

## STATE CAPITOL NEWS

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State Capitol News Bureau

**SALEM, ORE.**—Patrons of the state library are becoming more serious-minded in their reading in the opinion of Miss Harrett C. Log, state librarian. Mail order requests for books on the useful arts during 1937 were more than double the requests for the same type of books during 1933, records of the library reveal. There was also a material increase for books on sociology and economics, philosophy, religion and home economics. On the other hand requests for books of fiction fell off from 15,095 in 1933 to \$10,902 in 1937.

**Roseburg to Receive Mental Cases**  
Fifty-eight mental cases now being treated at the two state hospitals will be transferred to the new federal institution at Roseburg shortly after February 1. Thirty-eight patients will be transferred from the Salem hospital and 20 from the Pendleton institution.

**A total of 1427 Oregon motorists Revocations Excd 1936**  
suffered revocation or suspension of their drivers' licenses during 1937 according to figures public by Secretary of State Snell. This total is 290 more than the 1936 figure. Driving while intoxicated accounted for 906 revocations or 87 per cent of the total. In 1935 cases the suspension or revocation was subject to the safety responsibility act under which the driver must establish proof of financial responsibility before his right to operate a car will be restored.

**Up To District Attorneys**  
The supreme court opinion last week outlawing slot machines and pinball games as lotteries operated in violation of the state constitution "tolls the funeral bells upon all such devices in Oregon," according to Ralph Moody, assistant attorney general. Moody who has been active in prosecuting pin ball and slot machine operators in Marion and Polk county declared that it now becomes

the duty of every district attorney and law enforcement officer in the state to see to it that none of these devices are permitted to operate in their counties.

**Five Buildings Considered For State Office**

Consideration of proposals for a Portland office building by the Board of Control has apparently been narrowed down to five offers. These include the Elks Temple, the Board of Trade Building, the Portland Municipal Market building, the Lloyd's proposal and a proposed civic center on the west side. The first three of these proposals involve the purchase of old buildings and their reconditioning to meet the needs of the state. Lloyd's Inc. has offered to donate a site on the east side and to accept three per cent certificates of indebtedness in financing construction of a two story modern office building 200 by 200 feet. The Elks Temple has been offered the state for \$690,000 including the cost of remodeling the structure. Agents for the Board of Trade building an 11-story office structure, have offered this property together with an adjacent 100 by 100 foot lot for a total cost of \$625,000, this figure to cover the cost of necessary alterations to the buildings.

**Chain Sore Tax Petition Filed**

Preliminary petitions for a new chain store tax measure were filed with Secretary of State Snell this week by Oregon Independence Business League of Portland. The new measure which is said to be modeled after the Louisiana law recently upheld by the United States supreme court provides for a graduated tax ranging from \$10 per store for chains operating from two to ten stores up to a maximum of \$550 per store on chains operating more than 500 stores. Sponsors of the measure claim that it would yield an annual revenue of \$500,000 in Oregon.

**Oregon Income Tax**

Income tax collections by Oregon during 1937 totalled \$5,344,047 it was reported by the state tax commission. Of this amount \$3,328,683 was received from individuals and \$1,741,039 from corporations. The 1937 total was more than twice that of 1931 when only \$2278,767 were collected from this source.

**Vets Aid Commission Shows Profit**

A net profit of \$118,848 on its real estate sales during 1937 was reported by the World War Veterans State Aid commission this week. Sales of farm and city property by the commission during the year totalled \$1,401,143. The state's investment in these properties amounted to \$1,268,262.

**Broken Homes Cause of Youths Troubles**

Eighty per cent of the inmates of the Boys' Training School come from broken homes Superintendent

Sam Laughlin told the Board of Control this week. The institution has more than 600 boys out on parole, Laughlin said. About 20 per cent of the boys in the school are parole violators.

**Miners Grubstaked**

The newly created department of geology and mineral industries has already grubstaked prospectors to a total of \$20,000 according to a report to Governor Martin. The 1937 act on creating the board authorizes grubstakes up to a maximum of \$50 on condition that the loan be repaid with interest if the miners make a "strike."

**New High for Inheritance Tax**

Inheritance and gift taxes collected by the state during 1937 totalled \$1,103,598.38 according to a report by State Treasurer Holman. Inheritance tax collections totalling \$1,043,277.41 set a new all-time high Holman said.

**Board Invited to Dr's Parade**

Members of the Board of Control have been invited by Superintendent S. B. Laughlin to witness a dress parade of his charges at the Boys' Training School. The boys, Laughlin said, are being drilled twice daily by a former regular army sergeant.

### The Silver Wedge

A HISTORY OF THE SUGAR BEET IN THE UNITED STATES.

(Editors Note: The Nyssa Gate City Journal is indebted to the United States Beet Sugar Association for this article and those that will follow in other editions)

**1. SUGAR: WHAT IT IS. HOW PLANTS MAKE IT.**

PURE gold comes from various sources. Pure sugar can be extracted from sugar beets, sugar cane, palm trees, maple trees, sorghum, watermelons, and many other plants. Maple sugar has a distinctive flavor because maple products, other than sugar, have not been removed from it. Refine maple sugar completely and it becomes pure white sparkling sugar, identical with sugar from beets or cane.

"By no chemical test can the pure crystallized sugar from these different sources be distinguished," states the Department of Agriculture (Bulletin 535). That pure maple, pure beet and pure cane sugars are identical has been confirmed extensively by government chemists, agricultural colleges, cooking teachers, dietitians, physicians, and notably by large manufacturing of canned goods, candy, bakery products, confections, jellies and preserves.

The sugar of commerce—the sugar with which you are most familiar—is, technically, sucrose. To the chemist, however, the word sugar signifies more than a hundred substances called carbohydrates. They differ in appearance and properties, but all are composed of carbon, hydrogen and oxygen. The atoms of hydrogen and oxygen are nearly always associated in the ratio of two of hydrogen to one of oxygen, that is, in the ratio in which they are combined in water, H<sub>2</sub>O.

Sugars are broadly classified into monosaccharides and disaccharides, according to the complexity of their molecular structure. The chemical formula of the monosaccharides is

CH<sub>2</sub>O, that of the disaccharides C<sub>12</sub>H<sub>22</sub>O<sub>11</sub>. Trisaccharides and polysaccharides are also recognized. Sucrose, the ordinary sugar, is a disaccharide, one of a group which also includes maltose (malt sugar) and lactose (milk sugar). Some of the common monosaccharides are glucose—sometimes called dextrose—and levulose.

Sugar, often described as "crystallized water and sunshine," is one of the simplest and most important of all foods. Yet simple as it seems to be, scientists have never been able to produce sucrose synthetically. Nevertheless, they know in a general way how sugar is formed in plants by a process of photosynthesis.

Roughly, the process is this: The roots take up tremendous quantities of water from the soil, and the moisture moves up through the plant as if it were a wick, finally to be given off into the air through pores, or stomata, in the leaves. Through these same pores carbon dioxide enters the leaf. The carbon dioxide contains the carbon required for sugar, and the water moving through the plant carries the necessary hydrogen and oxygen.

To accumulate organic compounds, through the union of carbon dioxide and water, the sugar plant needs a supply of energy. This energy is found in light—sunlight. In the presence of light the synthesis of carbohydrates takes place. In the beet, sugar is formed in the leaves and sent to various parts of the plant with the heaviest concentration in the root.

Science has disproved many superstitions regarding sugar. A generation ago sweets of all kinds were taboo on training tables. Today athletes are given a diet in sugar, for "staleness" has been known to be caused by a deficiency in blood sugar. Fallacies regarding the effects of sugar on teeth and kidneys have been upset. It has been observed that primitive natives of the tropics, who chew sugar cane day in and day out, have remarkably good teeth.

Likewise, science, and the practical experience of food manufacturers and millions of housewives, have dispelled the false belief that sugar from one source is preferable to sugar from another source. European cooking traditions have been based on beet sugar for generations. The tastiest creations of French chefs, the finest English jams and biscuits depend upon its use. And because they rely on beet sugar, somewhat humorous situations have arisen when Europeans were forced to change to cane sugar. During the World War, for instance, when England's normal supply of beet sugar from the continent was cut off, a chorus of protests arose from cooks and manufacturers. Dissatisfaction reached such a state in 1919 that The International Sugar Journal published in London, gave recognition to it in an article which said: "... There still exists among many manufacturers of jam, confectionery, biscuits, condensed milk, etc., a prejudice against cane sugar. . . It is desirable that in the near future a thorough investigation should be made into the question, preferably by an official body. It should be established definitely and convincingly whether or not cane sugar can be used for all purposes for which beet sugar is suitable."

In America there was once a prejudice against beet sugar, but this is no longer noteworthy. A tremendous volume of testimony proving the interchangeability of pure sugar, regardless of the source, has been built up, and it has been demonstrated that whenever difficulties are encountered in cooking, candy-making,

jelly-making, etc., they are caused by factors other than sugar. Sugar, for example, has no direct bearing on the "jellying" properties of a fruit mixture. Jelly "jells" because the fruit juice contains a substance known as pectin. Another essential is acid. Jelly failures result from deficiencies of pectin or acid, and not from the type of sugar employed. Sugar, of course, must be used in proper proportions.

Because pure beet and pure cane sugars are identical, scientists often speak of them both as cane sugar. Ira Remsen, once President of Johns-Hopkins University, states in his text-book, "Organic Chemistry," "cane sugar . . . is obtained mainly from sugar cane and sugar beets." Watts' Dictionary of Chemistry observes that "cane sugar is widely distributed throughout the vegetable kingdom. The most important sources are the sugar cane, the sugar beet, and the sugar maple." Similar definitions may be found in Webster's dictionary, the Century dictionary, Browne's A Handbook of Sugar Analysis, Gardner's Chemical Synonyms, and Edwin E. Slosson's Creative Chemistry, which says: "Cane sugar and beet sugar are, when completely purified, the same substance, that is, sucrose, C<sub>12</sub>H<sub>22</sub>O<sub>11</sub>."

The number of authorities might be multiplied who treat cane sugar and beet sugar as interchangeable forms of sucrose, who use the term cane sugar for the two most common forms of sucrose. Included among these are chemists who headed the Bureau of Chemistry in the United States Department of Agriculture, Dr. Harvey W. Wiley and Dr. Carl Alsberg. The internationally known sugar expert, Professor T. O. von Lippman, has declared: "It is impossible to distinguish 'beet sugar' and 'cane sugar' if both are in a perfectly pure form."

**MORE BARLEY PRODUCTION URGED**

"Because of generally higher yields of barley than wheat, we urge what farmers who grow livestock to grow barley instead of wheat for feeding operations. Experiments at the Eastern Oregon Livestock experimental station show wheat to be a superior feed. Therefore when the price level is equal to or less than barley, we urge wheat feeding for finishing stock. It is particularly desirable to make use of low grade or smutty wheat in this way. Feeding experiments show no ill effects from feeding smutty wheat." From E.O.W. League Report.

**DR. SHAW REPORTS WORK ON LIVESTOCK DISEASES**

Oregon's unsolved domestic animal diseases are undergoing intensive study at the Oregon experiment station as a result of a special appropriation made for this purpose by the recent legislature. Dr. J. N. Shaw, associate veterinarian, reported to the Oregon Woolgrowers' association at its annual convention in Prineville.

**Control Method Not Worked Out**

Most progress thus far has been made with the study of "stiff lamb" disease the white muscle disease of sheep, and the so-called Curry county lamb disease. In no case has a certain control method been worked out in the limited time since the studies started, but in some cases the apparent cause has been found, and in others widely suspected causes have been eliminated, throwing the way open to concentrated study of other possible causes.

**Partial Success With English Cure**

A definite organism has been isolated from stiff lambs under study which, when injected into other lambs, has produced similar symptoms, giving every reason to believe that it is responsible for the trouble. At the same time, it has been found that there are a number of different kinds of stiff lamb disease which apparently arise from different causes.

No infectious agent has been found for the white muscle disease of sheep, so study is now being directed to other sources of this malady, which causes extremely heavy losses in some parts of the state.

An organism has also been identified in connection with the Curry county lamb disease which produces death in healthy lambs. As it appeared to be similar to one known to cause a disease common in England for which an anti-toxin had been developed, some of the material was obtained and was used with partial success, through more extended trials are planned.

Other diseases being studied or observed include lung disease of sheep, anaplasmosis among cattle, and troubles arising from having sheep on irrigated pastures. The investigations are being carried on jointly by Dr. O. H. Muth and Dr. Shaw.

WANT ADS PAY BIG DIVIDENDS

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## PEAS TAKE A BOW

THERE'S no dodging the fact that peas play an important part in our modern diet. Therefore it is fortunate that peas are universally available in cans, the best peas harvested at their prime and clapped into cans so quickly that they lose nothing of their fresh taste and nutritious qualities.

In this form they not only save the housewife a lot of work, but they enable her to combine them with other foods in ways that would be almost impossible if she had all the work of cleaning and preparing them to do.

Here is a recipe, for instance, that would be really too much trouble, if the housewife had to prepare everything from the start, but which is practically no trouble at all when she gets her peas and salmon from cans and her macaroni from a package.

**This Serves Eight**  
*Salmon, Peas and Macaroni Casserole:* Put enough macaroni to make two cups to cook in boiling salted water. Flake the contents of one tall can salmon, removing bones. Drain one cup of canned peas, grate one cup of cheese and cut four slices of bacon in halves. Make a white sauce by cooking one tablespoon minced onion in three tablespoons butter a few minutes, adding two and a half tablespoons flour, and then adding

two cups milk slowly and stirring until smooth. Add two tablespoons chili sauce and season with salt and pepper. By this time the macaroni should be done. Drain it and fill the casserole in this order: half the macaroni, half the salmon, half the peas, half the white sauce. Repeat. Cover with the grated cheese and lay the bacon on top. Bake in a hot—400 degree—oven for about thirty minutes.

### THE ADVENTURES OF OZZIE

