

**VALUABLE HINTS**  
BY W. S. C. EXPERTS

**Information Regarding Matters of Interest to Farmers Given in Response to Inquiries**

**Making Good Bread**

The first requisite for successful bread making is good, active yeast, and it makes little difference whether the source is compressed or dried yeast cake, or a "starter." The main thing is that it should be active and not soured by chills or draughts. By using good, active yeast and proper methods, good bread can be made from any flour. The best temperature for the development of yeast is about 82 to 90 degrees F.

Here is a good way to prepare yeast: Grate one-fourth of a pound of potatoes; add one quart of boiling water; stir thoroughly. Next, add three ounces of sugar, one ounce of salt, and finally, when the temperature has fallen to blood heat, add one cake of crumbled dry yeast cake and stir. Cover snugly, set aside in a warm place away from air currents, and leave it there to ferment over night. The following morning, this mixture should contain much yeast foam on the surface. Strain, and add enough water to meet the required absorption of the flour.

If a "starter" is used, instead of the above proportions, use four ounces of sugar, and one and one-fourth ounces of salt, and follow the above directions. The next morning save out a half pint and place it in a fruit jar, which set away in a cool place ready to use the starter. The remaining pint and a half of yeast preparation is strained and diluted with the required amount of water.

The use of too little water is the most prevalent cause for failure to make good bread. The dough should be sufficiently slack to nearly cling to the hand. A stiff dough is slow to rise, and in case fermentation is prolonged, it will sour and never spring in the oven. Dough of proper consistency will rise rapidly and develop into "well piled" loaves of good texture when baked. It is better to use too much water than too little, for in the former case, the time of fermentation can be shortened and baking prolonged to dry off the excess water. Upon mixing, if the dough is too stiff, it is possible to overcome this by adding more water and working it gently and thoroughly.

How to handle dough. Mix one pound of flour with all of the yeast and water, either with a spoon or bread mixer. Let it stand a few minutes, and then gradually work in the remaining two and three-quarter pounds of flour. Never force the flour to take up the water. If the hands are used, the dough should be partly lifted and half turned toward or away from you. The mixing operation should be continued until all the ingredients have been thoroughly mixed. The same precaution should be exercised in kneading the rising dough. Knead gently and thoroughly until all the large gas pockets have been worked out. A thorough mixing followed by two gentle kneadings is best with some flours, while with others the mere handling in the last kneading to shape into loaves gives the best results. If the mixing, kneading, and other operations are done with force, there is danger of lessening the activity of the yeast, in which case the dough fails to rise.

On the other hand, over-fermented doughs, when placed in the oven to bake, will fall. In such cases it is advisable to re-knead and let the dough rise again, although the quality of such bread will be more or less impaired. Since a measure of one flour will weigh more than a measure full of another, it should be weighed, not measured. Also, it is more satisfactory to weigh the water. The proper amount of water must be determined for each lot of flour, and it is therefore preferable to purchase flour not sack at a time, but in barrel lots. Flour generally improves with age. The following is a simple way to determine the amount of water flour requires:

Using a fairly accurate scale and a small apothecary's graduate, weigh out three or four lots of flour of four ounces each. In one lot add two ounces of prepared yeast preparation; in another, two and four-tenths ounces; and in a third, two and eight-tenths. If the one with two and eight-tenths ounces is too soft, while the one with two and five-tenths ounces is a little too stiff, mix the fourth lot with two and five-tenths ounces of the yeast preparation. Mix, set aside in a warm place and let raise until light; then bake, and observe which combination gives the best results. The one which, according to your judgment, gives the best results, indicates also the required amount of yeast solution to use. The quantity of yeast preparation used for four ounces of flour multiplied by 15 will give the quantity required for five one-pound loaves of bread; or, multiplied by three will give the quantity required for each three-fourths of a pound of

flour to make a one-pound loaf of bread.

**Silage Crops**

Vetch and oats have given excellent satisfaction as a silage crop almost all parts of this state. There are at least a dozen crops or combinations of crops that can be successfully used for ensilage in Western Washington. In most cases local conditions will determine which is best. A list from 37 silo owners and users in Western Washington show the following crops preferred, as indicated by the numerals after each: Clover, 13; corn, 12; corn and clover, 3; oats and vetch, 1; oats and peas, 1; barley and vetch, 1; barley and peas, 1; clover and rye grass, 1; vetch and kale, 1.

Mixtures were preferred by two correspondents. From this it will be readily seen that corn and clover are by far the most common silage crops. However, a number of men prefer some of the mixed crops as second choice, and would make very little difference between them and clover and corn. The real question is which crop will produce the largest yield per acre, and when siloed will furnish the best quality of feed.

**Churning in Winter**

In winter, cream is very difficult to churn because of the small and hard fat globules, low temperatures, sweet cream, and possibly thin cream. When cows are far advanced in their lactation period, the globules become harder and when churned do not stick together easily. Cream held at low temperatures, previous to churning makes quick churning impossible. I would suggest that if you have a cream separator you separate about a 35 per cent cream. By the use of a starter, ripen this at a temperature of about 75 degrees for six to eight hours. Then cool down between 55 and 60 degrees and churn in the ordinary way. This ought to bring the butter in about 35 to 40 minutes. Feeding a few roots may change the character of the fat to some extent and facilitate churning.

**Crop Rotation**

The practice of raising a crop every year has been followed on the experiment station farm at Pullman, Wash., for a number of years. Our rainfall is on the average about 23 inches. With a rainfall of 16 to 18 inches summer fallowing seems to give better results. We do not follow any definite system of rotation. The crops grown on the farm consist of alfalfa for six to eight years, frequently followed by corn. Clover is also grown for three years when the land is plowed up and corn is planted. We can raise field peas followed by wheat with excellent results. Afterwards corn or oats may be grown on this field. I think a good rotation, where it could be followed, would consist of red clover three years, corn one year, wheat one year, oats one year. However, our conditions are such that we have not yet been able to follow this rotation regularly.

With 240 active members, the Pacific Northwest Livestock association last year exhibited 2800 animals at its December shows, held at Lewiston, Idaho. Secretary S. B. Nelson reports the present membership of the association as 500; and with the increase in membership and strength of the livestock association, and the increasing interest in livestock production in mind, believes that at the stock shows the coming December, no less than 4000 animals will be exhibited.

If you have grown alfalfa on land for three years, it would ordinarily be a waste of fertilizer to apply any commercial material at the present time.

**SUPERIOR COURT PROCEEDINGS**

**Civil**

O. F. Smith vs. Dan Kelly—Satisfaction of judgment.

Thos. Neill, Admr., vs. George W. Grier et ux.—Order overruling defendant's demurrer, and giving them 10 days in which to plead.

G. W. Slater vs. J. P. Lich et ux.—Order sustaining defendant's demurrer.

Williamette Casket Co. vs. C. L. Shaw—Order extending time for setting for trial to October 24.

Famian B. Dodds, trustee, vs. Will R. Heglar et al.—Order continuing hearing on 3rd amended complaint to September 30.

The Malden Supply and Power Co.—Order of dissolution and disincorporation.

The Minneapolis Threshing Machine Co. vs. A. W. Amick et al.—Memorandum of the court filed.

**New Civil Cases**

Roy Hickman vs. William Schrader et al.—Action for foreclosure of lien. Order to show cause.

Hanna & Hanna vs. R. I. Haynes, defendant, and J. P. Hagaman, garnishee defendant—Action for recovery on note. Bond filed and writ of garnishment issued.

Frank K. Godfrey vs. W. E. White et al.—Action for recovery on note.

E. Maguire and J. N. Scott vs. J. M. Hughes et ux.—Transcript of

judgment against defendants from justice court.

**Criminal**

State vs. Otto Hoefle—Case continued to October 24 for setting for trial.

State vs. George Brooks—Case continued to October 24 for setting for trial.

State vs. E. L. Couchman—Order dismissing the case and exonerating defendant's bondsmen.

**Probate**

Guardianship of Austin A. Case—Order appointing C. B. Henderson, C. S. West and T. J. Rhoads, appraisers. Hearing on petition to sell real estate continued to September 30.

Estate of Willis F. Adams—Order appointing Charles W. Johnson, Niles Champlin and Dan Kinsinger appraisers.

Estate of Frank Purtnan—Order approving appraisement, and decree of distribution.

Estate of Mary Ann Ells—Order confirming appraisement.

Estate of Alvaro Kinnaman—Order extending time in which to close estate.

Estate of Leon Kuhn—Order appointing J. A. Perkins, Porter T. Crocker and P. F. Chadwick appraisers.

Estate of James Campbell—Bond for sale of real estate.

Guardianship of Emmet Jennings—Order to sell grain.

Estate of C. T. Lindley—Order for family allowance and order to sell grain and hogs.

Estate of Pulaski Hays—Order fixing time for proof of will and order for commission to take depositions of subscribing witnesses.

Estate of John Davison—Order appointing Frank Foy, J. A. Henderson and Ira Long appraisers.

Estate of Charles Shepherd—Order appointing O. Wilson, N. A. McIntosh and J. A. McIntosh appraisers.

**Mothers Pensions**

Irma Nixdorff—Pension of \$10.00 per month granted.

Mida E. Hoyal—Pension of \$10.00 per month granted.

Floca Teague—Pension of \$25.00 per month granted.

Olive Charest—Application disallowed for the reason that the applicant's condition does not at present come within the statute.

**NOTICE TO CREDITORS**

In the Superior Court of the State of Washington, in and for the County of Whitman.

In the Matter of the Estate of Lewis A. Manring, Deceased.

Notice is hereby given by the undersigned, as administratrix of the estate of Lewis A. Manring, deceased, to the creditors of and all persons having claims against the estate of said deceased, to present them with the necessary vouchers, to the said administratrix, within one year from the first publication of this notice, to-wit: within one year from the 5th day of September, 1913, at the law office of D. C. Dow, in the City of Pullman, Whitman County, State of Washington, the same being the place for the transaction of the business of said estate.

Dated this 30th day of August, 1913.

**CARRIE L. MANRING,**

Administratrix of the Estate of Lewis A. Manring, Deceased. Sept. 5-Oct. 3

**NOTICE OF SETTLEMENT OF FINAL ACCOUNT**

In the Superior Court of Whitman County, State of Washington. In the Matter of the Estate of Francis O. Warner, Deceased.

Notice is hereby given that James D. Carter, administrator of the estate of Francis O. Warner, deceased, has rendered and presented for settlement and filed in said court his final account, and that Saturday, the 4th day of October, 1913, at the hour of 10 o'clock a. m., of said day, at the court room of said court, in the City of Colfax, Whitman County, State of Washington, has been duly appointed by the said Court for the settlement of said account, at which time and place any person interested in said estate may appear and file his exceptions in writing to said account and contest the same.

Dated September 4th, 1913.  
B. F. MANRING, Clerk.  
By C. E. Lacey, Deputy.  
D. C. Dow, Attorney for Estate. Sep 5-Oct 3

You may not like glasses, but do you like red eyes, wrinkles or headache better? If not, see W. H. Straub, Optical Specialist, 111 Main street. Phones: Farmers 1031, Bell 284.



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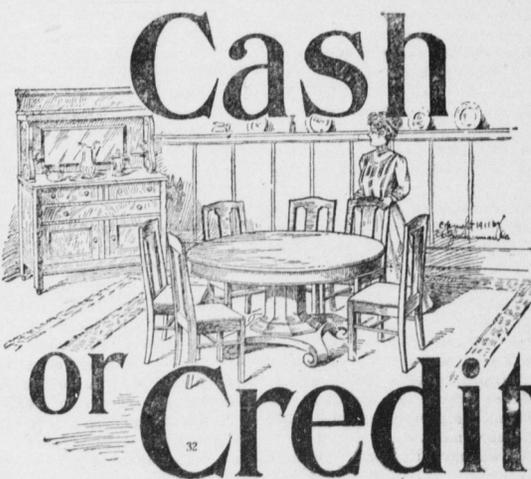
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