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HOME COURSE IN FRUITS AND BERRIES

I.—USES AND PROPAGATION OF APPLES. BUDDING.

By G. B. BRACKETT, Pomologist, Bureau of Plant Industry, United States Department of Agriculture.

ALTHOUGH the apple is not a native of American soil, it seems to find a congenial home here. It is true we have some nearly related species in our native crabs, and they give promise in the hands of the experimenter of better things in the years to come, but as yet no specially valuable varieties have been developed from this source. Our cultivated apples and crabs are the lineal descendants of the wild crabs of Europe, which have had many years of careful culture bestowed upon them to bring them to our present standard of excellence. When our American species have had as many years of domestic life and as careful culture bestowed upon them they may rival their foreign cousins in many of their good qualities.

Apple a Foreigner.

In a short treatise like this, addressed as it is to the plain, practical farmer of our country, it may not be expected that an elaborate scientific explanation of all the methods of improving and domesticating a wild species will be presented and discussed. It is deemed sufficient, therefore, under the present heading to say that the apple in its cultivated varieties as grown in this country is a foreigner, but, like the Caucasian race of man, has found a

whole fruit into coarse pieces and evaporating them.

Apple butter of the real, rich, old time farm product, not the thin, factory made excuse, fills an important place in the household economy and always finds a ready sale at good prices.

Sweet Cider.

Good sweet cider made from sound apples, not from half decayed, wormy fruit, is one of the most healthful products of the orchard, and all surplus over and above what is needed for home consumption is always in demand at remunerative prices. It can be kept sweet and unfermented by heating it to a temperature of 150 degrees F. and holding it there for thirty minutes, then sealing it up tight in bottles or casks and storing it in a cool place.

Boiled cider made in the good old fashioned way by reducing to one-fifth by boiling and then canned is an excellent article for culinary purposes, for making apple butter, apple sauce or for use in apple or mince pies. It also has a commercial value.

While the aim and purpose of the farmer should be to supply an abundance of fruit for his own family, he should also be able to offer to the outside world a liberal surplus. The apple orchard will often bring him better returns for his outlay than any other portion of his farm, acre for acre. The product of a single tree will sometimes sell for \$10 or more, and fifty such trees can be grown on an acre of land. Though we may not always count on such large results, we may safely expect the orchard to do its full duty one year with another, especially if we first do our duty by it.

Propagation.

It is not recommended that the average farmer propagate his own trees for planting, but it is well enough for him to understand something of the processes and methods of propagation commonly used. The natural method of propagation is by planting the seed of the fruit, but as a very large percent of seedlings are inferior in quality to the parent variety the results are too uncertain to recommend for planters generally. Only the painstaking experimenter who wishes to originate new varieties can afford to practice this natural method of propagation.

Once having obtained a valuable variety and wishing to multiply and perpetuate it, one of several methods now in use must be resorted to for propagation. The methods more commonly practiced in growing young apple trees for planting in orchards are budding and grafting.

With the apple, budding must be performed during the growing season. This operation consists in removing a bud from a twig of the variety which we wish to propagate and inserting it beneath the bark of the stock or young seedling tree we wish to change, and this is then held in place by tying it fast until the bud and the stock have united. Then, by forcing the sap and consequent growth into this transferred bud by preventing all other growth, we get a new tree of the desired variety. This we call budding. It is a method of artificially multiplying a desirable variety. The extent of this multiplication is limited only by the number of buds available.

Keeping the Scions.

The main requisites for success in budding are a healthy, growing condition of the stock on which the work is to be done and a certain state of maturity of the buds. The bark of the stock must separate freely, so that the bud may be forced under it without injury to the cambium layer of either bud or stock. The bud sticks or scions selected for summer budding should be of the current year's growth and should have well developed buds. When taken from the tree the leaves must be cut off at once, leaving only a short stub of the leaf stem for convenience in handling during the operation. They should be kept in a fresh condition by means of damp moss or a wet cloth until used, and not more than one or two scions should be withdrawn from the package at a time.

If it is desired to start the bud into growth the same season it is inserted the budding should be done as early in the season as well developed buds can be obtained. As soon as it is found that the bud has united with the stock or branch the material used to fasten the bud in place must be removed and the stock or branch cut back to within a short distance from the bud to force the growth of the inserted bud.

Early June Budding.

This is the kind of budding more commonly practiced among nurserymen, the buds being inserted into the stock as late in the season as the bark of the stock will separate freely to receive it. In such instances the bud remains dormant through the following winter. The following spring the wrapping is removed, and wherever the buds appear round the tops of the stocks are cut back and treated in the same manner as described for June budding. All buds on the stocks below the one inserted should be rubbed off as they start to grow. The objection to early or June budding is that the growth from such buds does not always mature sufficiently in northern sections to pass a severely cold winter without injury.

Other important things to be considered in the propagation of apples is the different kinds of grafting. Splice, tongue, root and cleft grafting, the regrafting of bearing trees, the best way of grafting wax, the best way of locating an orchard, as well as a discussion on soils, will be discussed in another article.

A third article will consider the subject of manufactured fertilizers, the growing of clovers, the need of proper cultivation, the selection of the best land for planting and the proper season for planting.

He Left a Clew Behind Him

By GROVER J. GRIFFIN

I was down on my luck and altogether discouraged. I had come to the city six months before with \$400 in my pocket to look for a position. All but \$7 was gone, and I had not found the position. Besides, I owed a board bill which I couldn't pay. I decided to go home, but didn't like to remove my baggage without paying my indebtedness, so I left my trunk and all my clothes except what I absolutely needed. These I rolled in a bundle and carried out under my arm. I would write my landlady from home that I had left and was not coming back.

On my way to the station, passing a trunk store, I thought I would go in and buy a cheap bag in which to carry my belongings. My ticket to my home would be \$5.50, so I hadn't much to spare for the luxury of a satchel. I found a man in the store looking at some suit cases. He bought one and transferred some clothing and a package to it from a suit case that I thought as good as the one he purchased and asked the storekeeper to throw the latter away. As soon as he was gone I asked the storekeeper what he would take for the case that had been left, and when he said 50 cents I bought it. I did not notice till I was boarding the train that it was marked on one end with the letters "E. R. N.," and then my attention was called to them by a man standing near the car steps looking at them with considerable attention. He followed me in, took a seat directly behind me and, pulling out a newspaper, began to read. It was not till we had left the city limits that he leaned forward and said:

"How are you, Nayler?"

"My name is not Nayler," I said.

"You are mistaken in your man."

"You are Edward Nayler, alias Bill Shanks, alias Pete Devon, and you don't want to deny it with your initials on the end of your suit case. The only thing that puzzles me is that you should attempt to get away with the swag with such a dead give-away about you."

I told the man how I had come to buy the suit case and, opening it, showed him that it contained nothing but clothes. He believed my story and at once asked me if I would know the man to whom the case had belonged. I told him I would. Then he said that the fellow had been a valet in an immensely wealthy family and had walked off with some \$80,000 worth of jewels. A maid in the same service who was implicated in the theft had confessed to my informant that Nayler was to leave the city on that train, but he would doubtless be disguised. "He will probably wear the same clothes and make up as when you saw him in the trunk store," added the man behind me, "for he wouldn't have had time to make a change. I wish you would go through the train and spot him."

"What is there in it for me?" I asked.

The man who was working for a reward of \$20,000 offered for the recovery of the jewels dickered with me for some time, offering me amounts ranging between a tenth and a half of all he was to get out of it. I closed with him on a half, and, going rapidly through the train to the baggage car, I turned and walked back slowly, looking carefully at every one. I recognized my man in the next car ahead of the one I had been riding in.

My friend—Dawson was his name—was delighted, and, taking some paper and a fountain pen from his pocket, he wrote an agreement to pay me what he had verbally agreed to pay in case of success. Then we changed our seats into the next car forward, where we could keep an eye on Mr. Nayler. Dawson wrote a telegram to the chief of police at the first large place on our route to have a force at the station to arrest a man, and at our first stop I got out and sent it, having first arranged with the conductor to hold the train for me.

On approaching the place where the arrest was to be made I stood at the front door and Dawson at the rear, so that from whichever door he went out we could keep track of him. That he would leave the train at that point we felt confident, for the conductor had informed us that his ticket would carry him no farther. If he did not we were to hail a policeman from the platform.

Our man left the car by the front door. I followed him and saw several men in police uniform looking up at the train. I beckoned one of them and pointed out Mr. Nayler. He was the most surprised man I ever saw. He turned as white as a sheet, and when one of the policemen took his suit case from his hand I thought he would drop. We took him to a police station, where his suit case was opened, and I saw the package he had transferred in the trunk store. The outside wrapper being taken off disclosed a box and inside the box a display of jewelry worthy of the window of a high grade jeweler's shop.

Well, we all returned to the city together, where our captive was landed in jail. I went back to my boarding house and said nothing about having started for home. In due time the reward was paid—half to Dawson and half to me. Then I started for home again, but this time with my baggage. When I returned to the city I set up a detective office and have been since reasonably successful.

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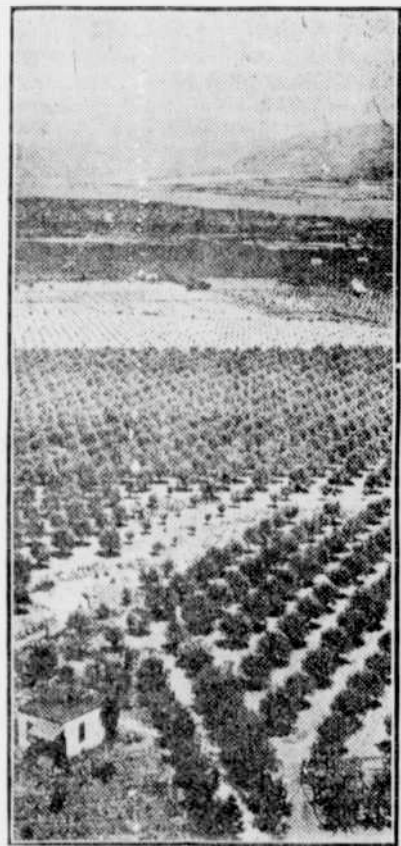
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Uses of the Apple.

So well known are the uses of the apple that little need be said upon this subject. No fruit known to the cultivator in the north temperate zone can take the place of the apple as a food product. Many other fruits—indeed, most cultivated fruits—rank as luxuries, but the apple in most parts of the United States is one of the leading staple products of the farm.

In its numerous varieties its season of maturity extends throughout the year. No other fruit of the temperate zone may thus be had in continuous succession without resorting to artificial means of preservation. It is pre-eminently useful in the household economy. As a culinary fruit none excels it. It graces the table in a greater variety of forms than any other, and as a dessert fruit few are its equal and none its superior. Its juice when extracted makes an excellent and wholesome beverage, and for vinegar it has no rival. As a market fruit it is one of the easiest and least expensive to handle and usually finds a ready sale if well grown and handled with care.

Waste Products Used.

Among the many ways in which the apple is now used the manufacture of jellies and preserves is one of growing importance. The numerous factories for the manufacture of these goods which have sprung up all over the apple growing region of the country have created not only a demand for second and third grade apples, but also for the waste products—cores and skins—resulting from drying and evaporating the fruit. It has been found that jellies made from this apple waste are almost as good as those manufactured from whole fruit. These waste products have a value not only for the uses above mentioned, but there is a growing demand for them for export purposes for the manufacture of cheap wines and cider.

Chops, for which there is also ready sale for export purposes, are made from the lower grade apples by chopping the