

CHARLES PHELPS IS GUARD OF FORESTS

(By Jno. D. Guthrie in Sunset Magazine)

Late in the afternoon of a summer day a forest fire lookout man climbed back to his perch on a glacier peak 11,250 feet high in the Northwest.

He had been part of the Northwest mountain fire guard since the storm had passed over the mountain late that afternoon which at this height meant snow, high winds and intense cold.

Upon reaching his little house on the crest of the peak he immediately tested his phone, for he knew there would be lightning fires to report. He found the instrument dead.

There was no question whatever in his mind that it was up to him to re-establish communication at once with the fire dispatcher 7,000 feet down the mountain. So he started down, over the 500-foot face of glaciers full of crevasses.

He followed not the trail of steps cut in the ice but the insulated telephone wire which was laid straight from his crew's nest over jagged cliffs, over glaciers and crevasses down to timber line and thence to the foot of the mountain.

The storm was still in progress. There was snow and hail in the air. The wind blew as only it can blow on 11,000-foot peaks.

He finally located the break that night at 11 o'clock on the very brink of a crevasse. And there, alone in the snow-storm and darkness, having dug a footing into the face of the glacier with his ice-pick, with the aid of a pocket flashlight he repaired the telephone wire.

He then carefully climbed to his lookout, tried the telephone and heard a voice from the world outside. He was in touch with the fire dispatcher again. This rick of life and limb was all in a day's work. It was but a part of his job and he did it.

Unfamiliar with the topography of either Mount Hood itself or the country visible from its crest, Phelps had applied to the forest supervisor for the job of lookout because of his adventuresome appeal.

Born in Minnesota, he worked as a lad on a stock farm in New York, then drove overland to California and later went to Wyoming. Here he spent some years in the cow business.

Within sight of the mountains which he had come to love. Generous to a fault, he had neighbored with his brother ranchers too well and when a series of freezes and bad years had left him broke, he came on to Oregon.

Quiet, modest, courageous, hard worker, there was in him an innate love of the outdoors that was the usual unconscious possession of the old-time cowpuncher.

In spite of his unfamiliarity with the Cascade range Phelps' locations of forest fire from his crew's nest rank high in accuracy with those of other lookout men with far more experience on this difficult peak.

Phelps knows mountains and here on this bold peak he has looked down all day on the convolutions that make up the mid-Cascades. Here he has spent two seasons, a faithful guardian.

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Bates, Salem, and C. W. Laughlin, Astoria. The object of the association is to improve cream and butter standards.

The Hood River Creamery is a member of the newly organized North Pacific Cooperative Creameries. This association was initiated through the efforts of the Portland Chamber of Commerce, the dairy and food commissioner of Portland, and Oregon Agricultural College.

The immediate goal of the association is to standardize and raise the quality of the butter made by its members with the ultimate object of finding a larger outside market for Oregon butter.

Other creameries now belonging to the association include: Eugene Farmers, Eugene; St. Paul, St. Paul; Capitol City Cooperative, Salem; Lower Columbia, Astoria; and Raven Dairy company, Portland.

O. A. C. MEMORIAL CAMPAIGN SUCCESS

Roberto Lane, a student from Cascade Locks, was vice-chairman of the campus campaign committee and had a part in raising more than \$300,000 of the \$500,000 required to erect a Memorial union building on the O. A. C. campus.

Inspired by the example of the men who gave their lives in the Spanish-American and world wars, students and faculty pledged \$263,000 to the project in less than a week.

The building is planned for completion in the fall of 1926. The plans offered by Lee Thomas, architect, provide for a building 200 feet square and towering to a height of 180 feet.

In the building will be the offices for the various student organizations now scattered over the entire campus, and separate gathering places for men and women with appropriate rest and reading rooms.

A theater with a pipe organ and seats for 1000 persons has been included, with workrooms and shops for scenery making. The organ will be designed so that its music may be transferred to the large rotunda when that is being used for gatherings.

An elaborate suite of four rooms and one large reception or lounge room will be provided for the alumni secretary and staff, now housed in a small room in the commerce building.

Included also will be an information desk and manager's room and a group of rooms to be assigned to special campus organizations.

Members of the governing board are Lindsey Spight, of Hood River, president; E. R. Aldrich, Pendleton, and E. E. Wilson, Corvallis, members of the board of regents; R. R. Clark, Portland; Percy Cypher, Salem; H. E. Riley, Portland, and Donald Hill, Corvallis, student representatives.

INCREASED FRUIT USE IS PREDICTED

That within 30 years the consumption of fruit will be four times what it is today was the assertion of T. S. Johnson, advertising manager for the Horticultural Union, of Yakima, Wash., in the annual meeting of stockholders of that organization last week.

This will come about, he said, if proper dissemination of information regarding the value of apples is made, and if this is done there will be no over-production.

"During 1923-24 the people of the United States consumed 100,000 carloads of apples in 100 days, which is the highest consumption recorded in apple history," he stated.

The union handled 1,757 cars of fruit in the 1924-25 season, this tonnage being distributed as follows: Apples, 1,318 cars; pears, 355 cars; peaches, 60 cars; cherries, 20 cars; plums and prunes, 23 cars, and grapes 11 cars.

Because of the season of 1924 being a light crop year, the tonnage is about 700 cars less than in the 1923-24 season.

OREGON NOW HAS NEW POTATO LAW

The recent legislature repealed the potato law enacted two years ago, and which has been in effect for about a year and a half, and enacted a new statute.

It is founded on and is largely a part of the former law, but there are several changes advocated by both growers and buyers.

The old law had no penalty for violation, and it could not be enforced. It was overlooked at the time of its passage. So all that could be done was to urge observance and let it go at that.

This was the source of much criticism by those who did not know of the oversight. They demanded that the state market agent prosecute the violators.

The new law makes violation a misdemeanor, and any person guilty of violation shall be punished by a fine of not less than \$10, nor more than \$100, or by imprisonment in the county jail of not less than 10 nor more than 30 days.

It provides that it shall be the duty of the state inspection department to enforce the law.

The U. S. standard grades are adopted for Oregon, as under the old law, but authority is given the inspection department to fix other grades and rules not adequately provided for in the U. S. grades.

These can only be made after thorough investigation and public hearings.

The new law provides that all potatoes in lots of 50 pounds or more sold or offered for sale in Oregon shall have the sack or container stenciled with the grade and name of the grower.

This applies only to stock sold within the state. The old law applied to outgoing shipments, as well as potatoes which do not meet the required grades shall be known as "No. 1" grades instead of "culls" as in the old law.

All potatoes shipped in 10 lots or more shall be state inspected.

In need potatoes (when certified by the Oregon Agricultural College, no further inspection is required).

In grades of No. 1, or better grade, the sacks shall be uniform, sound and clean—new sacks or "No. 1 Seconds" grain sacks.

In lower grades than No. 1, 1 poorer quality sacks may be used. This distinction will in a measure designate first grade potatoes from the lower grades.

The new law carries the emergency clause and is now a law.

Wasco Peaches Look Good F. M. Gill, statistician of the Dalles-Wasco Chamber of Commerce, last week declared that the Wasco county peach crop this season will be above expectations.

Observations of a week led Mr. Gill to believe that the severe weather of December caused no damage to cherries, peaches or apricots. Cherries, he said, may be short in some places due to the excessive dry weather of 1924.

The Newtowns are particularly subject to blight-mite infestation, the expert station recommends that this variety be sprayed first, where possible, owing to the fact that if bud development advances too far, good control cannot be obtained.

Bordeaux-Oil Preparation Where growers are using the Bordeaux-oil preparation this spring, the following procedure is used in its preparation:

The formula employed is 6 pounds bluestone, 6 pounds hydrated lime to each 50 gallons of water. The oil is recommended at the rate of 6 gallons to 100 gallons of water.

The bluestone should first be dissolved in the barrel. The hydrated lime should be mixed with the water in the tank while filling and when two-thirds full the dissolved bluestone should be added.

The oil should then be drawn from the barrel, emulsified with a little water to a point where it turns white and slowly added to the tank of Bordeaux while the agitator is running.

If the blight-mite is not present, this spray can be applied as late as the delayed dormant stage to advantage. This is a point just after the buds begin to show leaf.

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Christian Church District Rally The Christian churches of this city, the valley, Odell, Mosier, Dufur and The Dalles are meeting here today, and this evening in a rally at the local Christian church.

Moonshine is Dumped Sheriff Edick celebrated St. Patrick's Day by joining his deputies in lugging bottles, jugs and demijohns of moonshine accumulated in raids the past winter and dumping it at Third and Oak streets.

Practice Baseball Game Sunday The first practice game of baseball will be held Sunday afternoon, when steps will be taken toward the selection of a team to participate in the mid-Columbia league schedule this summer.

Let a Coin Controlled Clock help you save. See Allyn Button or tel. 4242. 1121

WOMEN'S CLUB NEWS

The educational committee of the Women's club reported that the scholarship fund play of last week was a complete success.

The next regular club meeting will be held Wednesday afternoon, March 25, when Mrs. William Sylvester will be chairman.

Six Union Director Candidates Out But six candidates have been announced for the position of directors, to be chosen at the annual meeting of the union.

Dry box wood for sale. See Allyn Button or tel. 4242. 1121

FOR SALE Heavy team at a reasonable price And Remember- We still have a few Pear, Cherry and Apple Trees for Spring Planting

IDEAL GRADER & NURSERY CO. Phone 5632

FREE MOTION SHOWS Monday night, Mar. 23, at 8:30, High School Auditorium, Mosier Tuesday Night, March 24 at Odell High School, Odell Wednesday night, March 25, at McIsaac's Hall, Pardkale

Bartol Motor Co. Hood River, Oregon

Cash & Carry Grocery H. GROSS, Proprietor Phone 1032 Located in the Gross Building Phone 1032 Specials for Sat. and Mon., March 21 & 23 Blue Mt. Hard Wheat Flour, 49 lb. Sack \$2.40 White River Flour, 49 lb. sack \$2.50 Crown, Olympic, or Fisher's Blend Flour, 49 lb. sack \$2.60 Silver Leaf or Jones' Lard, 8 lb. can \$1.88 Swift's Jewel Shortening, 8 lb. can \$1.68 Seedless Raisins in bulk, 3 lbs. \$29c Nice Ripe Bananas, per doz \$30c Gross' Coffee in bulk, per lb \$45c Armour's Bacon Back, per lb \$30c Alber's Flapjack Flour, per pkg \$25c Seed Potatoes—Earliest of All, Early Rose, or Earliest Ohio, on a special price for Saturday. Fels Naphtha Soap, 4 bars \$25c Nice Dry Onions, 4 lbs \$15c Solid Pack Tomatoes, No. 2 1/2, per can 15c Cane and Berry Sugar per 100 lb. sack \$8.69 Kellogg's Corn Flakes, per pkg \$9c Borden's Tall Milk, 3 cans \$25c (12 to a customer only) Large Dry Prunes, per lb \$10c Hooker Lye, per can \$10c Crown Shaker Salt, per pkg \$10c Salt Licks, 5 pound brick, each \$10c Table Salt, 50 lb. sack for \$64c Half Ground Rock Salt, 100 lb. sack, 78c Oregon Macaroni and Spaghetti, 8 oz. pkg., four for \$25c Netted Gem Potatoes, for table use, per 100 lbs \$1.85 Calumet Gloss Starch, per pkg \$10c Angel Pac. Loganberries, No. 2 \$15c No. 2 1/2 Pumpkin, per can \$15c

Clipped Here and There

Hood River has found the need of controlling solicitation of funds from business houses. Solicitors will be required to obtain the approval of the Chamber of Commerce committee before the business houses will give them consideration.

In Tillamook for lack of a Chamber of Commerce, investigations of this sort are being made. The club and endorsements made if the solicitor's case is worthy. It is well for the business and professional men to demand that solicitors show the club's endorsement before contributing to strangers.

Tillamookers will thus be money ahead.—Tillamook Herald.

In its K. of P. band Hood River has something to be proud of. This band carried off the honors at the national D. O. K. K. convention in Vancouver, B. C., last year, and plans are now being laid and money raised to send the organization to Providence, R. I., to the convention this year.

It is a big undertaking, and will necessitate the expenditure of a lot of money, but will certainly result in securing a lot of valuable advertising.

The band is a fine one, and its membership made up of good, live wires, who are interested in Hood River and in their organization.—The Dalles Optimist.

If you want still another answer to the old question, "does advertising pay?" reflect on this: Wasn't it advertising that made the Victrola dog famous; didn't it put Sordodot and Pebece on your tooth brush and a Gillette razor in your hand, along with a cake of Ivory soap and Williams' shaving cream?

Didn't advertising put an Arrow collar around your neck and Holesproof socks on your feet and Earls garters on your legs? Hasn't it eased your nerves with Spearmin chewing gum, quieted your headache with aspirin and comforted your stomach with Campbell's soups and Swift's premium hams?

Sit down and take an inventory of what you've got on, or what you have in the house and you will be surprised because you are, through reading ads, familiar with the brand.—Vernonia Eagle.

The well-flavored, long keeping red apple evidently has been found at Hood River. That complements the standard Newtown and furnishes the needed variety in the spring.—Oregonian.

This has been an excellent season for the apple men. There are few who deserve success more than these same men, who pin their faith and money in apples year after year. Once in a while their optimism is substantially rewarded.—The Produce News.

New Town Proposed J. C. Devin and M. C. McDermott, at the Oregon hotel, come from a town which has not yet been named and they are at a loss what to name it. Their town, for they own practically all of it, being unnamed, the men register from Hood River.

"It isn't much of a town yet," Mr. Devin said, "but we have the nucleus for one. It is situated 12 miles south of Hood River and has a store and filling station and a dance hall. We intend to turn the dance hall into a restaurant to accommodate tourists this summer. There are a few families living around there and we expect to have a pretty nice little village by and by. Some motorists are already traveling up the Mount Hood Loop highway and as a result we are doing a little business now. The tourists can now go up as far as Homestead Inn."

When managing the store, filling station and dance hall the men raise hay and predict that they will have a good crop.—Oregonian.

Growers Must Hurry With Mite Spray (By Leroy Childs) Growers throughout the Lower Valley should use all diligence in applying the blight-mite spray where this is needed if satisfactory control is to be obtained. Bud development has been very rapid regardless of the fact weather has been inclined to be cloudy and rainy. In view of the fact that

H. R. CREAMERY NOTES

(From The Dalles Chronicle) There is not a pound of butter nor a gallon of ice cream being shipped into Hood River county. It is all made by the Hood River cooperative creamery, and sold by Hood River merchants.

This is an ideal condition. Hood River orchardists, seeking some means of diversification, started keeping a few cows and disposing of milk and cream through the cooperative creamery. A man was employed to manage the creamery who thoroughly understood his business. Standards were set calling for only a superior quality product.

Results soon became noticeable. The local demand for Hood River creamery products increased. The outside demand became so insistent that it was necessary to purchase cream from outside of Hood River. In one week 12,000 pounds of butter were turned out, and still it was impossible to fill all the orders.

Hood River merchants, realizing the quality of the home product, decided that they could do nothing better towards aiding the dairy movement of the county than by selling Hood River creamery products exclusively. They have been doing this for a number of months and results indicate that there will be no change in policy.

This condition of affairs is merely cited as an example of what has been done. We are not saying that it can be done in The Dalles, but it is tantamount to the way to practice of the theory we all preach, "patronizing of home industry."

The basic factor, of course, must be quality. Dalles butter and Dalles ice cream must be so good that no one can possibly say: "I would like to buy the home product, but it isn't as good as that from Portland." But, by the way, have you who have been spending your money for Portland butter tried The Dalles product lately? No longer is the old argument as to quality valid. Dalles butter is as good as any that can be made.

The whole situation centers around the fact that dairying is one of the best industries for diversification. The man who keeps a few cows and sells the milk and cream has a steady income, regardless of whether his wheat was frozen, or whether the frost killed his cherries. The closer to home the market for this milk and cream, the more profitable is dairying to the man on the land. The better the product, the more money he can get for it.

Money distributed to local dairymen instead of being sent to somewhere in the Willamette valley, means more money in circulation in The Dalles, and a higher level of prosperity.

It is a circle; a most beneficent one for all concerned, where the spirit of hearty cooperation is shown, like at Hood River.

With the election of officers at a meeting in Portland last Thursday, the North Pacific Cooperative Creamery becomes the latest centralized organization of producers in Oregon to handle their many problems collectively. The organization chose as its president M. E. Boney, Eugene; vice president, H. C. Bason, Portland; secretary and treasurer, V. D. Chappell, O. A. C. Corvallis. Directors chosen were: F. R. Coleman, St. Paul; W. M. Black, Hood River; Frank Hotzner, Mt. Angel; G. F.