

AT YOUR SERVICE GENERAL—
I KNOW HOW LITTLE SATISFACTION
THERE IS IN THE
OLD KIND.

JUDGE IM SO GLAD YOU
CAN SPARE ME
SOME, IT CERTAINLY
IS THE ONLY
REAL TOBACCO
CHEW.



THE GENERAL FORGOT IT AND THE GOOD JUDGE ACCOMMODATED.

TAKE a small chew of "Right-Cut"—and see for yourself that a nibble of real tobacco is better than a mouthful of the old kind.

Richer, more satisfying and lasts you longer—because "Right-Cut" is the Real Tobacco Chew.

Mellow, sappy, rich tobacco—seasoned and sweetened just enough. A ready chew, too—you don't have to grind it. The taste comes steady.



Take a very small chew—less than one-quarter the old size. It will be more satisfying than a mouthful of ordinary tobacco. Just nibble on it until you find the strength chew that suits you. Tuck it away. Then let it rest. See how easily and evenly the real tobacco taste comes, how it satisfies without grinding, how much less you have to spit, how few chews you take to be tobacco satisfied. That's why it is The Real Tobacco Chew. That's why it costs less in the end.

It is a ready chew, cut fine and short shred so that you won't have to grind on it with your teeth. Grinding on ordinary candied tobacco makes you spit too much.

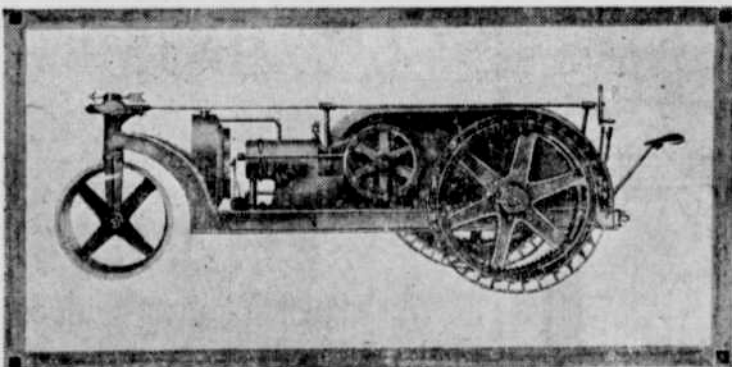
The taste of pure, rich tobacco does not need to be covered up with molasses and licorice. Notice how the salt brings out the rich tobacco taste in "Right-Cut."

One small chew takes the place of two big chews of the old kind.

WEYMAN-BRUTON COMPANY
50 Union Square, New York

BUY FROM DEALER OR SEND 10¢ STAMPS TO US

Samson Sieve-grip Tractor



Is built of the best crucible steel—forty inches in height—10 feet long—1½ tons in weight—will do the work of four or five horses at a first cost no greater than two or three horses and their equipment—in maintenance, labor and operating cost, no comparison exists—it uses one gallon of distillate per hour, at an average daily cost for fuel of 80 cents.

The Sieve-grip Wheel

is fourteen inches wide—can not pack the soil—does not slip and will operate on any ground whenever plowing or cultivating is practical.

You can make no mistake when you buy it, for it is guaranteed to do all that we claim for it and do your work to your satisfaction.

W. R. Reid & Sons, Local Distributor.
Estacada, Oregon



Portland, Oregon.

Latest of Classy HATS - - - One Price - \$2.

Baseball Assured

Thanks to the public spiritedness and energy of Hal Gibson and other Barton fans, a first-class base ball team will be supported there this season.

Barton has a new ball park and a fast team, which will play all games on their home grounds. The team will be made up largely of ball players, who are well known locally and who have played in Estacada and vicinity in former years, including such starts as the Douglass brothers and others.

Games will be played against the fastest of the Portland amateur teams Sunday afternoons and everyone is invited to attend. The support of the Estacada fans is requested and will undoubtedly be forthcoming, for an Estacada ball fan has to take in a game at least once per week, if only a scrub affair on a back lot.

For the benefit of the Barton Base Ball Team, a basket social and dance will be held at Barton Hall, May 29th and every one is invited to be present and the ladies are requested to bring well filled baskets.

Clark Denny, who for many years past has been a resident of Estacada, left last Wednesday afternoon for California, where he expects to work for a time. From there he will return to his old home in Iowa, but as to his ultimate location, he has not decided as yet. Clark leaves many friends here, who wish him all kinds of good luck in his new fields.

The many friends of George Dale of Estacada, are congratulating him upon his graduation Wednesday evening, from the North Pacific Dental College of Portland, upon completion of the three year course. As to where he will hang out his shingle, the Progress is unable to state at this time, but wishes him success where ever he locates.

The George school closed last Friday. A farewell dance was given in the evening at the George Club house in honor of Miss C. Reitsma, the popular teacher.

Mr. and Mrs. H. J. Foehlinger and Miss Sadie Foehlinger, who have been visiting relatives near Estacada, departed Monday for their home in Saint Paul, Minn.

C. K. Stark, manager of the commissary department for Copenhagen Bros. at Estacada, has just returned from Mandan, N. D. where he was suddenly called owing to the death of his father.

Born, Saturday May 15th, to Mr. and Mrs. N. S. Cummings of Barton, a son.

GOOD CIDER VINEGAR.

Practical Suggestions as to the Making of It.
(Prepared by United States department of agriculture.)

"How can I make good cider vinegar?" is a question in many letters received by the department from apple growers at this season of the year. In reply the following practical suggestions are made as the result of researches at experiment stations in Virginia, New York, Pennsylvania and Oregon, as well as at the bureau of chemistry at Washington:

Use only ripe, sound fruit.

If fruit is dirty it should be washed, otherwise germs may be introduced into the juice that will interfere with the normal chemical processes. Cleanliness should be observed in grinding and pressing the fruit and in handling the juice for the same reason.

For profit the pressing should be done with a power press. With a hand press only two millions of juice per bushel of apples could be secured at the Virginia station, while with a power press four gallons were obtained. Sometimes water is added to the pomace and a second pressing made. Such juice is deficient in sugar and will not make vinegar of standard quality.

When possible the freshly pressed apple juice should be placed in some large receptacle and allowed to stand for a few days before putting into barrels. In this way considerable solid matter held in suspension will settle before the liquid is placed in casks. The casks used should be well cleaned, thoroughly treated with live steam or boiling water and should not be over two-thirds or three-fourths filled with apple juice. The bung should be left out, but a nose plug of cotton may be placed in the hole to decrease evaporation and prevent dirt falling in. The bung should be left out until 4.5 to 5 per cent of acetic acid has formed.

When fresh cider is placed in barrels and stored in ordinary cellars alcoholic fermentation is not completed until the end of about six months. With a cellar temperature of 60 degrees to 70 degrees F., this time can be considerably reduced. If yeast is added to the fresh cider fermentation can be completed in three months or less. If compressed yeast is used about one cake to each five gallons of juice should be used after first thoroughly softening the yeast with lukewarm water.