

VIEWS IN ALBANY, OREGON.--From Photographs by J. G. CRAWFORD and A. B. PAXTON. See page 328.



COURT HOUSE.



ODD FELLOWS' TEMPLE.

revolving drum of open wood or iron work, placed beneath a trough of water; 2d, extracting the juice by pressing the pulp, or macerating it in water, or exhausting it with centrifugals, or by diffusion. In the improved method of maceration, the cleansed roots are cut in slices by a machine, passed into a drying chamber, heated to 50° and subsequently ground to a meal. But diffusion is now largely practiced in Europe. The beets are cut into thin ribbons; their cells are not much broken, and purer juice is dissolved, and defecated, and evaporated, yielding from seven to eight per cent.

These establishments in France are often very large, employing several hundred men and women. Such manufactories produce about sixty-six tons daily, or 6,600 tons per year. A factory capable of producing 12,000 to 15,000 tons per year can be supplied with all the requisite machinery.

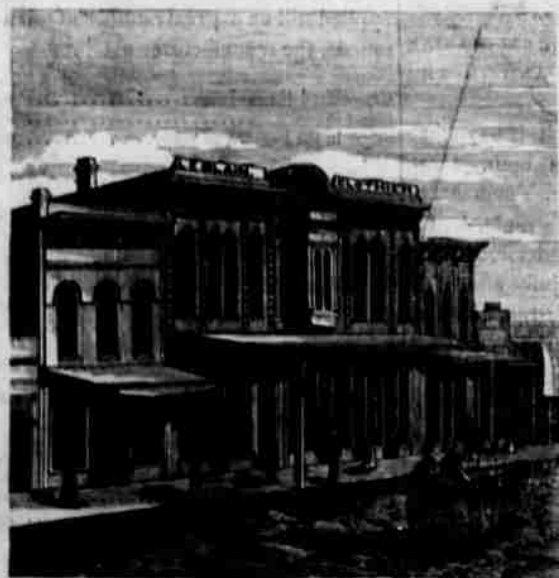
THE CONSUMPTION OF SUGAR IN OREGON AND WASHINGTON, OR THE BASIN OF THE COLUMBIA.

The tables above cited rate forty lbs. per person in the United States. For 200,000 people in the Columbia valley and its tributaries, 8,000,000 lbs. are re-

quired, or 8,000 tons. The amount used is estimated at more than twice as much. The cost at ten cents per pound is, at forty pounds each, \$800,000.

THE EUROPEAN PRODUCT AN INDEX.

The factories of Europe now make annually the vast amount of 946,000 tons of beet sugar, which is equal to 1,992,000,000 lbs., and is worth at ten cents per lb. \$199,200,000. The people of the United States consume 847,000 tons annually, or 1,694,000,000 lbs., which costs the consumers, at ten cents per pound, the enormous sum of \$169,400,000.



FOSTER'S BLOCK.



REVERE HOUSE.