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The Tillamook Headlight.

Fred C. Baker, Publisher.

Senator Fulton and Land Cases.

The Oregonian's Washington correspondent writes as follows:

At the solicitation of Senator Fulton, President Roosevelt has interested himself in the public land situation in Oregon, and promises to see to it that there shall be an adjustment of the administration of the forest bureau and of the Interior Department which will be satisfactory to the people of Oregon.

During a prolonged conference at the White House, Senator Fulton fully explained the public land situation in this state, emphasizing the fact that the development of many counties has been materially and needlessly retarded by the reckless withdrawal of lands for forest reserve purposes. He also explained the embarrassment in which hundreds of enterprisers have been placed by the overzealous and unjustifiable methods that have been adopted by the department in requiring proof on timber and even homestead entries made in recent months. The Senator made it quite plain that the public land situation in Oregon is fast approaching the crisis and decisive remedial action is necessary to restore confidence and good feeling among the people.

He said that while Oregon, as a whole, enforces the forest reserve policy, its people do not want all the valuable lands included within reserves, nor do they like to have settlers and those seeking to become settlers humiliated by the department when they are attempting to make fraudulent entries, when in fact they are acting in good faith.

After his conference Senator Fulton said he felt confident the prevalent abuses would be remedied, as the President intends to take the matter up with the proper officials and insist upon a return to conservatism, not only in forestry matters, but in regard to all forms of public land entries.

This probably means that before long a large amount of the area now withdrawn will be restored to entry and there will be a let-up in the ridiculous catchism through which enterprisers are now put whenever they attempt to prove up on their claims.

Do Americans Eat Too Much?

According to Dr. Wiley, chief chemist of the Department of Agriculture, who has been conducting an investigation to determine what preservatives are harmful to the human system, the American people eat too much. He says they give their kidneys more work to do than they can possibly perform, resulting in Bright's disease, which is more prevalent in this country than in any other. "The Americans are better fed," says Dr. Wiley, "than those of any other nation, with the possible exception of England. Their dietaries are far larger than those of the Italian or the French or the Germans, and the result is shown in the numerous cases of broken-down kidneys." He expressed the opinion that our people could cut down their rations by one-fourth or one-fifth and be better for it in every way.

It is perhaps true that the American people as a whole eat more than is necessary. The opinion that such is the case is not original with Dr. Wiley, but has been expressed by many others. That, however, is not the only trouble, the manner of our eating generally being in no small degree responsible for kidney ailments. The average American eats in a hurry and therefore does not properly masticate his food. In this way the digestive organs are unduly taxed and the effect in time is necessarily bad. But it is little purpose to give advice on the subject, however high the authority. The hustling American will continue to eat as he has been doing and take the chances and he can point to the fact that with all our people are as healthy and as vigorous as those of any other nation.

Protecting Cheese.

The United States Department of Agriculture endorses the use of paraffin coating for cheese.

There is no longer any doubt about the value of paraffin coating in preventing evaporation and consequent loss of weight in cold-cured cheese. Experiments recently made by the United States Department of Agriculture prove conclusively that cheese coated with paraffin not only holds its weight indefinitely, but is free from taint and much improved in flavor.

In Bulletin No. 49, just issued by the United States Department of Agriculture, is found a full report of tests made to finally determine the efficacy of paraffin, of which the following is an extract:

"Within the last few years the custom of coating the cheese with an impervious layer has been suggested, with the object mainly of preventing the development of mold. For this purpose paraffin has been found to be the most suitable agent. The application of such a layer to the cheese not only prevents the growth of mold spores by excluding air, but materially retards the rate at which the cheese loses its moisture. Paraffined cheese then dries out much more slowly than the untreated product, and the application of this method is of particular service in the handling of the smaller types of cheese, which have a relatively larger superficial area exposed to the air."

"To study the effect of this method of treatment at different temperatures a number of the smaller sizes of cheese (cheeses and ten pound prints) were taken from the same make and part of them covered with paraffin. These were divided into three lots and placed in the different curing rooms, where they were held for a period of several months."

"At 60 degrees the application of paraffin resulted in reducing the losses to less than one-half of that which occurred in the unparaffined lot. This difference naturally more observable in the smaller sized cheeses (prints). At 50 degrees this ratio was slightly diminished, but was in the same general direction. In the paraffined cheese at 40 degrees the losses were reduced to a minimum. Throughout the curing and to the end of the experiment the paraffined improved much more rapidly, and without exception was as good as or better than the unparaffined."

Pocketbook Measure of Farm Life.

Two farmers go home at the close of day. They live on neighboring farms, breathe the same air, eat much the same food and perhaps attend the same church. One goes sadly, with hanging head and gloomy thoughts, in despite of an uncontented. For him the sunset means only the end of another day of toil—the coming of a cheerless night. The other gazes over the hills at the sunset and seems to see in it a wonderful painting in which God has blended the colors of hope and promise. To that man the sunset brings rest from a day of toil and the promise of a happier and better tomorrow. Thus the two men pass homeward, one seeing only the meat and draggery of his life, the other the promise of a better day. The difference between the two men is that one sees only the material side of farming, while the other has kept alive and cultured the spiritual side of it. One man walks along—sweeping step with his own desires, narrowing the needs and ambitions of a farmer's life down to the pocketbook measure. The other sees something of the spiritual side of his business. Hope, beauty, prophecy well to him. He looks over the hills and thinks that however humble his farm home may be, the foundation of the nation is built upon just such homes as he is trying to make. The man's work is glorified as he remembers the power that lies in every human life for growth and development. Yes, some farmers deal with dead things alone—money and what it will buy. Others keep alive the spiritual side of their calling and deal with living things. One reason for this respect and honor the Grange is because it recognizes the need of this spiritual side of farming and tries to cultivate it in a practical way.—Rural New Yorker.

The Angora Goat Industry.

The latest bidder for honors in the green industry and agricultural development of this country is the Angora goat, and the prediction has been made that within the next decade a goodly portion of the untenable brush land in the United States will be converted to it into available farmland. The Angora is proving its value as a general utility animal for the American farmer, and its services are sadly needed by farmers in many parts of the country. Many an abandoned farm, which has been overgrown with brush and rank growths, under the pruning and trimming given it by the Angora goat has been transformed into a condition of fertility and usefulness that exceeded its palmy days. The Angora is profitable in many ways, as the mohair can be put to various uses in the manufacture of fabrics, the flesh has won recognition as a first class food stuff, and the milk of the Angora, under repeated tests, has proven richer and of better quality than the cow's milk. The Angora has certainly found a warm spot in the heart of the American farmer and a history of a good it has accomplished in this country within a remarkably short space of time makes an interesting study. The Angora goat regards the Canadian thistle as one of the choicest kinds of diet and it cannot thrive where the Angora is found. One of the pioneers in the Angora industry regards the Angora as "a veritable gold mine as a brush exterminator." They not only clear the ground of brush and weeds, but enrich it evenly as they work, thus giving the blue grass, where it is naturally grown, a chance to grow luxuriantly. The Angora not only lives but thrives on that which is considered of no value. It is only a few years ago that the sentiment against goat meat was so strong it was impossible to find a sale for the Angora venison, though it was not uncommon for peddlers to slaughter a few when shipped with a lot of sheep. Today no trouble is experienced in disposing of the Angora venison and the demand is increasing rapidly. Hence the Angora venison is now recognized as a standard class of meats on the daily markets.

A problem which is confronting the farmer whose work calls for extra help is that of hired help. Many are doing less on their farms because they are unable to get good help on which they can depend for the season. The Gates' seemed to have solved this problem quite satisfactorily. They have built some very nice and comfortable tenement houses on the place, and four of their men who are hired for the year, with their families, occupy these houses. Besides the house they intrinsically occupy a certain plot and some other requisites from the farm and pay him \$1 for each working day in the year, and he understands he is to be retained if he wishes to stay and prove a capable hand and shows an interest in the work. This plan of furnishing good homes for their men and paying them good wages seems to have been successful, for they have men who have been with them for several years and are so well satisfied they have no desire to leave the place, and such men who have learned all about the work and the methods of their employer are competent and desirable help.—Hoard's Dairyman.

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Ransom for Millionaire.

CHICAGO, Nov. 6.—A dispatch to the Tribune from Bristol, Tenn., says: Edward L. Wentz, the young Philadelphia millionaire, who mysteriously disappeared from his father's home at Big Stone Gap, Va., Oct. 14, is alive and a captive in the Cumberland Mountains. A letter has just been received from him, addressed to his parents, in which he states that he is well and asks that the \$100,000 ransom demanded by his captors be at once paid, so that he can get his freedom.

A strange, well-dressed man appeared at Big Stone Gap last Friday and inquired for the Wentz office, to which he was directed, and there had a talk with Dr. John S. Wentz, the father of the missing man, D. B. Wentz, and the chief detective under whose directions the great search was being carried on in the mountains of Southwest Virginia and Eastern Kentucky. The stranger told them that E. L. Wentz was still alive and that for \$100,000 he would be delivered to his family. Dr. Wentz informed him that if he would bring back a letter from his son, or some evidence that his son was still alive, he would then consider the proposition. The man said he would do so, and that night left on a Louisville & Nashville train for Esserville, Va., from which place he went into Stony Mountain.

The stranger has just returned to Big Stone Gap, bringing a letter from young Mr. Wentz himself, who in his own handwriting assured his family that he is alive, is being held captive and asks that they at once pay the ransom and effect his release. J. Wentz left here last night for Philadelphia.

When the negotiations are completed and Edward L. Wentz restored to his family cannot now be told, but it is known that he is still alive and that negotiations for his release are being made.

Dairy Strippings.

Many American farmers think that anyone can milk, but our dairymen are learning better. They are learning that a superior milker is to be appreciated as much as a superior cow.

There is but one line of agriculture that exceeds the dairy interest in the value of its products, and that is the corn crop of this country. The total value of all the dairy products in the census year was \$590,000,000, greater than the hogs sold, greater than the meat cattle slaughtered.

A good dairy cow is developed by intelligent breeding and feeding. It takes seven years of steady, watchful attention after birth to bring a cow to her best in the production of milk.

Many modern methods add very much to the comfort and comfort of the customer and dairymen. Bottled milk, ice boxes, rubber tires for the milk wagon, milk coolers and many other things have changed the old methods of producing and delivering milk.

The dairymen's life is a strenuous one and he must be up long before the sun, and cannot leave his work at twilight, and this comes every day. But he has some consolation for all his toil. He knows that he always has ready money by him and a constantly increasing pile that he can call his own.

Cut and cracked teats are easily healed with camphorated vaseline. A box of this should be kept in every milking stable and applied when first symptoms of a crack appear, and when the cuts are fresh.

The Jersey Bulletin stands up for the Jersey cow first, last and all the time. Writing about the Holstein milk controversy, it says: "If the Holstein has a righteous defense it can be exploited without slandering the Jersey."

To have solid butter the cream must not be churned at too high a temperature. When churned at a temperature of 60 degrees it will be solid, whereas if it is churned at 70 degrees, it will never solidify. It will be longer in the churn, but the pleasure of having solid butter will compensate for the additional time.

A move in the right direction has been made by the state college of Washington. It has issued a bulletin called "The Dairy Cow," written in language that school children can understand. The study of the cow by the future dairymen and women of the state will clarify many of the problems that will come up in their lives on the farm and among the dairy cattle.

The cow that lies on the ground these cold, frosty nights will pay for it by her vigor and energy to keep herself warm. A cow cannot maintain the vital force necessary for profitable work if she is forced to spend the nights in the pasture or the open yards. If you have no consideration for the cow, you have no pocketbook, and give her a warm stable.

Special dairy courses are provided for farmers' wives and daughters at the Purdue, Ind., winter School of Agriculture. The plan of the work is to devote a large part of the day to actual work in the ripening of cream, preparing starters, churning, working and printing butter, judging and scoring butter, as done by expert judges. It is hoped by these lessons that the grades of farmers' butter may be improved.

The poor cows are now weeded out of the dairy herds. An exchange suggests that now we should begin weeding out the poor farmers and that the success of the dairy depended as much on the man as on the cow. The dairy farmer might be very much improved by studying their business. When farmers are willing to acknowledge that they do not know it all, that there is hope for them. With dairying as with all kinds of farming there is but one road to success and that is "forward."

Congressman Hermann is making every possible effort to secure the vacancy on the river and harbor committee caused by the death of Representative Tongue of Oregon, with its vast waterways. Many Representatives admit, is entitled to this place.

Governor Chamberlain has decided that he will not call a special session of the Legislature unless he is requested to do so by a majority of the members of the two houses who will promise to oppose any other legislation than that correcting the defect in the tax law. He has reached this decision after investigating the state finances and learning that so far as the state government is concerned no special session is necessary.

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