

Some Local Apple Talk

TIME IS HERE TO TREAT CROWN ROT

Crown rot of the apple tree is caused by a toadstool. This toadstool is one of the many fungi that give the farmer much concern.

The structure and growth made by this toadstool should be thoroughly understood since a thorough knowledge is necessary in case one attempts to combat it and is successful. The so-called vegetative part of the toadstool and the part which corresponds to the roots, stems and leaves of a tree for example, consists of minute but invisible threads which live in the soil or in vegetable matter either dead or living. These threads may be simple or branched and when abundant in the soil form strands of almost countless numbers which are enclosed in a special covering of a black color. When occurring in this form these bodies are known as the shoestring fungus. These shoestring-like strands attach themselves to all sorts of vegetable matter in the soil, among which are the roots of the apple tree. When the strings become attached to the tree they usually grow and finally develop the fruit which is as we know it—the toadstool.

If the strands are allowed to remain in contact with the roots they will gradually work their way through the bark. Soil conditions have a very decided influence on the activity of the threads, the more compact types being the more favorable. Should the bark of the roots be injured in any manner so that the shoestrings may reach the unprotected wood, the fungus becomes a parasite, growing into the wood and attacking and destroying the more tender part between the bar and the wood.

The entrance of the fungus into the tree is characterized by the presence of cankers which most commonly are located at the crown and on the main roots where they diverge from the crown. Unless special search for the infested trees is made it commonly happens that by the time the top of the tree shows that something is wrong with the root the tree is so badly injured that it is only a case of time until it dies.

At this time of year the toadstools are forming. The location of these toadstools usually reveals the location of all infested materials both decaying and living. One should go over every portion of the orchard and note if there are one or more brown mushrooms attached to the crown of the tree. It is a good plan to do this work at least twice during the next five weeks. Be sure to mark every tree and the location in the orchard away from the trees where mushrooms put in their appearance.

After the trees have been marked every mushroom should be collected and burned, for several reasons, principal among which is that they are the fruiting bodies of the shoestrings and produce the seed like bodies (spores) that start the fungus growing in new locations in the orchard.

After the mushrooms have been removed the dirt should be dug from the crown and large roots of these trees and the bark examined to see if there are any cankers in the bark. In case of cankers cut out all dead portions of the bark, leave the wood exposed for a few days and then coat the wood with thick Bordeaux mixture.

The dirt should not be placed in contact with the wood for at least a year. A burlap sack loosely wound around the injured part will be sufficient winter protection. Trees that have been entirely girdled should be bridged—grafted the following spring. Care should be taken to prune the top so as to remove as large a portion as necessary not to overtax the vitality of the tree until the flow of water and the movement of plant food throughout the tree becomes normal.

There is good proof that a mixture of air-slacked lime and dry sulphur (1-2 by volume of each) placed around the crowns of trees on which shoestrings are attached will kill the shoestrings and will not injure the tree. The above mixture should be placed on the exposed crown and bases of the large roots and then covered with soil.

W. H. LAWRENCE,
Plant Pathologist.

WOULD MAKE APPLE NATIONAL FRUIT

Four northwestern states are expected to observe Apple Day, November 18, as a holiday, and the idea of the occasion will be made nationwide.

We have the national game, the national anthem, the national bird and the national fish, and the other thing, and with the interest that is manifest in the culture of the

WOULD ERADICATE LAST OF SCALE

San Jose Scale is only found on a very few trees in the Hood River valley. Fire blight, which is a much more difficult disease to combat, has been eradicated—at least there is not a single canker known to exist in the valley at this time. With the co-operation of all concerned the same result can be accomplished relative to the San Jose Scale.

During the past month or more an inspection of a large number of orchards shows that the scale is very rare within the orchards. There are however, trees of all descriptions and varieties, both old and young, standing near houses, barns, outbuildings, in fence rows and fence corners, in hedge rows, along ditches and flumes, seedlings standing in the pastures and along the creek bottoms, as well as such trees as the red alder and the wild haw that are well plastered with scale. This scale attacks a very few of the wild plants, principal among which is the red alder and the wild haw.

The apple growers no doubt have carefully labeled all trees found to be infested at the time the fruit was gathered. The further request is made that each rancher make a careful survey of the ranch and destroy all plants in the out-of-way places that will carry scale and clean up such as he wishes to save. This search should include wild plants as well as the tame ones.

It is also requested that the people of the city of Hood River co-operate in this work by digging up and burning all unsightly fruit trees and pruning and spraying those they wish to save.

The campaign to eradicate the scale has been under way for several weeks. Kindly attend to such work as will facilitate the inspection—destroy worthless trees, prune and destroy those that are worth saving. Kindly do this work at once.

W. H. LAWRENCE,

Inspector for Hood River County.

EDUCATIONAL SIDE OF SHOW FEATURED

The educational side of the Spokane show will consist of daily conferences from 10-12 and from 2-4, three days of which will be devoted to cultivation, pruning, spraying, harvesting, financing, etc. Wednesday will be devoted to by-products; Thursday to storage and transportation; Friday to marketing. The best men of the Northwest will be used for one half of the Conference time, and the other half will be open for general discussion. Stenographic reports of the entire conferences will be taken, printed and distributed if possible without charge.

Other educational features will be: A free school to teach packing; the boys and girls' judging contest, preceded by instruction on how to judge; the test of power spraying machines by experts to gather complete information in regard to design, construction, performance and efficiency of modern spraying machinery; exhibit from the State College of Washington at Pullman and illustrating by colored transparencies of orchard views throughout the Northwest.

apple, there is no reason why that fruit should not be given especial recognition in the land. But Apple Day will be more than a mere doffing of the hat to the queen of fruits. It will be made the occasion of a closer acquaintance with the luscious morsel that tempted man from the Garden of Eden, for every man, woman and child in the nation will be asked to eat at least one apple on November 18. That looks like a little thing but it is not so small as it appears at first glance. Suppose that on Apple Day the people of the United States would eat just one apple each for breakfast. If 96,000,000 of our people were up in time for breakfast there would be an even million empty apple boxes to carry to the basement for kindling wood when the meal was over, as a box of standard pack contains 96 apples. Fifteen hundred freight cars would have found employment in transporting these apples to market, and an army of men would have earned the price of breakfast in handling the fruit from the tree to the table.

And that is for but a single meal. It is better than an even break that if the apple served for breakfast was a Hood River Spitz or Newtown, the ration would be doubled for dinner. But we will stop with figures before we get into a maze that will cause the price of apple land to soar to something like its true value, and besides there would have been no Hood River apples left for dinner.

Read the News. It tells it all.

FRUITS GROW WHERE MERCURY FREEZES

Over two years ago Frank N. Meyer, explorer for the United States Department of Agriculture, was sent to Central Asia in search of cold-resistant fruits for the benefit of the people living along the northern edge of the United States, and especially the upper valley of the Mississippi, so he traveled into Siberia and Manchuria as being likely regions, states Harper's Weekly. That his trip was a success, is proved by the fact that Mr. Meyer has recently sent to the Agricultural Department at Washington, several specimens of fruit that will resist a temperature far below zero.

Mr. Meyer, dressed in native attire, ate and lived with the natives of the different countries he traversed and was seldom heard from except when some rare and curious plant or seed from some distant part of the world was received through the mail.

Two of the best discoveries made in his search for cold-resistant fruits were an apricot that stands a temperature of 15 degrees below zero and a Siberian cherry that grows out-of-doors where mercury freezes and alcohol thermometers have to be used to record temperature. The apricot is a small, cold stunted tree, but, although the fruit is not much to boast of, it is nevertheless an apricot and cannot be killed by cold weather.

It is claimed that if this fruit is not good enough to suit the American palate now, it is only a matter of grafting and breeding from the hardy stock to develop any kind of taste desired. While the apricot is considered a good find, the one that promises to be the most popular and more valuable is the Siberian cherry. This fruit grows on a tree that never gets a chance to grow more than two feet in height, owing to the winter temperature of forty degrees below zero, where it flourishes. The fruit is only about the size of a huckleberry, but the bush fruits in its profusion.

2250 APPLE PIES BAKED PER HOUR

Apple pies baked at the rate of 2250 per hour in an oven 65 feet long and served by 75 well known Spokane residents will be served free on the opening of the National Apple Show, November 11 to 17. This will be the opening event of the Enakops, the amusement feature of the apple exhibition. The apples will first be made into sauce in a huge kettle weighing 1800 pounds. Gas will be used to cook the sauce, it being estimated by experts of the Spokane Gas Company that 48,670 cubic feet of gas per hour will be required. Five hundred bushels of apples will be cooked at a time. When enclosed in a crust, the pies will be placed on an endless chain in the bake oven. Eduardo Rampan, chef at Davenport's, and A. H. Cantrell will direct the cooking, while the populace will be served by leading men of Spokane as waiters. It is expected this novel undertaking will give the apple still greater favor as the king of fruits.

WENATCHEE CROP BELOW ESTIMATE

About four-fifths of the fruit crop of the valley has been shipped say Wenatchee reports. Railway officials expect the daily average of shipments to decrease from this time forward. A larger number of cars provided with heating facilities will roll after freezing weather sets in than in any previous season. This is due partly to scarcity of labor and partly to the present demoralization of the apple market.

The Wenatchee valley apple crop was overestimated. Instead of 4000 to 4,500 carloads of all kinds of fruit it is about 3,700 cars. This is divided into 3000 cars to Wenatchee and 700 from Cashmere and Peshastian. Only 600 cars remain to be shipped from Wenatchee the total last night having reached 2,490.

That the total shipment will now fall 300 cars short of the estimate is explained by the fact that growers were a little slow in their picking and were caught by the first of the regular fall winds. It is said that this caused just about 300 carloads

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of windfalls, which had to be classed as culls but which would have graded 70 per cent. extra fancy. Fifty cars were destroyed in the cannery fire.

Come From Up-River
Up-river shipments along the Columbia have been coming down steadily. Boat officers say about 10,000 boxes are now on landings and will

be brought down within the next day or two. Reports are that many apple trees in the upper country have not yet had their loads of fruit picked, lack of help being the cause.

Freezing weather will begin up there very shortly, the season being several weeks earlier than down here and it is feared that quantities of apples will be lost in this manner.

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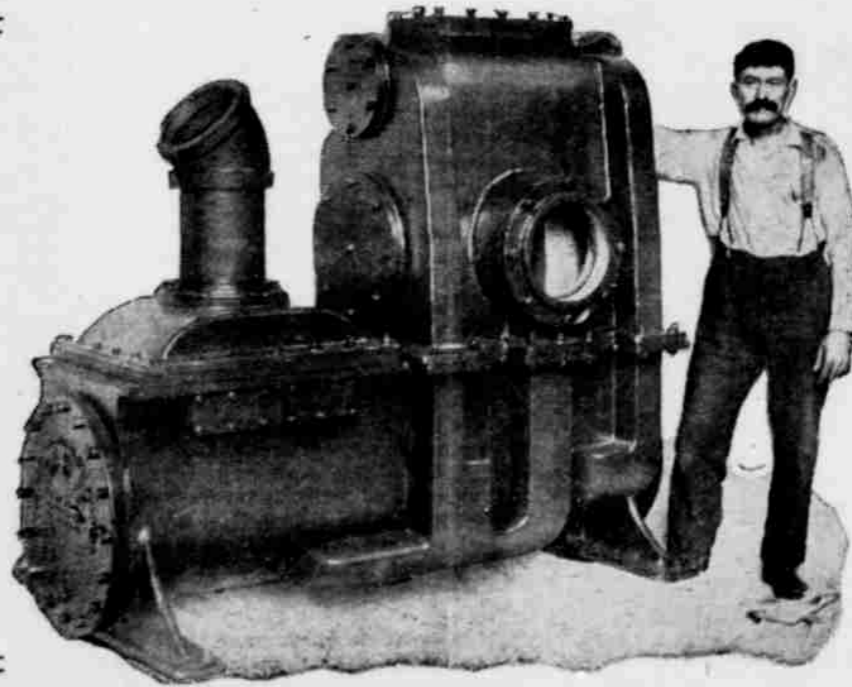
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