight.

Casadero, arrives and leaves 6:35, 8:45, 10:45 a. m., 12:45, 2:45, 4:45, 6:45 p. m., stopping at Troutdale, and Gresham, way points.

Gresham, Troutdale, leaves at 7:45, 9:45, 11:45 a. m., 1:45, 3:45, 5:45, 11:35 p. m.

Vancouver, station Washington and Second, 6:15, 6:50, 7:25, 8:00, 8:50, 9:10, 9:50, 10:20, 11:00 a. m., 12:30, 1:10, 1:50, 2:30, 3:10, 3:50, 4:30, 5:10, 5:50, 6:30, 7:00, 7:40, 8:15, 9:26, 10:50 11:45.

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