

### KEEPING QUALITY OF PEARS AFFECTED BY DATE PICKED

Many valuable and interesting facts to orchardists are gleaned from the preliminary report of pear harvesting and storage investigations in the Rogue River valley by C. A. Lewis, J. R. Magnus and C. C. Cate, representing the O. A. C. experiment station, division of horticulture. This report of 20 printed pages with tables has just been printed and is ready for distribution. Copies can be obtained at Mr. Cate's office or of the O. A. C. In part the report says:

The investigations show that where it is possible to leave fruit on trees a short time longer than the average practice, a very great increase both in size of tonnage and size of pack can be secured.

**Influence of thinning**  
A study was made of the influence of thinning fruit during the harvest season in comparison with harvesting practically all the fruit at one time. Fruit from trees that had no pears removed during picking season was compared with that from trees from which most of the crop had been removed. Almost no difference in size could be detected; while the thinning of a heavily loaded tree undoubtedly aids, to a certain extent, the "sizing up" of those fruits remaining, nevertheless trees untouched will "size up" fruit a good deal.

Bartlett from non-irrigated orchards did not increase in size nearly as much as Bartlett from irrigated orchards.

There is a correlation between time of picking and quality of fruit secured; fruit from earliest pickings tends to be astringent and puckery but fruit from the third and fourth pickings on is of excellent quality and nearly uniform in flavor and texture. These results were even more pronounced in the later-keeping varieties than with the Bartlett. Early pickings of Clairgeau, Anjou, and Bose were practically worthless because of flat insipid taste.

**Keeping Qualities**  
A careful study was made to determine if possible the best time to pick Bartlett in order to give them the longest keeping season. In common storage at a temperature of 70 degrees F. the earliest-picked Bartlett held up the longest; there was a marked difference, however, where other types of storage were used. In car temperature, cold, or cold humid storage somewhat later pickings invariably held up longer than did the first ones. Table II shows that the third and fourth pickings kept better than those picked earlier or later; this held true even when storage temperatures ranged as high as 50 to 60 degrees. Indications are that with Bartlett the best keeping quality would be attained by leaving fruit on the tree until slightly later than was practiced in 1917.

There seemed to be no correlation between size of fruit and keeping quality of pears picked from the same tree at the same time. Evidently no difference occurs in maturity of fruit, as both little and big fruits ripened together and decayed together.

From our first year's investigation it would seem best to leave all of the crop on the trees until the best time to pick, and then to remove the entire crop at once, or at least as much as is going to be marketed fresh; letting the fruit hang longer will mean deterioration in keeping quality.

Where pears are marketed through canneries, a great increase in tonnage can be gained by leaving the fruit on the trees until it has reached its fullest development.

**When to Pick Fruit**  
Results secured with later varieties were identical with those secured with the Bartlett; the time of harvesting is not as acute a problem, however, as there is ample time to get these later varieties to market before they become ripe. The first pickings of Bose, Comice, Anjou, Clairgeau, and Howell all held up longest at 70 degrees storage, both humid and dry. In lower temperatures, however, pickings made later invariably held up longer than did the earlier pickings.

The tendency of growers in the valley has been to pick their later varieties too early. By leaving the fruit on the trees longer a gain will be made in size, keeping quality, and eating quality. The only justification for picking such varieties early is to escape damage from wind storms.

**Orchard Recommendations**  
The results obtained from the work carried on indicate that there are a number of changes that might profitably be made in harvesting operations. These suggestions are based on one year's work, and cannot be taken as absolutely final, but are well worthy of careful consideration and trial.

It was impossible to establish any

### "HEART OF THE SUNSET" VIVID PICTURE OF OLD MEXICO



REX BEACH'S American Classic "HEART OF THE SUNSET"

When the Rex Beach Pictures Company sets out to picture one of the author's many famous novels there is never any question about "locations" that will look enough like the locality which is the background of the story to make it appear that the scenes were taken in that locality itself. If the scenario calls for New York City, as in "The Auction Block," New York City it is, not a West coast studio representation of famous New York places; or if the script prescribes Mexico, as in "Heart of the Sunset" players and technical staff are whisked off to Mexico.

All of which is preliminary to saying that members of the "Heart of the Sunset" company came back from nearly three months of wild adventure in southwestern Texas and northern Mexico filled to the point of volubility with interesting anecdote and experience involving actual contact with conditions as they are pictures in the Beach book.

To make certain that the structure would be true to type, R. W. McFarland, the company manager, journeyed to El Paso and engaged a firm of architects to prepare drawings of a sizeable structure to be built of concrete. After a deal of hauling of sand, stone and lumber, this was erected at a suitable spot and the making of the scenes begun.

**Don't Pick Too Early**  
On the average, the earliest pickings of Bartlett were slightly too early for best keeping quality this past season. After the fruit reaches the condition of that picked first this season, several days more on the tree would improve size and both eating and keeping quality.

When the picking season is started it is important that the entire crop of Bartlett that is to be shipped fresh be handled as rapidly as possible. From the standpoint of best keeping quality, there is no advantage in making two pickings. Late pickings, if shipped fresh, should be sent into markets as close as possible to the source of shipment.

If part of the crop is to be sent to a cannery, it is well to remove the large pears at the time of sending out the first shipments, then leave the others on the trees two to four weeks. They will gain greatly in size during such a period.

**For Other Varieties**  
For varieties other than Bartlett, there is little danger of leaving the fruit on the trees too long except from the weather standpoint. A great increase in size can be gained by delaying picking beyond the time at which fruit is now removed, and this is important, not only because of increased total tonnage, but also because of higher prevailing prices for large-size fruit. A slight dropping of pears will usually be much more than overcome by the increased size of those remaining. Late pickings will also do a great deal toward insuring a high quality product on the market.

So far as storage is concerned, it may be said that with the exception of Bose, the lower the temperature of the storage room, provided, of course it is above the freezing temperature, of the fruit, the longer the fruit will keep. In the case of Bose, however, cold storage must be used very carefully if at all. Indeed, there is some question as to whether or not Bose shipped under ventilation would not give much higher quality than Bose under ice. Such a system of handling means placing Bose on the market in the fall, rather than winter, but this may be the means of securing uniform good quality.

### INDEBTEDNESS CERTIFICATES ARE OVER SUBSCRIBED

WASHINGTON, Aug. 1. — The \$500,000,000 block of certificates of indebtedness, subscriptions to which closed two days ago, was oversubscribed, \$84,750,000, making the total of certificates now outstanding in anticipation of the Fourth Liberty loan total \$2,183,835,000. Another issue of certificates will be announced by the treasury within a day or two.

Martha Springer, age 20 months, daughter of Mr. and Mrs. John E. Springer, of Mountain View, Cal., holds the world's record for mental development. She can read like an eight year old and has a vocabulary of about 2,000 words.

### WEATHER REPORTS SHOWS JULY WAS UNUSUALLY COOL

July was one of the coolest months of recent years in Medford and the valley, according to the weather summary just issued by the United States weather bureau. This coolness is view of the lack of rain was of great benefit to the crops. The mean maximum temperature of July was 86.6 degrees, and the mean minimum was 51.2, while the mean was 68.9.

Only .03 of an inch of rain fell during the month. On only one day was there .01 of an inch or more rain. Eighteen days of the month were clear, seven were partly cloudy and six were cloudy.

Following is the meteorological record for July:

	Max.	Min.	Weather
1	98	54	Clear
2	87	53	Clear
3	90	44	Clear
4	93	46	Cloudy
5	87	46	Clear
6	91	46	Clear
7	94	49	Clear
8	92	57	Pt. Cloudy
9	85	59	Cloudy
10	81	56	Pt. Cloudy
11	79	47	Cloudy
12	87	44	Clear
13	90	49	Clear
14	87	49	Cloudy
15	88	57	Pt. Cloudy
16	93	46	Clear
17	96	55	Clear
18	86	57	Clear
19	85	48	Clear
20	87	51	Clear
21	91	51	Clear
22	81	57	Cloudy
23	67	48	Cloudy
24	82	53	Pt. Cloudy
25	86	47	Pt. Cloudy
26	77	59	Pt. Cloudy
27	93	51	Clear
28	98	51	Clear
29	96	56	Clear
30	95	52	Clear
31	96	39	Cloudy

### GERMAN PRESS STILL SNEERING AT AMERICAN ARMY

AMSTERDAM, Aug. 1.—That the German people are still being fed lies about America's unpreparedness for war and inability to send a sizable force to France this year is shown by an article by the military correspondent of the "Deutsche Tageszeitung," who encourages his readers to believe if there are any Americans at the front they are quite negligible. The Deutsche Tageszeitung says in part:

"The true position of America's military help is gradually revealed. Already we see the statement in the American press that the hurried shipments of untrained troops were only undertaken to placate the allies who were supplicating for help.

"English voices, too, are clamoring loudly in favor of holding the western front with British troops until a great and fully equipped American army has really arrived (which will be somewhere about the early part of next century), because the experience gained hitherto of the doings of the badly trained little American army have been very far from encouraging.

"The question simply resolves itself into this: 'Are the British really able to hold the western front so long with their own troops?'

"In the first place she may have a long time to wait; and, secondly, all sorts of things might happen in the meantime. Nor should be forgotten about those hundreds of thousands of American aeroplanes which, as was dinned into the world's ears last year with the voice of a giant fishwife, were busy now to be de-

### COMMONS ASKED FOR GREATEST WAR CREDIT

LONDON, Aug. 1.—In asking for a vote of credit of 700,000,000 pounds in the house of commons tomorrow, Andrew Bonar Law, the chancellor of the exchequer, said that the largeness of the amount was not due to increased expenditure, but to the fact that parliament was about to adjourn. He hoped, he said, that not more than one more vote would be necessary before the end of the financial year.

The vote asked is the largest in the history of the country. It is intended for carrying on the war until the end of October.

The chancellor said the expenditure on the army showed an increase of 8,000,000 pounds over the estimates. Loans to the allies and the dominions had been less than the estimates by 22,700,000 pounds.

ing destruction among the Huns, but which have not yet materialized.

"It is evident, therefore, that once again the products of th centente witches'cauldron have passed up the chimney in smoke, in lies, and deception."

### GERMANS DID THINK THEY WOULD VISIT PARIS

LONDON, Aug. 1.—The booty captured by the French in following up the German retreat from the Marne

included a large amount of bridging material just north of the Marne. The intention of the Germans to affect the passage of the river in great strength, drive in the direction of Paris is thus indicated.

William McQuillan had boarded at the Tualtin hotel in Hillsboro, Ore., for 20 years. So when the proprietor decided to get out of business, McQuillan bought the hotel so he could keep on living there.



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