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POULTRY NOTES
BY
C. M. BARNITZ
RIVERSIDE
PA.

CORRESPONDENCE
SOLICITED



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THAT BACK LOT DIVIDEND.

It is estimated that Chicago citizens lose \$1,000,000 per year by not utilizing their back yards for poultry, and a glance at back lots in city and town all over the country shows the fact that thousands of acres in the aggregate lie idle that might return a dividend.

The thrifty Japs make every available foot of soil produce, farming mountains and hills that Americans wouldn't touch.

Americans are wasters, but the tremendous increase in the cost of food has driven many to see that the soil



Photo by C. M. Barnitz.

A FIFTY DOLLAR BACK LOT HOUSE.

is the source of the bread of life, and many now use the back yard for vegetable growing or poultry and eggs.

Some use the lot for summer trucking and buy pullets and keep them only for winter eggs and roasts, disposing of them by spring, thus raising two crops off the same ground, the poultry fertilizing it for vegetation. Thousands, however, let back yards on which they pay taxes lie idle, from which by light labor they could secure fresh vegetables and poultry products.

By right methods poultry and eggs may be easily produced in back yard henneries at a profit, and should they even cost the market price there is certainly an advantage in having the



Photo by C. M. Barnitz.

A TWENTY-FIVE DOLLAR BACK LOT HOUSE.

home grown product and a great satisfaction in knowing they are perfectly fresh and pure.

Day old chicks may be purchased and allowed the run of the garden patch and reach a good size before they must be penned to protect the truck. Many have profitable back lot squab lofts, and in our vicinity neighbors raise ducks on one side of the yard and truck on the other.

The day is coming when not only vacant city lots, but back yards and even roofs, will be generally used for some branch of intensive agriculture, growing population and rising expenses requiring such economical operations.

DON'TS.

Don't forget that each breed has its own particular shape and each variety of a breed its own particular characteristics.

Don't keep mongrels when thorough-breds cost no more to raise and feed and give eggs and carcasses of uniform shape that sell higher.

Don't increase your running expenses by letting your jaw joy ride.

Don't be bughouse. Lice, red mites and microbes are the deadly bughouse triumvirate.

Don't fail to perform postmortems on fowls which die of ailments new to you.

Don't fail to advertise your winter eggs. It may sell all your product at home and save you all the trouble that goes with shipping.

Don't be a pessimist. It's a short cut to unpopularity and a highway to the poorhouse and lunatic asylum.

Don't burn the candle at both ends if you would end well.

Don't grow; leave that to the dog. Don't stuff; leave that to the hog.

DAIRY WISDOM.

All the extra feed given the cows now is a good investment for present returns and in the stored up energy needed to go into winter quarters.

Every farmer should plan to have the dairy in condition to pay a profit every day during the winter.

Alfalfa and the silo will work wonders in the dairy, but they are not the whole thing. Cows and cleanliness have their part.

Selling the young heifers that are from the best cows is moving backward in dairying.

Helpers bred too early always remain stunted in growth and their milk flow is shortened for all time.

The Ayrshire and Guernsey type of dairy cattle are increasing in favor in the middle western states.

GROWING DRAFT HORSES.

A Pair of Good Brood Mares Will Pay Their Way on the Farm.

As it costs from \$50 to \$100 a year to keep a horse on the farm, it is a problem for every farmer to solve, writes W. W. Hunter in the National Stockman. How many can we afford to keep or how few can we get along with and not be out of season getting crops planted and harvested? A pair of good brood mares will, I believe, solve this problem better and more profitably than any other system, provided good judgment is used in breeding and care of the mares and the colts. By good management the produce of the mares and the growth of the colts ought to pay all the expense of keeping, and thus the horse power on the farm can be a source of profit rather than a bill of expense, as it usually is. Another advantage in the system suggested is that after the colts get two or three years old the farmer will have an extra team to help get his crop in or off just at the right time.

In our climate there are about four months in the year when about twice



If farm brood mares received a little better care there would be considerable difference in the number and the health of the foals. A farmer in Missouri who is very successful with horse breeding attributes much of his success to a little extra care of the mares. One thing he emphasizes and which is a small item, but nevertheless important, is that the men must always walk in from the fields instead of riding one of the mares. Overheating, heavy pulling or long standing tied up in a stall has a considerable effect on the health and the chances of life of the coming foal.

as much horse power is needed as during the balance of the year. Not many farmers are in position to buy before the busy season and sell after the work is done to advantage, but the brood mares and colts just fit into the case, as in the busy season they pay well for their feed with their work, and during the slack season they may be kept adding to their value in growth, which if they are well bred and well educated is worth from 12 to 20 cents per pound in the market.

This is just a plain business proposition for the right men, but a great many farmers had better stick to their mules or geldings and when they are worn out buy a young team from the other fellow.

Large or Small Cows.

At the Wisconsin experiment station it has been found that the large cows return more profit per cow than the small ones. Cows 900 pounds and under returned products worth \$54; cows 901 to 1,000 pounds, \$61.30; cows 1,001 to 1,100 pounds, \$65.28; cows 1,101 to 1,200 pounds, \$72.21; cows 1,201 to 1,300 pounds, \$72.01; cows 1,301 to 1,400 pounds, \$79.64; cows over 1,400 pounds, \$88.01. Mr. Warren in his book on "Farm Management," in commenting on the above, says, "The large animals of any breed are much more economical of labor and barn room and usually give as much or more milk for the food eaten." The larger cows used their feed with the same efficiency as the smaller ones. In fact, the largest ones were a trifle more efficient than the small ones.

Look After the Fences.

Be careful and do not have low, sagging fences. They are worse than no fence at all, for the cows will get to jumping them and cutting their teats, which often results in the spoiling of the cow for milking.

Shelter the Stock.

Provide shelter for your animals and see that they are comfortable through the winter. You cannot afford to generate heat enough with feed to keep the animals' bodies warm in cold weather.

HOBBLE LINGERIE.

New Under Apparel of Crape or Silk That is Very Smart.

A hobble underwear apparel is the latest fad in the lingerie world, examples of these unique garments having been exhibited in New York shops recently. The new lingerie is made of the thinnest fabrics to be found, the materials most in use being silk crape, chiffon cloth and finely woven silk. Fine linen, which formerly was considered the daintiest of all for under-clothing, is seen no more.

The new hobble style is essential with the fashionable dresses, which fit the figure so close at the hips, knees and ankles that a petticoat, however sheer, shows its outlines through the gown.

One of the oldest of the fashionable combination suits was of thin pink crepe de chine, made to be worn with a bust supporter and no corset unless possibly a webbing hip reducer. The upper part of the hobble garment was lace edged, and it was fashioned all in one piece, the skirt part reaching just below the knees, where it was drawn into an elastic band about an inch and a half in width. This band was just long enough to dispose of the slight fullness in the combination and to hold it close to the body. It also prevented the wearer from taking steps too long for her dress.

FOR THE WINTER TABLE.

Try Casserole Cookery and You Will Add Variety to the Menu.

The housekeeper who has tested the convenience and the delicious results gained from cooking in casseroles will be delighted to add to her list of recipes mutton en casserole. For this dish take two pounds neck of mutton, two turnips, carrots, two onions, one heaping tablespoonful of flour, one heaping tablespoonful of butter, twelve preserved cherries, juice of half a lemon, one tablespoonful of mushroom ketchup, four tomatoes, two cupfuls of stock, salt and pepper. Wipe the meat; then cut it into neat, small pieces. Melt the butter and then fry the meat brown on both sides. Remove the meat, sprinkle in the flour and brown it carefully, says Good Housekeeping. Add the stock and stir until it boils. Put the meat into the casserole, add the sliced onions and tomatoes, some neatly cut



MUTTON EN CASSEROLE AND SCALLOPED TOMATOES.

pieces of carrot and turnip, the stock and a little salt. Put on the lid and simmer for about two hours until the meat is quite tender. Meanwhile, with a round vegetable cutter, cut out balls of carrot and turnip, using the redder part of the former. Cook these in boiling salted water until tender; then drain and keep them hot. Season the stew with salt and pepper and stir in the lemon and ketchup. Arrange the vegetable balls and cherries on the top and serve as hot as possible.

Scalloped tomatoes in shells are delicious as an entree. Drain the juice from one can of tomatoes. Butter a baking dish and cover the bottom with the tomatoes. Dot with butter, dredge with pepper and salt and sprinkle generously with fine breadcrumbs. Arrange another layer of tomatoes and crumbs and so proceed until the shells are filled. Pour over all enough of the juice of the tomatoes to moisten well and then finish the dish with a covering of crumbs. Bake for twenty minutes in a moderate oven. Garnish with parsley and serve.

Worth Knowing.

Orange fritters are as delicious an accompaniment to broiled or fried ham as apple sauce to spareribs.

To eggs baked in individual casseroles add a slice of tomato and a sprinkling of cheese.

When serving afternoon tea try using slices of orange instead of lemon. This, with green tea especially, gives it a delicious flavor.

If rice is cooked in water it will absorb about three times its measure. If it is cooked in milk at least half as much more liquid will be necessary.

If seams are pressed over a broomstick or any rounded edge, with care in keeping them straight, there will be no shining streak to mark their length.

To brown dishes that cannot be placed in the oven heat a salamander or round iron plate with a handle attached until red hot and pass over the top of the dish, being careful not to scorch.

Recipe For Pumpkin Pie.

Stew pumpkin, cut into small pieces, in half pint of water and when soft mash with a potato masher very fine. Let the water dry away, watching closely to prevent burning or scorching. For each pie take one well beaten egg, half cupful sugar, two tablespoonfuls pumpkin, half pint rich milk (a little cream will improve it), a little salt. Stir well together and season with cinnamon or nutmeg. Bake with a good under crust in a hot oven. Some steam the pumpkin instead of stewing it.

RATIONS FOR THE FOWLS.

Any fairly intelligent person may improvise a ration containing all the requisites, provided he has read and thought the matter over enough to understand the different properties of the different grains. Corn is usually the most abundant grain upon the farm, and a great many fall into the error of believing that if fed in proper quantities it will promote growth and development in the young fowls and also cause the hens to lay well. Experiments and tests have proved, however, that corn alone is one of the poorest grains with which to accomplish the above named results. The reason for this is that corn is a fattening food, and hens allowed free access to it will lay on a surplus of fat, instead of laying eggs.

INSECTS IN STORED GRAIN.

Carbon Bisulphide Most Effective Weapon in Fighting Pests.

The insects most destructive to stored grain are the grain weevils and grain moths. These insects infest such farm products as corn, milo maize, Kafir corn, millet, wheat, barley, rye, peas, beans, etc. The life history of the grain moth and the grain weevil is a very interesting study. Just before the harvest begins the adult insect punctures the unmaturing grain while standing in the field and deposits her eggs, which remain dormant until the grain is cured, harvested and stored. Soon after storing the eggs hatch into little white legless grubs or larvae, which feed on the kernel of the grain.

It is in this stage that the insect does its deadly work, becoming full grown in a few weeks, later changing into a pupa and finally emerging as an imago or adult.

One of the best insecticides recommended for the destruction of insect life of this kind is carbon bisulphide. This compound may be secured from the local druggist at a cost of 25 to 30 cents per pound. It is a colorless, volatile oil, heavier than water, possessing a characteristic odor and having highly inflammable properties. So in using caution must be taken that no fire in any form comes near it.

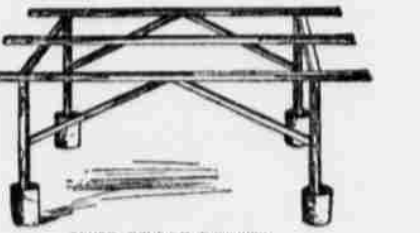
From one and one-half to two pounds of carbon bisulphide is sufficient to fumigate one ton of grain. It is necessary to have the granary as nearly air tight as possible. Place in the center of the grain heap a small utensil containing old rags, cotton or tow. Calculate the amount of grain in the bin and determine the number of pounds of carbon bisulphide necessary to use in fumigation. Measure the chemical compound and pour into the utensil and cover the entire mass of grain and utensil with canvas. A gas will be given off which is poisonous and heavier than air. The fumes take a downward course and destroy the insects.

If the first application is not sufficient repeat at intervals of six weeks until no form of insect life is found. In using carbon bisulphide the milling qualities, taste and odor of the grain are not affected, and the germinating power of seed is decreased very little.—National Stockman and Farmer.

MITE PROOF ROOSTS.

Simple Device That Saves Trouble and Expense.

Any one who has tried to clean out the mites from roosts that are built into the henhouse will appreciate the simple plan given below. I make my sets of roosts six feet long, two feet



wide and two feet high, with three 2 by 2 inch roosts, says a writer in the Farm and Fireside.

The uprights are set in quart cans of water with a half inch of kerosene on top. Mites cannot get on this roost unless carried there by the hens, and it can be easily taken through any door and cleaned.

Dahorn the Calf.

Horns have no place on the farm. They are not wanted on the dairy cow now, as they are a dangerous appendage, and the time has gone by when the cow needs them as a defense against the attacks of wild animals. The fact is they are a nuisance, and the best way to get rid of them is to kill the embryo horn in the early life of the calf.

For some years I have used caustic potash to prevent the growth of horns on my calves, says a writer in the Southern Cultivator. The operation is a simple one and can be done by any careful person. Clip off the hair round the little horn from a spot about as large over as a quarter of a dollar; then wrap a stick of caustic potash in a piece of paper, exposing the tip of one end. This caution is to prevent burning the fingers. Apply the caustic to the horn, rubbing it slightly until it begins to look red, then grease around the horn to prevent the caustic from spreading and burning where not needed. For this reason care should be taken not to get much water on the horn for it burns wherever it runs.