

Table with subscription rates: One Year \$1.20, Six Months .75, Three Months .50

Entered as second-class matter March 12, 1909 at the post office at Mosier, Oregon, under the Act of March 3, 1879.

MOSIER BULLETIN

VOL. VII

MOSIER, WASCO COUNTY, OREGON, FRIDAY, FEBRUARY 11, 1916.

No. 49

ADVERTISING RATES

Table with advertising rates: Professional Cards per month \$1.00, One square 1.00, One-quarter Column 2.00, One-half Column 3.00, One Column 4.00

Business locals will be charged at 5 cents per line for each insertion.

Legal advertisements will in all cases be charged to the party ordering them, at least rates, and paid for before adverting is furnished.

What Time Is It?

Everyone asks this question many times daily. Our lives are regulated by our watches. You are beginning a New Year. Begin right by having your watch thoroughly cleaned and adjusted.

Our repair work gives splendid service and will prove worthy of your patronage. W. F. Laraway, Jeweler and Optician EXPERT SWISS WATCH REPAIRING

What New Buildings Do You Need this Year?

- A new House? -A new Chicken House? -A new Barn? -A new Granary? -A Silo? -A Machine Shed? -A new Hog House?

If you want and need one or more of these improvements you should be getting your plans for them shaped up now and

Tum-A-Lum Planning Service

will help not only in planning each building but in locating it to the best advantage in relation to your other buildings.

A Farm Plan

is a good thing to have in mind and on paper—we will help you prepare one if you wish.

These Are Planning Days

There's no other time of the year when you can do it so well. You can do it to the best advantage at this office. No extra cost. Use us soon and often.

"SEE J. S. ANDERSON ABOUT IT"

Tum-A-Lum Lumber Co.

HOME MADE LIME-SULPHUR SOLUTION

(Recommendation of Experiment Station)

In view of the fact that many growers plan to prepare their own lime-sulphur solution during the coming season the following suggestions are offered in its preparation.

Much experimental work has been carried on in different sections of the country to determine the best methods of procedure in preparing this widely used insecticide and fungicide. The only necessary ingredients are lime, sulphur and water. The lime should be relatively pure, that is, running high in calcium—at least 90 per cent and preferably 95 per cent or more.

If the lime is of lower quality than this the amounts used should be increased to bring up the calcium oxide content. The lime should be freshly burnt and unslacked. Hydrated or slacked lime may be used. It takes a third more of the latter to carry the same amount of calcium. The hydrate is probably more convenient for storage where it is not to be made into lime-sulphur at once, but the lump lime also may be slacked and preserved indefinitely by keeping it covered with water.

Air slacked lime or lime that has been exposed some time to the influences of the atmosphere should never be used in making lime-sulphur solution. The use of a fine screen, or "commercial flour" sulphur running about 99 per cent pure is desirable for the sulphur contents of the formula.

Considerable difference in opinion exists as to the best formula to use in making the concentrate. The two most generally accepted are known as the 1-2-1 formula, that is, one pound lime, two pounds sulphur and one gallon of water. The other is the 1.2-2.4-1, or the use of 1.2 pounds of lime, 2.4 pounds of sulphur to one gallon of water.

For home preparation these two formulae would read as follows: Formula 1.—Fresh unslacked lime, 50 pounds; finely ground sulphur, 100 pounds; water sufficient to make 50 gallons at finish. Formula 2.—Fresh unslacked lime, 60 pounds; finely ground sulphur, 120 pounds; water sufficient to make 50 gallons at finish.

In formula number one a lower test will be obtained but a little better utilization of material occurs and hence less sediment. Formula number two will give a higher test but in obtaining this some of the materials are sacrificed and are lost in the sediment which forms. Either of these formulae are good and it might be well for growers to try both to determine which is the more suitable for their own use.

The equipment necessary for the preparation of lime-sulphur are: A cooker, strainer, measuring stick, hoe and a hydrometer. The cooking of the materials may be done in a kettle, a flat bottomed boiler or with live steam in a barrel. The flat bottomed boiler is the one most generally used for home purposes. Bottom only is employed and details of preparation, using the formula number one is as follows:

Put about 10 gallons of water in the cooker, start the fire and add the lime. As soon as the slacking is well started add the sulphur, either dry or previously mixed to a paste, and mix thoroughly, adding enough water to maintain a fairly thin paste, but not so much as to "drown" the lime. When the slacking is finished add water to a height in the measuring stick somewhat above the desired volume-five or ten gallons and start the boiling. For best results some access in volume should be maintained throughout the boiling, coming down only to the desired volume (50 gallons) just at the close. Thorough stirring should be given throughout, especially during the earlier stages of the cooking or until the sulphury smoke disappears. Be sure and keep the lumps broken up.

Boiling should continue until the sulphur granules are dissolved. Determine this by dipping and slowly pouring some of the material under close observation. Vigorous boiling for a period of 60 or 90 minutes usually completely dissolve the sulphur. Experience under the existing conditions will soon enable the grower to determine the length of time required in boiling.

The finished product may be immediately poured or strained into a barrel or settling tank or into the spray tank without waiting for cooling or settling. Hot lime-sulphur will test one or two degrees lower than the cold. This must be taken into consideration if the material is used hot.

When properly made, the amount of sediment or sludge left in the strainer is insignificant and may be thrown away. The mesh for straining lime-sulphur should be 30 to 50 to the inch. Made as above with good materials a test of about 25 degrees Baume will be obtained. By the use of a little more material, that is the lime and the sulphur, a higher test is made possible. A loss in utilization of materials, however, occurs resulting in more sediment and an increase in the cost of production.

The sediment is of practically no value against insects and fungi, hence it should be eliminated as far as possible. In the home preparation the fine smoke like portion of the sediment is non-objectionable except for the space that it occupies. In a good product there is actually very much less than appears, amounting to three to five per cent of the total volume. This material can be further removed by settling and the use of finer screens.

Sediment is increased by too much or too little boiling; by letting the volume drop materially below the final volume indicated in the formula for any considerable time during boiling; by the use of impure materials; by insufficient mixing while boiling is in progress and by the use of an improper ratio of the lime and sulphur. Keep these points in mind, it will save money and the product will be good. Lime sulphur solution may be kept indefinitely if properly taken care of. Avoid placing it in an acid barrel such as one that has contained vinegar. If it is impossible to seal it in an airtight container place the solution in a good barrel, pour a coating of heavy oil over the surface. This will prevent evaporation and the formation of crystals.

Freezing will not hurt the solution but the container is liable to be broken resulting in the loss of the material. If a crust, or crystals develop these may be strained out and redissolved by heating in a little water.

Table with columns: Stock solution, Dilution winter, Dilution summer. Rows: 32 degrees, 31, 30, 29, 28, 27, 26, 25, 24, 23, 22

USE HOME GROWN, BRITISH SLOGAN

From the Hood River Glacier

The first shipment of Hood River apples since Monday, January 31, went forward last Monday night. "While we have had a number of orders awaiting to be filled," says Wilmer Sieg, "we were unable to move a peg because of the snow. With the weather breaking we will make every effort to clean up our stock."

Mr. Sieg says that reports from growers in all parts of the valley indicate no damage from the thawing of the snow. The crust that was formed by Sunday night's sleet and rain is melting and the snow is settling slowly.

Local officials, however, have no encouragement as to the exports of fruit for the coming season or for heavy sales of late export apples. The Fruit and Vegetable Producers and Distributors Joint Committee, a London organization, is now engaged in a gigantic campaign to educate English people to use only home grown vegetables and fruits.

The local association has received from London the following circular letter, issued by the organization: "The need for economy during the war and the very high prices of meat, bacon and other articles of food provides a unique opportunity to advocate a larger use of home grown fruit, vegetables and salads, which are produced in great abundance."

"This committee has obtained the support and co-operation of many kindred associations keenly interested in the growth and distribution of British fruit and vegetables and the Joint Committee are now actively engaged in advocating an increased consumption of these products."

"The services of a prominent writer have been secured for the purpose of ventilating the matter through the press. Leaflets with recipes will be circulated to the public through the retail trade. Suitable advertisements will be inserted in the newspapers and motor cars will be used for the same purpose."

"The movement will necessarily entail considerable expense, but it will be in the interest of all concerned to assist in raising the necessary funds, as the greater demand for British fruit should benefit both the distributor and the grower. Funds to the amount of 365 pounds have been promised, and it is hoped that all individual farmers, as well as the associations will respond to this call."

HOW TO CONTROL PEACH LEAF CURL

(By S. H. Boedinghouse in White Salmon Enterprise)

Excessive deformations of the fungus causing Peach Leaf Curl, is found wherever there is a peach orchard. The disease is most prevalent when the spring is cold and moist and the same conditions most favorable for apple scab infection. The losses from this disease are estimated at \$5,000,000 annually.

The grayish, mealy covering of diseased leaves is caused by two kinds of spores which live over the summer season to cause infection the following spring. The infection takes place in the spring as the buds commence to show green or burst. The fungus lives over the winter in a dormant condition in the affected twigs and may continue active growth again in the spring. The leaf buds unfold from the inside outward, first exposing the midrib of the leaf. The midrib is attacked at once by the fungus, preventing its growth longitudinally. At the same time the midrib of the leaf is checked, the blade of the leaf grows normally, causing the curling and giving typical show green or burst.

The diseased leaves may later turn yellow, red or brown, or may drop off. A thorough application of Bordeaux mixture (6 pounds bluestone, 6 pounds lime, 50 gallons water) during the late winter or early spring and a second application just prior to the opening of the buds, will prevent from 90 to 95 per cent of the infection.

Squaw Predicted Heavy Snow Fall

Martha Alec, the Hood River Indian woman, widow of Joe Alec, who passed away last winter, predicted the heavy snowfall a week before the first flakes began to fall. Martha was in the city one day about a week before the bad weather began.

"I am getting in a lot of things to eat," she told Miss Nettie Allen. "We are going to have long, long snow. The ground will get covered, and it will be long time before I come to town again."

Martha said that she could tell a heavy snow was going to come from the twigs of the trees, the moss and the actions of squirrels and birds.

Hat Checks Were Meal Tickets

Taking care of the 185 passengers who were snowbound at the Dalles last week, the O. W. R. & N. Co., allowed hat checks to pass as meal tickets. All expense of passengers was paid by the company.

OFFICE OF MARKETS REPORT IS OUT

Dated at Washington, February 1, the first preliminary report of the Office of Markets and Rural Organization of the United States Department of Agriculture on the distribution of northwestern boxed apples the past season was received here yesterday. The report, issued by Charles J. Brand, chief of the office, covers the four states of Oregon, Washington, Idaho and Montana, and states that through railway station agents it was ascertained that 461 shippers including growers' organizations, local cash buying firms, local representatives of eastern wholesale houses, local mercantile houses, traveling brokers and growers, participated in the distribution of the crop. Among the growers were those who had large commercial orchards and those who could ship but a single car of fruit.

The total number of carloads shipped, according to the railway agents' statistics, reached 9,407. Shippers reported, but 4,313 of this number. These figures cover the time elapsing from the opening of the marketing season up to January 22.

Mr. Brand says: "The distribution of apples by the northwestern shippers this year in the intermountain states, the Dakotas and the prairie provinces of Canada was as complete as could have been expected. As yet it is impossible to say just what the distribution of northwestern apples has been with respect to the various grades, however, it has been ascertained that the higher grades which command a higher price were shipped to as distant points as possible. A great many of these going into export from the Atlantic seaboard. The medium grade apples found markets in the middle western and southern states, while those of low grade, not being of sufficient value to bear heavy freight rates, were marketed in the intermountain states, the Dakotas and prairie provinces of Canada. Trans-Pacific shipments went principally to Australia."

It is only fair to recognize the fact that a very determined effort was made during the past shipping season to find an outlet for northwestern apples, although there were many obstacles in the way, chief of which was the very large percentage of low grade apples. The following are the quantities of stock still remains in storage in the northwest. When this has been moved it will be possible to supplement this report with a more detailed statement regarding the distribution of this year's crop.

The report shows that 254 carloads of apples were exported from Boston, New York, Philadelphia and Baltimore for European markets. One car was shipped to South America and two for South Africa. The following are the figures for fruit exported: Alaska, 2 cars; Alberta, 147; British Columbia, 147; Manitoba, 45; Australia, 34; Saskatchewan, 199; Ontario, 15; Quebec, 5, and Hawaii, 1.

"The expected order will include not only apples, but other bulky shipments, such as automobiles, shipment of which is forbidden by the British government in ships sailing to British ports," said L. J. Blot, sales manager of the company. "That means practically all shipments leaving American ports."

"The order is the result of the scarcity of bottoms for the movement of war munitions and foodstuffs. Apples and certain other commodities are listed as luxuries, and the British government has ruled that oranges are too valuable to be used in the transportation of such commodities."

APPLE EMBARGO MAY COME SOON

H. F. Davidson, New York representative of the Apple Growers Association, has received intimation that the British government will shortly make a ruling barring apples from transatlantic shipment to British ports. This information reached the local office last week and at a recent carload that was shipped out of the Spokane district on Friday, intended for export, will probably have to be sold on the domestic markets.

The following resolution was adopted by the State Highway Commission at its meeting on January 27: "That \$90,000, or as much thereof as may be necessary for the construction of a highway between Hood River and Mosier, be appropriated, one-half of the money to be provided from 1916 highway fund and one-half from 1917 highway fund, contingent on Wasco county bonding itself for sufficient funds to construct the highway from Mosier to Fairbanks."

It is further agreed that Wasco county is at liberty, out of the proceeds of the bond issue, to reconstruct the highway between Mosier and The Dalles over what is known as Seven Mile Hill, said construction to be built to a grade line not to exceed 5 per cent.

"Under no condition does this resolution bind the Highway Commission to the expenditure of more than \$90,000 on this work."

Through the efforts of County Judge F. S. Gunning and J. L. Kelly, president of the Wasco County Good Roads Association and Col. Gardner, Mr. McCarger, Mr. Runney and Mr. Littlepage of Wasco county who visited the state officials at Salem, the \$90,000 appropriation was secured for this work on the terms embodied in the resolution above.

The State Highway Commission's action in this matter, according to a letter from Judge Gunning and J. L. Kelly, will materially assist the good roads boosters of Wasco county in their campaign for the voting of bonds at the election which is soon to be held for this purpose.

Union County Agriculturalist

Union county's newly appointed agriculturalist, Paul H. Spillman, began his duties February 1. Mr. Spillman was formerly assistant superintendent of the Eastern Oregon Branch Station and has had experience in horticultural work as a practical orchardist at Hood River and in Rogue River. He was born in Oregon, educated at the Agricultural College, and has been connected with some phase of farming all his life.

Nichol & Company - DEALERS IN - General Merchandise - MOSIER - OREGON

Painless Dentistry PERSONAL SERVICE - Why go to Portland for dental work? Do you stop to consider the service you receive from the hands of the dentist who is hired by the week to operate for you? Have your work done at home by the dentist who does the work from start to finish. 22k Gold Crowns - \$5, 21k Gold Crowns - \$8, 20k Gold Crowns - \$12, 19k Gold Crowns - \$15, 18k Gold Crowns - \$18, 17k Gold Crowns - \$22, 16k Gold Crowns - \$25, 15k Gold Crowns - \$28, 14k Gold Crowns - \$32, 13k Gold Crowns - \$35, 12k Gold Crowns - \$38, 11k Gold Crowns - \$42, 10k Gold Crowns - \$45, 9k Gold Crowns - \$48, 8k Gold Crowns - \$52, 7k Gold Crowns - \$55, 6k Gold Crowns - \$58, 5k Gold Crowns - \$62, 4k Gold Crowns - \$65, 3k Gold Crowns - \$68, 2k Gold Crowns - \$72, 1k Gold Crowns - \$75. Porcelain Fillings - \$1.50, Silver Fillings - \$1.81, 50c, Plates - \$9 to \$12, Extracting - 50c. Dr. Wm. M. Post - Office Hours 9 to 12, 1 to 5 - Phone 2401 - Rooms 18-19 Heilbronner Bldg. - Hood River, Oregon

Tax Payments - Notices for tax assessments have now been received. Payments can be made at any time at this bank. By paying here you help keep Mosier money at home. MOSIER VALLEY BANK - Mosier - Oregon

Dalles, Portland & Astoria Navigation Company - Steamer "Dalles City" and "Stranger" - Leaves Portland 7 a. m., arrives The Dalles 6:30 p. m., Sunday, Monday, Tuesday, Wednesday, Thursday, (not Friday) and Saturday. Arrives up at Mosier about 5 p. m., Leaves The Dalles 7 a. m., arrives Portland 6 p. m., Sunday, Monday, Tuesday, Wednesday, Thursday, Friday, (not Saturday). Arrives down at Mosier about 8:30 a. m., Wednesday of each week is set aside as "Stock Yard Day" and then the Steamer "Dalles City" will take live stock for delivery to Portland Union Stock Yard. This service will permit the individual to ship a few animals as desired and get the benefit of low freight rates. For further information telephone number 321. J. O. BELDIN, Agent - Phone 321

Cheer Up! - Prosperity is on the Way. - Business is good. - The Mosier Book Store

THE ACTIVE MEMBER - THE INACTIVE MEMBER - CIVIC PROBLEMS - BOARD OF COMMERCE - They Must Pull Together to Crack the Nut - FROM THE DETROITER

The Bulletin reproduces a cartoon recently printed by "The Detroitier," and appearing in the January number of "The Nation's Business," the official journal of the Chamber of Commerce of the United States. Every organization has nuts to crack, and no organization succeeds in cracking them which does not have members pulling on both handles of the nut cracker. The Commercial Club of Hood River is organized on the democratic plan of making a place for the activity of every member, and until each member comes forward to shoulder his responsibility and to add his weight to the levers, the jaws of the cracker the organization is attempting to use for the benefit of the entire community will not close in an effective manner. The nuts now under consideration pertain to the securing of manufacturing plants and attendant payrolls, encouragement of tourist travel and broadening the market of Hood River products, together with dozens of other problems that affect the general good. The Club and its officers cannot undertake problems of the advancement of individuals. Last month was printed a list of committees which have been appointed to help crack important nuts. The accomplishment of each of the purposes which these committees have in hand would roll up a record of achievement that would be phenomenal. The appeal is once more sent out that the membership of the Commercial Club individually exercise the right to suggest ideas and that they give of their best thought and energies to the common cause of advancing the interests of Hood River as a whole.

Electric Light Globes - The kind best adapted to Mosier Service - Hotpoint Electric Irons, Stoves, Ovens, Coffee Percolators, Electric Toasters and all other electric appliances. For sale by our agents Arthur Pharmacy, Mosier, Or. Pacific Power & Light Co. "ALWAYS AT YOUR SERVICE"

A Popular Confectionery Store - where the most delicious candies can be procured, is always a source of attraction to the girl with a sweet tooth, which is the reason for the demand upon us at all times. Everyone that likes rich and luscious chocolates, dainty marshmallows, fine bon-bons and cream caramels, made from high grade and pure ingredients, always find their way to The Oaks. S. E. Francisco Proprietor "THE OAKS"

Better Equipped than ever in our new location for High Class Portraits. Open Evenings - The Towne Studio 216 Third Street - The Dalles - Oregon