

## PRIZE EXHIBITIONS

Over Eight Thousand Dollars to Be Awarded to Farmers Who Raise These Crops by International Barley and Hop Exhibit, Chicago, Oct. 12 to 22.

AMONG the important crops in the states of the central west, northwest and Pacific coast are barley and hops, both of which require considerable care in cultivation. The chief market for the better grades of barley is the malting industry, which supplies principally the brewing and distilling trades. The principal and almost exclusive market for hops is the brewing industry.

For a number of years American and European scientists have devoted much inquiry to these crops for the purpose of deciding upon which properties are conditioned their value to the consumer.

With regard to barley, there is considerable difference of opinion, the views of American and European investigators diverging to an extent. With regard to hops, scientific inquiry has not yet proceeded far enough to state with any degree of certainty which are the leading characters of the plant that make up its value to the manufacturer who uses it.

Departments of Agriculture Study Barley and Hops.

The agronomists and chemists of the State Agricultural colleges and several specialists of the United States department of agriculture have devoted a great deal of time to the study of barley and hops and their improvement. They have been advising the farmers to devote attention to the production of those properties in these crops which are most desired by the consumer. In this work, however, they have met with considerable difficulty from the fact that they have been unable to state positively what those properties are that the consumer desires.

In the purchase of barley and hops the individual judgment of the buyer,



STEMS OF WHITE CLUB AND MANCHURIA BARLEYS.

based upon personal experience, has been the controlling factor, and as the individual judgment is often biased by personal preference and even prejudice it has been difficult to define what character of goods would best meet the requirements of the market.

Improvement of Barley and Hops.

A movement is under way to bring about improvement in the growing of barley and hops and to lay down certain standards by which they can be valued regardless of the personal equation.

At the present stage this movement is crystallizing in an international barley and hop exhibit, which will take place Oct. 12 to 22, 1911, at Chicago, in connection with the American Exposition of Brewing Machinery, Materials and Products. For this exhibit there will be available a prize fund of over \$8,000, which will be apportioned to the different varieties and strains of the crops with a view of giving the greatest possible encouragement to the farmers who raise them.

The growers who may wish to participate in the exhibit should address the committee on awards, 1508 Republic building, Chicago, and ask for the necessary application and entry blanks. The committee on awards embraces not only a number of the most eminent experts among scientific men, growers, dealers and consumers of these crops but also specialists from the agricultural department of the United States and the several barley and hop growing states. Among those serving on the committee on awards are the following:

United States department of agriculture, bureau of plant industry—Professor M. A. Carleton, Professor H. V. Harlan, Professor W. W. Stockberger; bureau of chemistry—Professor J. A. Le Clerc.

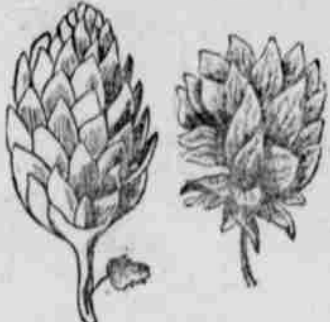
Agricultural experiment stations—Professor G. W. Shaw, Berkeley, Cal.; Professor Charles E. Saunders, Ottawa, Canada; Professor Alvin Keyser, Fort Collins, Colo.; Professor F. D. Farrell, Idaho; Professor V. M. Shoemith, East Lansing,

## STANDARDS FOR BREWING HOPS.

Value Reckoned on Basis of Hop-Bitter Acids and Aroma.

The following standards have been adopted by the committee on awards for hops entered at the grand international barley and hop prize-exhibition at Chicago, Oct. 12 to 22, 1911.

All hops will be valued under one standard, irrespective of geographical origin, on the basis of their hop-bitter acids and aroma, 20 per cent of hop-bitter acids and exquisite aroma receiving 80 points each, penalties being provided for excessive amount of (1) seeds, (2) leaves and stems (poor pick-



CLUSTERS OF FEMALE HOPS AT DIFFERENT STAGES OF GROWTH.

(1) (2) (3) moisture and dryness (poor kiln drying), (4) sulphuring, (5) damage by wind, mold and insects (6) off color and appearance.

Standard hops should range from 100 to 50 points, the relative merit or value of the specimen being expressed in the percentage of points it receives.

For every per cent of hop-bitter acids below 20 and down to 15, inclusive, one point is deducted; for every per cent below 15 and down to 10 two points are deducted; for every per cent below 10 and down to 8 three points are deducted; for 1 per cent below 8 four points are deducted.

The scale of quality as to aroma will range from exquisite with fifty points, to inferior with twenty-five points, the grades being: Exquisite, 50; very good, 40; good, 35; fair, 30; inferior, 25.

Contents of leaves and stems and seeds will be penalized one point for each per cent; moisture 1 per cent for each per cent above 10, up to 14; dryness two points for each per cent below 8 and down to 6 inclusive, as indicated in schedule.

Hops will be disqualified if they contain: (1) Less than 7 per cent of soft resins or hop-bitter acids, (2) more than 14 per cent of seeds (3) more than 12 per cent of leaves and stems, (4) more than 15 or less than 6 per cent of moisture, (5) if strongly sulphured (heavy reaction in five minutes), (6) if heavily damaged by mold or insects, (7) if strongly discolored or strongly off in appearance, (8) if abnormal in odor, disagreeable, cheesy or rank.

## THE AWARDS FOR EXHIBITS OF BARLEY.

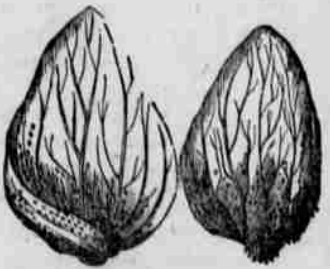
Cash Prizes Totalling Seven Thousand Dollars.

Awards for exhibits of barley at the second international barley and hop prize exhibit at Chicago, Oct. 12-22, will be made as follows:

The awards will consist of over 100 cash prizes, totalling about \$7,000, which have been contributed by a number of associations of brewers, maltsters and individual manufacturers. The highest individual prize is \$300.

For the purpose of prize distribution each of the four botanically different types represented by (1) Manchuria, (2) Bay Brewing, (3) White Club, (4) Chevalier will constitute a class by itself.

Prizes are also awarded according to geographical origin—by states—and commercial importance of the crop in the discretion of the committee on



LEAVES (BRACTS) OF THE CONE OF HOPS.

awards. Special awards will also be made in accordance with the conditions imposed by contributors.

The amount of barley offered for exhibit must be at least sixty pounds in bulk, with a sheaf of barley of at least twelve heads each.

The specimens must represent a fair average product of one field on which they were grown and must be taken by the grower himself from a quantity of 2,000 pounds at least.

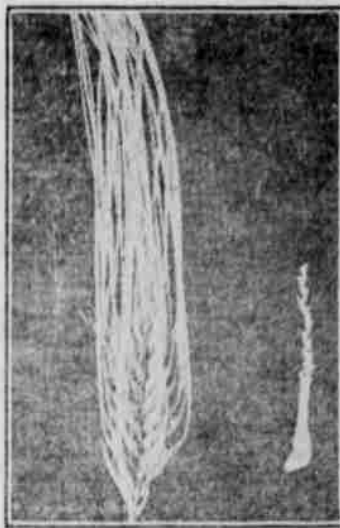
All samples of barley must be properly certified to have been grown by the exhibitor according to the "rules and regulations" to be obtained from the committee on awards, 1508 Republic building, Chicago.

## OF BARLEY AND HOPS

Notable Feature of the American Exposition of Brewing Machinery, Materials and Products --- Eminent Experts on the Committee of Awards.

Mich.; Professor C. P. Bull, St. Paul, Minn.; Professor Alfred Atkinson, Bossman, Mont.; Professor R. C. Donoghue, North Dakota; Professor H. V. Tartar, Corvallis, Ore.; Professor E. D. Ball, Logan, Utah; Professor R. W. Thateber, Pullman, Wash.; Professor R. A. Moore, Madison, Wis.

Cleaning Barley For Seed. One of the principal difficulties that have obtained in the growing of barley as well as other crops is that sufficient attention has not been paid to

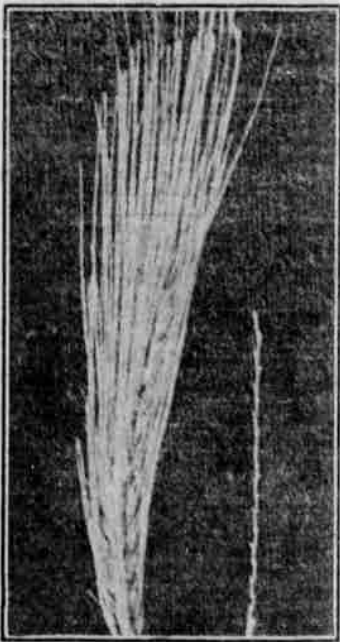


HEAD AND STEM OF WHITE CLUB BARLEY.

the seed, not only in the matter of fanning out all dead and degerminate berries, so as to seed only good and live grain and produce a good crop where no grains will fail to sprout, but also because there has been a lack of uniformity as to variety or strain. This is perhaps of more than ordinary importance in the case of barley and is one of the matters that will engage the attention of the barley and hop exhibit at Chicago in October, 1911. The barley which is used for malting purposes is put through an artificial process of sprouting in bins, in which necessarily all grains are treated alike. It stands to reason, however, that where plump and thin grains, mellow and flinty ones, starchy and albuminous grains are all steeped and sprouted under like conditions they will necessarily grow differently and cannot yield a uniform malt. This causes serious troubles to the consumer when he works up the malt in the further processes of manufacture and makes it difficult for him to finish off a uniform product. It stands to reason that where the different kinds of grains are all reeded in the same soil in like manner at the same season and grow under the same weather conditions the berries of different characters cannot possibly develop alike. The result will be an uneven stand, differences in the time of maturing, different action in the stack, etc.

Pedigree Grain. Different strains of barley will grow differently on different soils and in different climates.

In order to produce the best crops which will also be the most abundant it is therefore necessary to use pure strains, or, as the scientists call them, "pedigree" grain, where all the berries are of the same variety or strain and will behave alike under similar conditions. It is also necessary to find by experiment what particular strain is best suited to certain soils and climates.



HEAD AND STEM OF MANCHURIA BARLEY.

mates and also what method of planting and cultivation is best adapted to the varieties and types.

A great deal of work has been done along these lines by scientific investigators, particularly at the agricultural experiment stations of Wisconsin and Minnesota. These scientific men are serving on the committee on awards for the barley and hop exhibit which will take place in Chicago in October, 1911.

IF YOU INTEND TO BUY A

# Spring Wagon

OR A

## HACK

Splendid Line. Best Make in 1 1-8 and 1 1-4

Selling very low this month

Collins W. Elkins

## The Brosius Bar

Finest Brands of Wines, Liquors and Cigars.

LAGER BEER ON DRAUGHT

F. E. BROSIUS, Proprietor

## Millinery

July Clearance Sale

Prices on all kinds of Millinery greatly reduced after July 1st.

## Mrs. Estes

Millinery Parlors.

PRINEVILLE, - - OREGON.

## "RECEPTION"

Smith & Allingham, Props. Champ Smith's old stand.

Imported and Domestic Cigars

Famous Whiskies

Old Crow; Hermitage; Red Top Rye; Yellow Stone; Canadian Club; Cream Rye; James E. Pepper; Moore's Malt.

Porter, Ale and Olympia Draft Beer on Tap.

Imported Wines and Liquors.

### Notice to Creditors.

Notice is hereby given that the undersigned has been, by the county court of Crook county, State of Oregon, duly appointed Administrator of the estate of George W. Barnes, deceased, and all persons having claims against said estate are hereby required to present the same, duly verified, to said administrator at the law office of C. C. Brix, in Prineville, Oregon, within six months from the date of the first publication of this notice.

Dated and published first time July 13th, A. D. 1911.

WILLIAM H. BARNES, Administrator of the estate of George W. Barnes, deceased.



The hunting season will soon be here and now is the time to have your guns put in order. We do work of that kind.

CROOK COUNTY JEWELRY & SPORTING GOODS HOUSE

L. KAMSTRA, Prop.

## How About That Deed

You hold? Does it meet all the requirements of law to convey a good title to you? And those deeds which have gone before, are they legal and complete in every respect. If so, you have a very exceptional chain of title. Better let us examine it for before it is TO LATE.

PIONEER ABSTRACT COMPANY

(Member Oregon Association of Title Men)



The Supreme Excellence

OLD

"I. W. HARPER"

Among lovers of fine whiskey was not achieved in a day nor in a year. It is the result of nearly half a century's persistent effort and honest service. During all these years there has never been a time when HARPER was not what it claimed to be.

SIMPLY THE BEST.

Sold By

Silvertooth & Browder

Shaniko, Oregon

## O. K. MARKET

Stroud & Stroud, Proprietors

Choice Beef, Veal Butter and Eggs Mutton and Pork Country Produce

A Fine Line of Sausage

Telephone orders receive

prompt attention

## Prineville Green House

CHAS. W. SPRING, Prop.

Prineville, - - - Oregon

All kinds of vegetable and flower plants ready to transplant to the open ground at the proper season. All plants transplanted and well rooted. Pot-grown tomato and cucumber plants. Vegetables out of season. We now have help in the work and some one will always be on hand to wait upon you. A good article at a reasonable price is our aim. No extra charge for packing and delivery at the stage office. Write us your needs in the plant line.

Chas. W. Spring.