Eastern Clackamas News

Thursday, August 30, 1917

The farmers of Clackamas County should raise race horses instead of spuds, if they would profit by the prizes offered at the Clackamas County Fair.

In keeping with the time honored and obsolete form of amusements, which have been current at the Clackamas County Fairs, this year's show will include the same old horse racing and probably the same old drivers from distant sections of the country will try to herd the same old nags around the same old familiar half-mile track in the same old time, before the same old audience.

If cock fighting and a betting ring were inaugurated, with an old time bar placed in under the grand-stand, our county fair could be made so attractive that not even the most industrious farmer would take time to inspect the exhibits and probably no exhibits would be made.

The idea that a county fair has to be an amusement show primarily' with a \$150. prize for the winning horse, as compared with \$5. for the best display of potatoes, is wrong and is a waste of the taxpayers' money.

For instance — the winner of the 2:25 pace will this year receive \$150. and the "Best general display of late potatoes, at least 30 lbs., each in uniform boxes" will win an award of \$5. The \$5. award goes to a Clackamas County farmer — the \$150. prize goes into the pocket of a horse owner from Nevada, Florida, or Timbuctoo.

There are two favored classes in Oregon during these days of High Cost of Living and Food Preparedness, namely:-Indians and Commercial Fishermen-both of whom are privileged characters during these days of the Salmon Run. never-to-return pilgrimage to the spawning beds, eat nothing, although once in a few thousand times they will strike at a spoon or other lure, the same as a sleeping dog will strike at a bothersome fly.

It is this one chance in a few thousand, which is allowed the Oregon Citizen and on this chance alone, he is dependent for his share of salmon, unless he can afford to pay the Commercial Fisherman for his canned product.

There are now lying in the pools and riffles of the Clackamas River, within three miles of Estacada, thousands and thousands of Royal Chinook salmon, ranging in weight from 6 to 50 pounds. These fish are slowly killing themselves in a more or less vain attempt to spawn, after having run the gauntlet of the nets of the Commercial Fisherman, besides being barred in their ascent of the Clackamas by the impassable dams.

In other words, there are carloads and carloads of valuable fish food going to waste at our very doors and being wasted because of the present fish law, which allows but two privileged classes to profit.

It is the unfairness and enforcement of such laws, which are responsible for law infractions and they are furthermore against the rights of Oregon citizens, to whom the fish rightfully belong.

Until the fish and game laws are fair to all, the work of the Oregon Fish & Game Commission will continue to be seriously handicapped.

Aug. 20, 1917. TO THE EDITOR:

Would you kindly give me space in your valuable columns to sound a word of caution and advice to farmers who are preparing dressed meats to be sold in Portland and other cities within the State.

A great amount of this meat is condemned and ordered destroyed because of reaching the market in such a condition that it is unfit for food. This is not only a direct loss to the farmer who ships it, but in such times when we are exercising every effort in the line of food conservation, it is a loss to the consuming public, and we feel a great deal of such loss could be avoided if farmers and butchers would properly prepare their meats taking necessary precaution to see that it reaches the market in the best possible condition. Dr. E. E. Chase, Chief Meat Inspector of the City Health Department of Portland, informs me that during the last 16 months there has been condemned 18,426 lbs., of meat that was killed and dressed by farmers, and this condemnation has not been on account of a diseased condition of the meat but simply on account of what is termed "Spoiled Meat". We feel that if farmers and butchers will observe the following requirements, much of this loss can be eliminated:

We Strive To Please

Our prices are kept as low as can be made and our service the best we know how to give.

We can get cheaper merchandise but we do not believe in sacrificing quality for quantity but try to live up to our motto

"The Best Is None Too Good For You" L. A. Chapman Estacada, Oregon

Ice Cream in Dish, Cone or Bulk. Soda Water · Soft Drinks · Lunches Cigars and Tobacco

R. G. Marchbank - Estacada, Or.

L. A. Chapman



Estacada

Every time "ye editor" goes salmon fishing, returning every time without a fish and has to pay the grocer 25 to 35 cents per pound can for his salmon he gets to boiling over the injustice of the present game and fish laws.

These so-called laws allow the Indian to gaff, snag, spear or in any other way land his salmon. They allow the Commercial Fisherman to catch his thousands and thousands of salmon in nets, fishwheels or other contraptions and when he gets too many, throw the over-supply back in the river, to assure a good price for a limited supply of his canned product.

But we, the Residents. Taxpayers and Consumers, who need the salmon, especially at thistime to help reduce living expenses, are compelled to abide by a fool fish law, limiting our catch to the fish that can be landed on a hook and line.

It is a known fact that salmon, after leaving salt water for their 1st, — The carcasses of veal and hogs must be entirely free from animal heat before being

Store or Residence Hearse and Morgue + + +

Licensed Embalmer

offered to the transportation company for shipment.

Phone

2nd - All carcases of veal the thoracic cavity, the other in the abdominal cavity, so as to spread the carcass and hold it apart. In hogs weighing over 200 pounds it would be well to have them split through the hips and shoulders, as hogs sour very quickly during hot weather. Thoroughly wash the insi'e of the veal with hot water and wipe with a clean cloth until all slime and dampness is thoroughly removed; the sprinkling of cayenne pepper on the inside of the carcass tends to prevent the work of flies.

All carcasses, except veal must be wrapped in a clean cloth before being offered for shipment, Signed,

J. D. Mickle,

Dairy and Food Commissioner.

Mrs. M. H. Evans and son Milton of Estacada returned Monday, from a week's outing at Seaside.

Take Off Next Friday

Operating

2nd — All carcases of veal should have two sticks, one in the thoracic cavity, the other in the abdominal cavity, so as to spread the carcass and hold it apart. In hogs weighing over 200 pounds it would be well to

> The exhibits will be well worth seeing and the picnic in the grove at the noon hour is an event worth going miles to attend. All are urged to bring their lunches and the children and spend the entire day, including the dance in the evening.

Former Estacada Teacher Married

On Monday, August 27th; at the home of her parents, Mr. and Mrs. G. W. Lilly of Portland, occured the wedding of Miss Beatrice Lilly and Alva^{*}R. Grout of Portland.

Miss Lilly for the past two years had been a member of the Estacada High School faculty. where she was a great favorite with the pupils and townspeople.