

**GATHERING AND STORING-WINTER APPLES.**

From Pacific Rural Press.  
 People in rigorous climates are in many cases compelled to do just what those in mild climates ought to do, but will not, because they are not compelled to. One of these things is gathering and storing winter apples. Impelled by their dread of frosts, which may be expected in the latter part of September sufficiently severe to spoil the unharvested apples, they attend promptly to this important product, and gather it in about the time when it should be gathered without considering the frost.

If the growers of California winter fruit would give more attention to gathering and storing it—apples especially—it would be much better for both producer and consumer. Apples should be harvested—being carefully picked—as soon as they are ripe, before they show an inclination to fall from the tree. They should be assorted and graded, being carefully handled in every instance. All except the perfect ones should be fed out or converted into cider. The reserved fruit should be placed in a dark room, having a moderately dry atmosphere of equable temperature. Avoid pressure from weight as much as possible. Place them in shallow bins or racks tier after tier, and during storage season devote a spare hour occasionally to examining their condition and turn the fruit.

Now the labor and expense that this calls for is trifling; but is all that is needed in this country. It is as nothing compared with the treatment which winter fruit demands in the Eastern States. There the apples must be picked about the middle of September, and housed above ground until winter fairly sets in. Then a wall about three feet high, and of about the same thickness, composed of fresh stable manure, tan-bark, or common earth, must be constructed about the cellar on all sides, and in this steaming, unventilated pit, the apples are to be placed. The apples of the East, under any system of storage, are more liable to rot than those of California; and being more juicy the rot is soft and wet, and more contaminating. A rotten apple will not only spoil all with which it comes in direct contact; but will infuse a bad odor into apples a yard distant. This rot spreads rapidly, and necessitates picking over; and this, it will readily be seen, is an irksome, unpleasant task. Still, by attending strictly to it, the people of the East are enabled to enjoy apples the year round and at as low rates as we get them here. They have their early winter, late winter and spring apples; with golden and Roxbury russets, which last until apples come again.

If a system half as expensive and laborious were practiced in California, we also could have apples all the year round, and the market would retain an equable, healthy tone, the producer being able to regulate the supply by the demand. The importance of using all available means for furnishing a succession of fruits through the winter, spring and early summer season, is, in our opinion, only second to that of drying our surplus of fall fruit. The welfare of both producer and consumer demands attention at this point. The time of year for which this system provides is just when fruit is most needed; and there is no adequate reason why we should not have it in abundance. It is not enough that it is obtainable as a luxury; it should be placed within the reach of the poor at all seasons. We believe that providence designs that the poor of this country shall have fruit as well as bread to eat; and failing to get either, it will be a difficult matter to make them believe that the fault all lies with the middlemen.

Said the plaintiff in a divorce case at Augusta to Chief-Justice Appleton: "I don't want to say anything agin the woman, judge, but I wish you could live with her a little while; you'd think I'd told the truth!" The judge was willing to take his word for it.

The Atlanta News chants:  
 "The melancholy days have come,  
 The saddest of the year;  
 It's not too warm for whiskey,  
 A little rum for beer!"

**LIST OF POST-OFFICES.**

<b>BALISE CO.</b>	Mohawk	Placerville	St. Helena	Winnemucca
*Auburn	Pleasant Hill	Rattlesnake	St. Louis	Williamette Forks
*Augusta	St. Louis	Springfield	Winnemucca	
*Baker City	St. Louis	Williamette Forks		
Clarksville	St. Louis			
Express Ranch	St. Louis			
Eldorado	St. Louis			
Gen	St. Louis			
Humboldt Basin	St. Louis			
Jordan Valley	St. Louis			
Rye Valley	St. Louis			
Wingville	St. Louis			
<b>BEXOR</b>				
Alsen Valley				
*Carroll				
King's Valley				
Liberty				
Little Elk				
Monroe				
Newport				
Newton				
Philomath				
Summit				
Tolmie				
Yaquina				
<b>CLACKAMAS</b>				
Barlow				
Pave				
Battle Creek				
Canby				
Clackamas				
Clear Creek				
Coffingsville				
Damascus				
Hubbard's				
Jefferson				
Marion				
Monitor				
Newellsville				
Salmon				
Silverton				
St. Paul				
Shayton				
Sublimity				
Turner				
Woodburn				
<b>CLATSOP</b>				
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Portland				
Powell's Valley				
St. Johns				
Williamette Slough				
<b>COOS</b>				
Coos River				
Coguille				
Empire City				
Enchanted Prairie				
Fairview				
Hermanville				
Ischamus				
Marshville				
Randolph				
Silbin				
Siltuna				
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Columbia City				
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Washburn				
Wentworth				
Winnemucca				
Winnemucca				
Winnemucca				
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Nahalem				
Shannon				
Seaside House				
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<b>CLATSOP</b>				
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Westport				
<b>CLATSOP</b>				
Clifton				
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Wheat—\$1.45 @ \$1.55 @ 100 lbs.  
 Flour—Extra in demand for export at \$5.25 @ 755 @ 100 lbs.  
 Oats—\$1.40 @ 1.55 @ 100 lbs.  
 Onions—\$2.55 @ 2.87 @ 100 lbs.

**PORTLAND MARKET.**

Wheat—1.45 @ 100 lbs.  
 Oats—1.40 @ 100 lbs.  
 Flour—Yield; standard brands, \$5.50 @ 100 lbs.  
 Barley—\$1.40 @ 1.50 @ 100 lbs.  
 Green Apples—\$1.50 @ 100 lbs.  
 Onions—\$1.40 @ 1.55 @ 100 lbs.  
 Butter—Extra quality 25 @ 30 @ 100 lbs.  
 Eggs—27c @ doz.  
 Potatoes—Crown chickens, \$9 @ 30 @ doz.  
 Wool—22 @ 30 @ lb.

**Forest Grove Retail Market.**

**COMBINED WEEKLY.**

Wheat, 1 bushel	47
Flour, 1 barrel	4.50
Corn Meal, 1 barrel	4.50
Potatoes, 1 bushel	37
Eggs, fresh @ doz.	27
Butter, good fresh milk @ 100 lbs.	25
Barley, 100 lbs.	1.40
Chickens, 1 doz.	2.50
Dried Apples, 100 lbs.	2.00
Syrup, 1 gal.	2.00
Tea, 100 lbs.	1.25
Peas, 100 lbs.	1.00
Beans, 100 lbs.	1.00
Onions, 100 lbs.	1.00
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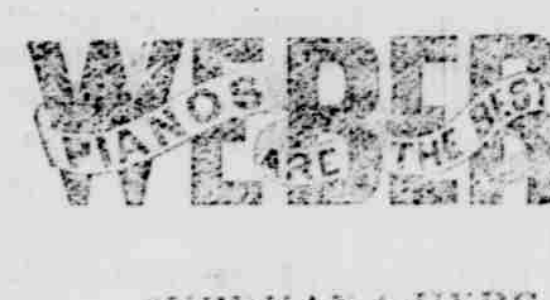
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