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NOTICE

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Growing by Leaps

CONTINUED FROM FRONT PAGE

been for the present taxation laws, and we also believe that the land-value tax system brings about great development of industries.

As a matter of fact, relieving improvements of taxes is a great inducement for the property owner to improve his property. Therefore many properties are improved that would remain unimproved if the land-value tax system was not in force."

University of Oregon

Department of Journalism

In establishing courses preparatory to journalism, it is the hope of the U. of O. to work in cooperation with the practical newspaper men of the state. It will be our aim to keep the editors of the state press informed of what we are undertaking, and the methods we employ. Criticisims and helpful suggestions will always be welcome.

The organization of the work has been placed in the hands of Mr. Eric W. Allen, the veteran Northwest Editor of the Seattle Post-Intelligencer, who combines a record of success as a teacher with a large experience in newspaper work and adequate training in university principles and methods.

The possibility of rendering efficient service in preparing students for newspaper life has engaged the attention of leading universities of the United States for a decade, and after years of discussion and some valuable experiments, the work has gained the approval of the most practical publishers and editors. The universities of Wisconsin and Missouri have flourishing schools of Journalism with graduates proving the value of their training on the metropolitan papers of Chicago, St. Louis, Milwaukie and other cities and with the rural press of the middle west. The University of Washington established such a school about four years ago with equally satisfactory results, and more lately one was founded at the University of Kansas. The stamp of approval was placed on the general project by the will of that great newspaper genius, and most practical of editors, Joseph Pulitzer, owner of the New York World and St. Louis Post Dispatch, who left $1,000,000 to Columbia University to found a school of journalism and another $1,000,000 to become available for the same purpose at a later date. The Pulitzer School of journalism under the leadership of Mr. Talcott Williams of the Philadelphia Press, opens this month.

It is the belief of the universities and is coming to be the belief of many editors that the right kind of university training can be made as valuable to the newspaper man as to the lawyer doctor, administrator, or writer, none of whom has a more vital influence on the welfare of the state than the editor. More and more of late years university men have been taking up news paper work and it is now proposed to give them the advantage of special training.

The aim of the U. of O. will be to give it's students in journalism the soundest kind of a broad, liberal education, combined with much effort and experience that will be helpful to them when they graduate into the arduous and vitally important field of news paper work. It is realized that no mere technical instruction will fit one to meet the complicated problems and great opportunities that come to the active news paper man. The university undertakes the task of giving the young man the basis for that broad understanding of life and society which should come with the years to the man of brains engaged in this, the most human of the professions.

We realize that the young graduate in journalism will not be the equal of the seasoned editor or publisher, but if the university shall give him his start along the right lines, and develop what natural abilities he has, we believe in time this work will earn the approval of the editors and people of Oregon, and that a service will be rendered to the state.

Actual current newspapers are to be studied in the class room, along with the literature of the subject. but the main purpose of the instrction will be to bring the student into contact with the actual problems of the reporter and to give him a wide understanding of the whole situation with which the news paper man deals. An effort will be made to have as many as possible of the active editors of Oregon and elsewhere appear before the classes as opportunity offers, so that the student may get his ideas at first hand from the men actually engaged with the questions he is studying.

The sympathy and cooperation of the state press is greatly desired in this work, and it is hoped that no editor or other newspaper man will visit Eugene without making his presence known to the President of the College and the Professor of Journalism. He will be given every opportunity to inspect the work and to form an opinion on the validity of the methods employed.

Lucky.

Rustic—What's the matter? Motorist—Matter! I can't get this car to go. Rustic—Then it's the lucky man you are, for just yesterday a motorist got nearly smashed to bits here because he couldn't get his car to stop.

TELLS HOW to DRY APPLES

F. C. Bradford of Agaicultural College Fruit Expert Staff, Answers Questions

So many letters asking how to dry apples have been received by the O. A. C. division of horticulture recently that F. C. Bradford of the research laboratories has prepared the following information on the subject.

Most of the apple drying in Oregon is done in prune dryers probably because these are available. In New York state, where apple drying is done extensively, evaporators much like the hop kilns here are used. In fact, some apples are dried in hop dryers in Oregon. Prune dryers are fairly well adapted to this work, and have the advantage of being available for drying several crops.

The best fruit is peeled, cored and put on trays. An experienced operator with a hand machine will pare 50 bushels a day if the fruit is not too small. It is usually exposed then to the fumes of sulphur for a few minutes to bleach it, or keep it from turning dark. It is important that it be bleached as soon as possible after paring and slicing. A simple form of bleacher is a tight compartment with cleats to accommodate a number of trays at a time, at the bottom of which a pan of sulphur is burned. The fruit should not come nearer than two feet to the sulphur. Trays with wooden slats are preferable as galvanized wire is affected by sulphur fumes. If the fruit is handled in bulk a box with a series of inclined planes placed one above the other and sloping in opposite directions is used. The fruit is thrown in at the top and slides down these planes, exposed constantly to the fumes of sulphur, and collects at the bottom whence it is removed from time to time. Care must be exercised lest too much sulphur be absorbed by the fruit, a condition forbidden by law. The time required for sulphuring is variously estimated at from 20 minutes to an hour and a half, depending on the amount of sulphur used. Ten pounds of sulphur to a ton of fruit is perhaps a good estimate of the amount required.

Slicing usually follows, but may precede the bleaching. Slices are cut a quarter of an inch thick and whenever possible should be at right angles to the hole whence the core was removed. The proportion of rings governs the grading of the fruit to a ceatain extent.

In kiln evaporators the fruit is spread some eight inches deep. This is, of course, impossible when trays are used. The general practice in New York evaporators Is to start the fruit at 150 degrees, finishing at 125. In prune dryers this is necessarily reversed, and a higher temperature is frequently maintained. In kilns the fruit is turned from time to time to prevent it from sticking to the slats. When one lot has been removed the floor is treated with tallow to prevent further sticking. A good kiln usually drys a lot of fruit in 10 to 14 hours; in prune dryers in Oregon 24 hours is the most common period for drying.

The fruit should dry until there is little or no visible moisture on the surface. A test sometimes emyloyed is the squeezing of a number of slices together in the hand. Properly dried slices will separate at once upon being released. After it is taken from the drier the fruit should be allowed to "sweat" on a clean floor, as prunes are shoveled over from time to time. This makes the fruit more uniform as to moisture.

Most of the dried apples in Oregon are sold in sacks. If one is drying on a large scale, however, it will be found advantageous to pack in an attractive manner in 25 and 20 pound boxes, or in one pound cartons, as large operators in other regions do.

Reports from experienced Oregon apple dryers indicate that a bushel of green apples will produce 8 to 12 pounds of dried fruit, the amount varying with the method of drying and the variety used. King, Baldwin and Northern Spy are generally considered good apples for drying, Opinions as to the Ben Davis vary. Summer apples in general lack the firmness required in a good drying apple, although the Duchess of Oldenburg is considered good. Though it is reasonable to suppose a good eating apple will make the best dried apple, at present the market does not discriminate, and seedlings are frequently employed. The grading is usually based upon whiteness, cleanliness and general attractiveness, and proportion of slices in rings.

The drying of apples is discussed in much greater detail in Farmers' Bulletin 291, from which much of this matter has been taken. It can be secured by writing members of Congress or the Sec. of Agriculture, Washington, D. C.

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