

# KNIGHTS PYTHIAS PREPARING FOR BIG CONVENTION

Talisman lodge No. 31, Knights of Pythias held a short, snappy session in their new hall last night with a good attendance. Chancellor Commander B. R. Harwood is well pleased with the way the improvement work is progressing. Chancellor Commander Harwood announced that the international convention of the Knights of Pythias will be held this month, this being the 34th biennial convention of the supreme lodge.

The announcement of these outstanding gatherings of the Pythian order was the occasion for a general discussion of the fundamentals of government of the fraternity and its achievements during its 66 years of existence.

"The session of the supreme lodge may be compared to the congress of the United States," explained Chancellor Harwood. "It is the law-making body of the fraternity and it meets once every two years. Besides electing officers, this body makes the laws governing the fraternity, and through its officers the machinery for carrying on its objectives is set up for a biennial period. There are 55 grand domains of the order. Each domain has two or more representatives in the supreme body. Forty-eight states of the union and seven provinces of Canada are represented in the session.

"The presiding officer at the coming convention will be Supreme Chancellor Alva M. Lumpkin of Columbia, S. C., the next officer in line is Leslie E. Crouch of Portland, Ore., supreme vice-chancellor, who will be advanced to the head of the fraternity at this session, another signal honor at this session, another signal honor of the order will be represented at this convention. The Pythian Sisters will meet in a separate convention in the same city. The uniform rank will have officers in attendance, as will also the Knights of Khorrassan.

"The board of control of the insurance department, comprising nine members, and President Harry Wade of Indianapolis, Ind., will be in attendance. Likewise, the supreme tribunal, which compares to the supreme court of the United States, will be present. Representatives and those attending the convention of both the supreme lodge and the supreme temple will number around 500 of the order's leadership. The convention will last about ten days."

E. P. Robinson, keeper of records and seal, announced the plan adopted by the supreme lodge two years ago, providing free medical

## Meteorological Report

August 12, 1930

Medford and vicinity: Tonight and Wednesday fair; temperatures above normal.

Oregon: Fair tonight and Wednesday, fogs on coast; temperatures above normal in interior.

Local Data.	TODAY		T. A. M.
	5 P. M.	8 P. M.	
Temperature (degrees)	96	63	63
Highest (last 12 hours)	99	96	63
Lowest (last 12 hours)	63	63	63
Rel. humidity (per cent.)	18	74	74
Precipitation (inches)	.00	.00	.00
State of weather	P. Cldy.	Clear	Clear
Lowest temperature this morning 62 degrees.			
Total precipitation since Sept. 1, 1929, 13.97 inches.			
Temperature a year ago today:			
Highest 95; lowest 54.			
Sunset today, 7:16 p. m.			
Sunrise Wednesday 5:17 a. m.			
Sunset Wednesday 7:15 p. m.			
Observations Taken at 5 A. M. 120th Meridian Time			
CITY.	High Temp.	Lowest Temp.	Weather.
Baker City	86	60	P. Cdy.
Bismarck	78	60	Clear
Boise	88	68	Cloudy
Denver	82	62	P. Cdy.
Des Moines	80	62	Cloudy
Presno	98	68	Clear
Helena	84	62	Cloudy
Los Angeles	74	66	Cloudy
Marshallfield	76	56	Cloudy
Phoenix	96	74	Clear
Portland	96	64	Clear
Red Bluff	102	68	Cloudy
Roseburg	98	62	Clear
Salt Lake	80	64	Rain
San Francisco	70	58	Clear
Santa Fe	76	54	Clear
Seattle	84	60	Clear
Spokane	96	66	Clear
Walla Walla	100	72	Clear
Winnipeg	74	60	Cloudy

WM. J. HUTCHISON, Meteorologist.

Want Banker Pardoned.

SALEM, Ore., Aug. 12.—(P)—Numerous letters and petitions from Portland are reaching Governor North, he said today, asking him to pardon J. V. Burke, who is serving a seven-year sentence in the penitentiary on a charge of willfully misappropriating funds of the Kenton state bank, of which he was president.

Classified advertising gets results.

## Hartman Report on Medford Pears

No. 3.

The Bosc Situation

To determine the conditions of Bosc pears as they were sold to the consumers of New York City, surveys of retail establishments were made at intervals of about 10 days throughout the season. These included about 30 establishments including fancy fruit stands, outdoor stands, subway stands, push carts, public markets and grocery stores, located in various parts of the city.

Bosc Did Not Ripen During Cold Weather. The data collected in the above manner shows that during October and early November, while the prevailing temperatures were fairly high, about 90 per cent of the Bosc pears offered for sale were ripe and in good condition for eating. After November 10th, however, when the weather became cooler, most of the Bosc pears offered were hard and immature. The figures show that over 91 per cent of the Bosc sold to consumers during this period were practically unedible. A few establishments such as the fruit stands in the subway stations, where temperatures are always fairly high, offered ripe Bosc pears throughout the season. A few fancy fruit dealers, who conditioned the fruit, also, offered good Bosc pears during most of the time but those constitute only a small percentage of the retail trade of New York City.

These data emphasize in a practical way, the results of experimental evidence to the effect that Bosc pears, require fairly high ripening temperatures. It is true that this variety will sometimes take on color at cold temperatures, but the color change in such cases is not accompanied by mellowing or increased juiciness. Color development in such cases is an index of a diseased condition rather than an index of normal ripening. It is only when proper ripening temperatures are supplied that color and actual maturity develop simultaneously.

Jobbers and Retailers Not Prepared to Condition Bosc Pears. Obviously the jobbers and retailers of New York and other eastern cities are not in position to condition Bosc pears. Practically none of these operators have storage space, and what little space they do have is usually subject to outdoor temperatures and is unsuited for the purpose. Then, too, this space is generally used for the storage of produce of all kinds and heating is out of the question.

It must be borne in mind, also, that an unusually large number of individuals are engaged in the jobbing and retail fruit trade, and even if space were available, it would be practically impossible to teach this vast army the method of ripening pears in a proper manner.

Consumers Will Not Take Time to Ripen Bosc Pears. The possibility of educating the consumer

to ripen Bosc pears before they are eaten was given attention during these studies but it soon became evident that this procedure was impossible. When the average city consumer takes fruit home, he generally expects to use it immediately, and when he buys apples, grapes, bananas, oranges, and other fruits, he usually finds them ready for eating at the time of purchase. Space is at a premium in the average city dwelling. No great supply of food stuffs can be kept on hand.

Then, too, conditions in the average city home or apartment are not ideal for the ripening of Bosc pears. As a rule, food stuffs are kept in ice boxes or under mechanical refrigeration, and Bosc pears will not ripen under these conditions. Living rooms, as a rule, are warm enough for the ripening of pears, but the humidity of such rooms is usually too low for good results.

Banana Ripening Rooms Not Available. The possibility of conditioning Bosc pears in the rooms now used for the ripening of bananas was given some attention. It was found, however, that these rooms are now being used to full capacity and that they are generally insulated for pears. In New York City these rooms are located in the produce district, some distance away from the piers, and trucking to and from them prior to the auction sale is impossible under the present regulations and methods of handling fruit.

Conditioning Rooms Should Be on Main Routes of Travel. It now appears that ripening or conditioning rooms for Bosc pears in New York City should be located on the main lines of travel, between the classification yards and the piers. The large cold storage plants on the Jersey side of the Hudson river seem to be the logical locations for such rooms. Not only can space and proper ripening conditions be provided at these places, but it is desirable that refrigeration space be within easy reach of the conditioning rooms. Owing to market or other conditions it may be necessary, at times, to return the fruit to cold storage after it has gone thru the ripening process. This would be practically impossible if the conditioning rooms were located on the piers or at some distance from the cold storage plants.

Facilities Necessary for Conditioning Bosc Pears. Ripening of Bosc pears in carload lots is not difficult, but certain facilities are necessary to do the work in a satisfactory manner. It is necessary to have a room wherein a fairly high and constant temperature can be maintained. Temperatures varying between 60 and 70 degrees Fahrenheit will usually ripen Bosc pears in a satisfactory manner, but to be able to gauge the ripening so that sales dates can be fixed in advance, it is necessary to have a fairly constant tempera-

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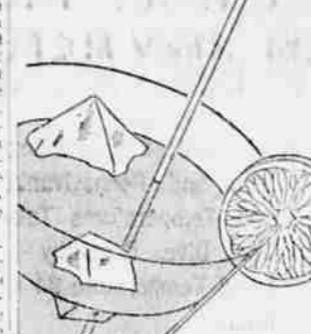
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Experimentation and practical experience indicate that 60 degrees F. is probably the ideal ripening temperature for Bosc pears. Insulation of the room is required to give the best results. Heat can be furnished by either steam or electricity. Oil burners have proved to be unsatisfactory due to the odor of burning oil. To maintain a uniform temperature there should be some circulation of air within the room. This can be accomplished by means of small fans placed near the source of heat. The fruit should be stacked in a manner that permits free movement of air around the boxes. In addition, a fairly high humidity should be maintained. This can be accomplished by means of humidifiers or by sprinkling the floor from time to time. A humidity of 75 per cent or more will keep the fruit from wilting.

From five to seven days are usually required to condition a car of Bosc pears for market. This factor will naturally vary somewhat with seasons and with the condition of the fruit at the time it goes into the water room.

The method of conditioning Bosc pears on track offers some possibilities. At present, however, this method is entirely in the experimental stage. Some system for applying heat and for maintaining a constant temperature must be devised before this method can be used. Merely allowing the fruit to stand on track will not give satisfactory results. Pre-ripening at the shipping point or ripening in transit with the hatches open, appear to be very questionable practices and offer no promise at this time. Raising of the temperatures in cold storage rooms will not accomplish results unless the temperatures are raised above 60 degrees F. It is true that raising the temperatures a few degrees may cause the fruit to take on color, but as already pointed out, color changes occurring at temperatures below 60 degrees F. are not accompanied by mellowness and increased juiciness.

Difficulties Encountered in New York City. Many difficulties were encountered in the attempts to condition Bosc pears in New York City last season. Some of the difficulties have now been removed, but it must be pointed out that many obstacles are still in the way and that much hard work remains to be done before the process of conditioning Bosc pears is fully established in New York City.

(To be continued.)

Austrian Reds Barred

PRESBURG, Cascho-Slovakia, Aug. 12.—(P)—Harbor authorities today refused to allow the Danube steamer Molk which arrived from Vienna with Austrian communists

666

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