

NEW ISSUE

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Mountain States Power Company

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POULTRY

PLAN TO PREVENT MOULTING

Natural for Very Early Hatched Pullets to Go Through Partial Molt in Fall.

Every fall we hear a number of reports of pullet-egg production being cut down by fall moulting. This is perhaps only natural when we consider that every one is working toward early maturity and production by means of better breeding early hatching and heavy feeding. It is natural for very early hatched pullets to stop laying and go through a partial moult before cold weather. In addition to this natural tendency, the moult may be hastened by any sudden change of food, care or environment. The following simple rules, if followed, will be helpful to prevent this fall moult:

- 1. Avoid hatching out of season; March, April and May are best, the exact time depending on the breed.
2. Provide free range during the entire season.
3. Avoid rations containing an excess of protein.
4. Do not attempt to hold pullets back, let them mature normally.
5. Have the pullets in their winter quarters before production starts.
6. Avoid any sudden change in food, care or management after production begins.—Connecticut Experiment Station.

DIFFICULTIES WITH TURKEYS

Hard Work to Keep Flocks From Wandering Over Wide Area and Invading Other Farms.

(Prepared by the United States Department of Agriculture.)

One of the greatest difficulties with which turkey growers have to contend is to keep their flocks from wandering over too wide an area and invading neighboring farms. To some extent, feeding heavily at night and morning reduces the area over which turkeys range, but even then they often go too far. When trouble of this kind occurs, the most effective plan is to drive them into an inclosure and keep them there until about noon.

In warm weather turkeys do most of their ranging early in the morning, and by nine o'clock they are usually as far from home as they will get during the day. As soon as the sun be-



Turkeys Do Most of Their Ranging Early in Morning.

comes very warm they spend most of their time in the shade, until three or four o'clock in the afternoon, when they begin moving toward home, ranging for food along the way. If the weather is not too warm they do not spend so much time lying in the shade, and consequently range over a larger area, and may keep moving away from home until noon. By feeding in the pen every morning they soon learn to go there on coming down from roost, and no time is lost in penning them. If they fly out of the pen after being fed, the flight feathers from one wing should be clipped.

KILLING OFF BEST CHICKENS

Housewife Makes Mistake in Getting Rid of Cockerels Because They Are Large.

The housewife who kills off her largest and best cockerels and pullets is not as much a poultrywoman as some people think. Often it is the cockerels that are the most valuable, yet nearly every farm woman thinks she is justified in killing off her largest chicks if they happen to be cockerels. It is not a very hard matter to get \$2 and \$3 for good, vigorous utility cockerels nowadays. Better be certain before you kill the next one.

GIVE OLD FOWLS ATTENTION

Here Intended to Be Sold Should Be Fattened and Placed on Market Soon as Possible.

Just now your greatest attention should be directed toward the care of the old hens. Those that you intend to keep over another year should be given a separate pen where you can give them additional care and a special ration to meet their requirements, but those you intend to sell should be fattened and placed on the market as soon as possible. It doesn't pay to waste time in the culling work.

POISONOUS SNAKES

SNAKES' PLAYTIME

"Of course there are only the two poisonous snakes—the Rattlesnake and the Copperhead—and we do wish," the Ring-Necked Snake said, "people wouldn't think all snakes are poisonous."



"On Their Fingers."

"We aren't poisonous. They say that nine hundred and ninety out of every thousand snakes are not poisonous. Let people look up pictures of the Rattler and the Copperhead and beware of them and then they shall also feel very kindly about the rest of us."

"That's the right idea," said the other Ring-Necked Snakes.

"Well," said the first Ring-Necked Snake, "we are so named because we have yellowish rings about our necks."

"Some creatures wear rings on their fingers. We wear them about our necks which is more beautiful, we think!"

"Our bodies are small and narrow and graceful. We are wearers of pretty bluish, grayish suits and we wear handsome gay orange stomachers—or perhaps I should say our stomachs are of orange color."

"We like the nighttime for a nice frolic. We're shy little creatures and we've no more desire to see people than perhaps they have to see us."

"I should think," said another Ring-Necked Snake, "they would like to see us for we're really very pretty."

"I should think so too," said the first Ring-Necked Snake, "but we won't mind it if they don't think that way about us."

"Some of our relatives wear wider rings than others," said the second Ring-Necked Snake.

"Well, that is the way people do, too," said the first Ring-Necked Snake. "Some wear larger jewels than others. We always find such comfortable homes back of stones or old logs, and some of our relatives like to have homes a little way under the ground. We enjoy the best of food, such as insects and earthworms and other such snake delicacies. And our little ones are so anxious to see the world that they hatch out almost before we lay the eggs!"

"Oh," said the other Ring-Necked Snakes, "we must have a good playtime now, and this evening is the time for it."

"Yes," said the first Ring-Necked Snake, "for the autumn is hurrying along and the warm weather will soon be gone."

"Then," said the second Ring-Necked Snake, "we must go to sleep for the winter."

"You don't have to go to sleep for the winter if you don't want to," said the first Ring-Necked Snake.

"His, his, s-u-p-e-r, wiggle," said the second Ring-Necked Snake. "That is a good joke. Of course I want to go to sleep for the winter, and you know I want to go to sleep for the winter."

"But you spoke as though you were forced to go to sleep for the winter."

"Oh, no," said the second Ring-Necked Snake, "I merely meant that we should frolic and play while the weather is warm and while still we feel like playing, for soon we will feel too sleepy to play."

"I love the winter for sleeping. I would not stay awake for anything. It would be too hard to keep warm and to get food. In the zoo the snakes stay awake because they're kept warm and are fed, but not for me."

"Not for any of us," said the rest of the Ring-Necked Snakes.

"Not for any of us," they all said together, "hissing and wriggling and looking very pleased as they thought that they could go to sleep whenever they wanted to do so."

"So now we must frolic," said the first Ring-Necked Snake.

"Now we must frolic," said the second Ring-Necked Snake.

"Now we must frolic," said all the other Ring-Necked Snakes.

"And now we will do so," the first Ring-Necked Snake added.

And the others all played on that late summer evening and had a happy snake playtime.

Atlas Was 2 Holdup.

"Now, Edward," said the teacher, "can you tell me who Atlas was?"

"Yes, ma'am," answered Edward; "he was a footpad."

"A what?" queried the teacher.

"A footpad," repeated Edward. "He held up the porch."

POULTRY NOTES

Cockerels to be kept for breeding purposes should be handled in a similar manner to pullets.

Young stock will do better if not compelled to pick their living with the old. There will also be less trouble from lice.

Mishapen eggs are always penalized by the market and bring an inferior price to smooth, even, perfectly shaped eggs.

Do not make the mistake of feeding too much in the early days of the hatching process. It should ever be kept in mind that the appetite must be preserved unimpaired.

Shade is one of the most important

essentials during the ... months. Get the chicks into the orchard and cornfield. It is not too late to plant sunflowers.

MATURE CHICKENS ON RANGE

Seed Summer Ration for Hens is Mixture of Wheat, Oats and Corn, One Part Each.

Encourage mature chickens to range by feeding them sparingly. A good summer ration for hens consists of 1 part wheat, 1 part oats, and 1 part corn, by weight. More eggs are obtained where the birds are fed a little grain than when forced to depend upon "pickings" about the farm.

Aristo—The propeller is at the front and can make 10,000 revolutions a minute.

Miss Youngthing—How very interesting! I suppose it is put at the front so that you shall be able to count them.

RIGHT CREAM FOR WHIPPING

Should Be From 24 to 48 Hours Old and Contain at Least 35 Per Cent of Butterfat.

The best cream to whip is good, rich cream, from 24 to 48 hours old, says the United States Department of Agriculture. It should contain at least 35 per cent butterfat to produce ideal results, and be kept very cool. Pasteurization tends to lower the whipping quality of the cream, and homogenization is very harmful to it. Combined they practically destroy the value of cream for whipping.

Use for Breadcrumbs. Breadcrumbs may be used instead of flour in many dishes, the United States Department suggests. Bakers often use stale bread and dried, finely ground cake in place of part of the flour in making fancy breads, cakes, and cookies, and the housekeeper can often avoid waste by using them in this way in griddlecakes, cakes, cookies, gingerbread, brown bread, etc.

Washington Oilcloth. Wash oilcloth with warm water and milk. Use one cupful of skim milk to one gallon of water. Wipe dry with a clean cloth.

OF INTEREST TO THE HOUSEWIFE

Panned chicken is delicious served with currant jelly sauce.

Put the yeast cake in milk if you wish to keep it a while.

Folding wardrobes made of china or crotona can be secured ready made, but any woman can make one for herself.

Children who are inclined to be constipated should be allowed to eat five or six figs a day. This helps a great deal.

If plain clothes are folded immediately after being taken from the line, they can be treated twice as quickly and need little sprinkling.

Clotheslines should never be left out of doors when not in use; they should be carefully dried and put away, otherwise they will soil and mar the linen.

Woolen stockings that are put to pair can be put to ready use. Cut off the feet, draw one stocking over the other, fold and sew up one end, and you have an excellent glove for protecting anything.

RECIPE FOR MAKING PURE PORK SAUSAGE

Suggestions Made by Department of Agriculture.

To 35 Pounds of Fresh, Lean Meat Add 35 Pounds of Fat—Spices Should Be Mixed and Added Before Meat is Ground.

(Prepared by the United States Department of Agriculture.)

Good pork sausage is always in demand. The following recipes for making it are recommended by the United States Department of Agriculture: Take 35 pounds of fresh, lean meat and 35 pounds of fat. Add to this 1/2 ounce ground salt, 1 ounce fine sugar, 1 ounce ground nutmeg, and 1 ounce black pepper. The spices should be mixed together and added to the meat before it goes through the grinder. Cut the meat into small pieces and put through the grinder, using 1/2-inch small plate. After it is well ground, mix thoroughly, to be sure that it is uniformly seasoned. No water should be added if the sausage is to be stored away in bulk. If it is to be stuffed in casings, a little water may be necessary to soften the meat, so that it will slip easily into the casings.

Stuffed Sausage.

The following ingredients are used in making smoked or country sausage:

- 4 pounds lean 4 ounces fat pork
1/2 pounds fat 1 ounce sweet marsh
1/4 to 1/2 ounce salt 1 ounce black pepper

Put the meat into small pieces and sprinkle seasoning over it, then run it through the grinder, using the small plate. Put it away in a cool place for 24 to 36 hours, then add a little water, and stuff into hog casings and smoke in a very cool smoke until a dark mahogany color is obtained.

Corn Mead Made With Pork.

- 1 pound lean pork, 1 teaspoonful salt,
1/2 pound meat and part 1/2 teaspoonful powder,
1 cup corn meal, 1/2 cup sugar,
1 cup corn meal, 1/2 cup water.

Cook the pork in water until the bones can be removed easily from the bone. Remove the meat, cool the broth, and remove the fat. Season the broth by about a quart, or add water enough to bring it up to this amount, and cook the corn meal in it. Add the meat, finely chopped, and the seasoning. Pack in granite bread tin. Cut into slices and fry. That may be used in the same way, the United States Department of Agriculture suggests.

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