

THE DAIRY

SUMMER CHEESE.

Directions For Making It Issued by the Ontario Dairy School.

Aeration and cleanliness should have the same careful attention.

When the milk arrives at the factory, each can should be subjected to a strict examination by the cheesemaker—do not leave this to the poorest help—to detect if possible and reject all bad flavored or tainted milk. There is no excuse for having milk of this kind. What one person can do all can do—care for it properly and have it arrive at the factory in the very best possible condition.

When the milk has been received, heat it up gradually to 86 degrees. When this has been done, try it with the rennet test to ascertain the degree of ripeness. It is advisable to do this even in handling very ripe milk, for it enables the cheesemaker to know just about how fast the curd is going to work. If possible, have the milk in that condition that all the whey will be drawn in from 24 to 3 hours from the time the rennet is added, with a quarter inch acid on the curd by the hot iron test. Use enough rennet to coagulate the milk sufficiently for cutting in 30 minutes.

Start to cut a little early. Take plenty of time, and do not dash or slash the curd. Use the horizontal knife first, finishing with the perpendicular, and if the milk is overripe and going to work fast, cut it quite often the case in hot weather, then cut the curd considerably finer. By so doing the cooking process is hastened.

The cubes of curd being small they are much more easily cooked than if left the ordinary size. When the cutting is finished, start to stir very gently at first, or until the curd becomes somewhat firm. Do not apply heat for 10 or 15 minutes after stirring is commenced. Heat gradually up to 10 degrees, taking fully one-half hour to do so, unless in the case of fast working curd, which requires to be heated up as quickly as possible to insure a thorough cooking. Continue stirring for some time after the desired temperature has been reached to prevent matting and to insure a more uniform and thorough cooking of the curd.

Draw off part of the whey soon after the heating has been finished, and if there are any bad odors or taints draw the whey down quite close to the curd, then by keeping it stirred and airing well the flavor will be very much improved. Draw off all the whey when the curd shows a quarter inch acid by the hot iron test, and continue hand stirring until it is sufficiently dry before allowing it to mat, and when matted break or cut into convenient strips and turn it over at short intervals (about every 15 minutes) piling a little deeper each time it is turned and never allow any whey to gather on or around it.

Grind early, or when the curd strings 1 to 1½ inch on the hot iron. Keep it apart and well stirred and aired after grinding until ready for salting.

In the case of gassy curd, try to retain more moisture in it when the whey is drawn off by stirring less. Grind it about the usual time, and when it is partly ripe pile deep, and if the whey begins to lodge around it open the pile, allow the whey to drain off, then pile again. Continue in this way until the curd becomes velvety and buttery, when it is ready for salting. Hoop it from 15 to 20 minutes after the salt has been well stirred in.

Apply pressure very gently at first or until the whey begins to run clear, after which it may be safely increased. In from 45 to 60 minutes the pressure may be removed, the hoops taken off, the cheese dressed neatly and put back to press again. Apply full pressure before leaving there for the night.

Turn them in the hoops in the morning, paring off any corners or shoulders which may arise from imperfect fitting followers, putting back to press for five or six hours longer, when the cheese will be ready to take into the curing room, which should be kept as cool as possible during the summer.

We would strongly advise cheesemakers to keep a record of each vat, the condition of the milk, and how it works each day. Stencil the cheese with the date when made, the number of the vat made from, and by so doing a great many difficulties may be overcome.

Keeping Up the Milk Flow.

There is something wrong in the practice of most farmers, viewed from the dairy standpoint. It is permitting cows to dry up at this time of year or soon after and go dry until spring. We have spoken regarding dairy cows and general purpose cows. Let us be misunderstood, we wish to say right here that we do not specify any breed or breeds as good or others as bad. Cows are what inheritance and training and feed have made them.

A cow that has suckled a calf and that descended from a long line of ancestry so kept is not the cow for dairying. She may take first prize at a public three days' test, but before the end of the year she becomes an expensive thing to keep. General purpose cows may be bred and trained away from profitable milking capacity. When we speak of dairy cows, we simply mean those which have been developed and trained in milk giving capacity regardless of breed—conceding the fact, however, that certain breeds have been trained in this direction more than certain other breeds.

Now, the way to spoil any cow is to let her shrink seriously in her milk flow when the calf is 4 or 5 months old. Short feed now means failure to the summer dairy. Generous feed now means an extra 100 pounds of high priced butter. Have good pasture now. We speak from trial. Supplement the pasture if necessary by feeding your oats and green corn to the cows until the fall feed comes on. There is no sorer way to lose money than to neglect this.—Creamery and Dairy.

HOW TO BREATHE.

For Not One Person In a Dozen Can Do So Correctly.

The physiologists give in their works hints or instructions more or less complete regarding the proper manner of using the lungs, but it is like the voice of one crying in the desert. The lungs, they say, should be used in their entirety. Respiration should be regular, and at each inspiration air enough should be inhaled to fill them entirely, even to their lowest cells. Full breathing should become a habit. In this manner the flat chest becomes round, the lungs are kept in a healthy state, and the blood is sufficiently supplied with the amount of oxygen essential to health.

The chest should never be confined in a manner to prevent its complete expansion, either in the case of men or women, though it is the latter who are the chief sufferers. A degree of tight lacing so slight as not to be otherwise injurious impedes the respiration and causes that sense of suffocation so frequent with women in crowded rooms or in passing through a railroad tunnel. One often wonders why women insist on having a window open on the cars or elsewhere when men experience no inconvenience. It is simply because men are able to fill their lungs in an atmosphere containing a limited amount of oxygen, while women, scarcely breathing below the throat, suffer from a want of this essential element of existence.

The less oxygen contained in the air we breathe the greater the need of filling the lungs completely at every inspiration. Also the habit of deep and regular breathing keeps every part of the lungs in better health and renders them less liable to inflammation. The regular and economical use of the breath has other advantages than those relating to mere health.

The singer is aware that the perfection of his tones depends on his keeping his lungs supplied with air and emitting it at right intervals and in proper quantities. The actor, whose voice is his fortune, should have a similar knowledge of the art of respiration. It renders his enunciation less throaty, and his voice softer, richer and more flexible. Similar remarks apply to the orator.

In conversation it is always to be noted that the agreeable voices are those of the men and women who breathe easily and naturally while talking. The tones pleasant to the sense are made with the breath and light use of the throat. The use of the breath with a certain amount of art that is never observable is absolutely necessary in speaking English, where the h's are numerous, and in whose pronunciation the respiration should never be perceptible.

How to Tell the Approach of a Rattlesnake.

The warning given by a rattlesnake is said to be similar in sound to the rattling of a number of peas in a paper bag, though of a more metallic character. The noise, however, is slight and somewhat of a tinkle, but withal so peculiar that one who hears it for the first time while rambling in fields or woods instinctively knows that this delicate but very distinct tinkle indicates that a rattlesnake is near.

How to Clean Jewelry.

Put a teaspoonful of household ammonia or a few drops of spirits of ammonia into a basin of warm water into which some toilet soap has been lathered. Put in all the jewelry and allow it to remain a few minutes, turning it over with the hands occasionally. Then clean each piece separately with an old soft toothbrush, throwing it back into the water after the brushing. Rinse all well, shake out and put into a soft cloth and dry gently. When quite dry, take a piece of flannel or old stockinet and rub or polish each piece with crab's eyes or prepared chalk. They will immediately show a lovely polish, and any remains of the chalk can be removed by using any soft haired brush which is perfectly dry.

How to Make Oatmeal Griddle Cakes.

One cup of oatmeal, 1 cup of flour, 1 teaspoonful of sugar, 1 teaspoonful of baking powder, ½ teaspoonful of salt; sift the baking powder in with the flour; add cold water to make a batter of the consistency of buckwheat cakes; beat very well together and bake immediately.

How the Expression "Given Name" Is Used.

In the United States the first name is so called in contradistinction to the surname, which is inherited. It is thought to be a relic of Puritan scrupulousness, the pilgrim fathers objecting to apply the term Christian to any person not "converted," which of course an uncircumcised infant could not be. Jews, in courts of justice, are often thoughtlessly asked, "What is your Christian name?" The proper question is, "What is your personal name?" The expression "first name" is almost universal throughout New England, eastern New York and Pennsylvania.

How to Strop a Razor.

The blade should be drawn from heel to point, starting at the heel and drawing it diagonally to the point and always turning it on the back.

How to Treat Earache.

At the first symptoms of earache let the patient lie on the bed with the painful ear uppermost. Fold a thick towel and tuck it around the neck; then with a teaspoon fill the ear with warm water. Continue doing this for fifteen or twenty minutes. The water will fill the ear cavity and flow over on the towel. Afterward turn over the head, let the water run out and plug the ear with warm glycerin and cotton. This may be done every hour until relief is obtained. The water should be quite warm, but not too hot.

How to Alay the Parading of Lips in Sickness.

Touch the lips often with the finger dipped in fresh water.

How to Remove Tan From the Face.

Rub the spots well with lard; then wash in soap and warm water.

TILLAMOOK'S RESOURCES.

A Description of the County.—Its Many Advantages.

About fifty miles south of the mouth of the Columbia river is the entrance to Tillamook bay, and here is the center of a county rich in resources, and magnificent in its possibilities. Tillamook county extends for about ninety miles north and south along the coast, and inland to the Coast Range, an average distance of twenty miles.

The county has an area of 2000 square miles, and is larger than some of the smallest states, and capable of supporting a great population as some of them.

Tillamook is in about the same latitude as St. Paul, Minnesota, though the climate here is much warmer and more even. The Japan current warms the shores of this region in such a way that winter is hardly noticed here. There is little or no snow generally, and when it does fall it soon melts away. The principal feature of winter is the long continued rains, always warm and this season of the year is remarkably healthful. The summers are unsurpassed. No finer climatic conditions exist than those of a Tillamook summer. This is the dry season, generally speaking, but there are refreshing showers occasionally, and the sea breeze tempered by the Japan current, is perfectly delightful. People camp out doors six to eight months in the year here with perfect comfort.

THE TIMBER.

The immense forests of this county are its chief and greatest resource. It is impossible to convey an idea of the magnitude of this item by any description. It is necessary to travel through our dense forests in order to even comprehend the least idea of their extent and immensity. A great portion of the county is covered with a growth of trees, the like of which can not be seen in any other portion of the United States. There may be a few larger trees in the redwood forest of California, but the fir trees of this section will almost equal them in size and they stand so thick that they are much taller; and much more imposing in appearance. A man can not enter into the gloomy shades of our dense woods without feeling a sense of awe, if not reverence, towards the giant monsters of the forest. Trees ten and twelve feet in diameter are often found, and the average size of the fir trees is perhaps six feet in diameter. And many of these trees are 250 and 300 feet in height. The trunks are very straight, and taper so slowly that it is hardly noticeable, and many of them have no vestige of a limb for the first hundred feet above the ground. Near Skookum lake, in this county, is a tree that is twenty-eight feet in diameter near the ground, thus almost equalling in size the famous "Big Trees of California." Once see the big trees in Tillamook county and you will lose all desire to see the California monsters. Here, it is possible to travel for miles and miles through dense forests of big trees, any and all of them being wonders in size to people who are accustomed to the tooth pick timber of Minnesota or Michigan. The largest specimens of timber in the eastern or central states, are more telegraph poles in comparison with the stately fir of Oregon. In places where settlers have tried to clear out a garden spot on one side of a lot. Near this city, on the public road is a log serving as a fence in this way that is twelve feet high as it lies, being higher than the top boughs which pass by. In fact a man would have to be on top of a load of hay to look over into this particular field. These stories regarding the immense size of the timber here are hard for people to believe who have not seen it, and those who have read the fullest descriptions of them are surprised to find them so large.

There are several kinds of timber here. The fir is most abundant and is in the rough and mountainous regions. The tide land spruce is plentiful along the coast and on the rivers and the spruce attains as large a size as the fir. Cedar is found in many localities also, and larch grows on the summit of the coast range. These are all valuable timbers. The fir (properly Douglas spruce) is a very durable and strong wood, and is manufactured into rough lumber for all purposes, and is made into flooring and rustic weather-boarding largely. A great deal of fir is used for ship masts. Timbers, 150 feet long have been sawed from it in many instances. Spruce is a softer wood, is white and is used mostly for finishing lumber and for boxes and barrels. Being odorless, it is good for packing butter and fruits. The largest area of spruce in the Northwest is found in Tillamook county, and as it is growing scarce elsewhere, it will be of great value in a short time. Most of the lumber manufactured here now is made from spruce. The cedar takes an elegant finish, and is the very best material for doors, sash and shingles. It commands a high price at present.

Nearly all of the timber in this county is adjacent to streams that will float logs, and with a little labor all of it can be put in streams where the winter freshets will bring it to the bay. The expense of logging here will always be small. The county is a net work of rivers that choppen the cost of logging right at the start. Many of these rivers are good sized streams on their lower courses, but the Coast Range prevents their being very long, and dozens of creeks course down the immense canyon of the range, uniting into one large stream. No less than five rivers empty into Tillamook bay. The lower courses of these streams are affected by the tide and so far as the tide water extends inland, steamboat navigation is carried on. This makes the navigable extent of Tillamook bay and its arms very great, and the facilities for rafting logs are much better than in most countries. There is at Hobsonville, on Tillamook bay, a mill that cuts 500,000 feet of spruce lumber per day for the San Francisco market. Two vessels are employed in carrying the lumber there and it is all made into boxes, mostly for rail cars and fruit. At Bay City is a small mill that cuts about 250,000 feet of lumber per day, the product of which is mostly consumed at home. The sawmills work at Bay City are capable of working a great amount of spruce into barrel staves, and a large new mill is partially built. At Tillamook City there is a saw mill that runs steadily, cutting about 20,000 feet of lumber per day, mostly for local use. This mill has a planing attachment. At Woods, on the Neetsucca river, in the south end of the county is a saw and planing mill that supplies the local demand and there is another local mill on the headwaters of the Big Neetsucca. On Nehalem there is a mill that supplies the local wants, also a large mill and box factory, which is capable of working 40,000 feet of lumber per day into boxes.

Other large milling industries, some of them much larger than any mentioned, will be started soon. A logging railway has been surveyed into one of the finest bodies of timber in the county, right of way secured and simple roads for yards, postroads and mill sites have been projected. It will not be long until active operations on a large scale will begin, and the improvement of the bay and bar of Tillamook and Nehalem, both of which are being provided for by the government, will give a great impetus to the lumbering business of this county. A low estimate puts the amount of lumber in our forests at 200,000,000 feet, and the work of cutting this into lumber, with all the preliminary work of logging, will give a large population employment for many years to come. A great deal of money will be distributed here, and the farming community can find a ready

market for all their produce right at home. Some good sized towns are sure to spring up on Tillamook bay and on Nehalem river as soon as the lumbering business gets well started.

The lumbering interests are by far the most important resource of the county, and this resource cannot possibly be exhausted within the next hundred years. The improvement of the harbors and the opening of the Nicaragua canal will bring all the lumber produced on this coast within reach of the Atlantic coast market, and there will also at that time be a greater demand for lumber on this coast as a general degree of prosperity will begin on this coast as soon as there is a canal across the isthmus and the high trans-continental rates broken.

DAIRYING.

Next in importance to Tillamook's lumbering resources, are the dairy interests. Grass is good here the year 'round. Feed is plentiful and easily produced, the climate is so temperate that cattle thrive; and all the conditions here contribute towards making dairying successful. The grasses and natural feed are of a kind that produces the best milk and butter. The climate is so even and cool, and the water so pure that the butter here possesses the finest flavor if any care is taken in making it. This business is found very profitable here and nearly two hundred tons of butter have been shipped from here during the past year. General stock raising goes with dairying here generally, and is very profitable.

FARMING.

General farming pays well here, especially when done in connection with stock raising. Markets are getting better every year, and as soon as the wagon roads are put in better shape, which is being done rapidly, the farmer will not have any trouble in finding a good market for his produce all the year. Of course there is no railroad yet, but the freight by the steamers is low, besides there is a home market at present for a great deal of produce. Barley and oats grow here to perfection, making yields equal to the richest sections of California or Oregon. Hay of various kinds does as well here as in any part of the United States. Potatoes and garden vegetables of all kinds are at their best here, and the yield is simply enormous. Hops grow and mature well wherever tried. There is a large area of prairie and bottom land in this county, and it is capable of supplying a large population. The hill lands are good for fruit and for grazing, and there is plenty of this kind of land, with occasional patches of table land or bottom land, that can be obtained under the government land laws. Land much less productive than this in the eastern states is being farmed. In fact there is very little of this county but what can be made productive in some way. The tide lands here are exceedingly rich, and much more of it could easily be reclaimed from the tidal overflow and made to yield immense crops. A great deal of the tide land is covered with a thick growth of nutritive grasses, and it is the most remunerative land that the county has. Cattle are often allowed to roam in the hills, and even in the woods, all winter without other feed than the natural grasses, and come out in good condition in the spring. The hills that have been denuded of their timber by fire make good sheep ranges. Fruits of all kinds grow to perfection here, especially apples, pears, plums and small fruits, such as blackberries, strawberries, raspberries, etc. are prolific bearers. The woods are full of wild berries, there being almost a dozen distinct varieties of huckleberries, besides salmonberries, thimbleberries, and many other kinds, which goes to show that this is a natural fruit country. Bee-keeping is carried on in some localities, and the honey produced here always commands the highest price being of exceptionally fine flavor. A living can be made here on a very small farm, and farmers can always do well here. They are the class that is needed. Improved land here sells at \$20 to \$40 per acre and unimproved land is worth from \$5 to \$20 per acre. A farm of 100 acres can be obtained from the government by residing on it five years, or by residing on it fourteen months and paying the government \$1.25 per acre. There is yet much vacant timber land which can be had on the same terms as above, or may be bought outright from the government without residing thereon for \$2.50 per acre. This land is selling to timber speculators at prices varying from \$500 to \$1000 per quarter section of 160 acres and will soon be worth a great deal more.

ETC., ETC.

Salmon fishing is carried on during the fishing season on Tillamook bay, on Nehalem bay, and sometimes on Neetsucca bay. The output of canned salmon amounts in value to \$50,000 to \$100,000 every year, and gives employment to a great many fishermen. There are canneries at each of the above named places and the item of canned salmon amounts each year to much more than the wheat of some of the grain producing counties. Coal is found in abundance on the Nehalem and of good quality. These deposits will be worked soon. Coal is also found in other localities, and other minerals are known to exist in various parts of the county. There is no better field for the sportsman than Tillamook. The hunter can find elk, deer, wate, wolf, bear and cougars here; the fisherman can yank thousands of fine speckled trout from the mountain streams. Trolling for salmon in the bay is an exhilarating sport. The salmon is a gamey fish, and sometimes it takes half an hour to bring in one of these lively fishes, and some of them weigh as much as fifty pounds. There is no finer fish than the Royal Chinook Salmon. For those who like to yak, the world easy there is a fine fish which can be caught more readily. We refer to the succulent clam, which grows in the sand bars and mud flats every where on the bay or beach. A common fishing utensil, a box or a shovel, is all that is needed, or you can dig them out with your hand. They are delicious in various ways, and there are several varieties of clams, oysters and mussels. Crabs are plentiful also. In the bay, flounder, sturgeon, pony, and other fish are found. Deep sea fish are plentiful. Nehalem beach, Netarts beach and Neetsucca beach are favorite resorts for campers, and they are frequented by wagon loads of campers every year who amuse themselves by digging clams, gathering shells and bathing. There will soon be better roads to these places, and they are sure to become popular resorts.

The same general description is practically good for every locality in the county, and as lack of space will not permit a special review of each valley or particular neighborhood, we mention a few of the special features only of each locality. Nehalem is particularly noted for its vast resources of timber and for its coal. There is, also, much fine bottom land on the Nehalem, and at the mouth of the river will be an excellent harbor when the proposed government work is done. The Nehalem river is a very fine stream, and for scenic grandeur is not surpassed even by the majestic Columbia. The river is more than one hundred miles long and thousands of sections of the most beautiful timber are tributary to it and its branches. The greatest area of farming land is around Tillamook bay, and on the various streams tributary to Tillamook bay. These streams will be the means of bringing large bodies of timber to the saw mills on the bay. Netarts is famous as a summer resort, and some fine bodies of spruce timber are adjacent. Neetsucca is a farming and stock raising country, the timber having been burnt away years ago. The people in that section are pioneers. South of Neetsucca is the Clifton Indian Reservation, covering one-third of the county, and containing much fine agricultural land. The Indians are disappearing fast, and the Indians having land allotted to them in severalty, after which the reservation will be opened for settlement.

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