

ARE YOU A USEFUL CITIZEN?

ASK YOURSELF THESE QUESTIONS

Do I really consider myself a Useful Citizen to this Community?

Do I vote at ALL elections and mark my ballot judiciously?

Do I believe in Josephine County and Grants Pass and always stand loyal and ready to show my pride for my city and county?

Am I always ready and willing to make some sacrifice in time, energy and money to advance the common welfare of My county and city in general?

Do I appreciate the wonderful climate and beautiful and productive country in which I live and am I willing to see others enjoy the same bountiful benefits?

Do I want to see more and better roads radiating and connecting all points in this county with the outside world and business?

Do I want to see the thousands of undeveloped acres of slack-er land denying others food and profit to remain so or do I want to see it all made as productive as possible?

Do I want to see this community kept in its present condition or do I want to see it grow and progress and be made more beautiful, more convenient, more healthful, more sociable, more enjoyable, more prosperous and better in every way.

Now of course, I claim myself to be a Useful Citizen and I honestly want to see this county broaden itself in all ways. And of course the Chamber of Commerce is the only organization equipped to do these things AND BY HECK I WILL JOIN RIGHT AWAY.

Contributed for the betterment of Josephine County by

GRANTS PASS DAILY COURIER

Member of the Grants Pass Chamber of Commerce

HOUSEWIFE TOLD ALL ABOUT BEEF

Government Explains How to Know the Grades.

PRICES MAY BE THE SAME

But the Quality May Be Far From Uniform—Four Points to Remember in Distinguishing the Various Grades—Shrinkage in Cooking Much Greater in Common Grade Than in Good Grade Meat.

Just why one market should charge 30 cents for sirloin steak while another dealer charged 50 cents for the same cut on that same day; why a rump roast last week was juicy and tender, while the one ordered yesterday was tough and stringy, although both cost the same price per pound, are queries which have brought wonder and consternation to many a housewife.

The fact that sirloin steaks can be purchased at such variable prices on the same day does not necessarily mean that one dealer is underselling the other on the same article. The first may be a sirloin cut from a cow or steer of common grade, while the latter is from a cow or steer of good or choice grade. The same explanation applies to the two roasts. As a rule, a dealer habitually carries the same grade of meat that is best suited to his class of customers. However, when a dealer carries more than one grade, he usually sells the same cuts from all grades at the same price. Until the public learns that grade as well as cut determines the quality of beef and should also determine the price, cuts of low grade will be retailed at the same price that similar cuts of good or choice grade command, although the difference in wholesale price is sometimes as much as 7 or 8 cents per pound between medium grade and common grade meat.

How to Know the Grade.

For the purpose of educating the housewife to know not only the cuts of meat, but also to be able to distinguish between these grades if she would select her meat wisely and economically, the bureau of markets of the United States department of agriculture has prepared the following points:

1. The color and texture of the lean meat; and the extent to which it is marbled with fat.

2. The thickness of meat covering the bone; that is the proportion of meat to bone.

3. The amount and character of the outside fat and its general distribution and color.

4. The amount of inside fat, such as kidney fat on the loin cut and the fat on the inside of the ribs.

Choice grade beef is not at present found regularly in most markets, and the supply is limited. In it the characteristics of the good grade are accentuated—pronounced marbling of fat, smooth, uniform outside covering of clear white fat and firm fine textured flesh of light red color.

Good grade beef has lean meat of light to medium red color, of firm, even texture and fairly regular distribution of fat through the lean, giving the meat a slightly marbled or mottled appearance. The fat is firm and usually a creamy white. The outer covering of fat is smooth and firm and should be evenly distributed over the loins and ribs.

Medium Grade Beef.

Medium grade beef has meat of coarse texture and dark color which is inclined to be flabby and watery. The fat is flabby and usually yellowish in color and is unevenly distributed, there being almost no inside fat and a scanty and irregular outside covering.

Common grade beef has a very high percentage of bone to meat. The meat is extremely coarse in texture with no marbling of fat; is dark in color and very watery. The fat, which is very scanty, is usually of a pronounced yellow color.

The cuts of good grade beef, when compared with cuts of common grade, are much more palatable, but this is not all. A series of tests made in the experimental kitchen of the department of agriculture on the cooking quality of the different grades of beef shows that the shrinkage in cooking is much greater for common grade, watery meat than from good grade meat; also, the proportion of bone to meat is higher in the common grade, making the amount of cooked edible meat obtained from one pound as purchased of common grade meat considerably lower than the amount from a pound of good grade meat of similar cut.

THIS CHICKEN'S IN LOVE

For Mrs. Hen Lays Heart-Shaped Double Egg.

A hen, the property of Mr. and Mrs. Ernest F. Goodpastor of Dayton, Ky., lays freak eggs. The latest is a perfect heart-shaped double egg.

Its shell consists of two full-sized eggs joined together.

Won Wager in Climbing 940 Steps.

Howard Le C. Roome, a New York city real estate broker, who years ago was a star halfback and pole vaulter at Yale, won a wager of \$1,500 from Ford Johnson, another broker, by climbing 940 steps in the Equitable building in 17 minutes, from boiler room to flagpole, the record time of minutes, 52.5 seconds.



Dedrick's Little Plumber

We guess that everybody believes that an ounce of prevention is worth a pound of cure. Of course you realize that if the plumbing at your house is put into the proper shape at this time some member of your household may not fall ill at some later date. Why not have that plumbing attended to at once?

B. S. DEDRICK

516 F Street
Phone 308-J

To Close An Estate

SEVERAL TRACTS CHOICE PROPERTY FOR SALE AT LOW PRICES FOR SHORT TIME.

100 ACRES IMPROVED NEAR HUGO.

80 ACRES IMPROVED EAST OF MERLIN.

80 ACRES OF TIMBER NEAR MERLIN.

105 ACRES UNIMPROVED WEST OF MERLIN.

Will consider trade of Seattle property for last property.

For particulars see

Mrs. Jennie Moss

NOTICE

The following General Fund Josephine County Warrants were stolen from my place May 30, 1920.

No.	Date	Amount
8	Feb. 8, 1914	\$166.66
20044	Oct. 1, 1913	10.00
20920	Jan. 9, 1914	78.00
1466	Jun. 1, 1914	75.00
20035	Oct. 1, 1913	141.66
20651	Dec. 1, 1913	100.00
394	Mar. 2, 1914	60.00
20045	Oct. 1, 1913	40.00
20332	Nov. 1, 1913	116.66
20370	Nov. 8, 1913	81.00
16	Feb. 2, 1914	10.00
6527	Oct. 9, 1915	24.10
4	Feb. 2, 1914	100.00
20854	Jan. 1, 1914	141.66
18186	Dec. 31, 1912	1.50
20327	Nov. 1, 1913	141.66
20046	Dec. 1, 1913	15.00
20653	Dec. 1, 1913	75.00
15	Feb. 2, 1914	35.00
391	Mar. 2, 1914	10.00
20330	Nov. 1, 1913	166.66
9	Feb. 2, 1914	75.00
390	Mar. 2, 1914	35.00
57	Feb. 7, 1914	21.00
20655	Dec. 1, 1913	166.66
20652	Dec. 1, 1913	141.66
20038	Oct. 1, 1913	166.66

A liberal reward for any information as to the whereabouts of the above warrants will be paid.

MRS. EMILY YORK.

Happiness in Gladness.

"Be glad! When you have said all there is to say about life's sorrow, disappointment and pain, about the selfishness and wrong that sweep over the earth like shadows, about the shortness of its days and the certainty of its nights, it still remains blessedly true that the universe is thrilling with the song of gladness," says a helpful writer.

"Be glad for the beauty of the springtime, the blue of the skies, the music of the birds and the glory of the sunsets. Listen to the laughter of the little children, answer to the handclasp of friendship, grow warm in the love of countless happy homes and be sure that somewhere over and above all is a great Love that makes all these things possible."

The secret of happiness lies in your own attitude toward life.—Orison Swett Marden in Chicago Daily News.

May Baskets.

Hanging May baskets seems to be a purely American custom, which probably was fostered in New England. At least among all the varied pastimes with which the day has been associated, there is no mention of May baskets in the old histories of the day. In New England, particularly, the May basket is exceedingly popular, especially in the rural sections. In the country, a girl hangs a May basket on the door of the house in which her beau lives. Then she rings the bell and runs. If he catches her before she reaches home, he is entitled to a kiss.

In the cities, the young folks are usually content to send their offerings through the mail or by a messenger boy.

WE SELL

THE
Studebaker
and
Overland
cars

Sold at the Same Price Everywhere

J. F. BURKE
Fashion Garage

Save Gasoline

— RIDE A —
Bicycle

— AND BUY IT AT —

William Garage & Cyclery

POTATO CROP NEEDS WATER AT TWO TIMES

Water in right amounts at right times increases both yield and quality of potatoes.

Potatoes need a fairly even supply of moisture throughout their growing season, and when they run up long single stalks they are calling for water. If irrigation can be applied at the right time and in the right way it will greatly increase both the yield and the quality of the crop. Based on ten years' experiments at the O. A. C. experiment station the following pointers on time and method are explained by Prof. W. L. Powers, in charge:

The first application of water should be made at the beginning of the blooming period and the second at the end, if needed. Water applied during the blooming season causes many small unmarketable potatoes to form. The last application is at least 50 days before harvest to permit the potatoes to take up the usable soil water which will go into the tubers for use or market.

The water is run in deep, V-shaped furrows between the rows. It is applied from a head ditch through small openings into the furrows or through lath tubes. About an inch is run into each furrow until the water nears the end, when enough is cut out to maintain a stream to the end. Across the lower end of the furrows a cross ditch is run to distribute the supply and prevent ponding. No water should be allowed to climb about the vines, as free water about the potatoes damages the forming tubers. The water should go to the lower roots and reach the underground stems bearing the spuds by capillarity.

In making the furrows the dry surface mulch is piled up along the rows, and when enough water has been applied the dust mulch is again drawn into the trenches to control evaporation. Just how much water is necessary varies with soil and other conditions, but it is frequently allowed to soak in for about an hour. Although the moist strips along the edge of the furrows may appear but narrow when the water is turned off, they will be much wider in

the morning. Under the dry surface they should meet along the rows.

Evening is the best time to put on the water. If the field is small it may be watered with the garden hose by running the full stream between two rows until it reaches the end of the furrow. It is then applied to another furrow till it reaches the end, after which it may be divided between the two and allowed to finish the job.

USE FRUIT TO MAKE JARS

Common Household Utensils Constructed of Peculiar Ware in Central Province of India.

There is a peculiar ware that is made by the Banjaras in the central provinces of India from the fruit of the aoula. The fruit is collected and dried. It is then boiled in water until quite soft and pounded, the stones removed and the pulp beaten up and worked with the hands into a thick, brown, sticky mass. When this is quite ready the manufacturer takes an earthen vessel—any shape that pleases him—and covers it all over with a thick layer or coat of the pulp. This is then put aside to set a bit, and when hard rude devices are stamped round the neck and shoulders of the article, which is then set aside to dry. When entirely hard, the gharra inside is broken and the pieces removed. These vegetable pots are sold according to size from four to eight annas each.

The aoula tree is abundant throughout the forests of tropical India and Burma, and the fruits are frequently employed in medicine and for tanning.

Another material used for making jars is the root of the great asphodel. The fleshy root of this plant, by drying in a sand oven and grinding, is prepared into a flour, which, when mixed with hot water, yields a most tenacious vegetable glue with which the Persians make great vessels for holding oil and clarifying butter. The native cobblers employ it in preference to animal glue in their work.

The Dark Ages.

The dark ages was a period of about six hundred years in European history, commencing with the fall of the western Roman empire (476 A. D.) and continuing until the close of the eleventh century (1100 A. D.) The dark ages comprised the first two-thirds of the middle ages and were characterized by extreme intellectual apathy and gross religious superstition. The way of the church was universal, and burning was at its lowest ebb.—Kansas City Star.