



**LIQUOR**

Anti-Prohibitionists continue to urge the revision of the Volstead Act to permit the sale of "light wines and beer" as if that would solve the whole liquor question. It would not, for the simple reason that, as a nation, we have been whiskey drinkers for a century or more. Before that we were rum drinkers. The real prohibition problem, as President Hoover once stated it, is the control of "hard liquor." Every nation in the world is trying to find a way to do that.

The early English settlers in America were beer drinkers at home. The Pilgrim Fathers tried importing beer, but it did not keep well at sea. They found the soil of the Atlantic seaboard inhospitable to the barley and hops of their native England, and began to satisfy their demand for alcohol by importing rum from the sugar plantations of the West Indies. Rum is made from molasses. The Puritans soon began to import the molasses and make their own rum. "Medford rum," made in Massachusetts, became the national drink in Colonial times.

With the opening of the Ohio River country, which began after the French and Indian war, great grain crops were grown with no means of transporting them to market. The most economical way out was to convert the grain into whiskey, for cheap transportation. By the middle of the 19th century whiskey had become our national drink.

The great German immigration began in 1848. The Germans brought their brewers. Lager beer, quite a different thing from English beer, began to be brewed. Eventually the brewers gained control of the saloons, but whiskey still remained the popular drink.

In the middle 1800's a great grape district developed in Western New York and Eastern Ohio, and a wine industry was started. Later California became a great wine producing state. But Americans still drank whiskey by preference.

To legalize wine and beer will not change that national taste.

**WAR**

I think most of the philosophers economists, statesmen and theorists who are trying to account for the present world-wide business and industrial depression fail to go back far enough. The world is suffering today from the consequences of the war of 1914-18 and from nothing else in particular.

Before the war we lived in a world which had been getting into gear for roughly fifty years and which was just beginning to run smoothly in the relation of its population to its resources. There had been minor wars in the western world, but no serious ones since the British-Russian War in the 1850's, the American Civil War in the 1860's, and the Franco-Prussian War in 1871. In 1914 it had taken the world nearly fifty years to get to something like a normal routine of a social and economic adjustment. The greatest war of all times threw everything out of gear, and foolish people who had no understanding of history thought that everything was going to be straightened out in ten years.

Our grandchildren will still be suffering from the effects of the great war. Most of us who are living today will be fortunate if we live long enough to see the slouthing to even the major social problems which were caused by it.

**OCHS**

The New York Times has just celebrated its eightieth birthday. For nearly half of that time, more than thirty-five years, it has been under the control and direction of one man, Adolph S. Ochs. He came to New York with practically no financial resources, but with a thorough knowledge of the newspaper business, gained in Chattanooga, Tennessee, and with a reputation for integrity. He took over a bankrupt newspaper and made it into the greatest, most influential and most profitable journal in America, if not in the world. He did this by the simple means of determining from the beginning to make the most complete and the cleanest newspaper it was humanly possible to make. That policy he has adhered to rigidly. If I had to put the secret of success into one phrase I would say that it is integrity of purpose. Mr. Ochs is an outstanding example of success achieved by that simple rule.

**COOPERATION**

There never was a better time than now to try out cooperative enterprises in which everyone who contributes work or money is to share in the ultimate profit. In Chicago a movement of this sort is being organized in the building industry. Architects, contractors and sub-contractors, supply houses and workers are all to take agreed-on percentages of their payment in shares in the completed building. It might work in other industries. Even if such experiments fail to produce expected profits, it is better for everyone to have done his share in working on them than merely to have done nothing while waiting for the economic crisis to pass.

**National Corporation Sells Western Wool**

Nearly one and one-half million pounds of western wool were sold during the week ended Sept. 19 by the National Wool Marketing corporation for its western grower associations, it is announced by J. B. Wilson, secretary.

Movement of wool from huge Boston storage warehouses of the National continued steadily during the week to mills in face of rather quiet trading and a somewhat unsettled market, apparently brought on by fluctuations of the British pound in foreign markets.

During the period the National spurned underbidding and announced its permanent policy of orderly marketing would continue in efforts to stabilize wool prices.

California, Idaho, Texas, New Mexico, Wyoming, Colorado and other western wools were among those sold to New England mills by Draper & Co., selling agents for the

**No Pocket Weapon**



S. B. Fann, of Tennessee, shot in the national rifle matches at Camp Perry, Ohio, with an eight-foot maulie loader.

**U.B. Prifty**

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**Gen. Pershing at 71**



This picture of the man who commanded America's greatest army was taken at Hot Springs, Va., just after his birthday.

National at Boston, where corporation headquarters are located.

The National Wool Marketing corporation has received approximately 106 million pounds of wool from the 1931 clip and more than two and one-half million pounds of 1931 mohair clip to date from the 32 co-operative member-owned associations with which it is affiliated.

**Use Tomatoes Freely Say O. S. C. Specialists**

Use all the tomatoes you can now and save the surplus for winter, is the suggestion of the diet specialists. They add interest, color and flavor to low-cost meals.

Tomatoes green and tomatoes red are used in 11 tested recipes assembled in a mimeographed leaflet just released at the home economics extension office in Corvallis. Spicy-smelling concoctions such as chutney, mock mincemeat and tomato mangos are included and these, say food specialists, add piquancy to a meal. The ingredients and the method for making green tomato piccata are given as follows:

Green Tomato Piccata: Chop 1/2 bushel green tomatoes, 6 large white onions, 6 green peppers, and 2 pounds cabbage finely. Mix them together with 1 cup salt and let them stand overnight. Drain, add 3 pints of vinegar, and boil for 30 minutes. Drain off the vinegar. Then mix together the following ingredients: 2 pounds sugar, 1 ta-

blespoon whole cloves, 1/2 cup ground mustard, 2 quarts vinegar, 1 tablespoon whole allspice, 1 tablespoon pepper-corns and 2 cups grated horseradish. Heat the mixture to the boiling point. Add the chopped mixture and bring again to the boiling point. Seal in clean, hot jars.

The mimeographed leaflet No. 208, "Tomato Recipes," may be obtained free from any county home demonstration agent or from the home economics extension office at Corvallis.

**Feeding Methods Tested On O.S.C. Pullet Flocks**

One thousand white leghorn pullets in the laying pens at the poultry department of Oregon State college are serving to reveal the comparative value of several methods of feeding from time of hatching to full production. These pullets have already gone through the first part of the experiment, which was to show whether they could be raised just as well on laying rations as on the more complicated and expensive chick feeds. Results of this phase of the experiment are now being compiled.

Now that 500 have been raised one way and 500 the other, these two groups have again been divided each into four pens of 125 each. Throughout the coming winter these will all receive exactly the same treatment and will be in the same environment except that each of the four pens in each group will be fed differently.

The two No. 1 pens will get hand fed grain in the litter with hopper fed mash. No. 2 pens will get both hopper fed grain and hopper fed

**Smilin' Charlie Says**



"Nature never makes any blunders--when she makes a fool she means it!"

mash. The third pens will be given cube feed or "pellets" in hoppers, while the fourth pens in each group will get an "all mash" ration from hoppers.

"All four of these methods are in commercial use in Oregon and the experiment station is constantly in receipt of many requests with regard to their relative merits," says A. G. Lunn, head of the poultry de-

partment. "Field tests by poultrymen have also indicated that good pullets can be raised by using regular laying rations, and if this is correct it will greatly reduce the labor and feed cost.

Every precaution was taken to see that the two batches of pullets are the same in heredity, even to the point of dividing each batch as it came from the incubator.

Two other feed studies being undertaken are aimed to determine the amount of alfalfa meal that can be substituted safely for succulent feed, and the effect of cod liver oil on the texture of egg shells.

**IN OREGON HOMES**

Gresham—Sauerkraut-making is the order of the day for many Multnomah county housewives, reports Frances Clinton, county home demonstration agent. Telephone calls and mailbag requests for directions for making sauerkraut and pickling cucumbers and other vegetables are numerous, she says, and she answers the majority of them by sending out Farmers' Bulletin 1438, "Making Fermented Pickles." Detailed directions for making sauerkraut, dill pickles, sweet pickles

and mixed pickles are contained in this publication which may be obtained free from any home demonstration agent or from Corvallis, upon request.

Medford—Recent pear baking experiments carried out at the State college of home economics are of particular interest in this leading pear region, according to Mabel Mack, Jackson county home demonstration agent. Mrs. Mack reports numerous calls for Experiment Station bulletin No. 238, "Baking of Pears," prepared by Agnes Kolshorn, assistant professor of foods and nutrition. The bulletin reports baking experiments with Bosc, Comice and D'Anjou pears. It notes the effect of sugar, water, addition of seasonings, baking time, cooking utensils and age of pear upon the appearance, texture and flavor of the baked product.

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