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Bandon 1 P.M. Coquille 4:45 P.M.

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Bandon 7 A.M. Coquille 11 A.M.
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Coquille River Transportation Co.
Str. LIBERTY
W. R. Panter, Master.
Leaves Bandon 7 A.M. Arrives Coquille 10 A.M.
Coquille 1 P.M. Bandon 4 P.M.
Makes connection with train at Coquille
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Daily except Sunday.

FINEST OF CHEESE.

Coos County has Unsurpassed Facilities.

Marshfield, Or., Sept. 21.—Coos county bears the palm for the best exhibit of cream cheese at the state fair for the years 1902 and 1903. To W. C. Harris, of Sumner, Or., was awarded the gold medal for this product of his creamery. Satisfied with his honors and being a busy man, no exhibit was made last year and none this; but he expects to make a display next year at the Lewis and Clark fair that will do the state of Oregon proud.

It looks easy enough to make cheese. A dozen years have passed since cheesemaking became a science, and Professor Decker's exposition of the subject is now a common textbook. Any one can read that and acquire a full knowledge of the art. There are hundreds of excellent cheesemakers all over the state, and some of these had on exhibition at the state fair a whole ton in fancy style. In competition with these Mr. Harris sent up a few pounds from his Coos county ranch, and to the surprise of everyone but himself captured the first premium.

What is it that makes the cheese from the Harris factory superior to all other brands? Even here at home, where the conditions are supposed to be equal, there is demand for all the output of the Sumner factory at 12 cents per pound, while his neighbors get for their product but 9½ cents.

SOURCE OF GOOD CHEESE.
Primarily it is the cow from which good cheese comes. Climate and feed are mere adjuncts. The best cheesemaker in the world can not make good cheese if he has poor milk. You never tasted good milk unless you have drunk from the milk pachers at the Coos bay farmhouses. Any one does not know what good cheese is until he has tried the "full cream" brand made at Sumner. Cheese like this is a luxury and a dainty morsel for the epicure.

A baby brought up on Coos county milk waxes great and strong. A Coos county cow in the home would relieve the care of many an anxious mother. But the cow removed from her habitat would pine for the green fields all the year round and would not give such rich milk. As you cannot take gentle boss away from her green feed, the only thing to do is to bring your family to Coos county, if you would have her milk.

That the cow is gentle is illustrated by a pretty incident. The representative of the Oregonian one day visited Sumner. The ranch hands at the Harris place were hauling hay. It was a day of unusual excitement for the cows. Whether the cows were pleased at the prospect of a supply of white clover and native grass for winter days when warm rains come, with but little sun to make the grass grow or were frightened by the upsetting of a load of hay in the road near their pasture, is not known. But anyway the herd of twenty-seven cows fell off that day thirty-nine pounds in the milk supply, nearly a pound and a half to the cow. The yield for the herd per day at this season is a little over 500 pounds. But that load of hay to her simple mind was to the cow what the elephant is to the small boy on circus day. It distracted her attention and she stood idly gazing at the parade when she should have been chewing her cud.

The cow responds to kind treatment. It would seem that no other of the brute creation was so sensitive. Let a harsh word be spoken to her and it affects her milk. Let a stranger sit down on the milking stool and the secretion of the lactical fluid is curtailed. If the cow is disappointed in the quality of her feed or in the time of feeding it affects the milk supply. The weather must not be too cool nor too warm, and her stall must be kept free from dirt and bad odors. And above all, she must have clear cold water to drink. It is impossible to make a pure product with

impure ingredients.

EMBRACES ALL THE SOLIDS.
But the butter is only a small part of the nutriment there is in milk. Even the cream leaves much in the milk that has a value. But the cheese embraces practically all the solids in the milk. With the exception of a little milk, sugar and bone ash the rest is all water. There is practically no waste of milk in making cheese. While the butter fat forms but four or five pounds in the hundred pounds of milk the cheese amounts to between eleven and twelve.

The cheese saves all the butter, if it is the best cheese. And it is far better to eat butter in this diluted form of cheese, in the proportion as nature intended. But the trouble has always been to get good cheese. And another important fact is that the longer cheese is kept, within a limit, the better it is, which admits of its transportation around the world.

It will be a surprise to those who do all the voting to learn that all the cheese bearing "State Brand No. 49, Sumner Creamery, Full Cream," is made not by man, but by Mrs. Harris. She is a woman of strong intelligence, and is rearing a fine family of boys and girls. She was born in Shasta and has passed most of her life in Humboldt county, Cal. It was only seven years ago that the Harris family moved to Coos bay.

When Captain Harris was induced by a friend who was hauling Oregon stone down from Yaquina bay to erect the Call building in California, to visit Coos bay, he did so reluctantly. When he went back after his family and told the people among whom he had been dairying for thirty years that he had found the best dairy country on earth, they marveled and said: How could that be and they never heard of it? They had always been taught to think of Coos bay as a logging camp.

YEARS BEHIND THE TIMES
Mrs. Harris, in comparing her life here with that in California, said: "This is a great dairy country but in its development it is 25 years behind Humboldt county. Oregon has a very poor system of public schools compared with California, and our road system is very bad. It will take time to effect all these reforms and our progress should be rapid, now that people begin to know about the country."

She was busy with the work in the factory as she talked. She begins at 8 in the morning and is so busy till the middle of the afternoon that she does not stop for lunch. Constant vigilance is one of the trade.

There are no deep secrets, but one must have intuition. And it cannot all be learned by book. One must have a fine sense of touch and be able to tell by the way it feels when the milk is set just right. He must make all allowances for the time of year. In the spring the milk requires a higher temperature than in the fall. Again, the fall milk has a higher percentage of the butter fat than that in the spring, and must be handled in a little different way.

DELICATE TOUCH NECESSARY.
A fine touch also comes into play in handling the material as it passes from one stage to another lest it lose butter fat. But it must be almost constantly agitated so that the mass is uniform throughout. The movement must be slow and not disturbing, and yet fast enough to keep the segregated cubes from consolidating in one body.

Every odd day in this month is cheese day, as there is not milk enough to run every day. This gives four milkings in each batch of curd. No two milkings are put together beforehand, as the mixing would quickly sour. Here it is as well to eliminate a false impression that cheese is made from sour milk. Acid must be developed, of course, but when the cheese begins to curd it is still sweet to the taste. An hour after the milk comes sweet from the cow it can be made into cheese, or the process can begin.

The milking of the night before was put into the vat. A man from

the house comes over and helps empty the 100-pound can of the other three milkings, and the milk is all carefully strained again through a double strainer. It is all strained four times before it goes into the vat, and extreme carefulness is a requisite to good cheese.

When the cans are emptied the steam heat is turned on in the pipes under the tank. Steam had already been raised by one of the men. If it is Summer weather it takes but a few minutes to develop the required acid percentage. But in winter it sometimes takes three hours. The temperature is held up in the 90's accordingly, heat developing acid. Next comes that great boon to the cheesemaker, the rennet test. It was discovered some years ago that the rennet strength and temperature being constant, the percentage of acid was determined by the time it took the rennet to coagulate the milk.

TESTING FOR ACID.
It is found that the best cheese is made when the time is from two and one-half to three minutes. If the milk was sour enough to be perceptible to the taste, it would coagulate with the rennet in half a minute and would not make cheese at all. On this particular morning it took five minutes in the first test for the rennet to coagulate the milk and that shows it was too sweet. It was a cool morning, the first of the season. More steam had to be turned on, the temperature raised and time allowed. It stood at three in the gauge the next time.

The milk to be tested is put into a vessel holding about a quart, with a hole in the bottom and a gauge on the side. If the milk is sweet it will continue to run out at the bottom till the vessel is drained. If it is very sour it will coagulate at once and stop the leaking.

When the tester shows the milk is just right the rennet is added to the mass in the tank in a diluted form. Then a wait ensues of 20 minutes or so till the milk coagulates, or sets as it is called. This is a very particular point. The acid is now developing very rapidly and the product is easily spoiled if it is set too much. This point is determined by running the fingers through the clabber and watching the break. When it begins to break even without the ragged edge it is just right.

Then it is cut into cubes. An implement on the principal of the ladder with horizontal knives is run through the mass from one end to the other. Another implement with perpendicular knives is run lengthwise of the vat and across. The result is cubes from a half to an inch in size.

FAT AND CURD KEPT TOGETHER.
In the meantime the curd has been settling to the bottom and the whey on top. As the butter fat is the lighter care must be used in the agitation that it is not set free from the curd. A spigot is now opened, and with a strainer around the opening on the inside to keep back the curd, the whey is drawn off. It is later carried off in cans and fed to the hogs. It is said to be nearly as good as skimmed milk.

When all the free whey has been drawn off, the curd rests on the bottom of the vat divided in the middle. The bottom of the vat is oval and thus the whey continues to drain in the center. A new fermentation now begins, but the bacteria developed is what makes good cheese, and there is no fear that it will be overdone. The curd is cut with a butcher-knife into chunks a foot wide. The curd much resembles dough, but is more jelly-like. It is now turned and allowed to drip, the cuts piled two together and then more, until all are in one pile and flattened out like sides of bacon. The stuff has a leathery appearance and acts like rubber. After several hours, when the curd will flake off in strips like the breast of a chicken, this part of the process is finished.

The piled mass is then cut with the knife into squares and the squares put through the mill that cuts the curd into cubes again. All this time the temperature has stood at about 98, 102 in spring. The

development of the bacteria is called the cooking process.

These cubes are now spread over the bottom and allowed to cool to about 84, when they are salted. From two to three pounds of salt is used to the 100 pounds of cheese. The salt plays a most important part. It is the salt that arrests the process of fermentation. The curd being in small tubes, the salt quickly permeates the mass. And by the way the principal difference between the cheddar cheese in common use and limburger is in the salting. The limburger is not salted when it is made, but the salt is afterward rubbed in on the hoops from the outside. The result is that putrefaction is continued to a greater degree.

When the cheese is salted it is put in the hoops and pressed. The usual size is the twins, weighing about 30 pounds, but when there is a small amount left it is formed into Young Americas. At this stage of the process the cheese is about as tasteless as cork, and about as indigestible. It is now laid away in the curing room, from which it is taken as marketed. A cheese should cure for at least three months before it has developed the right flavor.

Captain Harris has about 4000 pounds in the curing-room. But the season will end the first of November and this will quickly disappear. He makes about 14,000 pounds a year, and does not run in winter for the reason he has not milk enough.

There is one step in the process that is yet to be touched upon. We have not yet progressed far enough from the aboriginal state not to wish to improve on nature. Like the savage with his blanket, and child with his stick of candy, we want our cheese colored. And so the coloring matter is added when the milk is first put in the tank, an ounce or two of annatto, the seed of a tree in South America. It is not so comforting, but important, to know that some place coal tar, or aniline, is used to give cheese that rich yellow color.

To show how undeveloped this country really is we need but to recite the fact that with the finest timber belt in the world growing right around the factory, the spruce boxes in which the cheese is packed are made in Portland. The wooden rake and the wooden fork with which the cheese is stirred are made in California.

Some day Coos Bay will arise and surprise the world, not only in the making of cheese, but in many other things.—Oregonian.

Taken With Cramps
Wm. Kirmse, a member of the bridge gang working near Littleport was taken suddenly ill Thursday night with cramps and a kind of cholera. His case was so severe that he had to have the members of the crew wait upon him and Gifford was called and consulted. He told them he had a medicine in the form of Chamberlain's Colic, Cholera and Diarrhoea Remedy that he thought would help him out and accordingly several doses were administered with the result that the fellows able to be around next day. The incident speaks quite highly of Mr. Gifford's medicine.—Elkader, Iowa, Argus.

This remedy never fails. Keep it in your home, it may save life. For sale by R. S. Knowlton.

In Washington city thousands of children belonging to the primary grades are running the streets and alleys because so much money is used to pamper the high schools. The same state of things exist in almost every city of the country. In New York there are 125,000 children who can get into the school house but half a day. In Philadelphia and Chicago parents are in a rage over the condition of things, but they seem to think that high schools must be kept going at an enormous expense even if elementary training is entirely neglected.

The Chinese and the Filipinos have caught two new phrases from the Americans—"can do," and "have got." This is comprehending the genius of the English speaking people, and improving upon the manner of expressing it.

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