

**APPLE SIRUP**

**A Method of Utilizing Windfall and Cull Apples—Directions for Making This Palatable Product.**

Experiments by Government canning specialists show that a very palatable apple sirup can easily be made from apple cider. While it may not be practical for the average fruit farmer to produce apple sirup on a commercial scale, the home manufacture of apple sirup for the family's winter use will furnish a profitable outlet for a large number of culls and windfalls which can not be marketed.

Apple sirup made by the following method is a very palatable product. It has a flavor much like the thick sirup or jelly which is so often formed when apples are baked with a little sugar. As shown by experiments, this apple sirup can be used in cooking with good results, as well as for table purposes.

**Reducing Apple Cider to Sirup.**

Wash apples and remove all decayed and worm-eaten spots. Press out juice as usual for cider making. Be sure the juice does not ferment or "work," as only sweet cider should be used for sirup making. The sterilizing reducing vat or kettle should be a third larger than required to hold contents.

Add five ounces of powdered

calcium carbonate to 14 gallons of apple cider. Powdered calcium carbonate (carbonate of lime) commonly called precipitated chalk, is a low-priced chemical available at any drug store. Boil in kettle or vat vigorously for a period of 5 minutes. Pour the liquid into vessels, preferably glass jars or pitchers; allow to stand 6 to 8 hours, or until perfectly clear. Pour the clear liquid into preserving kettle. Do not allow sediment at bottom to enter. Add to the clear liquid one level teaspoonful of lime carbonate and stir thoroughly. The process is completed by boiling down rapidly to a clear liquid. Use density gauge or candy thermometer and bring it up to 220 per cent F., or, without thermometer, reduce bulk to one-seventh of original volume. To see whether it is cooked sufficiently, test as you would sirup or candy, by pouring a little of it into cold water. If boiled enough, it should have the consistency of maple sirup. It should not be cooked until it hardens like candy when tested. When the test shows that the sirup has been cooked enough, pour it into fruit jars, pitchers, etc., and allow it to cool slowly. Slow cooling is important, as otherwise the suspended matter will not settle properly and the sirup will be cloudy.

A good way to insure slow cooling is to stand the vessels

full of sirup in a bucket or a wash boiler of hot water. They may also be placed in a fireless cooker. The white sediment which settles out during cooling is called "malate of lime" and is a compound of lime with the natural acid of the apple. When the sirup is cooled, it should be stored in fruit jars or bottles. Place the rubber cap or cork in position and tighten. Then place the bottles or cans of sirup in hot water and sterilize for 12 minutes in hot-water or home-made outfit.

**ASHLAND OFFERS PLANS ADVERTISING CAMPING GROUND**  
(Continued from Page 1.)

and two sons, Medford; Mr. and Mrs. M. N. Prather, (who stopped on the recommendation of their son, an earlier guest) of Bufena Vista, Oregon; C. H. Mower and family of four; of North Yakima, Wash.; Merle Garrett, Mr. and Mrs. F. M. Gates, and son, Los Angeles; Benjamin S. Via, Vena Via, Harold Via, and Virginia Via, Salem, Ore.; Mr. and Mrs. F. W. Chausse, Calving Chausse, Dorothy Chausse, Portland; Mr. and Mrs. C. O. Whitmore, Irene and Elton Whitmore, Northboro, Iowa; T. A. Bell, Esther Hayes, R. E. Bethers, Mr. and Mrs. E. Bethers, Corvallis; H. J. Holmer and son, Great Falls, Montana; Mr. and Mrs. H. L. Crider, of Dallas, Oregon.

**NEW REQUIREMENT STANDARD SCHOOL**

A new requirement in addition to the 1914-1915 requirements for standard schools has been announced by the state department of education, according to word received at the office of E. J. Moore, Lane county superintendent. This requirement is in regard to lighting the buildings.

According to the instructions received from the state superintendent, a public school, before it can be standardized during the year 1915-1916, must have proper lighting. The windows must either be on the left hand side of the building or on the left hand side and in the rear. It is intended that the seats in any school room to become standard, face the door. The light then falls on the back and left side of the pupil. Where the windows are placed on both sides of the room it makes a cross light that is very injurious to the eyes. If the light comes from the right side it throws a shadow on the pupil's work when he is writing.

The other requirements for a standard school during the coming year are the same as last year, as follows:

Flag—Must be flying, weather permitting.

Equipment—Teachers' desk and chair desks for pupils properly adapted and placed; suitable blackboards; window shades in good condition.

Heating and Ventilating—Jacketed stove properly situated, minimum requirement; window boards or some other approved method of ventilating.

Rooms—Attractive at all times.

Standard Picture—One new picture, unless three are already in the room, framed.

Grounds—To be clean, free from paper, etc. At least three features of play apparatus. Walks if necessary.

Sanitation—Pure drinking water, either drinking fountain

**NEW FALL COATS**  
Now On Display

We are showing a splendid line of the newest models in Fall Coats. The fabrics and styles are the best we have offered.

Women's Coats .....	<b>\$6.00 to \$18.00</b>		
Misses' Coats .....	<b>\$2.50 to \$10.00</b>		
<b>MACKINAWS</b>	<b>MACKINAWS</b>	<b>MACKINAWS</b>	
<b>\$5.00</b>	<b>\$6.00</b>	<b>\$7.00</b>	

WE CORDIALLY INVITE YOU TO VISIT OUR COAT SECTION

**Cox & Cox**

or covered tank and individual drinking cups; individual, family or paper towels. Out-buildings: At least two good ones, to be sanitary at all times and free from marks.  
Teacher—must maintain good order at all times, supervise well prepared; follow state course of study; take at least one educational journal; have program posted in room; keep register in good condition; be neat in attire.  
Library—Good selection of books from state list. Case for the books. Books kept upright in good condition and according to the rules specified by the Oregon state library and required by law.  
Attendance—Average 92 per cent for year and not to exceed two per cent in tardiness for the year.  
Length of term—Not less than eight months of school each year.  
Portland port commission may purchase Swan Island for coal station and dumping ground.  
Oregon papers are asking why policy holders and not officials of busted insurance companies are prosecuted.

**Bill Boards**

Offer one of the big means of advertising, but they lack the ability to get into the homes of the buyers. That is where the Lane County News goes twice each week with its big budget of Springfield News. Tell your story of bargains in The News and get results.

**Job Printing**

The law requires that all butter offered for sale shall bear the name and address of the makea and weight of the package. Writing these by hand is too slow; get them printed on vegetable parchment with special non-oil ink. 100 for \$1; 200 for \$1.35; 500 \$2.40.

The letter head, envelope and statement are the means by which the business man visits his customers. Neat printing raises the estimate the recipient has of the business house. Let the News Printery work out a catchy letter head design for you.

The News has just designed an envelope with a concise resume of Springfield's advantages. There is ample space for the address and for the return card, and the extra cost is nominal

*Linotyping for the Trade*

**The Lane County News**  
Springfield, Oregon

**Made in Springfield**

Patronize the Payroll of Your Home Town

<p><b>The House of Quality</b></p> <p>Where they serve Ice Cream, Sundaes, and Ice Cold Drinks and the celebrated Loganberry juice.</p> <p><b>Eggimann's Candy Kitchen</b></p> <p><b>Springfield Bakery</b></p> <p>Bread, Piez, Cakes, Cookies, etc. Wedding and Party Cakes a Specialty</p> <p><b>S. Young, - Proprietor</b></p> <p>IF YOU HAVE NEVER TRIED</p> <p><b>THE SPRINGFIELD CREAMERY</b></p> <p>CHAS. BARKMAN, Manager</p> <p>Try is and be convinced that it pays to patronize home industries.</p> <p><b>SPENDS ITS MONEY AT HOME</b></p> <p>The Lane County News divided its expenditures last year, thus: Supplies bought outside of Springfield, including paper and new machinery .....20.4 p. c. Supplies bought in Springfield, including rent, etc .....19.1 p. c. Payroll, entirely in Springfield.....60.5 p. c.</p> <p><b>80% Spent at Home</b></p>	<p><b>BAKORE</b>                      <b>KNOXALL</b></p> <p>For good values, For good bread, Use Bakore and Knoxall Flour. All kinds of Feed cheap. Will do feed chopping for \$1.50 a ton.</p> <p><b>SPRINGFIELD FLOUR MILLS</b></p> <p><b>The Springfield Planing Mill Company</b></p> <p>Manufacturers of SASH, DOORS, MOULDINGS, BRACKETS, TURNING, STAIR BUILDING, Extension Tables, Drop Leaf Tables, Breakfast Tables, Kitchen Cabinets, Cupboards, Safes, Step Ladders, Fruit Boxes, Berry Crates, Folding Clothes Racks.</p> <p><b>ELECTRICITY</b></p> <p>For light, heat and power. "Made in Springfield."</p> <p><b>Oregon Power Co.</b></p> <p><b>WANTED</b></p> <p>Another Springfield industry to place their card in this space.</p>
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