

# The Hood River Glacier.

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No. 25

## A Guardian's Duty

Contrary to a too general opinion, banks cannot loan an unending stream of money.

The bank is really the guardian of the liquid wealth of any community. The bank must see that this money is available at the call of its depositors.

If the average business firm would watch its collections and credits as closely as the banks have to, financial disasters would be of infrequent occurrence.

The well-managed bank today is in the nature of an educational institution, furnishing its experience and advice free of charge to its individual depositors and industrial and agricultural customers.

A great factor in establishing in this nation credit and financial responsibility is the popular home banking house.

Use ALL of Our Service

**FIRST NATIONAL BANK**  
HOOD RIVER, OREGON

## Truly—

"An investment in good appearance."

Not too early to think of the Thanksgiving suit.

\$35 to \$50

**J. G. VOGT**

Nationally Known Merchandise.



There's a Profit in Renting But You Don't Get It

Ten years rent won't get you anywhere—you just pay rent, then you pay some more rent. Of course, you have a place to live between times but the house isn't yours, it never will be and it's not exactly as you would like to have it anyway. Sad but true, so there's no use arguing.

A little extra work is required to get a home. But if home owning didn't require some individual effort the saying, "There's No Place Like Home," would be all bunk.

Let's get busy and select your new home from our collection of over 500 modern designs.

**Emry Lumber & Fuel Co.**

Phone 2181 Fourth and Cascade  
Exclusive Representative of the National Builders Bureau

Does a moment's happiness over cheap price outweigh the lasting satisfaction of a good job?

**YOU DON'T GET BOTH**

I am turning out good jobs at a fair price day after day.

Bring in your troubles and let me help you in any way I can.

Satisfactory Service

is what you need; why not get it at

**Shay's SERVICE Shop**

AT THE FASHION STABLES

Shop 1281

Res. 2772

## Wait and Watch For the Great

# Rexall 1c Sale

Next Week  
November 23-24-25-26

**KRESSE DRUG CO.**

The *Rexall* Store

Come in and hear the November Victor Records.



## FOOLISH INDIANS?

Arthur Brisbane, in an editorial recently, said that the taxable real estate of New York City was valued at ten thousand million dollars.

"And," continued Mr. Brisbane, "the whole of Manhattan Island was sold by the Indians for stuff worth less than \$100,000."

"Foolish Indians? Do not say so. If they had put out \$100 at 6 per cent compound interest when they made the sale they would have now more cash than New York is worth."

This sounds like a strong statement but it comes to us on good authority and if you have any doubt about it, get a gross of pencils and a ream of paper and figure it out for yourself. BUT BEFORE YOU BEGIN, open a savings account with us and get your money started on this certain road to success.

**BUTLER BANKING COMPANY**

Member Federal Reserve System

## Oriental Cafe will serve a Special Thanksgiving Dinner

Thursday, Nov. 24  
Plates \$1.25

Special Music—American Legion Orchestra  
Dance from 5:30 to 8:30

## Oriental Cafe

Oak Street, between First and Second

HOOD RIVER

Dance Every Wednesday Night— 8 to 12

## OLD FASHIONED TURKEY SHOOT

Both rifle and shotgun marksmen will have an opportunity to display their skill, and perhaps, as a result, provide the family table with a national bird, by participating in THE BIG SHOOT to be staged

**Sunday, Nov. 20**

on their Range on Columbia Lowlands, just east of the City, by  
**The Hood River Gun Club.**

Shoot starts at 10 o'clock.  
A Free Lunch will be given at noon.

## CIDER PLANT MAKES STRIDES

COMPANY HAS BIG DEVELOPMENT

Hood River Apple Vinegar Plant Is Now One of Largest on Pacific Coast— Pomace is Salvaged

No feature of the orchard industry of the Hood River valley is more interesting than the development of cider and vinegar manufacture here and the expansion of the plant of the Hood River Apple Vinegar Co., now one of the largest concerns in its class west of the Mississippi river. Indeed, the Hood River plant is only eclipsed by vinegar manufacturing in the New York apple district, where the tonnage of low grade fruit is greater several hundred times than that available in Hood River.

In 1907 the local factory, with an authorized capital stock of \$150,000, began business here in a one-room shack and lean-to. Today, its authorized capital stock increased to \$250,000, its factory covers 100,000 sq. ft. of city block, the main building rising from the O.-W. R. & N. tracks to four and a half stories, the Hood River Apple Vinegar Co. takes its place in the lead of ranks of apple by-products concerns. Except last year, when the business of canners and by-products manufacturers received one of the worst blows in the history of the business, the company has paid a dividend annually on its stock and has built up a reserve for expanding its plant. The buildings and equipment of the local plant were recently appraised at \$160,000. The growth of the concern has been steady. In 1910 capitalization was increased to \$50,000; in 1916 to \$75,000; in 1919 to \$100,000, and this year the directors were authorized to increase the stock to \$250,000.

C. J. Calkins, founder of the vinegar plant and consequently its manager, is largely instrumental in the success of the venture. Mr. Calkins has ever based his business on a quality product. Time after time Hood River vinegar has taken first awards, and the gold medal was awarded the local product at the San Francisco world's fair.

Plans of the management of the vinegar concern call for as great, or a greater expansion of the plant and scope of business in the company, during the next 10 years as have characterized the decade closed. The reading public long since has been told the story of the great American packing industry utilizes all of the pig economy the equal. The system contemplated by cider and vinegar manufacturers will ultimately turn to profit every last atom of the cull apple brought from the orchards here.

Formerly, presses were so inefficient that not even all of the cider was squeezed from the pulp. Today such is the force of the big hydraulic presses that the pomace leaves the plant remarkably free from moisture. Up until recently this pomace was hauled to a lowland dump. In the future properties from the pulp will be extracted to add profits to the coffers of the concern that will come near equaling those from the company.

Apple pomace is largely peel and core. Next to the skin of the apple lies that peculiar property, pectin, or jelly base that every housewife is familiar with. If she has some berries or other fruit looking in jellifying qualities she is accustomed to add an apple or two. The local vinegar plant has set about to salvage all of the pectin from the pomace, formerly a waste. A high-pressure cylinder, filled with steam pipes and so constructed that it can be revolved, has been installed at the plant. The pomace will enter this in the normal state at one end. At the other it will come out as dry as the prepared breakfast cereal after it has been placed in the oven for one's breakfast. Later on a process of steeping, almost exactly as tea is prepared, is called for. The resultant infusion is drawn from the pomace dregs. It will go through a process of filtering and clarification, and then by means of a vacuum pan it will be standardized. Jelly base has formerly been marketed, but never utilizing the local factory devised a process, has it been without a characteristic flavor. The Hood River jelly base will be odorless and tasteless. It will be in great demand for the manufacturers of fine jellies, who utilize delicately flavored berries that often do not carry of themselves sufficient jellifying properties. The greatest market, however, will come from the manufacture of jelly compound utilized by the hundreds of barrelful by bakers in their pastries and confections. This jelly base, added to flavored sugar and water, will produce fillers for the bakers.

The vacuum pan, which was originally installed to reduce cider for shipment, is an interesting apparatus. Hot cider is introduced into the great cylinder at the rate of 1,000 gallons an hour. It comes forth a syrup. By adding water to this sweetened mass, which will keep fresh and sweet indefinitely, a beverage that cannot be told from cider fresh from the presses is produced. But the cider business, partly as a result of the strict prohibition regulations and partly as a result of the financial condition of the country, which dealers declare, has made heavy inroads on sales of soft drinks, has decreased until the demand is negligible. Where formerly 60 per cent of the apples were pressed for fresh cider, but very little of the fruit now is utilized for beverage purposes.

The extreme shortage of the apple crop in the middle west and east, resulting from the freeze of last year, however, will develop a shortage of vinegar the coming season, and it is expected that a heavy demand will be made from Pacific coast factories. Expecting this broadening of markets, the cider plant will utilize its vacuum pan, not only in the manufacture of its jelly base but in reducing sweet cider, which will later be returned by the addition of water to the normal state and turned into vinegar. But for the process of reduction, the company would be unable to realize on the eastern demand, as its tankage capacity is limited.

Every rural lad knows how the family each year made a barrel of cider, drank therefrom as long as it was sweet and even until it had become materially fortified with alcohol; how the barrel was left in the cellar to turn gradually into vinegar. The process was a long one, often requiring a

year or more. Vinegar is produced in modern factories on scientific principles. The alcohol of raw cider, converted into acetic acid, is what makes the vinegar. The conversion takes place, fast or slow, proportionate to the surface of the mass of liquid exposed to the air. Therefore, in order to hasten vinegar making factories are equipped with generators, huge tanks filled with beech shavings. The cider trickles through these, a thin film covering each shaving. In this manner sweet cider can be turned into hard and then into vinegar in remarkably short time. The vinegar is then filtered and aged in wooden tanks. It is shipped out from the Hood River valley in carlots, the aggregate of which would make many trains. Forty big generators are constantly at work, making vinegar for the nation.

In 1908 the Hood River Apple Vinegar Co. had but one press, with a capacity of 500 gallons per 10-hour day. Today the capacity is 20,000 gallons per day. It has tank storage capacity for 600,000 gallons and sufficient bins for 16 carloads of apples. The main building of today occupies 210 feet frontage on Railroad street. The building extends back to the O.-W. R. & N. tracks.

During the past five years the company has purchased 15,365 tons of apples for cider and vinegar purposes. Sales in 1915 aggregated \$352,832. These were increased to \$334,443 for 1920. The average annual sales of the past five years' business has been \$201,000. The total sales of cider and vinegar for the five year period have reached \$3,322,489, the average per annum being 664,498.

It is the plan of the concern to work into a business that will employ its steady and expert help permanently throughout the year, and for this reason bottling and canning departments have been added. The concern has secured the services of W. A. Rooper, who had an extensive training in the laboratories of a big food products company in the east. A laboratory has been equipped at the plant with all latest scientific equipment. Mr. Rooper is constantly engaged in research work on cider and vinegar, by-products of cull apples and other food products.

## ADDITIONAL HIGHWAY CONTRACTS EXPECTED

Contractor Powell, who is now engaged in grading the 5-mile Booth Hill unit of the valley trunk of the Mt. Hood Loop Highway in this county, has made considerable showing on the heavy cuts and fills that will characterize this stretch of new road, which will eliminate the old Booth Hill grade, one of the bugaboos of winter travel between the Upper and Lower Valleys. Mr. Powell's time limit on the grading work will expire May 31 of next year. It is expected that he will add to his crews early next spring and hasten completion of the grading, in order that the work of surfacing the new grade with gravel or crushed-rock may be hastened. Local officials are urging that the new road be made available for apple hauling by next September.

The State Highway Commission has definitely announced that a contract for grading the valley trunk from Booth Hill south to the border of the Oregon National Forest will be let at the next meeting of the body. Here Saturday, J. B. Yeon, member of the commission, stated that the next meeting of the Highway Commission will be held in Portland December 15. While no official announcement has been made, county officials here have been given to understand that the commission will also let a contract for the north end of the valley trunk at the December meeting. While the latter unit is the shortest of the three, it will be the most expensive, as the grading will be largely through almost solid rock along the Hood river gorge.

## HIGHWAY PAVING PROGRESSING NICELY

The Hauser Construction Co. has completed paving the Columbia River Highway from The Dalles to their plant at Rowena. Equipment was moved Monday to the Marsh gravel pit, just east of the Mosier orchard place of Mark A. Mayer, and paving operations have been resumed, the crews working east from the point to which the Kern Construction Co. recently paved.

## CITY ASKED TO ELIMINATE ALL DEFICITS

After a long session the members of the city council, receiving the counsel of a budget committee, were unable last week to devise means of lessening city taxes for the coming year. The members of the advisory board, however, urged that hereafter the city incur no deficits. With the beginning of the year the city had a deficit of \$8,000. This has been reduced to an approximate \$1,000 at the present time.

The budget as proposed by the council makes no provision for the paving of 1100 feet of the city extension of the Columbia River Highway at the west edge of town. Unless some provision is made for the expense of this work, it is likely that the little stretch of road will remain bumpy for another year.

## SCHOOL TAX TO BE LESS THIS YEAR

No protests were advanced Monday night against the budget of School District No. 3, and the members of the board at their coming meeting will proceed to outline the expenditures for the coming year in detail. The budget will come within the six per cent limitation and will be about \$10,000 less than last year, when it was necessary to raise \$20,000 by special tax for aid in constructing a new grade school building. The total school tax of the city last year was \$57,000.

## FIREMEN'S BALL THANKSGIVING

17TH ANNUAL HOP IS SCHEDULED

Affair, to be held at Pythian Hall, Will Be One of Most Elaborate Ever Staged

The Hood River Volunteer Fire Department will hold its 17th annual ball at the Pythian hall this evening. The firemen's ball has been an annual Thanksgiving night feature here for years. The department, however, which furnished 12 men to the service during the great war, having enlisted in the army, marine corps and navy, relinquished its date as a social event. The department has among its members representative of all men of the city. The large attendance at the hops is an evidence that the organization is one of the most popular in the community. The big ball will be elaborately decorated for the occasion. The committee in charge of arrangements for the ball includes Vernon Horn, Earl Weber and R. G. McNary. The American Legion will furnish music for the dance, which will begin at 9 o'clock.

The fire department, which has made material advancement during the past year, having secured a motor driven fire engine and a new home in the city hall, is now rated as one of the best volunteer organizations in the northwest.

## GRANGE ASSEMBLES VERY FINE DISPLAY

When the estimated 3,000 delegates to the National Grange convention convened in Portland Friday, they were greeted by a comprehensive display of the fruits and vegetables as raised in the Hood River valley. At the instigation of George A. Palmer, master of Pomona Grange, a committee composed of Howard L. Shoemaker, John C. Duckwall and H. G. Ball was appointed to raise funds for the exhibit. Percy L. Manser was secured to take charge of assembling and displaying the product. Citizens who contributed to the Grange fund were: Hood River County, First National Bank, Butler Banking Co., Highway Auto Co., Consolidated Mercantile Co., Mt. Hood Motor Co., J. C. Penney Co., Ferrigo & Son, Frank A. Cram, Hood River Fruit Co., Frasier Grocery Co., E. S. Colby, Kresse Drug Co., Twentieth Century Grocery Co., Yasui Bros., Fashion Stables, Blowers Hardware Co., Mt. Hood Motor Co., Tunn-A-Lum Lumber Co., Vincent & Shank, C. C. Gudeford, Apple Growers Association, Cameron Motor Co., Moore Electric Co., J. C. Johnson, Fred Donnerberg, Hood River Glacier, Hood River News, B. B. Powell, Hood River Bakery, Hubbard Taylor, W. E. Sullivan, N. H. MacMillan, L. H. Huggins, J. F. Volstorff, Holman & Samuel, Hood River Abstract Co., Hood River Plumbing Co., C. A. Richards, Delson Lumber Co., Emry Lumber Co., H. F. Davidson, Hood River Canning Co., Highland Mill, Kelly Bros., Duckwall Bros., Paris Fair, Hood River Creamery, C. C. Anderson, H. Green, The Toggery Co., C. N. Clarke, A. S. Keir, Apple Blossom Cafe, Molden, Huelat-Sather Co., J. G. Vogt, Pacific Power & Light Co., C. N. Ravlin, J. H. Fredriey and Transfer & Livery Co.

John Koberg, owner of the Twentieth Century Truck Farm will exhibit a "Horn of Plenty," showing the effects of intensified farming. The Highway Auto Co. has aided in assembling the display, giving the Grangers free space at their garage.

Additional contributions have been reported from Hood River Market, Bennett Bros., Hood River Cafe and Hood River Garage.

## COMMUNITY CHEST CAMPAIGN PLANNED

Hood River civic and commercial organizations Monday night allied themselves for conducting a community chest campaign here. Simultaneously funds will be raised for the Red Cross, Salvation Army, Y. M. C. A., Near East Relief and local charities. Leslie Butler was made permanent chairman of the organization. J. W. Crites was named temporary secretary. A committee, composed of W. H. Boddy, J. H. Fredriey, and E. B. Benchar was appointed to select a permanent executive secretary.

The general executive committee, each member representing some department of city and valley life, was named as follows: Mrs. William Munroe, Mrs. Rowland Wiley, J. W. Crites, Harry Conaway, C. O. Huelat, A. W. Peters, C. H. Vaughan, Dr. L. L. Murphy and Fordham B. Kimball.

Chairmen of valley district committees will be appointed.

Miss Holmes guest of B. & P. W. C. Miss Florence Holmes, landscape gardener for the Portland Park Bureau, has been here conferring with the Business and Professional Women's club and aiding them in plans for beautifying a triangular plot at the west edge of the city where Oak street and Cascade avenue city extensions of the Columbia River Highway intersect. The club protested against the utilization of the plot for signboards and the city council gave them the privilege of turning it into a park.

Miss Holmes was the guest of honor at a dinner of the club women at the Hotel Oregon last Thursday evening.

Snow Falls at Lodge Accompanying light showers on the lower levels, snow fell yesterday in the higher altitudes of the Upper Valley. Mt. Hood Lodge reports about an inch. Reports from the camp of construction crews on the Mt. Hood Loop Highway within the Oregon National Forest are that five inches of snow prevail. The blanket will end work for the season.