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THURSDAY, OCTOBER 17, 1918

OREGON WEATHER

Fair tonight with light frost + west portion; heavy frost east + portion; Friday fair, light easterly winds.

WAR'S TERRIBLE WASTE

The Society of Swiss banks has issued estimates showing that the war will have cost by New Year day, 1919, approximately 217 billion dollars. Accurate reports were not obtainable from Belgium, Serbia, Roumania, Montenegro, Bulgaria or Turkey, but most of these war expenditures were underwritten by their allies.

The figures show the cost of the war to be advancing by leaps and bounds. The 1,461 days of the first four years of war, ending July 31, 1918, cost all belligerents an average of \$123,000,000 a day. During 1918 the daily average has been \$244,000,000. That means the war is costing more than \$10,000,000 an hour—and going up every minute.

Counting the expenses of mobilizing and all war operations, but not including redemption of the debt nor the cost of restoring damaged property, the Swiss bank expert estimates the direct cost of hostilities as follows: 1914 (5 months) \$10,000,000,000; 1915 (12 months) \$26,000,000,000; 1916 (12 months) \$32,000,000,000; 1917 (12 months) \$60,000,000,000; 1918, (to July 31) \$50,000,000,000; 1918 (12 months) \$89,000,000,000. Total to July 31, 1918, \$189,000,000,000. Total (to January 1, 1919), \$217,000,000,000.

France and her allies, excluding the United States, received \$9,000,000,000 from Great Britain, and the United States up to the end of July, 1918, had opened to the allies a total of \$6,379,000,000 of credit.

Four-fifths of the war have been financed by treasury operations and loans. Such loans aggregate \$135,000,000,000, or just three-fourth of what the war has cost all belligerent nations.

The debts of the warring nations before the war totalled \$22,560,000,000, which four years of war has multiplied by eight. Besides these colossal costs, there have been appalling military destructions in the invaded areas, for which it will require enormous efforts of human energy to recuperate and some of which are irreparable. The total area of the war zone is 174,000 square miles, of which the western theater of the war, in France and Belgium, stretches over an area of 10,500 square miles, and contains over 3,000 cities, villages and hamlets, great manufacturing and agricultural districts, of which some have been totally annihilated and some heavily affected. The estimate

While Sugar Is Short

MARSHMALLOW CREME AND PURE HONEY

KINNEY & TRUAX GROCERY

QUALITY FIRST

by the National Foreign Trade Council of the war losses, which unfortunately does not go beyond 1916, is as follows:

Destruction of building and industrial machinery in Belgium, \$1,000,000,000, and in France, \$700,000,000. The destruction of agricultural buildings and implements, of raw materials, of crops and livestock, has been estimated at a sum of \$780,000,000 in Belgium, and \$680,000,000 in France. Roads were destroyed frequently by the retiring troops and have been seriously damaged by heavy gunfire and excessive use. The losses from destruction of railway bridges, etc., have been estimated in Belgium at \$275,000,000 and in France at \$300,000,000.

The losses in Poland estimated at \$850,000,000, in Russia, East Russia and Serbia are even more appalling, while to the already heavy losses in France and Belgium is being added the systematic destruction of manufacturing cities and devastation of occupied territory, entailing a loss of billions.

The greatest loss, however, is in manpower. It was estimated that in the first four years of war the killed or permanently wounded totalled 15,684,000 men. To these must be added the other millions of non-combatants, starved, enslaved, maltreated and massacred—victims of "frightfulness" and of war.

A number of restaurants in Oregon have recently been closed because they violated the food regulations. Just because rumor says the Kaiser has abdicated and that the German people want peace at any price is not proof that the war is over. Even when the war is over, the food regulations may remain in force for a time. The person who insists on helping himself to more sugar, and otherwise breaking Hoover's rules, is unpatriotic, to say the least.

After the war is over what good can the Kaiser and the other crowned heads of the German empire do, and what place can they fill? But we should not worry about that—they will probably go the same route taken by the czar and his family—and that would be an easy fate for them.

Josephine county has no apologies to make. She went over the top in the Fourth Liberty loan with colors flying and in the van—thanks to the

committee who had the drive in charge.

Turkey knows the axe is coming and England knows when the blow will be delivered.

PORK CAN BE GROWN AND CURED AT HOME

Custom of Farmers in Purchasing Meats Is on Increase.

Little Difficulty Experienced in Established Trade for Country Article—Good Flavor is Most Desirable.

(Prepared by the United States Department of Agriculture.)

Too many farmers buy a part or all of their supply of meat from local stores and hucksters. Meat, especially pork, can be grown and cured at home for much less than the cost of the purchased meat, to say nothing of a ready market for good country-cured hams, shoulders and sides. In spite of this the custom of farmers purchasing cured meats is increasing. It may not be practicable for every farmer to butcher and cure his own meat, but in nearly every community a few farmers could do this and make good profits. Farmers who sell country-cured meats have experienced very little difficulty in establishing a permanent trade. To accomplish this one must understand the kind of cured meat his trade demands, and also how it is made. Country-cured meat often carries too much fat and undesirable odors, and it is generally too salty. A well-marbled, juicy, savory piece of meat showing the proper admixture of fat and lean and possessing a good flavor is the kind the consumer desires.

In selecting hogs for butchering, health should have first consideration. Even though the hog has been properly fed and carries a prime finish, the best quality of meat cannot be obtained if



Convenient Arrangement for Scalding.

the animal is unhealthy; there is always some danger that disease may be

transmitted to the person who eats the meat. The keeping quality of the meat is always impaired by fever or other derangements.

A hog in medium condition, gaining rapidly in weight, yields the best quality of meat. Do not kill a hog that is losing flesh. A reasonable amount of fat gives juiciness and flavor to the meat, but large amounts of fat are not essential.

The breeding of animals plays an important part in producing a carcass of high quality. Selection, long continued care and intelligent feeding will produce meat of desirable quality. The smooth, even and deeply fleshed hogs will yield the nicely marbled meat.

The meat from very young hogs lacks flavor and is watery. Old meat is generally very tough. The meat of old hogs can be improved, however, if they are properly fattened before slaughter. Hogs can be killed for meat any time after eight weeks, but the most profitable age at which to slaughter is eight to twelve months.

Hogs intended for slaughter should remain unfed for at least 24 hours, or better, 30 hours. Give them all the clean, fresh water they will drink. This will help to clear the system of food and will facilitate bleeding. Do not excite or whip a hog before killing. An excited hog never makes a good carcass, and whipping causes bruised hams, which are not fit to cure. An injured hog may be used for food provided it is bled immediately.

It is essential to have the proper equipment for rapid and skillful work at killing time. An eight-inch straight sticking knife, a cutting knife, a 14-inch steel, a hog hook, a bell-shaped stick scraper, a gambrel and a meat saw. More than one of each of these tools may be necessary if many hogs are to be slaughtered and handled to best advantage. A barrel is a very convenient receptacle in which to scald hogs. The barrel should be placed at an angle of about 45 degrees at the end of a table or platform of proper height. The table and barrel should be securely fastened to prevent accident to the workmen due to slipping. A block and tackle will reduce labor. All the tools and apparatus should be in readiness before beginning.

Early Plowing is Desirable.

Every acre of land turned before the fall and winter rains will be an acre more for producing the bread and meat supply next year. Feed and food are in great demand. Deep and early plowing is highly desirable.

Have Your Cows Tested.

If you haven't time to test your own cows, better get it done for you by joining a cow-testing association.

Barnum Generous Manager.

According to the original contract which Barnum made with Jenny Lind, she contracting to sing 150 concerts in the United States and Havana for \$1,000 a concert, the contract providing, however, that if Barnum made a clear profit of \$15,000 sterling from the first 75 concerts, Miss Lind should, for the remaining 75 concerts, receive, in addition of \$1,000 a concert, one-fifth of the profits; but that, on the other hand, if the first 50 concerts fell short of Barnum's expectations, she could have half of the gross receipts from the remaining 100 concerts. Before the concerts began, however, that contract was, at Barnum's instance, rescinded and a new contract made which resulted in Miss Lind's receiving in profits from the concerts which she gave under it almost twice as much as she would have received under the original contract.

Our classified ads bring results

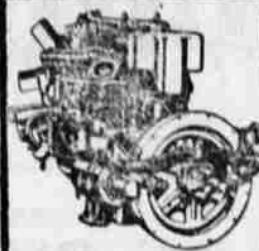


National Mazda Lamps

HAVING too little light puts a strain on children's vision that they may never outgrow! Why not have plenty of light? National MAZDA Lamps give three times the light of old-fashioned carbon lamps without adding a penny to your light bill.

Rogue River Hardware

Geo. R. Riddle, Mgr.



Correct Lubrication for the "T"-Head-Type Engine

The "T"-Head, illustrated here, is one of several types in popular use today. Engines of this type, like all internal combustion engines, require an oil that maintains its full lubricating qualities at cylinder heat, burns clean in the combustion chambers and goes out with exhaust. ZEROLENE fills these requirements perfectly, because it is correctly refined from selected California asphalt-base crude.

ZEROLENE is made in several consistencies to meet with scientific exactness the lubrication needs of all types of automobile engines. Get our "Correct Lubrication Chart" covering your car. At dealers everywhere and Standard Oil Service Stations.

Experts Say, "Zerolene Is Better"

Why are the majority of cars now lubricated with ZEROLENE? Because—ZEROLENE does hold better compression, does give better protection to the moving parts, does deposit less carbon. And this is the testimony of the leading automobile distributors of the Coast.

They know from the records of their service department—and we know from exhaustive tests—that ZEROLENE, correctly refined from selected California asphalt-base crude, gives perfect lubrication with less wear and less carbon deposit. ZEROLENE is the correct oil for all types of automobile engines. It is the correct oil for your automobile. Get our lubrication chart showing the correct consistency for your car.

STANDARD OIL COMPANY (California)

ZEROLENE The Standard Oil for Motor Cars

C. D. FIES, Special Agent Standard Oil Co., Grants Pass

A NATION'S STRENGTH IS IN ITS FOOD SUPPLY. Eat Less—Waste Nothing—Create a Reserve. AMERICA MUST FEED 120,000,000 ALLIES.

FOOD WILL WIN THE WAR.

HEAR THIS CALL from OUR HOME TOWN BOYS OVER THERE. Includes illustration of a woman with a rifle.

LETTERS from our boys in the trenches and from the women in canteen and other war work, all bring to us the same message—SEND US NEWS FROM HOME.

World news is all right, but OUR BOYS want NEWS OF THIS TOWN. They want the home newspaper. Publishers are prevented from sending their papers free to anyone, even boys in the service. Consequently a national movement has been started by Col. William Boyce Thompson of New York, who is acting as President of the Home Paper Service of America to give the boys what they are calling for. Every community is joining the movement. Let us see that our boys are not forgotten.

Send to the publisher of this newspaper whatever amount of money you can—5 cents or \$50.00. We will publish a list each week of those contributing, and the amounts contributed.

Every cent received will be used to send this paper to our boys at the front. If at the end of the war, there is any surplus, it will be turned over to the local Red Cross Committee.

There is no profit in this to the publisher—even in normal times, subscriptions are not sold at a profit. With war prices prevailing, and the high rate of postage on papers sent to France, our cost will scarcely be covered by our full subscription price.

Remember that over in France, some brave soldier or sailor from this town—perhaps even some splendid woman working within sound of the guns—is depending on you to "KEEP THE HOME LOVE KINDLED."

They are calling to YOU from "Over There" GIVE WHAT YOU CAN

SUBSCRIPTIONS HAVE BEEN RECEIVED AS FOLLOWS:

Table with 2 columns: Name and Amount. Herman Horning \$2.50, Frank M. Island 5.00.

Homeward Bound. Illustration of a dog running towards a sign that says 'TO PARIS'.