

GENERAL PANCHE VILLA



A new portrait of General Pancho Villa, leader of the rebel army in Northern Mexico.

Brief News of the Week

The Canadian house of commons voted down a bill to abolish titles.

For the first time since the civil war the enlistment complement of the United States navy is full.

The Jim Crow law of Oklahoma was upheld by the United States district court of appeals, at St. Louis.

Warnings against operations of swindlers by promotion of worthless stocks in so-called radium mines in Colorado, are sent out by United States postal inspectors.

Twelve hundred sheep died instantly on the trail from Rhysdyll to Rawhide, Nevada, as result of drinking cyanide solution from a millpond of a mining company.

Witnesses for defense in the government's suit to dissolve the United States Steel corporation, in New York, testified that there was no price agreement. They said competition fixed prices.

The sixth National Corn exposition, was opened in Dallas, Texas, Tuesday. Nearly all the states of the union have displays at the exposition.

French people have subscribed \$1,200,000 for use in supplying the French army with 210 aeroplanes, at a cost of \$100,000,000.

The British parliament assembled the first of the week for what promises to be an unusually notable session. The Irish home rule, the Welsh disestablishment bill and other great controversial measures will come up for action.

The house of delegates of Virginia passed the bill requiring the governor to make formal request of J. P. Morgan, of New York, to return to the records of Fairfax county, the will of Mrs. Martha Washington, stolen from Fairfax county court house during the civil war. The document now is at the Morgan private museum.

Thirty-one thousand farmers and peasants marched at Stockholm and encamped near the palace. King Gustave addressed the gathering when they demanded a larger navy and pledged themselves to make the necessary sacrifices to raise the money. The farmers and peasants are exercised over the possibility of a clash with Russia.

People in the News

Monday was widely observed as the centennial anniversary of the birth of Samuel J. Tilden, the eminent statesman and democratic candidate for president in 1876.

Because the blank furnished her names "H" and "him," Dr. Anna Howard Shaw, president of the National Woman's Suffrage association, refuses to place a valuation on her personal property.

In an address before the Connecticut Bar association ex-President Taft defended the judiciary, declaring that demagogues were responsible for the attacks on the present system.

Mayor Rolph of San Francisco, and other city officials, publicly burned opium, morphine, and smokers' layouts, valued at more than \$25,000. The goods had been accumulating since May, 1912.

W. R. Scott, general manager of the Southern Pacific road, has been named as successor of E. E. Calvin, vice president, in charge of maintenance, operation and construction.

Superintendent Reed of the St. Cloud, Minn., reformatory, is said to have been selected as successor to Warden Wolf of the Minnesota state penitentiary. Reed was formerly head of the Washington state penitentiary at Walla Walla.

The Shackelford bill, under which the government would distribute \$25,000,000 for good roads among the states conditioned upon a dollar for dollar appropriation by each state, was passed by the house by a vote of 287 to 42.

BRIEF NEWS OF OREGON

The Oregon Irrigation Congress will meet in Portland for its third annual session, Friday and Saturday.

The First National Bank of Merrill has applied for membership in the new banking system.

W. S. O'Ren of Oregon City has formally announced himself as an independent candidate for governor of Oregon.

William Hanley, of Burns, will be an independent candidate for United States senator from Oregon at the general election next November.

Floyd Blyden, chairman of the state game and fish commission, states that the department will save about \$8000 a year as a result of moving its offices to Salem.

T. T. Geer, ex-governor of Oregon, is considering seriously becoming a candidate for the republican nomination for governor at the coming primary election.

Senator Chamberlain's joint resolution to amend the provisions regarding the marking of the graves of Confederate soldiers and sailors was reported favorably to the senate.

Mrs. Joseph Schaubum gave birth at the Salem hospital to a baby January 26, making the fourth baby of the family born on that date in as many generations.

The federal grand jury will, it is said, investigate the business transactions of T. R. Sheldon, former president of the First National bank of Roseburg.

The "dry" petition, bearing names of 287 voters, was presented to the city council at Clatsop Falls, asking the question of prohibition to be placed on the ballot.

Two hundred and fourteen native Alaskan school children at the Seward Indian school have telegraphed Senator Chamberlain their thanks for getting the Alaska railroad bill passed.

The North Pacific Fir & Lumber company, which is installing a big mill at Banks, will put in an electric power and lighting plant for use by the inhabitants of the village.

Governor West is considering accepting an invitation of the National Civic Federation to speak on "Prison Reform" at a meeting to be held in New York city March 6.

The O-W-R & N Co. is showing moving pictures at La Grande, in a campaign of education to show how accidents may be avoided and urging people to keep the laws of the country.

The departments of civil engineering in both the Oregon Agricultural college and the University of Oregon were ordered eliminated by the board of higher curricula.

The Interstate Commerce commission announced that they will give hearings on Senator Lane's resolution to investigate the steel trust freight rebates, dates of hearings to be announced later.

Because he claims Oregon as his real residence, Jale Gronich, serving time in federal prison at McNeil's island, denies jurisdiction of any court outside his own district in matter of proceedings to forfeit his citizenship papers.

At the second meeting of the loganberry growers of the Willamette valley, held at Salem, the 100 growers present voted to effect a permanent organization for the purpose of developing the loganberry market and advancing the interests of the growers in every way possible.

Representative Sinnott's bill to authorize the secretary of war to detail two army engineers to work with engineers of Oregon and Washington and the reclamation service in evolving a plan for the development of the Celilo Falls power project, seems to be meeting with favor.

Hereafter it will be unlawful to work any woman employe more than 54 hours a week, and employers will be required to pay experienced women workers not less than \$8.25, and inexperienced workers not less than \$6 a week. This is the ruling of the state industrial welfare commission.

A movement has been started in Polk county to prevail upon the county court to employ a general supervisor over road construction in this county. It is estimated that the employment of a competent man to oversee and direct all road construction and maintenance in Polk county will save many thousands of dollars.

Probably the highest price ever paid for an apple tree was the \$690 which was paid to an Oregon farmer for a 13-year-old seedling which grew in a fence corner on his farm. The worth of the tree to the purchaser lay in the fact that it yields ripe apples every month from May to November, the fruit being rich in quality and prodigious in quantity.

The people of Oregon will be given opportunity to recover, by vote at the election next November, the use of tidelands in the Portland harbor. An initiative measure revoking the tideland franchise of 1862 will be prepared within the month by Frederick W. Mulkey, chairman of the public dock commission. This franchise gave upland owners of waterfront right to use tidelands for dock construction.

The Loganberry

(Continued from First Page)

is the practice at the present time among the larger growers to pick a part of their field each day working sometimes only until noon but more often until 2 or 3 o'clock in the afternoon. Some pick only every third day and work all day. This is often governed by the needs and capacity of the dryer. When it became evident in our investigations that there was a relation between the time of day the berries were being picked and their appearance after drying, experiments were carried out to determine in what way and to what extent the results were affected. From these experiments it was found that berries picked early in the morning not only dried heavier than those picked either at noon or late in the afternoon but retained their form much better. This difference is due largely to the drip which is much more noticeable on those picked when warm and soft. It was found that the effect of the heat became noticeable as early as 11 a. m., or even sooner if the sun was very warm. The limit of softness was soon reached and after that time no further change was noticed.

There are two types of baskets or boxes used at the present time, neither of which is ideal. The Michigan hallock, a square box with a raised bottom, is the better. They cannot be piled closely and dry out more readily. The tin-topped baskets is undesirable because the loganberries cause the tin to rust badly and then since they are made with sloping sides they may be piled when empty one within the other very closely. This does not allow them to dry out readily and results in more mouldy berries the next time they are filled. A light basket that could be dipped into boiling water each time it is emptied would lessen the growth of moulds very materially. Larger utensils such as pails and pans should never be used for even if the berries are not piled up too much there will be no circulation of air and the berries will soon become soft and mushy.

The wagon in which the hauling is done should be provided with springs suited to the loads it is to carry. Springs that are too stiff are as bad as no springs at all. If stiff springs are ordinarily required some additional weights will be needed when a light load is to be hauled. With proper care, loganberries may be hauled six or eight miles and suffer little or no injury. Some covering should be used over the loads, especially if the hauling is done over dusty roads. If the berries once become dusty they cannot be cleaned and make an undesirable dried product.

Evaporation

Prune dryers are commonly used for the evaporation of loganberries and, while they give good results in some instances, as a rule they are far from ideal for either prunes or loganberries. Some are so loosely constructed that a large part of the heat is lost before it can be utilized and in all cases more time is required for the evaporation processes than is necessary. Under present methods this ranges from 24 to 48 hours. However, by shortening the tunnels and increasing the draft it is not only possible to dry loganberries in 12 to 16 hours but to obtain a better appearing dried berry than if dried more slowly.

There should be plenty of room near the upper end of the tunnels for storing the crates of berries as they come in from the field. They should be piled so that the air may circulate freely about them and should not be allowed to stand more than 24 hours after picking. As a rule, the sooner they are trayed the better it will be for them. The traying table must be convenient to the crates of berries and to the upper end of the tunnels where the drying process begins. Plenty of ventilation is desirable for this part of the dryer but windows and doors should be protected so that the direct rays of the sun can be kept out; in fact, every effort should be put forth to keep the berries as cool as possible until they are placed in the tunnels.

Loganberries should be spread on the trays evenly and quickly with a quick twist of the wrist. They should not be moved when once on the tray and any attempt to pick out stems, flower parts and broken leaves at this time will result in fruit more or less crushed. If the trays are filled too full or the berries spread unevenly some will dry quickly while others piled up more become mushy and dry slowly. Fourteen boxes, or about 16 pounds, are sufficient for an ordinary tray. One man should be able to tray from 150 to 200 trays per day.

After the berries have been trayed they are placed in the upper end of the tunnel where the temperature is usually about 100 degrees and the tray gradually pushed along until it reaches the lower end of the tunnel where the temperature is kept about 150 degrees. The common fault with this system is that during the first few hours there is very little loss of moisture and the low temperature only causes the berries to flatten out and run together. To avoid this the tunnels will need to be shortened and the temperature of the upper end of the tunnels increased. The best results are obtained when the temperature of the beginning of the

drying is kept as near 130 degrees as possible, although if the air circulation is good the berries will stand as much as 180 degrees. The temperature at the finish need not be higher than 150 degrees, but under some conditions if the draft is good it may safely be increased to 180 degrees. The maintenance of a fairly high temperature at the start and a strong draft through the tunnel are two important factors in the production of good dried loganberries and will shorten the time of drying very materially.

The finished product should be removed from the trays while they are still warm, as they stick badly if allowed to cool on the trays. The berries should be left on the table only long enough to cool. This is especially important at night, for it is then that certain moths deposit their eggs. These hatch in a short time and the larvae feeds on the dried fruit. As these moths fly only at night and work only on the fruit if it is near a light a little care will aid in preventing wormy fruit. From the table the fruit is placed into sacks in which it may be stored although a better way is to empty the sacks in a clean darkened room. If the berries are piled about two and one-half feet deep and allowed to go through the "sweat" the moisture content will be equalized and if turned with a fork or shovel every few days a very uniform product will be obtained.

Packing and Shipping

For shipment the berries are packed in 50-pound boxes without processing, though there is at least one company that turns live steam into the dried fruit for a short time. This has not been thoroughly tried out, consequently little is known of the ultimate effect on the keeping qualities of the product. Some dried berries are sold in cartons being especially adapted to that class of trade which prefers a high class article in sealed packages.

As the dried loganberry is handled today there is but one grade, no attempt being made to separate the different sizes. Good had are mixed and sold for the same price. While at first glance it would appear impractical to attempt to form grades, if those berries which melted and run together could be sorted out it would improve the appearance of the product very materially. Since in most cases such berries stick together in solid masses it would seem possible to separate them by passing them over a screen coarse enough to allow the single berries to pass through. The more important part of the grading is that which has to do with quality and for this as well as with the size the proper time for grading would seem to be when they are being picked. While the demand for dried loganberries is strong at this time and there seems to be no need for careful grading, we must remember that only a few years are required to bring a loganberry plantation into bearing. Already large plantings have been made and with more growers turning their attention to the evaporation of their berries the output is going to increase very rapidly. With this thought in mind is this not the logical time to begin working for better grading and packing?

We should remember and profit by the experience of the prune growers. They waited too long to improve their methods of processing and packing. Prices dropped and the prune industry still shows the effect of the slump which followed. This was due not to an over-production or to poor distribution but to the poor quality of the fruit itself. The very fact that this quality was so unreliable made dried prunes an undesirable product from the buyers' standpoint. It is not improbable but in fact quite possible for the same thing to happen to the dried loganberry unless some steps are taken to guard against such an occurrence.

Loganberry Juice

While the manufacture of loganberry juice has not been taken up to any extent commercially, the interest in it is such that a short discussion is not out of place in connection with the other methods of handling and marketing this crop. It is not the purpose of this paper, however, to discuss the different formulas that have been suggested and tried, but rather to point out some of the principles involved and the wide adaptability of the loganberry. The composition of the juice itself is such that it is readily adapted to various uses and the ease with which it may be kept offers many inducements for its introduction as a beverage. Recent experiments have proven that with proper care loganberry juice may be mixed with sugar in such quantities that no heating will be necessary or that sugar and heat may be used in combinations in a number of different ways. If carefully heated the sugar may be omitted.

One of the most important things in connection with the manufacture of loganberry juice is cleanliness. All dishes used should be carefully sterilized before being used. One's hands should be washed often in clean water that is as hot as can be used. Care must always be taken to prevent the fingers from coming in contact with the inside of the bottles or jars when they are being filled and sealed. Bot-

tling is kept as near 130 degrees as possible, although if the air circulation is good the berries will stand as much as 180 degrees. The temperature at the finish need not be higher than 150 degrees, but under some conditions if the draft is good it may safely be increased to 180 degrees. The maintenance of a fairly high temperature at the start and a strong draft through the tunnel are two important factors in the production of good dried loganberries and will shorten the time of drying very materially.

There are a number of ways in which the juice may be separated from the pulp but the simplest and most commonly used method is to warm the berries until they become soft. Then after thoroughly macerating them, allow the juice to drain off through jelly bags made of sugar sacks or similar material. The berries should not be heated above 120 degrees at this time for there is danger of the flavor being spoiled by taking up a bitter taste from the pulp. The addition of water is not necessary since there is sufficient juice to prevent scorching. Some pressure will be required at the last but even when there is considerable juice left in the pulp. With this method about 60 per cent of the total weight can be extracted as juice.

Fruit presses may be used in place of the jelly bags, and while less time is required for obtaining the juice there is more fine sediment in it than if the other method is used. If a small press is used it should be lined with a piece of sugar sack and only a few pounds pressed at one time. When a press is used the berries need not be heated, but after being macerated can be placed in the press and the juice extracted. There will be a little less juice obtained without heating, but the flavor will be better. The berries should be placed in the press in layers with a piece of heavy canvas between them to aid in draining out the juice. When large quantities of juice are to be pressed out a cider press will be found helpful. This type of press can be used if it is lined with sugar sack or a double thickness of cheese cloth. If a whole crate is to be pressed at one time, the berries should be macerated and placed in the press in layers about three inches deep, a thin layer board being used between the layers. With these hand presses the amount of juice will run as high as 75 per cent of the total weight and no doubt with some of the hydraulic presses even higher percentages might be obtained.

Berries that have been picked and allowed to stand for a while in a fairly cool place will give a higher percentage of juice than if pressed out as soon as picked. This is the same as allowing the berries to become thoroughly ripe since fully-ripe berries picked from the canes and pressed out at once gave the same results. Less juice is obtained and the flavor is not so good from green berries as from the better ripened ones while that obtained from berries that have become over-ripe on the canes has a flat, lifeless taste. Berries that have stood in the hallocks until mouldy will yield a juice which is not undesirable, but in fact rather pleasing to the taste if carefully sterilized.

The most common method of preparing the juice as a beverage is to add one measure of sugar to each three measures of juice and heat to 212 degrees, being careful to remove it from the heat before it has boiled. For home use the bottles may be sealed by forcing the cork into the neck until it is one-quarter of an inch below the top of the neck. This space may be filled with hot paraffin or parowax. Other methods of sealing the bottles such as are used in commercial establishments may be used so long as the air is excluded. For use this juice should be mixed with three times its volume of water. As a coloring and flavor for punches this preparation is unequalled. An ice made with this juice, using the juice of one orange and one lemon and a pint of water for each pint of juice, is a very palatable dish to serve with the meat course of a dinner.

Loganberry juice may be bottled without the addition of sugar if carefully sterilized and when served can be sweetened to taste. When 10 pounds of sugar per gallon of juice is used no heating will be necessary. In that case, however, the press and all utensils employed should be sterilized and the juice placed in sterile bottles. If this mixture is heated, care must be used to keep it stirred when adding the sugar and after the temperature has reached 180 degrees. If heated to 200 degrees the bottles need not be sealed but will keep if tightly corked. Using five pounds of sugar to the gallon of juice the same results were obtained as when using ten. These syrups can be used for sherbets and ice cream sodas.

As a crushed fruit the loganberry is not as pleasing as some of the other berries for the rather large core is not easily softened and detracts more or less from the appearance as well as the smoothness of the product.

Before introducing a new product one of the first questions that might be asked is what profit could one reasonably expect? The answer to that question in regard to the loganberry is best shown in a statement of yields. Ten quarts of juice may be obtained from a 24 pound crate of berries and at that rate 4000 quarts per acre would be a conservative estimate. At one-half the prevailing price for grape juice the gross income from an acre would be about \$1000. Since not more than half of this would be required for the expense of pressing and bottling, the returns would still be equal to or greater than that from the dried ber-

ries. With these facts at hand it is not improbable that sometime manufacture of loganberry juice will reach the magnitude of the grape industry.

Certainly, it is not more than reasonably expected that the methods of harvesting, now those of evaporators and better methods of preparing the dried berry for shipment together with the introduction of juice, will tend to keep the loganberry among the more profitable fruits.

Notice to Contractors.

Sealed bids addressed to the County Court of Tillamook County, Oregon, for the proposed improvement of County Road at Lennox Bridge on Coos River, in Tillamook County, Oregon, will be received by the County Clerk of Tillamook County, Oregon, at its office in Tillamook City, Oregon, on or before the 21st day of February, 1914, at 10 o'clock A. M., and at that time opened and read. Each bid must be accompanied by a certified check made payable to Tillamook County an amount equal to at least 5 per cent of the amount of such bid, which will be forfeited to the County in case award is made and the bidder shall neglect or refuse for a period of five days after which the award is made to enter into a contract and file a bond satisfactory to the Court as required by law.

The bids are to cover the clearing the right-of-way and excavating grading about 1219 cubic feet of earth and installing necessary culverts. Plans and specifications are on file in the office of the County Clerk of Tillamook County, Oregon, in Tillamook City.

The County Court reserves the right to reject any and all bids. Dated this 21st day of January, 1914. J. C. Holden, County Clerk.

Notice to Contractors.

Sealed bids addressed to the County Court of Tillamook County, Oregon, for the proposed improvement of Highway Creek road, in Tillamook County, Oregon, will be received by the County Clerk of Tillamook County, Oregon, at its office in Tillamook City, Oregon, on or before the 21st day of February, 1914, at 10 o'clock A. M., and at that time opened and read. Each bid shall be accompanied by a certified check made payable to Tillamook County, for an amount equal to at least 5 per cent of the amount of such bid, which shall be forfeited to the County in case award is made and the bidder shall neglect or refuse for a period of five days after which the award is made to enter into a contract and file a bond satisfactory to the Court as required by law.

The bids are to cover the clearing the right-of-way, and excavating and grading 1702 cubic yards of earth and building one concrete and masonry bridge. Plans and specifications are on file in the office of the County Clerk of Tillamook County, Oregon, in Tillamook City.

The County Court reserves the right to reject any and all bids. Dated this 21st day of January, 1914. J. C. Holden, County Clerk.

Notice to Contractors.

Sealed bids addressed to the County Court of Tillamook County, Oregon, for the proposed construction of the Pabel County Road in Tillamook County, Oregon, will be received by the County Clerk of Tillamook County, Oregon, at its office in Tillamook City, Oregon, on or before the 21st day of February, 1914, at 10 o'clock A. M., and at that time opened and read. Each bid must be accompanied by a certified check made payable to Tillamook County an amount equal to at least 5 per cent of the amount of such bid, which will be forfeited to the County in case award is made and the bidder shall neglect or refuse for a period of five days after which the award is made to enter into a contract and file a bond satisfactory to the Court as required by law.

The bids are to cover the clearing the right-of-way and grading to point 45.8 feet North 29 degrees 45 minutes East of angle 21 to the intersection of S. A. Himpel and William in at angle 38 of the Loeppel C. Road.

Plans and specifications are on file in the office of the County Clerk of Tillamook County, Oregon, in Tillamook City.

The County Court reserves the right to reject any and all bids. Dated this 21st day of January, 1914. J. C. Holden, County Clerk.

Notice to Contractors.

Sealed Bids addressed to the County Court of Tillamook County, Oregon, for the proposed construction of the "C" of Garibaldi-Wheeler County Road in Tillamook County, Oregon, from Station 177 plus 65 to Station plus 0, will be received by the County Clerk of Tillamook County, Oregon, at its office in Tillamook City, Oregon, on or before the 21st day of February, 1914, at 10 o'clock in the A. M., and at that time opened and read. Each bid shall be accompanied by a certified check made payable to Tillamook County, for an amount equal to at least 5 per cent of the amount of bid, which shall be forfeited to the County in case award is made and the bidder shall neglect or refuse for a period of five days after which the award is made to enter into a contract and file a bond satisfactory to the Court as required by law.

The bids are to cover the clearing the right-of-way and grading placing all culverts from Station plus 65 to Station 212 plus 0, of Garibaldi-Wheeler County Road. Plans and specifications are on file in the office of the County Clerk of Tillamook County, Oregon, in Tillamook City.

The County Court reserves the right to reject any and all bids. Dated this 21st day of January, 1914. J. C. Holden, County Clerk.