

RIPE APPLES KEEP

Properly Matured Fruit Is Best for Storage.

HANDLING CARE NECESSARY

Results of Investigations With Oregon and Washington Apples by J. O. Corbett, Expert of Bureau of Plant Industry.

The results of cold storage investigations with Northwestern apples which have been conducted for the past three seasons by the Department of Agriculture have been summarized by J. O. Corbett, horticulturist and pomologist of the bureau of plant industry. His report follows:

The proper function of cold storage is to retard the ripening processes of the fruit and the development of decay organisms and skin blemishes. The first responsibility for the keeping quality of his fruit rests with the grower, since it is his growing and handling methods that largely determine its vitality, freedom from disease and general condition when stored. Cold storage is not a remedy, or a restorative for poorly developed, weak, imperfect fruit, but is the most effective method of preserving the quality, flavor and appearance possessed by the fruit at time of picking.

The first step in successful cold storage of apples has been found to lie in the practice of such cultural, spraying and pruning methods as insure production of the sound, healthy, well-colored fruit, free from disease. Assuming this as the first requisite, the following factors have been found to most influence the keeping quality of the fruit and furnish best conditions for long storage: (1) Proper maturity at time of picking. (2) Care in all handling operations. (3) Prompt storage after picking. (4) A proper storage temperature.

Maturity Tests. Careful and extensive investigations have demonstrated that fruit picked at full maturity can be held for a longer period in storage, and is less affected by scald and decay than that picked when somewhat immature. Two important commercial varieties, Rome Beauty and Winesap, have been found to be especially susceptible to scald during storage, if picked prematurely. There is no doubt that several thousand dollars are lost to the industry each year through the improper picking of these two varieties alone. The results emphasize strongly the more care and attention should be paid to this detail of the harvesting operations than is usually the case.

By full maturity, however, is not meant over-maturity, which may cause fully as heavy losses as immaturity. Each grower should study his own fruit and his own conditions in order to determine the proper picking stage. Probably the most reliable single indication of maturity is the whitening or slight yellowing of the "ground color" of the fruit. This is the color underlying the blue or red color and should not be confused with the "ground color." Care in all handling operations is the second important requisite of successful storage. A class of fungi, of which the common blue mold, for example, are known to be unable to attack and cause decay of healthy, uninjured fruit. In spite of this fact, very serious rotts both in storage and in transit to market are the work of fungi of this type, and the largest contributory cause in all cases is bruising or skin breaking suffered by the fruit in the picking and packing operation. Microscopic bruises and breaks in the skin are large enough to afford entrance to the pores of these fungi and the necessity for the utmost care in all operations connected with the handling of the fruit to avoid bruising and mechanical injuries is more urgent than most growers realize.

Prompt Storage. There is a marked difference in condition between fruit stored as soon as possible after picking, usually not more than two days later, and otherwise comparatively long stored. Fruit in storage was delayed 10 days or two weeks. Such delay is especially injurious during a period of warm, humid weather. The delayed fruit will withdraw from storage is ripener, yellower and duller than the corresponding "immediate" stored fruit and in addition develops more rotts, scald and decay. The importance of eliminating all avoidable delay cannot be too strongly emphasized.

From 31 degrees to 32 degrees F. is the standard storage temperature for apples, and this was found to be the best for long keeping for the fruit. Higher temperatures permit the ripening of the fruit to advance more rapidly than at 31 degrees to 32 degrees F., with the result that the fruit is more susceptible to decay and decay organisms. In addition, the lower temperature retards most effectively the development of fungus decays and skin blemishes. For a short storage period higher temperatures may be used without serious trouble, especially with the better keeping varieties, but for long keeping 31 degrees to 32 degrees F. will best maintain the color, quality and texture of the fruit.

Apples should be withdrawn from storage while still firm, and in this condition can be held on the market in satisfactory shape for several days or weeks. If allowed to become excessively over-ripened in storage, however, they will break down very fast on withdrawal. Apples from 23 degrees F. will, as a rule, hold in better condition after withdrawal from storage than will comparable lots from higher temperatures.

PERSONAL MENTION. R. B. Winslow, of Dallas, is at the Oregon. T. A. Harper, of Dundee, is at the Seward. J. E. Ray, of Silverton, is at the Cornelia. A. E. Wilkins, of Marcola, is at the Washington. Mrs. L. A. Richards, of McMinnville is at the Eaton. Della Hayland, of Grants Pass, is at the Norton. Allen Eaton, of Eugene, is registered at the Imperial. Rev. J. W. Robinson, of Bombay, Ind. is at the Seward. L. C. C. Laurson, of Tacoma, is registered at the Norton. Mrs. E. P. Clareson, of Eugene, is registered at the Eaton. John Bigsby, of Prineville, is staying at the Washington. Mrs. A. J. Richenbach, of Sacramento, is at the Norton. William Jones and wife, of Marshfield, are at the Washington. E. R. Westbrook, proprietor of the Albany and St. Francis hotels at Al-

bany, and Mrs. Westbrook are at the Perkins. Mr. and Mrs. F. W. Settlemeier, of Woodburn, are at the Oregon. Mrs. D. C. Coleman, of Seattle, registered at the Eaton yesterday. W. F. T. Thacher, of Eugene, and Mrs. Thacher are at the Norton. R. A. Wernlich, a Marshfield lumber manufacturer, is at the Multnomah. Mr. and Mrs. Thomas C. Avery, of Stevenson, Wash., are at the Oregon. J. C. Johnson and family, of The Dalles, are stopping at the Cornelia. John Cox and Hugh Lacey, of Yamhill, are registered at the Washington. Harry F. Shaw, of the Hotel Osburn at Eugene, is registered at the Perkins. J. B. Hartman, of Salem, is at the Benson. Mrs. Hartman accompanies him. Robert Hann, a prominent timberman of Westport, Or., is at the Imperial. H. L. Gill, of Woodburn, is visiting in Portland and is staying at the Eaton. H. A. Sprague, of Warrenton, a prominent cannery operator, is at the Multnomah. W. E. White, a New York hat manufacturer, is registered at the Multnomah. O. K. Porter and wife, of The Dalles,

UNIVERSITY PROFESSOR WILL SPEAK AT Y. M. C. A. THIS AFTERNOON.



W. P. Boynton, Professor of the University of Oregon, will give an address this afternoon at 3:15 o'clock in the auditorium of the Young Men's Christian Association. "Science and Faith" will be the topic of the day. The speaker has made a special study of his subject. Special music, violin and vocal, will be rendered by Gerard Laurence and Madame Gerritsen. The meeting is open to all men.

were among yesterday's arrivals at the Oregon.

Major H. L. Bowly, State Highway Engineer, and Mrs. Bowly are at the Benson.

Clark W. Thompson, of Cascade Locks, was an arrival at the Multnomah yesterday.

Mr. and Mrs. W. S. Russell and Miss Dorothy Russell, of Otonowa, Ia., are at the Perkins.

E. E. Kiddle, State Senator from Island City, was an arrival at the Imperial yesterday.

Mrs. George U. Moore, of North Plains, Or., was an arrival at the Cornelia yesterday.

F. L. Campbell, president of the University of Oregon, and Mrs. Campbell are at the Imperial.

Mr. and Mrs. A. A. Tussing, of Brownsville, were among yesterday's arrivals at the Perkins.

Miss E. M. Kloch, of the faculty of the Oregon Agricultural College at Corvallis, is at the Benson.

G. E. Jacobs returned to Portland yesterday from a visit to Sol Duc Hot Springs. He is at the Benson.

Mr. and Mrs. H. R. Edmunds are registered at the Seward. Mr. Edmunds is a prominent merchant at Tillamook.

C. H. Birdssey, of the United States Geological Survey, with headquarters at Washington, D. C., is at the Seward.

Mrs. George Quante, of Metropolis, Ill., and Eva Goddard, of Mt. Carmel, Ill., who are touring the Pacific Coast, are in Portland and staying at the Cornelia.

CHICAGO, Sept. 25.—(Special).—From Pendleton today H. C. Sperry was registered at the Great Northern Hotel.

SALEM SCHOOLS THROGGED

First Day's Attendance Exceeds Last Year's and More Expected.

SALEM, Or., Sept. 22.—(Special).—The city schools of Salem opened with a record attendance. O. M. Elliott, superintendent, said the attendance would be much larger after the close of the hopping season. The attendance at the High School was far in excess of that on the first day last year.

Many improvements have been made in the courses of study, and the school directors and superintendent predict this will be the most successful in the history of the Salem schools.

A quarrel you don't want advertised is probably the most difficult secret to keep.

NON-SECTARIAN ABODE FOR WORKING GIRLS CONDUCTED BY SISTERS OF MERCY.

HOME FOR YOUNG WOMEN, 31 NORTH SIXTEENTH STREET. Modestly situated on a tiny hill in the central part of the city, yet obscure from the noise and din of town, is the Home for Young Women, conducted by the Sisters of Mercy at 31 North Sixteenth Street. This is a non-sectarian home for young working women where home comforts are enjoyed. There is music, free access to the library, a sewing-room and laundry conveniences. The meals are served family style.

them he was guilty of improper conduct. All this, he says, has caused him extreme humiliation and suffering.

In her complaint Mrs. Ball set up that she once took the defendant's automobile out and came into a collision with a streetcar, injuring the auto, for which her husband never forgave her. The auto incident is mentioned in the answer and the collision stated to be true. Other allegations of the wife's complaint are generally denied.

Judge Kavanaugh yesterday granted a divorce to Adolph B. Orlich from Emma C. Orlich. The wife was accused

of drunkenness and of having driven the husband from home. In the same court Katie A. Smith received a divorce from George E. Smith.

Judge McGinn gave a divorce to Ernest E. Jackson from E. Fern Jackson and to Mary Madrigano from Eugenio Madrigano. The divorce action of Loreto against John Balliste was dismissed.

Rain Delays Wapato Shipments. WAPATO, Wash., Sept. 26.—(Special).—There has been a decided falling off in shipments from this place during the

past two weeks, due to wet weather, which has interfered with hay-baling and fruit-picking, but work along these lines has been resumed. Apple-picking and packing is being pushed, and some cantaloupes and melons are still being marketed. Several carloads of peaches remain to be shipped. The total shipments for the year from this station will aggregate close to 2393 cars.

Orengo School Now Standard. ORENGO, Or., Sept. 26.—(Special).—The Orengo Public School has been

granted a standard card by B. W. Barnes, County Superintendent, in all but attendance. The school has been running only two weeks and the attendance seal cannot be granted to any school until they have been in session a month. This is the first school in the county to meet all the requirements for a standard school.

Mrs. Helen M. Le Fevre, of New York, made a gift to New York University of \$10,000 recently in memory of her husband, the late Dean Egbert Le Fevre. The income will be applied toward the salary of the dean of the medical college of the university.

It is on the tongue of everyone in Portland today. "Westover Terraces--yes, I was up there Wednesday." Scores came by streetcar and auto, on Westover Day. Everybody was enthusiastic about the magnificent view, the graceful, winding terraces, the wonderful possibilities for home-building.

If all the people buy and build on Westover who have so expressed themselves the past week, the terraces will soon be dotted with beautiful homes.

And now is the time to build on Westover. You can be in your own home by Christmas.

The owners are making an unparalleled proposition to those who buy now and build. Experts will help you plan your home. Every detail in the building will be personally supervised. Westover lends itself to varied styles of architecture. The many beautiful homes already here show the artistic possibilities of these view sites.

Why not go to Westover today and look it over?

F. N. CLARK & COMPANY Selling Agents Second Floor Title & Trust Bldg., 89 Fourth Street

To reach Westover by auto, go up Lovejoy to Cornell Road; follow Cornell to Westover. You will find splendid auto road to the top terrace. By streetcar, take "W" car on Morrison, marked "Westover." Transfer to Westover Terraces car at 25th and Pettygrove. Go to end of line.

Our Salesmen Are Not on the Ground Sunday

ANSWER ACCUSES WIFE

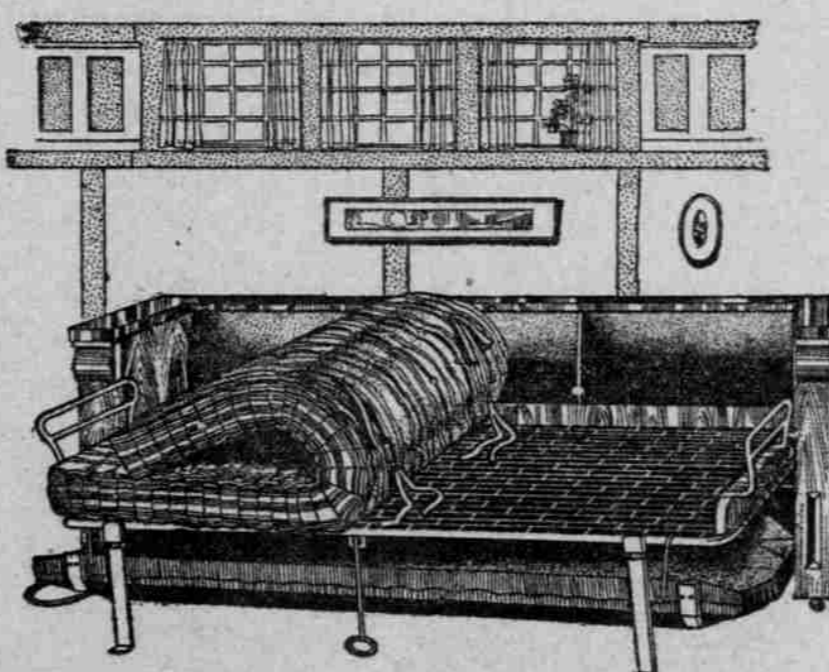
O. R. BALL AVERS WOMAN MADE THREATS AND IDLE CHARGES.

Reply to Divorce Action Alleges Business Was Hurt and False, Malicious Accusations Made.

O. R. Ball, manager of the American Typefounders Company, in his answer to the divorce action filed by his wife, Nellie O. Ball, declared that his wife threatened him with bodily harm, injured him in his business and displayed an ungovernable temper. Mr. Ball filed his answer yesterday.

It is alleged that Mrs. Ball took an intense dislike to her husband's friends and to his family and refused to visit the latter. Charges are made that she threatened him with a butcher knife and tried to strike him with a poker. Mr. Ball says she maliciously made charges of drunkenness and loose morals against him and wrote letters accusing him of improper conduct with the stenographer to the president of his company.

He further says she telephoned these idle rumors to his friends, wrote to Mrs. Lola G. Baldwin, head of the police woman's protective division, asking that he be investigated and on one occasion had the police conduct a raid on his room in a local hotel, telling



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No. 133 Same description, but different pattern. Regular price \$45.00, sale price... \$33.00
No. 46 Same description, but different pattern. Regular price \$42.00, sale price... \$31.75
No. 23 Same description, but heavy Colonial pattern. Regular price \$55.00, sale price... \$39.75
No. 905 Fumed quarter-sawed oak, genuine leather. Regular price \$65.00, sale price... \$49.30
No. 938 Fumed quarter-sawed oak, genuine leather. Regular price \$60.00, sale price... \$45.00
No. 211 Golden quarter-sawed oak, upholstered in velour. Regular price \$75.00, sale price... \$42.50
No. 902 Mahogany frame, upholstered in tufted black leather. Regular price \$125.00, sale price \$76.25
No. 557 1/2 Early English finish (Davenport only). Regular price \$110.00, sale price... \$70.00
No. 744 Early English Bed Davenport, genuine leather. Regular price \$100.00, sale price... \$68.50

Before purchasing Furniture at any other sale, first investigate our prices and by comparison you will find here better quality and better values for the same amount of money. Liberal terms if desired

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