

**MILKING THE COW.**

**Things to Think About—The Milker in the White Suit.**

An important thing in connection with milking is the condition of the hands and clothes of the milker. The milker should be clean personally and should be required to go about his work in clean clothes. The milking should be done with dry hands. The habit of some milkers of wetting their hands with milk just as they begin is a filthy practice and the cause of much bad milk and poor butter. There is something in the presence of a milker in a white suit that calls for clean work, particularly if he is required to keep the suit clean while about his work. Many dairymen require their milkers to be dressed in white.

The same principle is true in regard to whitewash on the interior of the barn. A carefully whitewashed wall shows off cobwebs to their disadvantage, and they will usually be removed. There is something out of place if part of a building is kept clean and fresh—as a whitewashed wall, for instance—and other parts are a mile of filth. Whitewashed walls go with clean floors, and the two with a white clad milker.—Edwin H. Webster.

**Butter Eaters.**

Nothing cuts up butter faster than discomfort and fear, because they shrink the butter fat and so make their milk, which is steering the butter into the manure pile instead of into the churn, says J. V. Van Nott in Rural New Yorker. Therefore have warm floors and warm stables. A cow cannot run a furnace and a churn with the one feed. Another butter eater is the stanchion. Farmers are very careful to have for themselves warm floors and feather beds, but leave their dutiful cows hanging by the necks in the cruel stocks named stanchions and to get what sleep they can on a frost carpeted floor. Both should be abolished by law as cruelty to animals.

We can also class the horns with butter eaters, and the boss cow eats more butter than the farmer's family, for every time she spears the other cow "shrink" goes the butter fat. Her ally is the dog.

**Cause of Cow Failure.**

Don't let your cow eat her head off. A few cows give 400 pounds of butter fat in a year. A great many give 800 pounds or more, and yet it is a deplorable fact that the average cow does not produce much over 100 pounds in a year. But in a great many instances this failure of the cow to reach a point where she may be considered as a profitable investment is due to the care, or rather to the lack of care, which she receives.—Michigan Farmer.

**Raw Milk For Infants.**

German clinical evidence indicates that cows' milk used raw is much better than boiled milk for feeding infants affected with gastric or intestinal catarrh.

**Feeding the Milk Maker**

I cannot understand how any dairyman can get along without a silo. I recently heard one successful dairyman say that if he had built a silo five years earlier he would have easily saved \$1,000. I figure that when you get twenty tons of silage to the acre it is equal to seven tons of the best hay. That ought to settle the question, says a Connecticut dairyman in American Agriculturist.

**Wonderful Forage Crops Possible.** It is difficult to understand why the southern dairymen do not raise their feed. The system of dairying that is carried on in the north, if adopted, could not fall to be more profitable to the producer and more healthful for the consumer, affirms C. F. Doane in an exchange. The amount of forage that can be raised on an acre of land in most of the southern states is beyond the conception of the northern farmer.

**The Pasture a Back Number.** "Nobody but a billionaire can afford a pasture," states Mr. Detrich, as quoted in Farm Journal. "Selling is the correct idea. Grow the feed and bring it to the cows. Rye, oats and peas, sweet corn, ensilage, hay, etc., are the keynotes of modern farming. The pasture is a back number."

**At Calving Time.** At calving time many breeders feed warm bran mash, and some give tepid water for drinking purposes until the cow has regained her normal condition.

**Serving the Dairy Cow's Feed.** In England a great deal of attention is given to the preparation of feed for dairy cows. Grain is usually crushed or ground. Chaffing or cutting straw and hay is a very general practice. Roots are usually pulped or sliced.

**More Roots to Be Used.** An increased use of roots is being advocated in this country. In Great Britain they are fed to dairy cattle as well as to beef animals, but when feeding them to milk cows the best dairymen take pains to avoid tainting the milk by their use.

**Dairy Feeding Well Understood.** I suppose no other question has received more consideration among our farmers in the past twenty-five years than this question of feeding, and the result is the general principles of feeding today are pretty well understood. It has been said, and I think with a good deal of force, that the dairy of the average farmer is better fed than the family of the same farmer.—H. Wing.

**Skill in Buying Feed.** Skill in buying a food adapted to your use that is relatively cheap in your own locality is a question of great importance.

**THE OVERRUN.**

**Calculating Payments For the Patrons of Creameries.**

One patron brings milk to the creamery, where it is tested and separated. He then takes away the skim milk containing a certain amount of butter fat which it is impossible to remove by the separator. Nevertheless he is credited with the whole amount of butter fat in the whole milk, although he carries away in the skim milk probably 3 per cent of what he brings. Another patron brings cream to the creamery, where the amount of butter fat it contains is also determined. In this case the patron receives no skim milk and hence takes no butter fat. It is all used by the creamery.

In a recent bulletin of the Vermont station J. L. Hills, discussing this subject, says that butter weighs considerably more than the butter fat in the milk or cream from which it is made. The difference, known as the surplus or overrun, is greater in creameries receiving only cream from patrons than in creameries receiving only milk. According to Professor Hills, "a great deal of careful comparison has shown that in the long run the excess of surplus arising from the making of butter from the average gathered hand separated cream as compared with the manufacture of butter from average delivered milk approximates 3 per cent. One method of calculating payments given on the Vermont bulletin is based upon the division of the surplus so that the cream patron shall receive 3 per cent more than the milk patron. It is advised that each creamery establish its own factor by periodical test churning and use that in preference to the 3 per cent factor, which represents an average.

**Siloing Clover.**

Whether it is advisable to put clover into the silo is by no means a settled question, says Hoard's Dairyman. There are dairymen who have had splendid success in siloing clover and recommend this method of preserving at least a portion of the clover crop. On the other hand, some dairymen, on account of the strong odor that clover silage possesses, object to the system of preserving clover. Silage made from clover is certainly a splendid feed for cattle, and we would not hesitate to put a part of our clover crop into the silo if we could not raise corn. In climates where there is likely to be considerable rain when the first crop is cut the silo seems to offer one of the best ways for preserving the first cutting of clover.

**Swelling Cream.**

When the cream swells in the churn and revolves with it without dropping from one side to the other the cream has become extremely viscous from either stripped cows or dry feed or from both these causes. Throwing a handful of salt into this cream in the churn or a pailful of warm water will overcome this viscosity so that the cream may be churned.—Professor Farrington in Hoard's Dairyman.

**Milk and Butter Notes**

When milk is separated at the farm immediately after milking the cleanest and sweetest cream possible ought to be obtained. It certainly should be better than that skimmed by a factory separator from milk which is two to twenty hours old.

**Keep the Profit Yourself.** If you make butter to sell make good butter. Don't let the renovating factories get the profits which belong to you.

**Warm the Separator.**

In operating the separator in weather when the bowl and parts are cold, it is best to pour a quart or so of hot water through the machine just as it is started. This will warm up the machine and prevent the milk sticking, as it would if cold.

**Order is the First Law.** Many dairymen always keep the same cow in the same stall, have the same milker milk the same cow each time and milk the cows in the same order.

**Usual Causes of Poor Butter.** Farrington of Wisconsin finds that the usual causes of defective butter from gathered cream are keeping the cream in unsuitable places and holding it too long before delivery at the creamery.

**Skim After Each Milking.** Skim the milk immediately after each milking, as it is more work to save the milk and separate once a day and less satisfactory than skimming while the milk is warm, since the milk must be heated again when saved until another milking.

**Satisfaction in Rich Cream.** A rich cream testing 35 per cent fat or more is the most satisfactory to both farmer and factory. The best separators will skim a rich cream as efficiently as a thin cream, and more skim milk is left on the farm when a rich cream is sold.

**Poor Mixing.** Warm cream should never be mixed with cold. The result of mixing is always quick souring. The bacteria in cold cream are dormant or inactive and will remain so if kept chilled.

**Bacteria Keep Busy.** To cool the cream quickly and thoroughly just as soon as the separating is finished is of more importance than anything else at that particular time. The pigs and calves can wait for their skim milk, but bacteria in the cream wait for nothing, until the temperature favorable to their growth is reduced.

**Butter Sticking to Utensils.** The stickiness of butter utensils made of wood may be avoided by washing well in very hot, clear water and scouring well with salt, says a Rural New Yorker correspondent.

**TUBERCULOSIS AGAIN.**

**The Cow a Source of Health and Strength to Mankind.**

At a recent meeting of a city organization an instructor in bacteriology delivered an address on tuberculosis, by which the impression was left that milk is a dangerous food, though he declared that germs of tuberculosis are everywhere and that probably every man in the audience had them in his body, perhaps in sufficient quantity to say that he had tuberculosis in passive form. And here is the danger that lies in the discussion of this question from one side only. The public gets wrong impressions because it has not complete information. Bovine and human tuberculosis may be identical, and an occasional cow may put some germs of tuberculosis in milk, but there is far less danger from milk than from air, not only because there are fewer such germs in milk than in air, but because in milk they do not directly reach the part of the human body most liable to infection, as they do in air. Besides, city milk is very largely sterilized and so made safer than air. But supposing things were even between milk and air two parallel questions would arise: Are we to stop breathing? Are we to stop using milk? We may state as a general truth that the cow is a great source of health and strength to humanity and a minor source of trouble. The public should be impressed with the fact that dairy products are generally health giving and always so when properly handled.—National Stockman.

**McSparan on General Purpose.**

In the general purpose animal idea "the wish is father to the thought." Men want the general purpose cow because she would be so handy and profitable. I will admit it would be a very attractive addition to the herd, at one barn at least, if I could have half a hundred Jerseys displaced by cows that would eat no more per capita and give as much or more milk that would test as much or more at the creamery. Each year or oftener each would give me a big calf that could be started right off on a short cut to a profitable market as baby beef, and when each one's own life milking fever was over or going into a decline she would offer up her carcass on the altar of her final general purposefulness, as prime, market topping beef.

I guess Byron was thinking of the dairyman with the general purpose hope in his heart when he said: "There comes forever something between us and what we deem our happiness."

The general purpose cow as a fixed, breedable fact would make us happy, with a gospel measure of dairy happiness. But the thing that comes between is the fact that we can't get her. That's the fly in the ointment. That's the beam in the dual cow man's eye—the hope deferred that maketh the heart sick and the other fellow tired.—W. F. McSparan in Hoard's Dairyman.

**Dairy Wisdom in Brief**

It was a great invention that was given to the dairy world when the Babcock tester was discovered. The influence which it has exercised upon the dairy industry would not be easy to estimate. There is another tester wanted, however, that has not been invented yet. It is some instrument that will readily tell the amount of fat in the milk. Is it impossible to invent such an instrument?—Orange Judd Farmer.

**Solder Is Cheap and Clean.** Plug up the holes in your milk pails, but don't do it with old rags. Solder is cheap and clean.

**No Corners in Model Barn.** Rev. Mr. Detrich, the "model farmer," has no "corners" in his dairy barns—at least no square corners. All right angle joints are made slightly concave, so that dirt and germs will find no lodging place, and, as Mr. Detrich says, "it is far easier to clean a round than a square corner."

**Bedding For Cows.** While bedding material for cows should be as free as possible from dust and dirt that might get into the milk and should not irritate the skin of the animals, two other important requirements are the keeping of animals clean and the power of absorbing liquid manure.

**The Best Milking Machine.** They say they have a milking machine at last that will do the work, but, like the flying machine, it will be some time before it is in common use. The farm boy or girl growing up without knowing how to milk is missing a valuable part of his education. Milking is not disagreeable work when all the conditions are right. Have the conditions right and start the boys and girls early. No milking machine can ever come up to a good, faithful boy, and a good girl is just a little better, says Kimball's Dairy Farmer.

**Care of the Youngsters.** Give the calves the sunniest, warmest corner in the barn.

It is best to keep the youngsters in loose boxes, so they will have plenty of exercise. They should be handled and taught to lead.

If calves are dropped and the stables are not very warm a small blanket should be fitted to each one. These may be made from pieces of old wool blankets, and the straps or strings can be let out as the youngsters grow.

The young stock should be given plenty of good bright hay and some bran and middlings to keep them growing and make good bone.—Farm Journal.

**Market Reports.**

Portland, April 19, 1906.  
GRAIN, PRODUCE, FEED.  
Wheat—Walla Walla, 67c; Valley, 68c; bluestem, 68 red, 65c.  
Oats—White \$28; gray, \$28.  
Barley—Brewing, \$23.50; feed, \$23.50; rolled, \$24 to 25.  
Hay—Timothy, \$9.50 to \$10.50; clover, \$8.50 to \$9; cheat, \$6.50 to \$7; alfalfa, \$10.  
Millstuffs—Middlings, \$25 to 26; chop, \$19; bran, \$17 to 18; shorts \$18 to 19.  
Flour—Hard wheat, patent, \$3.85; straight, \$3.40; Graham, \$3.50; rye, \$5; whole wheat flour, \$3.75; valley flour \$3.30 to \$3.45 Dakota, \$6.50 to 7.25; Eastern rye, \$5.40; Pillsbury, \$6.20  
Corn—Whole, \$24; cracked, \$25 per ton.  
Rye—\$1.50 per cwt.

PRODUCE.  
Butter—Fancy creamery, 20 21c; city creamery, 22c to dairy, 14 to 15c; store 14 to 15c.  
Cheese—Young America, 16c, Oregon full cream, 15c.  
Eggs—Fresh Oregon ranch 17.  
Poultry—Roosters, 8 to 9c; hens 14; fryers, 10c to 11; broilers 20 to 22c; geese, live, 8 to 8.50 dressed, 11-11½; turkeys, live, 14-15

FRUITS AND VEGETABLES.  
Apples—Green, \$2.50 to 2.75.  
Grape fruit—Crate \$3. to 3.50  
Cranberries—\$14.  
Tropical fruits—Lemons, fancy, \$1.00; choice, 3.25 per box; oranges, \$3.25 to 3.50; bananas, 5c per lb; pineapples, \$4.50 to 5 per dozen.

Potatoes—Oregon, 60 to 75c.  
LIVESTOCK MARKET.  
Cattle—Best steers \$4.75 to 5.00; cows; 3.75 to 4.00; calves, \$4.00 to \$5.00.  
Sheep—\$6.00 to 6.25.  
Hogs—\$7 to 7.25

HOPS, WOOL, ETC.  
Hops—Choice 10 to 11  
Mohair, choice 25 to 28c.  
Wool—Valley 26 to 27c; East, ern Oregon 18 to 20c.

**INDIGESTION.**

No appetite, loss of strength, nervousness, headache, constipation, bad breath, general debility, sour risings, and catarrh of the stomach are all due to indigestion. Kodol Dyspepsia Cure cures indigestion. This new discovery represents the natural juices of digestion as they exist in a healthy stomach, combined with the greatest known tonic and reconstructive properties. Kodol Dyspepsia Cure does not only cure indigestion and dyspepsia, but the famous remedy cures all stomach troubles by cleansing, purifying, sweetening and strengthening the mucous membranes lining the stomach.

Kodol Dyspepsia Cure after meals is not only thoroughly reliable digestant, but it contains great tonic and reconstructive properties as well. This famous remedy enables the stomach and digestive organs to thoroughly digest, assimilate and contribute to the tissues of the nourishment that is contained in such food as may be eaten.

Kodol Dyspepsia Cure clears the way and makes sure the journey from sickness to health and weakness to strength. If the stomach is disordered Kodol will cure it.

Kodol Dyspepsia Cure lays the foundation for health, and the upbuilding of strength by cleansing, purifying and sweetening the glands and membranes of the stomach, and by supplying natural juices necessary to perfect indigestion, assimilation and nutrition. Kodol digests what you eat, prevents colic, cholera, diarrhoea, flux, dysentery and summer complaints generally, and its use will cure indigestion and chronic dyspepsia permanently. Kodol is good alike for young and old. Your druggist sells it.

**SHERIFFS SALE ON EXECUTION IN FORECLOSURE.**

Notice is hereby given that by virtue of an execution and order of sale issued out of the Circuit Court of the State of Oregon for the County of Lane on the 27th day of March, 1906, on a judgment rendered in said Court on the 8th day of March, 1906, in a suit wherein Lillia J. Wheeler was plaintiff and L. S. Pengra and A. F. Wheeler were Defendants and against the above named L. S. Pengra Defendant for the sum of Eight Hundred Seventy Three and 30/100 Dollars with interest thereon from said 8th day of March, 1906, at the rate of 9 per cent per annum and Sixty five and no/100 Dollars attorneys fees and the further sum of Seventeen and 45/100 Dollars costs and disbursements which judgment was enrolled and docketed in the Clerks Office of said Court in said County on the 15th day of March, 1906 and said Execution and Order of sale to me directed Commanding me in the Name of the State of Oregon in order to satisfy said Judgment, costs and accruing costs to sell the following described real property to-wit:

The North half of the North East Quarter and the North half of the North West Quarter of Section No. Eighteen in Township No. Twenty One South Range No. Three East of the Willamette Meridian Lane County, State of Oregon.

Now Therefore, in the Name of the State of Oregon and in Compliance with said Execution and Order of sale I will on Monday the 7th day of May, 1906, between the hours of 9 o'clock A. M. and 4 o'clock P. M. to-wit at One o'clock P. M. said day at the South west door of the County Court House in Eugene, Lane County, Oregon, offer for sale for cash, subject to redemption, all of the above named Defendants L. S. Pengra and A. F. Wheeler right title and interest in and to the above described real property. Dated this 28th day of March, 1906.

FRED FISK,  
Sheriff of Lane County, Oregon.

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Fresh Beef, Pork, Mutton and Veal always ready.  
**Our Refrigerator**  
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Cottage Grove Lodge No. 51.  
Meetings 1st and 3rd Wednesdays of each month.  
L. F. Woolley, W. M.  
J. B. Lurch, Secy.

**G. A. R.**  
Appomattox Post No. 34.  
Meets at 1 p. m. on the 2nd and 4th Saturday of each month.  
Dr. D. L. Woods, Post Com.  
G. W. McReynolds, Adjutant

**W. O. W.**  
Bohemia Camp No. 260.  
Meets each Friday evening.  
F. C. Coffman, Consul Com.  
Chas. VanDenburg, Clerk.

**O. E. S.**  
Cottage Grove Chapter No. 4.  
Meetings held on 2nd and 4th Friday of each month.  
Mrs. C. H. Burkholder, W. M.  
W. S. Bennett, W. P.  
Miss Celia Lurch, Secy.

**K. of P.**  
Juvenatus Lodge No. 48.  
Meets every Wednesday night.  
L. W. Baker, Chancellor Com.  
Chas. VanDenburg, K. of R. & S.

**I. O. O. F.**  
Cottage Grove No. 68.  
Meetings every Saturday night.  
S. S. Shortridge, N. G.  
Gus D. Gross, Secy.

**Royal Neighbors.**  
Meets 2nd and 4th Wednesday of each month.  
Ethel Bisby, Oracle.  
Mrs. C. W. Wallace, Recorder.

**M. W. of A.**  
LeRoy Woods, Consul.  
C. W. Wallace, Secy.

**K. O. T. M.**  
Cascade No. 66.  
Meets every Thursday night.  
O. H. Vetch, Com.  
R. K. Dennis, Cooter.

**L. O. T. M.**  
Lady Lamson Hive No. 42.  
Meets 2nd and 4th Friday of each month.  
Mrs. Mary Schmutz, L. C.  
Miss Leta Sanford, K. K.

**Rebekahs**  
Cottage Grove No. 24.  
Meetings 1st, 3rd and 5th Friday of each month.  
Etta Baker, N. G.  
Katie B. Vetch, Secy.

**M B A**  
Modern Brotherhood of America  
Meets 2nd and 4th Tuesday at I. O. O. F. Hall.  
T. W. Jenkins, Sec.

Robt Sutor spent Sunday with Mrs. Sutor, returning to Albany on Monday and went out into the timber reserve with a government inspector looking over the reserve.

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CURES COLD IN HEAD  
CURES CATARRH  
CURES COLIC  
CURES BRUISES  
CURES BURNS  
CURES SORE THROAT  
CURES RHEUMATISM  
CURES NEURALGIA  
CURES MIGRAINE  
CURES DYSPEPSIA  
CURES INDIGESTION  
CURES COLIC  
CURES BRUISES  
CURES BURNS  
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CURES RHEUMATISM  
CURES NEURALGIA  
CURES MIGRAINE  
CURES DYSPEPSIA  
CURES INDIGESTION

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It cleanses, soothes, heals, and protects the diseased membrane. It cures Catarrh and drives away a Cold in the Head quickly. Restores the Senses of Taste and Smell. Easy to use. Contains no injurious drugs. Applied into the nostrils and absorbs Large Size, 50 cents at Druggists or 1/4 mail; Trial Size, 10 cents by mail.  
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**ARRIVAL AND DEPARTURE OF S. P. TRAINS.**

NORTH BOUND		SOUTH BOUND	
No. 12	11:53 p.m.	No. 11	8:05 p.m.
No. 16	2:02 a.m.	No. 15	2:24 a.m.

**O. & S. E. R. R. CO.**

Time Table No. 4  
To take effect April 23, 1905.

East Bound	3 and 4 Tuesday W. Bound	and Sat only	Daily Ex- cept Sunday.	No. 2—No. 4
F. M.   A. M.   P. M.	F. M.   A. M.   P. M.	F. M.   A. M.   P. M.	F. M.   A. M.   P. M.	F. M.   A. M.   P. M.
2:30	7:30	8:30	9:15	11:10
3:00	8:00	9:00	9:45	11:40
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4:00	9:00	10:00	10:45	12:40
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6:00	11:00	12:00	12:45</	