

**Soil Moisture.**

At a meeting held in Denver awhile back the subject of soil moisture came up for discussion. W. N. Byers told of an experiment tried with an orchard of ninety-two acres south of Denver. The ditch from which it received irrigation was very uncertain and often not enough water could be had for the young trees. The owners tried cultivating largely. The cultivator was kept running all summer and the soil finely pulverized and made ashy and soft. The trees were kept very low so as to shade the trunks and the ground around them, and the results were very satisfactory. says the Southwestern Stockman. Professor Carpenter stated that he had visited the orchard and found that below the few inches of ashy top soil the ground was moist. Mr. De Vinney remarked that in Arizona the Indians planted their corn on the sand hills, where they found that the moisture was retained better than on low ground. Ex-Governor Routt told of raising corn on his farm in the foot hills of Larimer county without irrigation, by plowing as deep as his plow would go before planting the seed, and then keeping the cultivator going as long as possible. He said that about two-thirds of the moisture in the soil comes from below. He is convinced that too much irrigation is practiced as a rule.

**Big Bend Farmers.**

Dr. Thomas who has just come back from the big bend country says that scores of farmers over there are land crazy. The railroad company is selling thousands of acres of lieu lands at from \$1 to \$2½ per acre. Farmers who hadn't anything a year ago are now contracting for quarter sections, having been able to make their first payment on account of good crops last fall. He thinks that many of them will see their mistake later. Mr. Thomas says in the Tekoa Times that he would not give ten acres in the Palouse country for 160 in the Big Bend. There are yet thousands of bushels of grain unthreshed. Immigration is heading that way at a rapid pace.

**Fruit Canning Industry.**

For a number of years the establishment of a fruit and vegetable canning factory has been agitated as a practicable and profitable industry for Walla Walla. Somehow capital has been shy of launching into the business, which seems to present an opening for a decidedly profitable investment. At last, however, one man, Mr. George Barber, of Walla Walla, sees the opportunity, and is perfecting plans to can fruit and vegetables during the coming season. He has had the matter under consideration for some time, having been canning goods for two or three years with the object in view of starting a cannery.

Mr. Barber knows what he is about, having been connected with large concerns in California several years ago. He has also been keeping in touch with the industry of late, obtaining all the latest methods of putting up fruit and vegetables to the best advantage. In the past he has had exceptionally good success in putting up corn, fruit and pickles.

Mr. Barber will begin active work as soon as the fruit and vegetable season opens. He will, for the season, con-

duct an establishment of 500 cans a day, and if the business warrants, this will be increased to 1,000 cans a day the following year. Arrangements have already been made for the manufacture of the cans, other details arranged and all will be in readiness when the proper time comes to open up.

Mr. Barber states through the Walla Walla Statesman that his fruit will be better than any fruit on the market, as he will use only the best for canning, while many large canneries use over-ripe and under-ripe goods, which accounts for so much poor canned fruit and vegetables.

**LASSOINGS.**

Six million bushels of wheat have been shipped from Tacoma this season.

The National Fanciers' Association of Chicago last week held one of the greatest poultry shows ever held in the country. Over 3,200 birds were shown there.

The monthly statement of the bureau of statistics shows that the exports of wheat during 1897 aggregated 109,990,328 bushels, a gain of more than 26,000,000 bushels over 1896, and over 43,000,000 bushels as compared with 1895. The exports for 1897 amounted to more than half of the world's total shipments.

Elma, Wash.—Joseph Mathews, who left Dawson December 21, is here buying horses for Skaguay and Dyea, to be used for packing. He has been quite successful in this locality, having nearly a carload ready for shipment.

John Lilly, of the firm of Lilly, Bogardus & Co., has gone to Alaska, where he owns a part interest in a store, dealing in hay and grain. We expect he will have better success than a majority of those who go there.

L. K. Cogswell, of Chehalis, Wash., has sold 18 bulls this last year from his herd of Red Polled cattle.

We offer One hundred Dollars Reward for any case of Catarrh that cannot be cured by Hall's Catarrh Cure.

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Hall's Catarrh Cure is taken internally, acting directly upon the blood and mucous surfaces of the system. Price 75c. per bottle. Sold by all druggists. Testimonials free. Hall's family pills are the best.

**Winesap Apples and Codlin Moth**

It has seemed to some that the winesap apple was not as badly infested with the codlin moth as other varieties of apples. We give below the opinion of a writer for the Indiana Farmer. Have any of our readers had experience along that line? If so, it will be valuable to others let us hear about it.

On my Beulah Land place is a small group of old apple trees that have never been sprayed. I gathered the winter apples from these trees and found a large percentage of wormy fruit. Missouri pippins, greenings, etc. Four winesap trees, standing in the center of the group, were singularly free from the work of the codling moth. I have over 85 per cent. of sound winesaps, against 40 per cent. of sound fruit of other varieties. These facts attracted my attention, and I hastened to make inquiries of other growers—Singerland, Kepke, Docke and several others—and everywhere I find that this is a resistant variety, to a greater extent, than any other grown in our orchards. I believe that the fruit is so very hard that the larva of the moth finds great difficulty in effecting an entrance.

**Alaska Outfits**

It stands to reason a firm that has been in the "Alaska Outfitting" business for years knows a great deal more about what's required and how to pack it than a

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We are old hands at the business and can give you better service than any firm in Seattle.

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**The Acme Steam Canner.**

This Canner, which was exhibited by Mrs. W. E. Wands at the Portland meeting of the N. W. F. G. Association, not only saves a great deal of labor in canning fruit but also retains the flavor and form of the fruit. By using it Corn, Beans, Peas and Succotash may be canned with perfect safety so that we may enjoy the products of our gardens the year 'round.

TESTIMONIALS—I have found the Acme Steam Canner to do all that is claimed for it in the way of preserving fruits and vegetables. I have by experimenting found how convenient and economical it is in the preparation of the daily meals. It furnishes the best way of cooking brown bread, fruit cake puddings, meat pies, dumplings and custards. I have cooked a whole dinner in it including meat, vegetables and dessert in as many as eight different vessels, with no mingling of flavors whatever.

MRS. J. B. WALDO, McCleary, Oregon.  
The Acme Steam Canner I obtained from you more than meets my expectations. Twice the amount of fruit can be put up in a given time without worry, and with absolute certainty of success. In Oregon with our abundant fruit supply and where every family puts up a large quantity for winter use, I am convinced that the canner will become a household necessity and that the original cost will be saved in one years use.  
MRS. (Gov.) WM. P. LORD, Salem, Oregon.  
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