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GET YOUR TIRES MENDED and buy a D. M. & C. K. welder for future use. See Mr. Gotcher, the tire man at Grants Pass hotel. 1f

12 ACRES oak, madrone, fir and pine, on railroad in Jerome Prairie. Will take wood in payment stumpage. Phone 270. 83tf

600-ACRE STOCK RANCH for sale; about 125 acres in cultivation; considerable irrigation; 2 miles from R. R. station; 1 1/2 miles from two schools; half cash, balance low interest. Address No. 1052 care Courier. 86tf

FOR SALE—Singer sewing machines on easy terms. Machines rented and old machines taken in part payment. C. A. Chapman, 245 S. Central avenue, Medford. Local headquarters Grants Pass Hardware. 91tf

ANGEL CAKES—75 cents each; order by phone, No. 190-J. 92tf

1914 HARLEY-DAVIDSON motorcycle, used one year, good tires. Price \$100. Daniel McFarland, 740 North Tenth street. 17

TIMBER CLAIM FOR SALE—160 acres near Kerby, mostly pine. N 1/4 of SE 1/4, SW 1/4 of SE 1/4 and SE 1/4 of SW 1/4, Sec. 14, T. 39 S., R. 8 West. Price \$2,250. Address owner, Mrs. Mattie E. Palmer, 574 Nehalem, Ave., Portland, Oregon. 37

FOR SALE—Invalid's wheel-chair. No 10 Remington typewriter. Both in first class condition. Inquire of Mrs. Edw. G. Harris, 1042 East A street. Phone 341-R. 18

FOR SALE—One thoroughbred Berkshire gilt, one year old. Phone C. F. Daws, Wilderville. 17

FOR SALE—A gentle cow, gives 2 1/2 gallons milk daily. Weighs from 900 to 1000 pounds. Price \$65. Next place south of County Home. A. E. Alberts, R. F. D. 1. 17

WANTED

FOR RENT—4-room bungalow, 421 West L, shade trees, good well, electric lights, 2 acres, barn, poultry house and park. Address Mrs. W. H. H. Taylor, 1114 Pine St. 38

WANTED

WANTED—Man and wife want one or two rooms with bath. North side preferred. Address No. 1230 care Courier. 10tf

WANTED—Waitress at the Josephine Hotel. 12tf

WANTED to rent for two months—High speed motorcycle in good running condition, equipped with speedometer, horn, lights. Good rent. State price and make of machine. Address 1247 care of Courier. 18

WANTED—Serving by the day. Experienced. Phone 104-J. 17

WANTED—Men for concrete road work. Wages \$4.50 and up. Board \$1.00 also men for rock quarry—same wages. Perham, Brown, Dean & Hagie, Marshfield, Oregon. 32

MISCELLANEOUS

B. L. GALBRAITH—Insurance, any kind. Rentals. Building and Loan. Phone 609. 609 G street. 84tf

DAIRY

DAIRY BARN OR OPEN SHED?

Much Mooted Question Among Farmers for Many Years—Data Offered by Government.

(Prepared by the United States Department of Agriculture.)

"Cows consumed somewhat more feed and produced slightly more milk when kept in open sheds than in closed barns, while their increased production did not offset the extra cost of feed," reports the United States department of agriculture from the results of investigations conducted at Beltsville, Md. "Which: the open shed or closed barn for dairy cows?" has been a much mooted question among



Interior of a Well-Arranged Dairy Barn.

the dairy fraternity for many years and the data offered by the federal department is illuminative in clearing up the problems. From present knowledge, the open shed is not thought to be adapted to regions of extreme cold, deep snows or high wind.

Considering all operations, other than milking and feeding, slightly more labor was required to care for cows under the open-shed system of management, while there was a tendency for "boss" cows to deprive the weaker animals of feed, and the normal advantages of the shed which resulted in decreased production on the part of the more timid cows. The manure was apparently well preserved, until it could be hauled to the land, under the open-shed system and it was handled more economically than in the closed barn. Furthermore, cornstalks in the manure were sufficiently decomposed to be handled successfully with the manure spreader.

Under the open-shed system, 68 per cent more bedding was required for each cow, but the cows were cleaner and more comfortable. There was little difference in the time required to bed the animals under the two systems, but the rapid rotting of the cornstalks or other coarse material under the open-shed method makes their use for litter in the open shed practical. Despite other results to the contrary, the results of this experiment showed that there was little if any difference in the frequency of injuries to cows under either open-shed or closed-barn conditions.

In general, little difference could be noted in the contentment of the cows

under open-shed or closed-barn conditions. Some of the animals appeared to be more contented in barn stalls; others more at ease in the open shed, while still others apparently had no preference. However, under open-shed conditions the cows had more freedom, as they could lie down and get up with ease and could select a clean place on which to lie whenever they chose. Furthermore, they had access to an abundant supply of fresh air. In many poorly ventilated dairy barns the air supply doubtless would be an important factor in making the open shed more desirable as a source of cow comfort.

Data collected by the department of agriculture shows that in the instance of 21 cows which were kept under the two systems, 15 animals produced more milk and butterfat when kept in the open shed, while six cows showed a higher production when maintained in the closed barn. The total production while in the open shed was 34,630.9 pounds of milk containing 1,535.15 pounds of butterfat, and that in the closed barn was 31,598.7 pounds of milk containing 1,437.41 pounds of butterfat. Accordingly, under the open-shed system, there was a total increase for the period considered, about eighty days, of 2,732.2 pounds of milk and 97.74 pounds of butterfat, or an average for each cow of 130.1 pounds of milk and 4.65 pounds of butterfat. The total number of months compared under each system was 57, and the average time was about eighty days. Calculations from these figures indicate that there was an average monthly increase of 48 pounds of milk and 1.7 pounds of butterfat for each cow while stabled in the open shed.

It is largely a matter of personal preference for the farmer to determine under which system, open shed or closed dairy barn, it is most profitable for him to maintain his dairy cows.

GREENS OR POTTERBS

A large number of cultivated and wild greens are edible, and when canned make succulent and valuable food for the winter and spring months. Among the cultivated greens are Swiss chard, kale, Chinese cabbage leaves, upland cress, French endive, cabbage sprouts, turnip tops, young, tender New Zealand spinach, beet tops, dandelion, young, tender dandelion sprouts, native mustard, Russian mustard, collards, and tender rape leaves. Among the wild greens are pepper cress, lamb's-quarter, sour dock, smartweed sprouts, purslane, pokeweed sprouts, dandelion, and milkweed (tender sprouts and young leaves).

Can greens the same day they are picked. Wash clean, sort thoroughly, allowing no foreign weed leaves or other vegetable matter to remain. Rid the greens of all sand, dirt, and dry, decayed or diseased leaves. Place the greens in a crate or cheesecloth and blanch in live steam either in an improvised homemade steamer, or regular commercial steamer, for 15 minutes. Remove the greens and plunge quickly into cold water. Remove to a freshly scalded pan or vessel and cut into convenient lengths. Pack into hot jars, add hot water to fill the container, and season to taste. If desired, a few strips of bacon, chipped beef, beef, or olive oil may be added to the greens. Partially seal jars.

Processing with steam under pressure is recommended. Process pint jars 40 minutes under steam pressure of ten pounds. Seal immediately, cool in a place free from drafts, test for leaks, and store in a dark, cool, dry place.

If the intermittent boiling process is used, boil for one hour on each of three successive days. Loosen the covers before each subsequent boiling, and after each boiling seal completely. Cool, test for leaks, and store.

If the one-period continuous boiling process is used, boil for at least two hours. Seal immediately, cool, test for leaks, and store.—United States Department of Agriculture.

Printing that pleases—We do it! Courier Job Department.

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