

# WOULD PAY WELL TO RAISE SUGAR BEETS FOR FEED ONLY

Cone Says This Would Be a Good Thing to Do, Pending the Time When a Sugar Beet Factory Should Be Built—Good for All Kinds of Stock and Poultry

**Sugar Beet Culture**  
 The land for raising sugar beets should be in the condition of fertilized and tillage of good garden soil. Seed is sown in rows 24 inches apart, and as soon as the beets are up to one to two inches high, should be thinned to from eight to twelve in the row. Mistake should be made of leaving them too thick in the row, as too crowded beets will not make half the weight one would have done in their place.  
 After thinning, clean culture with constant stirring of the soil for the rest of the growing season is necessary.

In beet raising sections special tools adapted for their planting and cultivation are used, but, for trial purposes, common drills and tools will do very well. In the sugar beet country of Utah the ordinary yield of beets is about 15 tons to the acre, while exceptional fields will sometimes bring up to 25 tons. The sugar beet is one of the best foods of all kinds of stock and poultry, and would pay well to raise for feed if they can be raised here satisfactorily, until a time when a sugar beet factory should be built.  
 F. N. CONE,  
 Salem, Or., R. 3, May 7.

## LET SUGAR SYRUP MAY BE MADE AT HOME

(Continued from Page 3.)

reduce temperature of the water about the proper degree, from 70 to 80 degrees C. (158 degrees to 176 degrees F.), for the extraction of the sugar. The barrel should be filled with several thicknesses of muslin to hold the heat. The sliced beets should be permitted to soak for at least 60 minutes, and the barrel should be agitated from time to time without uncovering it. The water should now be drawn off and strained through several thicknesses of cheesecloth. No pressure is required to remove the juice from the beet slices, but by the larger part of it is extracted. The slices are sufficiently thin and water is of the proper temperature. The resulting liquid is of a light brown color, with a sweetish or sugary taste. The refuse beet slices are a valuable feed for chickens, ducks, and other live stock.

**Boiling the Juice.**  
 The juice may be placed in a kettle or other convenient receptacle, where it should be heated slowly until it has evaporated to the proper consistency. It should be noted that evaporation depends upon the temperature, the surface of the liquid exposed and the condition of the air above the liquid. In experiments made by the writers a 30-gallon coplin kettle was used. Slow boiling is essential in making beet sirup, and several hours will be required to complete the evaporating process. This may be done on the kitchen stove, or a kettle may be suspended in the boiler, and fire should be maintained sufficiently hot to keep the liquid boiling until the proper amount of evaporation has taken place to produce the desired consistency of sirup. Some people like a thin sirup, while others prefer a thick product. In boiling the juice, care should be taken to avoid burning. A little experience will enable one to accomplish

the boiling without scorching the sirup.

**Skimming.**  
 While the boiling is progressing, a scum will rise on the surface of the liquid; this should be removed carefully by means of a skimmer. An old-fashioned milk skimmer, or a basin with or without small holes in the bottom, will accomplish the desired result. The skimmer should, for convenience, be provided with a suitable handle. A small straight or curved stick of proper length, split at one end and slipped over the edge of the skimmer, will serve the purpose. The object in skimming is to remove the scum as completely as possible without wasting any of the liquid. This operation removes the strong, beetlike flavor and leaves a wholesome and palatable product. The removal of the scum tends also to keep the liquid from boiling over. As soon as the sirup has reached the desired consistency and has been skimmed carefully it may be placed in cans or bottles for future use. It should be canned or bottled while hot and, tightly sealed or corked to prevent molding.

**Quality of the Sirup.**  
 The sirup, produced from beets is dark in color. This would be objectionable if the product were placed on the market, but for home use it probably would not be regarded as serious. In view of the quality of the product and the simplicity of the process. Any method of bleaching or otherwise removing the dark color would require considerable skill and some outlay of money. The desire being to produce a palatable and nutritious article of food which can be made in almost any home, the writers have aimed to avoid all technical and expensive methods. The flavor of the sirup is pleasant. It contains the pure juice of the beet root and is a wholesome and nutritious food, which to a certain degree should be helpful in reducing the sugar bill.

**Uses of Beet Sirup.**  
 Beet sirup may be used for all purposes for which other sirups or molasses would be employed, especially for table use; for example, on buckwheat cakes, in making dark-colored cake, or in preparing certain kinds of home made candy. If the evaporation is carried far enough and the sirup is allowed to stand, a dark sugar will settle out. This sugar will be found very satisfactory for home use in cases where refined sugar is not necessary, such as in making pies or dark-colored cake.

From Oregon Agricultural College.  
 (Circular 101 of Oregon Agricultural college, on "The Preparation of Sirup from Sugar Beets," by R. H. Robinson, assistant chemist, referring to the above U. S. Department of Agriculture Farmers' Bulletin 823, is as follows:)

The preparation of sirup from sugar beets grown in the state of Oregon has in the past been unsuccessful, due to the fact that the product obtained had a strong beetlike flavor which made it unpalatable and not fit for table use. These attempts, however, have been made by various individuals throughout the state of Oregon, in which the sugar beet was sliced or ground and extraction of sugar made by boiling in water. Up until the present time no experimental attempt has been made in Oregon to prepare the sirup free from this beetlike flavor.

Owing to the great need, caused by the recent World war, of utilizing all available foodstuffs, the bureau of chemistry and plant industry, co-operating, has devised a method of obtaining the sugar by extraction of the sugar beet and favorable results are published in Farmers' Bulletin 823, U. S. department of agriculture.  
 Summarizing briefly, this bulletin states that the sugar beet may be grown in any locality which has tillable soil that is capable of producing a good crop of vegetables. A small piece of ground is sufficient for planting a few rows of beets, enough to furnish the family with sirup. The planting and care of sugar beets is similar to that of the ordinary beets and a successful crop may be obtained by even the most amateur gardener. All sugar beets, if properly handled, will produce sirup.

After the sugar beet has grown to maturity, the method of extracting the sirup is as follows: The first step consists of topping and cleaning the sugar beets. Special care should be taken that all soil and foreign material be removed from the beets by scrubbing them well. The crowns are then cut off at the point below the lowest leaf scar. This is very important and the reason for so doing is that the crown or upper part of the beet contains a large part of the salts taken from the soil in the process of growth which, if not entirely removed, will impart to the sirup the strong, beetlike flavor. The beets are then sliced very thin and allowed to soak in hot water for several hours, maintaining the temperature at near boiling as possible. The water is then drained off the beet slices and boiled until the sirup is of a de-

sired thickness. While the boiling is progressing, a scum will rise on the surface of the liquid; this should be carefully removed by means of a skimmer as it also contains some of the substances that impart that strong beet flavor. The sirup thus obtained should be a wholesome and palatable product, fit for table use.

**Letter From Professor Robinson.**  
 Answering a letter from The Statesman slogan editor, Professor Robinson, associate chemist of the Oregon Agricultural college, said, under date of May 5, among other things:

"Regarding the preparation of sirup from sugar beets, will say that we have not had opportunity to actually determine whether or not sirup that is palatable and fit for canning purposes can be prepared from Oregon grown sugar beets. In my Circular No. 101, I gave a resume of Farmers' Bulletin No. 823, U. S. department of agriculture, in which they describe a means of preparing sirup from the sugar beet. Subsequently I have talked with several, all of whom tried to follow specifically the instructions contained in the bulletin but had not succeeded in obtaining a product free from the strong beetlike flavor. It is possible, therefore, that it may be impossible to remove that distasteful flavor from the sirup of sugar beets grown in Oregon.

"On the other hand it is possible that the beets were not COMPLETELY RIFE at the GREEN PORTION AROUND THE CROWN had not been entirely removed, and as a result the sirup obtained had the strong beetlike flavor.

"In view of the reports, therefore, I would not recommend unconditionally that sugar beets be grown primarily for the purpose of preparing sirup therefrom in the home.

"However, I will send you several copies of Farmers' Bulletin 823 of the United States Department of Agriculture and these may be distributed by you together with any information that you deem advisable. (That is the bulletin the text of which is published in full above.—Ed.)

"Our limited help here in the laboratory has not permitted us to investigate the possibility of preparing sirup from Oregon grown sugar beets, but in view of the high cost and scarcity of sugar we will endeavor to procure a sample immediately and find a method if possible to prepare sirup from the Oregon grown sugar beets. If no beets can be obtained at this time it will be necessary to wait until fall before making the investigation."

(The Salem Slogan editor, in view of all the above urges every one in the Salem district who can to PLANT SUGAR BEETS; and do it now, if not already done. Plant a few anyway. Also, PLANT SORGHUM; and do that soon.  
 The United States Department of Agriculture is positive in its state-

ments, as the reader will note, on the making of beet sirup on the farm. There is no doubt about sorghum being successfully made on the farm. And both are good crops, anyway. Ed.)

### POLES CAPTURE ODESSA.

CONSTANTINOPLE, May 11.—The Russian embassy here has received a report that the Poles and Ukrainians have captured Odesa, the most important city and seaport of southern Russia on the Black sea. Polish forces have ousted the Bolsheviks from the Kiev bridgehead on the east bank of the Dnieper, according to latest army reports received here, and have driven them farther eastward from that river.

The Bolsheviks have continued their artillery fire, but the shells are not reaching Kiev.  
 The Poles have established themselves throughout the bridgehead and have moved their artillery to the east bank of the Dnieper.  
 Kiev is reported quiet.

### Fraser, Eugene Realty Agent to Serve Sentence

EUGENE, Or., May 11.—E. J. Fraser, Eugene realty dealer, convicted of forgery and sentenced to serve two years in the state prison after having lost his case on appeal, was being sought today so that he may begin his prison term, but officers were unable to find him.

More than two years ago Fraser was arrested here on the charge of forging the name of Dr. T. W. Harris (his city) to an indorsement of a check in an alleged attempt to avoid payment of a debt due Dr. Harris.

The alleged forgery was discovered when Fraser's papers in bankruptcy were examined.

A change of venue from the circuit court of Lane county to that of Benton was granted and he was

found guilty by a jury at Corvallis. The supreme court, of the state upheld the decision of the circuit court and the United States court of appeals refused to review the case.

### Hair Grown on Bald Head

After being almost bald, J. H. Lee, of Salem, found something worth getting out in the hair of his head. He is so glad that he will send the information free to anyone who asks for it. Write John H. Lee, Salem, Or., Box 100, R. 1, for a free trial. You will see how your hair grows after all the failed. Get this out, your money, the price is right.

Attend The

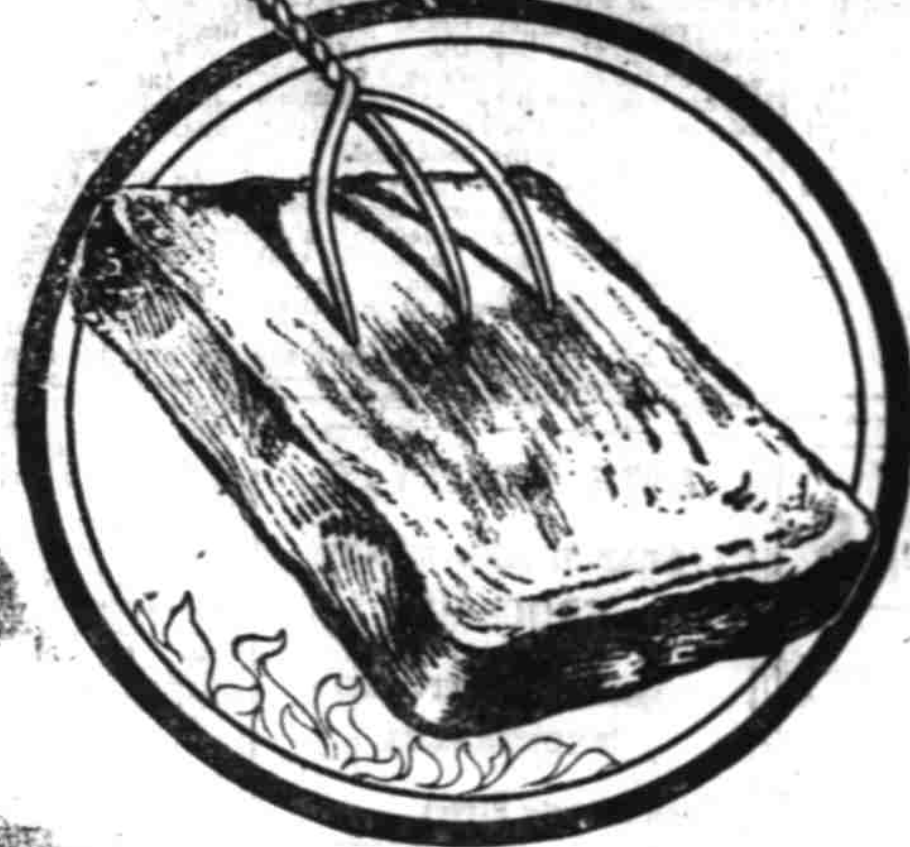
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