

HOPS VALUED BY LOOKS AND AROMA.

Best Are Raised in Bohemia, Bavaria and Parts of England.

According to the prevailing opinions, which, according to some American growers, are mere prejudices, the best hops are raised in Bohemia, Bavaria and some parts of England, notably Kent. Most American brewers as well as their European brothers value hops largely by their appearance and their aroma. This matter is being



HEAD OF GOLDTHORPE BARLEY.

thrashed out thoroughly in connection with the barley and hop exhibition which will be held in Chicago Oct. 12-22. As in the case of other aromatic plants, the sources of the aroma are not well understood. Aroma usually depends upon such minute particles of substance that even the delicate reactions in the chemical laboratory are frequently inadequate to discover them. The high prices which are paid, for instance, for certain wines are based upon their flavor or aroma, and yet this flavor or aroma cannot be discovered by chemical analysis. It is not surprising, therefore, that the substances which contain the flavor or aroma of hops have never been ascertained with certainty. There is a theory that they are closely associated with the soft resins contained in the lupulin, or the hop flour, which is found between the bracts of the cone and which is really the essential part of the hop plant.

As for the color of the hops, various preferences prevail, some preferring the varieties which are entirely green, while others think the yellowish green is preferable. In this country the yellowish kinds are usually preferred, while in Germany the green ones have the call.

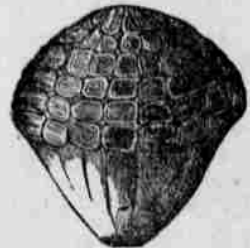
Inasmuch as the brewing value of hops depends largely upon the lupulinic acid and the soft resins and the American hops are unusually rich in soft resins, American hop growers need have no fear of entering the prize competition at Chicago under the rules which have been adopted for the jury which is to judge the hops.

AWARDS OF PRIZES FOR HOP EXHIBITS.

Conditions That Will Govern In This Class.

Awards of prizes will be made according to the following rules for hops entered in the second international barley and hop prize exhibition to be held at Chicago, Oct. 12-22, 1911:

The awards will consist of twenty-one prizes, the highest amounting to \$150. For the purpose of prize distribution each distinct hop growing section (for-



lupulin gland magnified 300 times. eign or domestic) will constitute a class by itself. The following American sections are recognized as distinct for this purpose: (1) New York state, (2) California, (3) Oregon, (4) Washington, (5) British Columbia.

Hops grown outside of these sections will be considered as belonging to that section which conforms most closely to their districts geographically and climatically, in the discretion of the committee on awards.

All samples of hops must be certified to have been grown by the exhibitor. The amount of hops offered for exhibit must be at least ten pounds, with six clusters of about twelve cones each.

REASONS FOR USING HOPS IN BEVERAGES

Taste and Aroma as Well as Preservative Quality Are Desired.

Some American growers claim that, inasmuch as American hops in many cases are just as rich in the soft resins as the best European hops, their brewing value ought to be equal to that of the Europeans. They have not, however, been able to convince American brewers of the accuracy of this view. They will try to do so at the barley and hop exhibition in Chicago in October, 1911. The principal trouble, however, with American hops as they reach the market is that they are picked carelessly. The only part that is of value to the consumer is the cone, and everything in the shape of stems and leaves that is mixed with the grains not only diminishes the amount of available material, but introduces a decidedly injurious element, the leaves and cones being rich in tannic acid, which imparts a stringent and harsh taste.

In the international barley and hop exhibition, which will be held in Chicago in October, 1911, the item of



BRANCH OF FEMALE HOP FLOWERS. Clean picking will cut an important figure in the valuation of the hops that will be entered for prize competition.

The great importance of this exhibition will be in the fact that it will tend to put the valuation of hops upon a substantial basis of facts rather than of individual preferences.

All exhibits at this exposition will be in the names of growers, no dealers being admitted to the competitive exhibition. The exhibition is in charge of the committee on awards, 1508 Republic building, Chicago.

RELATIVE MERIT OF BREWING BARLEYS.

It Is Expressed in the Percentage of Points It Receives.

Barleys will be valued according to the standards herewith given at the international barley and hop prize exhibition in Chicago, Oct. 12-22, 1911.

The relative merit of a brewing barley is expressed in the percentage of points it receives.

The total number of points is determined by deducting from the average of the sum of the credits the sum of the penalties corrected for percentage.

The barleys will be valued on the basis of maturity, viability (germinat-



HEAD OF CHEVALIER BARLEY. ing ability, berry weight, uniformity, albumen (or nitrogen) content. These five divisions standing as credits, while penalties are provided for excessive amount of moisture, for trimmings (screenings, etc.), for inseparable admixtures, damage indicated by off color, off odor or by general impression and irregularity of growth.

Barley is disqualified if in any credit division it receives below eighty points and contains more than 20 per cent of screenings or more than 5 per cent of inseparable admixtures; more than 15 per cent of moisture; if color, odor or general impression indicates heavy damage.

Four and six rowed barley should contain approximately for each middle or straight furrowed kernel two lateral or twisted kernels.

The viability (germinating ability) will be determined after proper artificial drying of the specimen.

Crook County Journal, county official paper. \$1.50 a year.

SECRETARY WILSON HONORARY PRESIDENT

U. S. Department of Agriculture In Barley and Hop Exhibition.

The secretary of state, the Hon. Philander Knox, has sent out to the diplomatic and consular representatives of the United States in foreign countries a circular letter informing them that an international brewers' congress will be held in Chicago, Oct. 12 to 22, 1911, and instructing them to bring the matter to the attention of the respective governments to which they are accredited, with the request that due publicity be given to the information and that the respective parties in interest be invited to participate in the congress.

The circular further contains the information that there will also be held at the same time and place an international prize exhibition for barley and hops.

The secretary of agriculture in the United States, the Hon. James Wilson, is the honorary president of the international brewers' congress.

The United States department of agriculture is preparing an exhibit by which the United States government will be represented at the international prize exhibition for barley and hops. The department will show what has been done by several of its experts who have been for some years devoting their time to the improvement of these crops.

The importance of this exhibition for the farmers who raise barley and hops cannot be overrated. It is believed that the first step is herewith taken to bring about a system of valuing these important crops upon a basis of fact rather than upon mere individual preferences and perhaps prejudice.

CLASSIFICATION OF AMERICAN BARLEYS.

Commonly Known as Two Rowed, Four Rowed and Six Rowed.

Barleys are commonly classified as two rowed, four rowed and six rowed. The European brewers generally prefer the two rowed varieties, which are plumper and starchier, while in this country the six rowed, of which the four rowed is but a slightly varied rel-



HEAD OF DAY BREWING BARLEY.

ative, is generally preferred because, while less starchy, it is more highly albuminous and therefore possesses more of the substance which brings about the inversion of starch into sugar—namely, diastase.

The common American brewing barleys arrange themselves in the following system:

1. Six rowed, erect—White Club.
2. Four rowed, drooping—Manchuria barley, Odeurbrucker, Scotch, Ohio Fall, Bay Brewing, Blue barley.
3. Two rowed, erect—Goldthorpe, Primus, Fan barley.
4. Two rowed, drooping—Common Chevalier, Horsford's Chevalier, Hanna, Princess.

Six Rowed Barley.—Through several years' experimentation at the Wisconsin agricultural experiment station it has been found that the six rowed barley is preferable to other varieties and more profitable for the average farmer to grow. The yield far surpasses that of the other varieties, and the market demands for the six rowed class far surpass those of all other varieties combined. At a conservative estimate 98 per cent of all the barley now grown in Wisconsin is six rowed barley. This being the type of barley most commonly used for malting in the United States, it is likely that most of the samples that will be shown at the barley and hop exhibition in Chicago in October, 1911, will be of that type.

The experiments with two rowed barley through eight years' continuous breeding work clearly prove that in most regions the farmer cannot get the returns from this crop that can be secured with the six rowed variety. The straw seems to be very frail and lodges easily, thereby injuring the quality of the grain and reducing the yield.

Huntington & Wilson Attorneys

Of The Dalles, have opened offices in Portland, Oregon, Rooms 805-807 Lewis Building.

Business sent to them from Crook County through their office in The Dalles or direct to their Portland address will receive prompt attention. Portland Phone, Main 2085.

I. O. O. F. LODGE meets every Saturday night

Strangers welcome. R. V. Constable, N. G.; Will Barnes, V. G.; H. L. Hobbs, Sec.; and C. B. Dinwiddie, Treas.

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These, together with admirable location, only four blocks from the business center, make this addition the most desirable home site in Prineville. For Low Prices and Easy Terms See

A. R. BOWMAN TO-DAY.

Astoria Centennial

Astoria, Oregon August 10--September 9 The Great Event of the Year It celebrates the first white settlement in the old "Oregon Country." Army and navy evolutions, band concerts, fireworks, hydro-aeroplane flights, historic buildings and collections, agricultural exhibits, Pacific Coast Regatta.

Central Oregon Day, Aug. 17 \$9.10 to Astoria and return from Madras, Opal City, \$9.55



Tickets to be sold August 16, good for return until August 24 Special folders regarding the Centennial will be sent on request.

Oregon Trunk Railway

Daily excursion tickets to Clatsop Beach resorts allow stopovers at Astoria. Details will be furnished on application. Trains leave Opal City daily at 9:00 a. m., Culver 9:15 a. m., Metolius 9:30 a. m., Madras 9:45 a. m., arriving Portland 7:45 p. m. B. R. Ness, Agt. J. H. Corbett, Agt. T. A. Graham, Agt. R. E. Michael, Agt. Culver, Ore. Opal City, Ore. Metolius, Ore. Madras, Ore. 8-10-2t

Central Oregon Day

At the ASTORIA Centennial Jubilee

Thursday, August 17

The Centennial celebrates the One-hundredth Anniversary of the first white settlement in the northwest

Spectacular Marine and Military Pageant

Program for the day will include Young American's Parade in the afternoon drill in the evening. Indian war dances, kite flying contests and concerts by Ellery's band

Pacific Coast Regatta

The greatest aquatic event to be held in the west. For Central Oregon Day at the Centennial, the

Oregon-Washington Railroad & Navigation Co.

Will sell round-trip tickets, August 16, Madras to DesChutes Jct. at One Fare to Portland Plus \$3.00 good for return trip up to and including August 23. For further particulars apply to any O-W. R. & N. agent or write to

Wm. McMurray, General Passenger Agent, PORTLAND, OREGON 8-10-1t