



A Little Stick of WRIGLEY'S

Makes the Whole World Kiss!

No climate affects it for the package protects it.

WRIGLEY'S goes to all parts of the world—in all seasons, to all classes.

Fresh, clean, wholesome and delicious always.

It aids appetite and digestion, quenches thirst, keeps the teeth clean and breath sweet.



The Flavor Lasts



"After every meal"

Social Opinion.

Social opinion is like a sharp knife. There are foolish people who regard it only with terror and dare not touch or meddle with it; there are more foolish people who, in rashness or defiance, seize it by the blade and get cut and mangled for their pains, and there are wise people who grasp it discreetly and boldly by the handle and use it to carve out their own purposes.—Mrs. Jameson.

NOTICE

Notice is hereby given that W. B. Sherman is no longer connected in any manner with the sales department of this company; and has no authority to act in any capacity for, or transact any business of any nature whatsoever on behalf of the undersigned.

Dated at Grenada, Cal., October 8th, 1917.

MT. SHASTA LAND & IRRIGATION COMPANY.
83 By A. L. HARLOW, President.

Comply with the law and use printed Butter Wrappers

According to the ruling of the Oregon Dairy and Food Commission all dairy butter sold or exposed for sale in this state must be wrapped in butter paper upon which is printed the words "Oregon Dairy Butter, 16 (or 32) ounces full weight," with the name and address of the maker.

To enable patrons of the Courier to easily comply with the ruling this office will supply standard size and weight butter paper printed with special waterproof ink, and delivered by parcels post, at the following prices:

- 100 Sheets, 16 or 32 ounces \$1.00
 - 200 Sheets, 16 or 32 ounces 1.35
 - 300 Sheets, 16 or 32 ounces 1.70
 - 500 Sheets, 16 or 32 ounces 2.40
- Extra charge for special designs.

Send orders by mail accompanied by the price as above and paper will be promptly forwarded to you by parcel post, prepaid.

We use the best butter paper obtainable, and our workmanship is of the best.

Rogue River Courier

Grants Pass, Oregon

Scientific Farming

FATTENING TURKEYS.

Preparation For Market Should Begin With Rather Light Feeding.

(Prepared by United States department of agriculture.)

In fattening turkeys for the market an excellent plan is to begin about Oct. 1 to feed night and morning, not feeding enough at a time, but that the birds go away still feeling a little hungry, and gradually increasing the quantity until they are given all they will clean up three times a day during the week before marketing. By the latter feeding is meant that they are fed until they leave the feed and walk away. Some turkey raisers feed wheat and oats during the first part of the fattening season, gradually changing to corn as the weather becomes cooler. The majority, however, begin feeding heavily on corn about Nov. 1, and since turkeys are not accustomed to such heavy feeding scolds often result, especially if new corn is used. New corn can be fed safely if the turkeys are gradually accustomed to it by feeding lightly at first and more heavily afterward.

Confining turkeys during the fattening season to prevent their using so much energy in ranging has been tried to some extent, but with very little success. Those confined to a pen eat heartily for two or three days, but after this they lose their appetite and begin to lose flesh rapidly. On allowing them free range again they pick up rapidly and are soon eating as heartily as ever. The better method is to allow them free range, as it keeps them in good, healthy condition, and they are always eager to be fed.

Nuts of various kinds are a natural feed picked up by the turkeys on the range. Of these beechnuts, chestnuts, pecans and acorns are those most commonly found by them.

Caponizing.

Turkey males are harder to fatten than the females, and they are especially hard to get in good market condition by Thanksgiving. Being much larger than the females, they require a great deal of feeding to cover their frames with thick layers of juicy meat, and in addition to this it is the nature of the young males to separate from the remainder of the flock about October or November and range over a wider area than the females. Very little has ever been done in the way of caponizing turkeys, but when it has been tried the capons were found to be much quieter in disposition and less liable to



The illustration shows a flock of Bronze turkeys in the stubble. Here they begin the preparation for fattening. The grain and insects they pick up keep them growing in size and make them ready for heavy feeding.

range over a wide area than the toms, and this character should be of considerable advantage in getting them in condition for the market.

Marketing Turkeys.

The marketing season for turkeys is very short, running from the middle of November to the latter part of December. Most turkey raisers sell their birds alive to poultry dealers, who either dress them or ship them alive to city dealers. Farmers near the city markets and particularly those in the middle Atlantic and New England states often dress the turkeys and either sell them direct to the consumer or to city dealers. In some sections shortly before Thanksgiving there is held what is known as turkey day. On the day before this event every turkey grower in the neighborhood kills and dresses his turkeys and the following morning brings them into town, where they are bid on and purchased by whatever buyers choose to be there, the birds going to the highest bidder.

In sections in which turkeys are grown in large numbers, as in Texas, dressing plants have been built by poultry dealers, who buy the birds alive and dress them for the various city markets. In such cases practically all the turkey raisers sell to these dealers, who often send buyers out into the country to gather up a drove of several hundred birds by stopping at each farm as they pass, weighing whatever turkeys the farmer may have to sell, and adding them to those already collected. Six or eight men can drive a flock of 1,000 turkeys ten or twelve miles a day. As soon as possible after the turkeys are received at the dressing plant they are killed, dry picked, cooled and packed in barrels or boxes for shipment.

Killing and Dressing.

In killing and dressing turkeys on the farm they should first be deprived of feed for twenty-four hours, but given plenty of fresh, clean water in order to clean the crop and intestines of all feed. When ready to kill the bird should be hung up by the feet. Holding the bird in one hand, a sharp, narrow bladed knife is used to sever the veins in the throat by making a small cut inside the mouth on the right side of the throat, at the base of the skull. After making this cut and bleeding begins the knife is then thrust up through the groove in the roof of the mouth and into the brain at the back part of the skull. On piercing the brain the bird gives a peculiar squawk, the feathers are loosened by the quivering of the muscles, and death is instantaneous.

Picking the Birds.

In dry picking the feathers should be plucked immediately, and if the bird has been properly stuck they come out very easily. The tail and large wing feathers are removed first, after which the body feathers are pulled out. When the turkeys are to be marketed locally or are to be shipped but a short distance they are cooled to a temperature of about 35 degrees F. by hanging in the open air, provided the weather is cool enough; otherwise they are plunged into ice water and kept there until thoroughly cooled. After cooling they are packed undrawn in boxes or barrels.

It is inadvisable for the producer without proper refrigerating facilities



This bird is in fine condition to bring the top price. What that will be is as yet problematical. The cost of turkeys this fall will probably surpass any previous season.

to ship dressed turkeys, as losses from improper cooling and from their being exposed to warm weather during transit are liable to occur. Aside from this it is seldom profitable to ship turkeys any great distance except in carload lots. When this is done the turkeys are cooled to 32 degrees F., packed in boxes or barrels and shipped in refrigerator cars.

Breeding Stock.

As to the best age for breeding stock, most turkey breeders prefer to mate a vigorous, well grown young tom (cock) with early hatched young hens (pullets) or with yearling hens. Early hatched turkeys are in most cases sufficiently mature to be used as breeders their first season, but in no case should late hatched or slow growing birds be kept for breeders. An excellent plan is to keep as breeders each year one-half yearling hens and one-half early hatched pullets and mate them with a well developed and vigorous early hatched cockerel. Yearling toms can be used if desired, but owing to their greater weight and clumsiness they are liable to injure the hens. Should a yearling or older tom be used care should be taken to pare off the spurs and file the sharp points from the wauks. After the third year the egg production of turkey hens begins to fall off, and it is advisable to replace them with younger stock.

The most satisfactory time of year to select breeding stock is November or December. By purchasing early in the season one not only has a larger number to choose from, but the birds are given ample time to become acquainted with their new surroundings before the mating season, which in the south ordinarily begins early in February and in the north about a month later.

Water For Poultry.

Give fresh and clean water to the fowls several times a day and especially let the first drink in the morning be clean water. Water standing overnight during warm weather is liable to be full of dust, poison and parasites. These are not good for chickens. Fowls should have all the pure water they can drink, for they drink a great deal in warm weather, and when fresh water is not furnished to them they are apt to drink any foul water they may come across. This is bound to cause trouble by breeding all manner of diseases.

The Food of Eels.

Fresh water eels are very clean feeders. They are sometimes seen cropping the leaves of watercresses and other aquatic plants as they float about in the water, but they are immense devourers of spawn of all kinds of fish.

Classified Advertising

FOR SALE

O. & C. GRANT LANDS—Blue print plats showing lands in Josephine county, \$1.50. Address A. E. Voorhies, Grants Pass 1f

FOR SALE—Good cooking and eating apples. Sweet apple cider 25c a gallon. K. Hammerbacher, phone 606-F-23. 91

FOR SALE—Horse, light wagon and harness. May be seen at 1324 East A street. Mrs. A. J. Klocker. 82

FOR SALE or rent—Six acres clover and fruit. 1324 East A street. Address Mrs. A. J. Klocker, Medford, Ore. 82

FOR SALE—Weaned pig. Call one half mile east of Booth Ferry, or write W. C. Runyan, Grants Pass, Ore., Route 2. 82

FOR SALE—One Poland China boar, 3 years old, full blood. Also six shoats, weight about 45 pounds each. W. J. Savage, Rd. 1, Box 54, Grants Pass. 82

FOR SALE—Two second-hand Fords, first class condition, one 1917 Maxwell, electric lights, self starter, fully equipped. Each is a bargain. Collins Auto Co., 511 H street. 86

FOR SALE—Two horses; one gelding, \$85; one mare, \$55; each weighs about 1,175 lbs. A. N. Parsons. 86

Letterheads that will please you, at the Courier.

TO EXCHANGE

FOR EXCHANGE—Southern California acreage, two pieces, total value \$5,800, will consider Grants Pass or Rogue river valley up to \$5,000. In answering give full particulars. W. C. Rice, 630 South Park, Pomona, Cal. 88

TO RENT

TREMONT ROOMS—Now under management of Mrs. L. C. Armstrong; 28 clean rooms at 35c and 50c; special rates by week or month; also light housekeeping rooms. Would like your patronage. 401f

FOR RENT—Furnished rooms. Also barn to be used as garage. Mrs. F. A. Coe, 804 Washington Blvd. Phone 164-J. 681f

FOR RENT—Large house, close in. \$15. O. S. Blanchard. 1f

PARTLY FURNISHED small house for rent, \$8 per month, close in. Apply A. E. Voorhies. 751f

WANTED

WANTED—10,000 customers to ride daily in Jitney Luke's taxi at 10 cents each. Inquire at The Spa confectionery, or phone 762-R. Country trips a specialty. 261f

WANTED—Box factory helpers at \$3 and up. Also machine men at \$4 a day with 25 cent bonus. Board only 75c per day. Steady employment the year round. Algoma Lumber Co., Algoma, Ore.

SALESMEN WANTED—Everywhere to sell our warranted nursery stock. You can make big money at spare time. Write for particulars. Donald Nursery Co., Donald, Oregon. 90

WANTED—An oak, flat-topped desk. State price. Address No. 1891 care Courier. 1f

WANTED—Five dozen Banded Plymouth Rock spring chickens. Address G. M. Esterly, Waldo. 83

WANTED—Good pastry cook at the Grants Pass hotel. 82

WANTED TO BUY—Pettie prunes. Inquire 818 I street. Phone 309-R. 83

PHOTO STUDIO

THE PICTURE MILL open daily 10 a. m. to 5 p. m. For Sunday sittings call Mill 283-R or residence 140-J. 781f

TAXI SERVICE

THE BABY NEEDS a new pair of shoes. Call Jitney Luke Taxi. Phone 262-R. The Spa. 1f

ASSAYERS

E. R. CROUCH—Assayer, chemist metallurgist. Rooms 201-203 Hall Building, Grants Pass.

MUSICAL INSTRUCTION

J. S. MACMURRAY, teacher of voice culture and singing. Lessons given at home of pupil if requested. Address 716 Lee St. 5511f

CLOTHES REPAIRED—Mending and darning neatly done at 411 C St. 361f

PHYSICIANS

L. O. CLEMENT, M. D.—Practice limited to diseases of the eye, ear, nose and throat. Glasses fitted. Office hours 9-12, 2-5, or on appointment. Office phone, 62; residence phone 359-J.

S. LOUGHRIDGE, M. D. Physician and surgeon. City or country calls attended day or night. Residence phone 369; office phone 152. Sixth and H. Tufts Building.

DR. ED. BYWATER—Specialist on diseases of the eye, ear, nose and throat; glasses fitted. Office hours 9 to 12 a. m., 2 to 5 p. m. Phone Residence 260-L; office 260-J; Masonic Temple, Grants Pass, Ore.

A. A. WITHAM, M. D., Physician and surgeon. Office: Hall Bldg., corner Sixth and I streets. Phone: Office, 116; residence, 288-J. Hours, 9 a. m. to 4 p. m.

DENTISTS

E. C. MACY, D. M. D.—First-class dentistry. 109 1/2 South Sixth street, Grants Pass, Oregon.

ATTORNEYS

H. D. Norton, Attorney-at-law. Practice in all State and Federal Courts. First National Bank Bldg.

COLVIG & WILLIAMS Attorneys-at-law Grants Pass Banking Co. Bldg. Grants Pass, Oregon.

E. S. VAN DYKE, Attorney. Practice in all courts. First National Bank Building.

DURHAM & RICHARD, Attorneys-at-law. Office Masonic Temple, Grants Pass Oregon.

W. T. MILLER, Attorney-at-law County attorney for Josephine County. Office: Schallhorn Bldg.

O. S. BLANCHARD, Attorney-at-law Grants Pass Banking Co. Bldg. Phone 270. Grants Pass, Oregon

V. A. CLEMENTS—Attorney-at-law Practice in state and federal courts. Rooms 2, and 3, over Golden Rule Store.

BLANCHARD & BLANCHARD, Attorneys, Albert block, phone 286-J Practice in all courts; land board attorneys.

VETERINARY SURGEON

DR. R. J. BESTUL, Veterinarian. Office in Winetroot Implement Bldg. Phone 113-J. Residence Phone 395-R.

DRAYAGE AND TRANSFER

COMMERCIAL TRANSFER CO. All kinds of drayage and transfer work carefully and promptly done. Phone 181-J. Stand at freight depot. A. Shade, Prop.

F. G. ISHAM, drayage and transfer. Safes, pianos and furniture moved packed, shipped and stored. Phone Clark and Holman, No. 50. Residence phone 124-R.

THE WORLD MOVES; so do we. Bunch Bros. Transfer Co. Phone 397-R.

The California and Oregon Coast Railroad Company

TIME CARD

Effective June 1, 1917.

Daily except Sunday.

Train 1 lv. Grants Pass. 1:00 p. m.
Train 2 lv. Waters Creek 3:00 p. m.

All trains leave Grants Pass from the corner of G and Eighth streets, opposite the Southern Pacific depot.

For all information regarding freight and passenger service call at the office of the company, Public Service building, or phone 131 for same.

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POULTRY PICKINGS.

+ Hens that are molting or are
+ finishing it cannot reasonably be
+ expected to lay during the win-
+ ter at a 50 per cent rate.
+ The pullets should be the real
+ winter producers of eggs were
+ they hatched at the proper time
+ so as to mature fully before the
+ hard winter sets in.
+ It should be remembered that
+ poultry must be healthy to do
+ their best, and a well ventilated
+ house is the first essential to
+ ward good health.
+ They must have plenty of exer-
+ cise, especially in the cool morn-
+ ing hours or in the late after-
+ noons.
+ Give fowls range and clean liv-
+ ing quarters and their keeper
+ can almost afford to throw away
+ all the medicine bottles.

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