

PACKING PROTECTIVES FOR PEARS AND STORAGE ILLS THEIR CAUSES AND PREVENTIVES ARE DISCUSSED BY PROF. HARTMAN IN REPORT TO VALLEY FRUITGROWERS

awdust, however, appears to be of no practical value at this time.

(14) Pears packed in "Vermiculite" kept fairly well, but this material seems to offer no special advantages.

Weight and Bulge of Boxes

Two viewpoints must be taken into account when the matter of weight and bulge for pear boxes is considered: (1) the attitude of the trader; and (2) the carrying and keeping quality of the fruit.

The trade in the large American cities, generally desire a heavy, well rounded pack in the case of standard boxes, and anyone who hopes to receive top prices must reckon with this fact. Buyers generally have a better feeling towards the brands that show full weight and high bulges. Obviously one buys a great deal of good will with an extra pound or two of fruit, and the difference in price paid for heavy packs as against light packs, shows that the grower or shipper is being well paid for the added weight.

Shippers of fruits such as apples, grapefruit, oranges and even plums, are taking advantage of the heavy pack method to gain favor for their brands, and pear shippers from the comparatively new districts are using it as a means of breaking into the trade.

So far as injury to the fruit is concerned, it is surprising how well the so-called heavy packs carry. Tests carried on during the past two seasons shows that friction injury occurring from the rubbing and movement of the fruit in the package was considerably less in the case of the heavy packs, than it was in the case of the light packs. It is true that some pressure injury results in the case of heavy packs, but the trade, as a rule, objects less to pressure injury than it does to friction injury.

In considering the matter of weight and bulge, it must be remembered that pears, while in transit and in storage, undergo a marked decrease of both weight and volume. Studies to determine the amount of shrinkage that may occur in pears show that some varieties may lose from eight to 15 per cent of their weight and volume during the transportation and storage periods.

Weakened Pears May Be Damaged By Handling Operations

It is obvious that partially ripened pears, or pears that have been weakened by long cold storage cannot be handled without showing injury in the form of friction and pressure bruises. Such pears are apt to develop injury at all points of contact no matter how gently they are moved about. If pears in this condition are put over grading or washing equipment, they are subject to long hauls, they invariably show discoloration upon arrival in eastern markets. Toward the end of the season, even the pears stored in New York City, may develop bruises following the short trip from the storage houses to the piers, or following trucking operations to various parts of the city. While this trouble is especially serious in the case of Anjou and Comice, it is common to all varieties of pears when they become weakened from old age.

Handling Frozen Pears

During severe winter weather, pears often arrive at their destination in a frozen condition, and the matter of handling frozen pears so that they will recover with the least amount of injury is of considerable importance.

Freezing in transit is usually confined to the fruit in the lower tiers of boxes near the doorways. There are cases, however, when the fruit is frozen in all parts of the car.

Experiments carried on during the past two years show that satisfactory recovery following freezing in pears, is dependent primarily upon (1) the severity of the freezing, (2) the length of time the fruit remains frozen, (3) the maturity of the fruit at the time of freezing, and, (4) the humidity conditions under which thawing occurs.

When frozen for periods of one or two weeks at temperatures of 27 degrees and 25 degrees Fahrenheit, pears usually recovered in a satisfactory manner. When frozen at these temperatures for periods of three to six weeks however, they did not recover. Freezing at temperatures below 25 degrees Fahrenheit, even for short periods, resulted in complete breakdown with no recovery. The fruit that was firm and green at the time of freezing usually showed greater recovery than that which was ripe or partly ripe. The fruit that was permitted to thaw out at high humidities showed less wilting than did the fruit that was defrosted at low humidities. The temperature at which the fruit was defrosted did not seem to affect recovery.

Good results were obtained by placing the frozen fruit in cold storage at 32 degrees Fahrenheit as soon as it arrived. In cold storage, high humidity is usually assured and conditions for recovery seem to be about as good as can be provided. If frozen pears do not recover in cold storage, it is safe to assume that no treatment known at the present time can save them. When placed in cold storage, frozen pears should be so arranged that air may circulate freely about the boxes.

case of washed fruit, however, drying equivalent to that done by the blower type of machines is necessary. Moisture such as results from condensation in transit or in storage, apparently causes no copper injury.

(7) Copper treated wraps are still largely in the experimental stage and their general use cannot be recommended at this time. To build up a background of practical information, however, it would be well for each shipper to pack some fruit in copper treated wraps this year.

Internal Browning in Golden Nells

In past seasons, Golden Nells pears have often developed a form of internal browning shortly after removal from cold storage. This trouble is usually characterized by a brownish discoloration of the core area. The flesh is usually dry and pithy in texture and the fruit fails to ripen normally upon removal to a warm room.

Tests carried on during the past season indicate that this trouble is definitely associated with the length of time the fruit has been held in cold storage. When held in cold storage for periods of two and three months, the fruit ripened normally upon removal to a ripening room. When held in cold storage for periods of five and six months, however, the fruit usually developed the trouble in typical form. Obviously, Golden Nells is a fairly short lived variety and its keeping quality is not to be compared with that of Winter Nells or other late-season pears.

"Pinhole" Rot of Winter Nells

"Pinhole" rot of Winter Nells is caused by certain species of blue mold (Penicillium), the organism apparently gaining entrance through the lenticels (breathing pores) of the fruit. The disease usually makes its appearance shortly after the fruit comes out of cold storage. The early stages are characterized by minute decay spots which appear at various places on the surface. The number of spots per specimen may vary from one to as many as 25 or 30. As the disease progresses, the spots increase in size. In the final stages the fruit becomes entirely decomposed, and the bluish or green fruiting bodies, characteristic of blue mold, appear.

Gray Mold or "Nest Rot"

Gray mold or "nest rot" is a serious disease of pears in storage. It is especially severe in the case of Anjou held past the middle of February. In fact, most of the adjustments made following late sales of Anjou, are made because of gray mold decay. While it is most serious in the case of Anjou, the trouble is also found in Winter Nells and Patrick Barry.

In six years, pinhole rot is a serious handicap to the sale of Winter Nells pears. While no figures are available as to the amount of loss caused by this disease, it is safe to assume that during the season of 1929-30, it depreciated the value of the Winter Nells tonnage by at least one dollar per box.

While investigations have been in progress for some time, no positive and definite method of control for pinhole rot has been discovered. It has been found, however, that the disease is less severe in the case of fruit that is maintained in a hard green condition while in cold storage, and that it is ripened quickly upon removal. In the case of fruit that is stored immediately after picking at 30 degrees to 32 degrees Fahrenheit, and then, is ripened at 65 degrees Fahrenheit, practically no pinhole rot occurs. This apparently, is due to the fact that the disease makes but little headway in hard-green fruit, and that by quick ripening at the end of the storage period, the fruit goes into consumption before the disease gets under way. Pinhole rot is most severe in fruit that is subjected to slow and gradual ripening.

Scald in Pears

Pear scald is a physiological disease of pears in storage. Pears that have reached the "scalding" stage, break down rapidly upon removal from cold storage. The skin of such pears turns brown, a foul odor is developed and breakdown at the core may occur. Scalded pears are practically inedible and have no commercial value. Work done by Harley and Fisher shows that scald in pears

(Continued on Page Four)

MAJOR LOVE AFFAIRS OF CLARA MANY

Former Film Queen Enjoyed Eight Known Romances During Height of Hollywood Career—Love and Rex Bell, at Last.

By Duane Hennessy
HOLLYWOOD, July 11.—(UP)—There have been eight romances in the life of Clara Bow in the years since she stepped down from a train to begin her pursuit of fame in the screen colony, a rather shabby girl with the promise of a brilliant future.

The movie colony which knows her as an impulsive, warm hearted girl, says she never has been in love, that each affair has been only a passing infatuation. Yet it must be granted that at present Clara seems to be in love with Rex Bell, the handsome young actor on whose ranch she is convalescing.

"He has been so sweet to me," she said. "Marriage? I'm not going to get married before I'm 28."

Clara is just 25. She didn't say definitely that she was going to get married when she was 25, but that she wouldn't be married before then.

Bell's predecessors in the race for her heart have been Donald Keith, Gilbert Roland, Victor Fleming, Robert Savage, Gary Cooper, Harry Hichman and Dr. Earl Pearson.

Clara met Donald Keith when they were working on and off the screen and he undoubtedly loved her. Their wedding date was published, but Clara wasn't ready to marry. Her father warned that her career might be threatened. She broke with Keith.

Gilbert Roland was the heavy in the same picture. He is a Mexican, darkly romantic and handsome. He called her Clarita and sang Spanish love songs. Both were very young and Roland was very jealous, even when she worked in a love scene in a picture. They parted.

Victor Fleming, sandy-haired plain, but very amusing, and many years Clara's senior, was directing "The Rough Riders" when she was working in "Wings." Some say their engagement was a publicity stunt engineered by the studio. Others say they truly were attracted to each other, but that Fleming, educated, more settled than the young girl, soon pulled out on her.

Robert Savage, son of a millionaire steel manufacturer, was attracted by the girl who had attracted a nation. He probably represented class to the girl from Brooklyn. For a time he held her, but she tired of him. Savage slashed his wrists in an unsuccessful attempt to commit suicide, letting his blood drip on Clara's picture.

Gary Cooper she met during the filming of "Wings" at San Antonio, Tex. He was playing a small part, was shy and spoke to her little, if at all. When she was cast in "Children of Divorce" he was selected as her leading man. A feeling sprang up during the filming of the picture. Each was a type strange to the other and

they taught each other a lot, but soon found they did not have much in common.

Dr. William Earl Pearson was an intern in St. Vincent's hospital when Clara went there in February, 1929, to undergo an operation for appendicitis. Dr. Pearson managed an introduction. At first, Clara was not interested, but then a love affair which lasted two years started. It is said that when Clara visited Dallas, Tex., a year ago she paid Dr. Pearson's wife \$20,000. Clara says she thought Dr. Pearson had broken with his wife when she met him.

Harry Richman is a curly-haired song and dance man. Some people in Hollywood have always thought their love miking was too much in plain view of newspaper photographers and reporters to have been sincere. Both Clara and Harry have protested, however, that they really were in love, but that it wore off.

Rex Bell remains. While his romance with Clara was known in Hollywood long before the trial of Daisy Devoe, Miss Bow's secretary, who was convicted of theft, it was at that time that it blossomed in full public view.

Miss Devoe testified bitterly that he had caused her dismissal. He was with Clara constantly during the trial later, during her breakdown, was one of the only persons permitted to see her. It was to his ranch that she retired to regain her health.

"He has been so sweet," said Clara.

"I love her and want to marry her," said Rex.

Perhaps the little flapper who has enacted so many love scenes on the screen has found love at last.

GAMBLING GAINS HELD SIGN THAT PROSPERITY NIGH

PARIS, July 11.—(UP)—If the "kitties" of the gambling tables are any criterion, prosperity must be just around the corner.

After two very lean years, the board of directors of the Society of Sea Baths at Monte Carlo almost gloated in reporting to stockholders that since April 1 the profits of the green tables have been 5,000,000 francs more than during 1930.

The Frank Jay Gould casinos at Juan-les-Pins and Nice have also turned in profit reports to the government which show a slight increase over 1930, although all the casinos report that Germans have taken the seats around the table vacated by Americans when Wall Street went through its contortions.

So far this summer Deauville and Le Touquet have seen very little exciting play. The warm sun was filled the beaches and the players seem to prefer the golden sands and beach bars to gambling.

All in all, the French government and French stockholders in the 168 gambling casinos at watering places have lost 76,000,000 francs from the level of 1928, the banner year. But a comparison of kitties back as far as 1922 shows that gambling profits are 300 per cent greater than 10 years ago, although they are now the smallest of any year since 1925.

GOLD MEDAL EACH YEAR TO FARMERS

Agriculture Engineers to Make Award for 'Most Meritorious and Exceptional Service' From McCormick Fund.

ST. JOSEPH, Mich., July 11.—(UP)—An annual award of a gold medal for "exceptional and meritorious service in the interest of agriculture" has been announced by the American Society of Agricultural Engineers.

The award, to be known as the "Cyrus Hall McCormick Medal" is based on an endowment fund provided by Cyrus Hall McCormick, Mrs. Emmons Blaine and Harold F. McCormick, children of Cyrus Hall McCormick, the inventor of the reaper.

Established during the century year of the invention which revolutionized farm production and lightened immeasurably the farmer's labor, the award will be presented annually in recognition of some outstanding meritorious scientific accomplishment in engineering as applied to agriculture.

Workers in all phases of agricultural engineering such as farm power and machinery, farm structures, rural electrification, drainage and irrigation, will be eligible.

The medal, designed by Fred M. Torrey, Chicago sculptor, shows on one side the figure of a man in an attitude of thought. On the reverse are depicted various stages in the development of labor saving devices which have removed the burden of hand drudgery from the shoulders of the modern farmer.

The winner will be selected each year by a jury composed of outstanding members of the American Society of Agricultural Engineers. The first award probably will be made at the 25th annual meeting of the society in June, 1932.

Any rum racker in the big cities is in the near-beer business.—Arkansas Gazette.

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