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FARMERS STATE BANK INDEPENDENCE, OREGON

CLAIMS ARE EXCEEDING EXPECTATIONS

Government has to date made \$224,486,891.34 in meeting compensation claims of service men disabled by wounds, injuries or disease in the world war, and the claims of the dependents of those who made the supreme sacrifice. According to an announcement by C. R. Forbes of the bureau risk insurance. The disbursements for disability have aggregated \$1,077,589.48 and the death benefits \$33,809,301.86. In the month of May alone the amount disbursed by the bureau for pension purposes was \$10,000,000. The monthly payments on disability claims for that month amounted to \$9,145,288 and the payments to the dependents of deceased soldiers amounting to \$128. Between June 1 and the bureau mailed 221,612 to cover this disbursement to service men.

claims filed with the bureau has exceeded any estimate. The number of claims filed with the inception of the bureau to May, 1919, was 209,700, while on June 1, 1921, the number in file was 631,980, showing an increase during the period of 422,280. The number of awards for death and disability for the first period was 41,073; the number of awards at the end of the second period was 323,415, an increase during the second period of 282,342. For the first period, the ratio was one claim pending to every two filed. For the second period the ratio was one claim pending to every eight claims filed.

Marshfield — Telephone company here moves into new quarters.

Marshfield—Port dock work here nearing completion.

Prairie City—Local box factory receives contract from Southern Idaho for over a million and half boxes.

Gold Hill—State lime plant to be reopened here.

Million Pounds of Butter Produced Here Annually

To the average person, a pound of creamery butter does not mean much—merely a commodity to be spread on bread and to be utilized in cooking. But when the average person is informed that one million pounds of butter are made annually in this city he begins to realize the magnitude of the amount, and the labor involved, in turning out such a supply of the finished product. It is not only labor to be taken into consideration, but butter making of the present day is an art by itself—a profession that is only mastered by years of study and experience. To turn out this amount requires hard work by about 10 expert workers, and involves a payroll in this city of about twelve or fifteen hundred dollars per month. This amount of money is practically all circulated locally, and the concern providing the payroll is classed as one of the biggest and best assets of Independence. Not only is the payroll to be taken into consideration, but there is also the large amount of money that is circulated among the farming element. Thus, the creamery possesses two payrolls, making it doubly valuable to the community—one circulated among the business men, and the other among farmers for the purchase of the cream.

The creamery in question is the Independence creamery, which, prior to the present management assuming charge, was owned and operated for years by K. C. Eldridge. The Bradner Company of Seattle, Washington, took over the creamery in December, 1919, and it has been conducted under the personal management of E. C. Bradner since last July. The parent creamery of the local one is at Seattle, where the company operates not only a large creamery, but a wholesale butter, egg and cheese establishment. The company also owns and operates creameries and condensed milk plants at La Grande, Oregon, and Ellensburg, Sunnyside, North Yakima and Issaquah, Washington.

All butter made in the local creamery is shipped to the Seattle creamery, which acts as a clearing house, and the same policy is followed out by the other creameries of the company. In addition to the butter shipped to Seattle, the Independence creamery supplies the local trade.

The purchase of cream is not confined alone to this locality, but it is shipped into this city from points down the coast and up and down the valley. An average of 100,000 pounds is received in this city weekly. The shipper receives payment for each shipment as soon as the butterfat test has been made, thus avoiding the usual long and tedious wait for payment. The butter is shipped to Seattle in refrigerator cars, where it is bricked and wrapped. It is shipped in cubes, which average about 68 pounds in weight. The cubes are wooden boxes, which, after being nailed together, are given a thorough steaming and the interior is paraffined. They are then lined with parchment paper and solidly packed with butter. Each refrigerator car shipped from this city contains on an average of 400 of the cubes, making an aggregate weight of about 30,000 pounds. After being bricked and wrapped at Seattle, it is sold all over the northwest and a large portion of it in Alaska.

The company manufactures what is called the "Gold Medal" brand of butter. Competent judges pronounce it the best that can be secured on the market. Establishing a precedent of its own, the company uses no artificial coloring of any nature whatsoever in the manufacture of its butter, allowing it to retain its natural golden color, and, as a result, its output of butter is the largest in the northwest. The Independence creamery is

housed practically in the center of the business district in an unpretentious brick building. Its exterior does not signify the teeming hive of industry of the interior. The office is located in the front of the building and is under the supervision of Mr. Bradner and competent assistants. It is large, light and airy, and in furniture and fixtures, is equal to many metropolitan ones.

A trip through the creamery is most interesting—and instructive. On the arrival of a shipment of cream it is carefully weighed and a sample is taken from each can for the butterfat test. The contents of the can are then dumped into what is called the ripener. Steam is then turned on and it is pasteurized to 150 degrees, and then cooled down to the proper churning temperature. Three of these ripeners are in operation. From there it is transferred to the "heavy duty" churn, with a capacity of 1200 pounds, and operated by a 7½ horse power motor. It is churned continuously for 35 minutes before the contents of the churn is ready for salting. It is then transferred into the prepared cube boxes, and the "Gold Medal" butter, as a finished and high class product, is ready for the consumers of the northwest. Enough butter to supply the local trade is bricked and wrapped in the creamery. Before packing the butter in the cubes, a small sample is taken into the laboratory, where the final moisture test is made. This laboratory is fitted with electric stoves, a multitude of small testing tubes and a number of the most delicate scales.

The creamery employs three men licensed by the state of Oregon, two testers and the head butter maker. This latter personage is none other than Thomas F. Clifford, a veteran in the butter making line, having been in the business for 19 years. He has forgotten more about making butter than the average man ever knew. His o. k. on a batch of butter means it is "fit for a feast of kings."

The company operates its own ice plant, which has a capacity of about three tons each day.

As a side line, the company makes ice cream, and it is ice cream that is ice cream in every sense of the word. Its famous "Yum Yum" brand has won friends wherever it has been sold. The average youngster eating a cone of this delicious ice cream probably does not know that it is made under the supervision of a man who has spent 12 years at the business. His name is Oscar Anderson, and through his knowledge of the business he has made countless youngsters happy and probably caused a sharp pain in their "tummy" from over indulgence—but that is the highest kind of a recommendation for Mr. Anderson.

A trip through the creamery impresses one with its cleanliness and sanitary methods involved in making the goods that are turned out. Everything has to be just so. The labor involved in washing the empty cans is just as essential in its way as that of the head butter maker. It all dovetails together in enabling the concern to maintain the high degree of excellence it has attained as its standard. The empty cans are steamed and restreamed—and then steamed again. If there are any germs or microbes left in the cans they have a lonely journey back to their starting point, as they go without company. Nothing in the creamery is wasted, and the by-products are utilized wherever possible. A buttermilk drying machine will shortly be installed for converting this article into stock food.

The motive power of the creamery is electricity, and motors aggregating 50 horse power are in operation.

MORE RECREATION AND LESS WORK IS ADVOCATED

Necessity for more recreation and less work for children in rural districts, was emphasized by Dr. Henry S. Curtis, well known orator and play ground supervisor, who visited on the campus of the Oregon Agricultural college.

Oregon and 27 other states have passed laws for play ground work which are only enforced in the cities, the speaker pointed out. These laws must be enforced in rural districts, he declared, so children living in the country will have the same advantages as the city children.

"The long hours of country life," said Doctor Curtis, "are fast going. A farmer will have more time for recreation. Farm wives and children need more time for recreation than they have been getting."

"It is a tragedy that the children

are disappearing from the farm, and that they are not learning to love the beauty of our country. The city child is an expense until 21 years old, while the country child is self supporting after the age of 10 or 12.

"Every home with children ought to have a sand pile for them to play in the first few years of their life. Provisions should be made for athletics in rural schools, for the country boy though stronger than the city boy is not better in athletics."

Some of the best games to be played in rural schools recommended by Doctor Curtis are volleyball, playground, baseball, croquet and tennis.

"The country schools have a great responsibility to get the children to like the country," said Doctor Curtis, "but they can have everything in the country that they have in the city, and it is largely up to the teachers in rural schools to give them the start."

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Wm. McMurray, General Passenger Agent
Portland, Oregon

HIGH HONORS FOR OREGON JERSEYS IN BUTTERFAT

In a recently compiled report of the medal awards for 1920 issued by the American Jersey Cattle Club, 71 Jersey cows completed records for the year with a production of over 700 pounds of butterfat within the year on authenticated test. Of the ten highest records made in the year, five were made by Oregon cows with an average production of 896.38 pounds of fat.

Heading the list of breeders of medal winners is J. M. Dickson & Son of Shedd with seven to their credit, followed by G. G. Hewitt of Independence with four, Ed Cary of Carlton with three and O. Pickard and E. J. Farnham of Marion with two. In the list of sires represented by medal winning daughters, Valentine's Ashburn Baronet, the Dickson herd sire, ranks first, credited with five, Rinda Lad S. B., the Hewitt bull, second with four. Poppy St. Mawes, with two medal winners, is tied for third place with an eastern bull and St. Mawes of Ashburn, also a Dickson sire, is one of four in fourth place with two gold medal daughters. Golden Glow's Chief ranks fifth with one gold and one silver medal to his credit. Thus an Oregon bull appears in the first five places in the list of producing sires for 1920.

Ten cows by reason of superior performance, won more than one medal each and of these, seven were Oregon Jerseys. Nineteen states are represented in the awards made. Oregon cows with only 1914 registered, representing only four and one-third percent of the Jerseys recorded with-

in the year, won 18 gold, 3 silver and 1 bronze or 31% of all the awards made. Ohio ranked second with 2 gold and 1 bronze; Maine, third with 7 gold and 2 bronze; Massachusetts, fourth with 5 gold and 1 silver and Washington fifth with five gold medals.

This remarkable record of performance places Oregon in the first rank as premier Jersey state of the union and should act as a stimulus to still greater effort to maintain that enviable position.

FREE T. B. CLINICS ARE HELD IN STATE

Free clinics for chest examinations have been held in three Oregon counties since last March by the Oregon Tuberculosis association, which is pioneering in this work thru Christmas seal sale funds and the co-operation of county medical associations.

The most recent clinic, held at Corvallis in June, was conducted by Dr. G. C. Bellinger, of the State Tuberculosis Hospital at Salem, which is open free to tuberculous patients more than a year resident in the state. Twenty-nine people were examined and in 16 cases different types of tuberculosis were found. Nine were in need of hospital care and three have now gone to the state hospital.

Similar clinics at Astoria and St. Helens, conducted by Dr. Ralph Matson and Dr. E. A. Pierce, respectively, were so successful in disseminating information about the disease that the Oregon Tuberculosis association is planning eventually to reach every county in the state. Clinics for Eastern Oregon are planned for this fall.

Pre-War Prices on Horseshoeing

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INDEPENDENCE, OREGON



The Columbia River Highway



THE remarkable engineering skill which built the Columbia River Highway opened a veritable paradise for motorists.

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And on your travels along the Columbia River Highway you can always get "Red Crown," the gasoline of quality—an all-refined gasoline with a continuous chain of boiling points.

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