

# A Good Investment

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## CENTRAL POINT

THE most rapidly growing town in the Rogue River Valley. NOW IS THE TIME TO INVEST in lots and blocks before the Fall rush of homeseekers have picked out the choice property. Central Point is the most centrally located town in the valley and is the hub of THE RICHEST FRUIT, DAIRYING, FARMING and MINING REGION on the Pacific Coast. Its climatic, commercial, social and educational advantages are unsurpassed and at the present low prices, every parcel of our property is a RARE BARGAIN.

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## CENTRAL POINT TOWNSITE CO.

CENTRAL POINT, OREGON.

## FRUIT FLOWERS

### NEW CALLAS.

#### Handsome Plants of Easy Culture, Care of Tubers.

Several new hybrid yellow flowering richardias, popularly known as callas, have recently been put in commerce. They have all been produced by inter-crossing species native to South Africa and are handsome decorative plants, especially suitable for subtropical garden effects. While some of the species are not over-ivorous and generally need glass protection, the hybrids are of the easiest culture in the open. The large tubers winter perfectly if kept warm and dry, and may be planted out any time after the ground warms up in spring. They grow well in any sunny situation, but are most effective in beds or borders of deeply dug, well enriched and if possible moist soil, such as the elephant's ear, colocasia, delights in, and make a particularly satisfactory appearance in groups of five to seven plants spaced about ten inches apart. Blooms are produced from July to August. When the foliage begins to yellow in September the tubers should carefully be lifted, cured in shade and stored like potatoes in a dry, frost free cellar or other suitable place.—Rural New Yorker.

### FINE FRUIT.

#### Late Peaches and Baldwin Apples From the Same Orchard.

These fine peaches pictured by New England Homestead were grown in Tolland county, Conn., and shown at the last annual meeting of the Connecticut Pomological society at Rockville. The variety is late Crawford. Speaking of his method, the grower says:

My orchard was planted on soil ground in the spring of 1885; the trees placed 20 by 20 feet, every other tree of the alternate rows being a Baldwin apple tree. A small quantity of bone and potash was applied near the trees at time of planting. The first two years potatoes were planted in the orchard; since then the whole ground



LATE CRAWFORD PEACHES.

has been given up to the trees. The grounds have been plowed in the spring and kept harrowed until about August. While the trees were young the previous year's growth was cut back about one-third, and the branches were thinned to prevent the trees becoming too dense. I have picked five good crops of peaches, and the apples are beginning to bear.

#### Leaf Pruning of the Grape.

In order to allow the sun to penetrate to and aid the ripening of late grapes it is often advisable late in the season to lessen the leafy shade of the vine. L. H. Bafey recommends that this should be done by removing the leaves from the center of the vines, and not by cutting away the canes. In this way only those leaves are removed which are injurious, and as much leaf surface as possible is left to perform the autumn duty of laying up food material for the spring. The removal of leaves should not be excessive, and if considerable, should be gradual, otherwise there is danger of sunburn. It is best, first, to remove the leaves from below the fruit. This allows free circulation of the air and penetration of the sun's rays, which warm the soil and are reflected upon the fruit. This is generally sufficient, and in any case only the leaves in the center of the vine, and especially those which are beginning to turn yellow, should be removed.

#### Fruit Refrigeration.

Eastern grown pears for export are refrigerated in cold storage warehouses alongside the railroad before shipping. The pears are generally cooled after packing, as cold fruit condenses the moisture of the air and becomes wet if packed in a warm room. Sometimes the fruit is refrigerated in open headed barrels or in picking boxes and is afterward packed in a cool room. Peaches that ordinarily develop considerable decay in the top tiers of packages have been shipped by the United States department of agriculture after cooling to about 40 degrees F. and have reached distant markets in prime condition. In one shipment of 8000 packages less than 1 per cent of soft and decayed fruit developed in the two upper tiers, while 5 to 30 per cent developed in cars cooled in the ordinary way.

#### In Planting.

Don't plant anything on cold, wet, heavy soil. Drain it and lighten it first. Avoid thin barked trees, like birch, or wrap them with straw. Mulch every tree for winter protection. Insist on getting well ripened stock.—Garden Magazine.

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### ENLIGHTEN THE CONSUMER

#### Let Him Know the Value of Milk as a Food.

Milk is not a beverage, but an easily digested perfect food. It requires no cooking, contains no waste, is palatable, easily digested and is entitled to be classed among the economical human foods and ought to be more generally consumed.

One dollar spent for milk at 6 cents per quart furnishes 1.1 pounds of protein, 1.3 pounds of fat, 1.7 pounds of carbohydrates and 10,300 calories of energy, while the same sum spent for beef sirloin at 25 cents per pound furnishes .6 pound protein, .6 pound fat, no carbohydrates and 4,100 calories of energy, or the same amount spent for eggs at 36 cents per dozen furnishes .5 pound protein, .4 pound fat, no carbohydrates and 2,600 calories of energy, or the dollar spent for oysters at 35 cents per quart gives us .3 pound of protein, .1 pound fat, .2 pound of carbohydrates and 1,250 calories of energy.

Thus we can show that many of the standard foods are really luxuries in price when compared with milk on the scale of nourishment furnished for a definite sum. Now think you not if the consumer were made cognizant of these and other favorable facts, if they were thrust before his notice as are the claimed virtues of the so called cereal foods, nostrums or worse, would not consumption increase, naturally making a better price?

#### Advertise the Facts.

Suppose you have a folder printed enumerating these and other virtues milk possesses, with your name and address and business on the margin, this could be printed by your local dairy organization or individually and judiciously but liberally distributed, and then suppose you point on your barn the legend, "Good Milk is a Perfect Food—Sweet Clover Farm Produces It—John Jones, Proprietor," instead of the lie that the nostrum man will point on if you allow it. Do you not think that advertising space would be as valuable to you as to the nostrum man? Would it not be possible to do good to your neighbor and to yourself at the same time? My experience in this line answers in the affirmative. I am a hearty believer in the Russell Sage or Rooseveltian philosophy of strenuousness, but muscular application alone must not expect more than the compensation usually paid for such exertion. Let us use our brains. It not only pays, but it makes a better world.—National Stockman and Farmer.

### Dairy Talk of Today

A milk sheet should be in every barn and the cows tested regularly

and the milkers made known of the results. All these things have a tendency toward interesting them in their work and are productive of better results.

#### The Milk Herd.

The time has come for all dairymen to look well to their herds to see that they are composed of animals of constitution, and to that end production must be placed secondary, and everything that tends to the development of strength and constitution must be made of the first importance. Given these qualities, from good foundation stock, performance must surely follow.

#### Breed Tests.

The figures given here are merely types. They do not mean that every cow of the breed will yield milk of this grade. Some Jerseys will not go above 3.7, and some Holsteins will do better than 4.6. But as a whole the tests fairly represent the fat content of the milk of the breed: Holsteins, 3.25 per cent; Ayrshires, 3.7; Shorthorns, 3.8; Devons, 4.4; Jersey, 5; Guernsey, 5.—Kimball's Dairyman.

#### May Be All Cream.

When you see a man going to the creamery with one can nowadays it's no sign he is running a one cow dairy. That may be a can of cream.

#### Field Weeds and Others.

The weeds are not all in the fields. Some are in the dairies, the cows that make us useless work, that reduce our profits, that discount our undertakings, so we cannot get 100 cents on the dollar from them, says Kimball's Dairy Farmer. Let us get rid of these—pull up, cut off, banish the weeds, in so far as they affect our success.

But the real, universal, hopeless dairy weeds are the cows that make 125, 150, 140 pounds of butter a year, the ones the thoughtless farmer owns, feeds and milks. They are his dairy sinking funds; they sink his labor, his profits and his hopes. What train loads of these would go to Packingtown if we would all weed them out at once.

#### Train the Heifer.

Heifers should be taught to "hoist" the first thing, as it puts the udder in a better position to be handled. Cows that have not been taught this, when they come to develop large udders and are heavy milkers, are quite an annoyance to the milker, especially with cows that do not carry the udder well forward.

#### Careless Dairymen.

Nine-tenths of the dairymen are still mixing breeds, housing cows in barns that are about devoid of sanitation, refusing to believe that what gets into the milk after and during milking is what injures it and sends it to "the dogs," that it does not pay to read and become dairy wise, that it is economy to ship or transport raw uncooled milk in old, battered, rusty cans, and it is something to be proud of to carry old, sour whey back home in the milk cans, and believe a cheesecloth strainer will take all the bad things out of milk.

### PROFESSIONAL

WM. W. P. HOLT, M. D.  
Physician and Surgeon  
EAGLE POINT, OREGON

### LODGE DIRECTORY

TABLE ROCK LODGE NO. 81, A. O. U. W.

Meets second and fourth Mondays of each month at 7:30 p. m. Visiting brothers cordially invited. Meet with us when in town. Hall corner Second and Pine Sts. W. H. NORCROSS, W. W. SCOTT, Recorder, Master Workman.

CENTRAL POINT LODGE NO. 193, I. O. O. F.

Meets every Saturday evening at 7:30 p. m. in A. O. U. W. Hall, corner Second and Pine Sts. Visiting brothers are specially invited to meet with us when in town. S. A. PATTERSON, LEE WATKINS, Secretary, Noble Grand.

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