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### HOW FRUIT MAY BE FINELY PRESERVED

Possible to Retain Original Flavor, Color and Structure, It Is Announced

CORVALLIS, Aug. 26—Certain fruits and vegetables may be preserved in such a way that they will retain their original flavor, color and structure. This is in the nature of a discovery made by Prof. F. F. Pernot of the Oregon Agriculture College. A report of Prof. Pernot's investigation is given in Bulletin No. 87 of the Experiment Station, Corvallis, and for the benefit of the housekeeper who is wrestling with the canning problem we give the salient points of the bulletin.

Successful canning is a question of sterilizing. If a can of fruit spoils it means that it was not properly sterilized to start with or there was a leakage in the can. Spoiling of the fruit is due to germs which were in the fruit when it was canned or entered the can later. Sterilizing kills the germs, and the fruit may be sterilized by cooking or heating. We quote the following paragraph from the bulletin:

"Micro-organisms, not unlike all other plants, possess the power of self-preservation and of perpetuating their kinds; one is by means of producing spores or seeds which are very resistant; while others which do not produce spores have a resisting power nearly equal to that of spores."

Heating the fruit to 150 degrees for ten minutes will kill the germs without injuring the good qualities of the fruit, but the spores, which are the "unincubated" germs will not be injured at that temperature and will become "germs" in another day, when the heat should be again applied. A few spores may escape the second heating, making a third steaming necessary.

**HOW IT SHOULD BE DONE.**—First, clean the fruit jars or cans by means of a brush, using hot water to which washing powder has been added. After washing thoroughly steam the jars to remove any dirt that may

remain. Second, after washing the vegetables or fruit place them in jars, completely filling them. Then add water to fill the interstices, and put on lid. Don't screw it on tight or the jar will burst when heat is applied. Third, procure a wooden steam chest, the wash boiler will do, and put some water in the bottom of it. Put slats in the bottom on which to set the jars. Fourth, to get the proper temperature, put a thermometer in the center of an extra jar of fruit or water and steam the fruit at a temperature of 160 to 165 for ten minutes. Do not let temperature get above 165. Then remove jars and screw lids on tight immediately. Repeat the steaming a second and third time at intervals of 24 to 48 hours. The jars are then sterile. Cans may be used instead of jars. If the latter are used the vent in the top of the can will have to be soldered after the first steaming. Boiled but not boiling water should be used for filling the jars, or a syrup may be used instead of water. Uu-sterilized water or syrup may contain about ten million germs in a quart jar, and it is just as well to "nip them in the bud" by sterilizing the water. It is important that the fruit or vegetables be neither under-ripe nor over-ripe. The same good judgment used in selecting material for the table should be exercised in the matter of canning.

It was found in the tests made at the Experiment Station that a temperature of 165 degrees was sufficient to sterilize the fruit when treated as above, and this temperature did not impair the flavor or structure of the fruit. Where only one heating is given, as is the case at the canneries, it is necessary to heat the fruit as high as 240 degrees in order to kill both spores and germs.

It should be stated that this method of canning was not successful with sweet peas and corn as they have a

germ normally that is not killed at a temperature of 163.

This method would probably not be practicable at canneries where fruit is sold at low prices, owing to the additional expense of treating the cans three times; but for first-class high-priced goods the additional expense would be warranted. In the case of home canning, however, it is a more desirable method of putting up fruit and vegetables than the methods usually in vogue.

#### WANTS HIS DIAMONDS. Disappointed Suiter Files Suit Against Woman Who Jilts Him.

LOS ANGELES, Aug. 26.—After a futile pursuit across the continent for the hand of Miss Velma H. Barge, a young and pretty society girl of Atlanta, Ga., who has been visiting relatives in Los Angeles, J. F. Henry, a wealthy manufacturer of Atlanta, filed suit yesterday in the superior court to secure possession of three diamond rings and a pair of diamond earrings, valued at \$1,000, which he gave her, when, as he says, she promised to marry him.

Although private detectives were employed to find Miss Barge last night and several process servers were on hand, the young lady escaped them and it is believed she has gone to San Francisco. It is said she intends to remain in hiding until Henry drops his suit, but that she will return his gifts.

Miss Barge has been visiting at the home of her sister Mrs. Roscoe L. Cannon, 2024 Cambridge Street, where she went when she left Atlanta to escape the attentions of Mr. Henry. Mr. Henry arrived here two weeks ago and has since tried to effect a reconciliation, but Miss Barge has refused to see him. Mr. Henry positively refuses to talk to reporters.

two in Oklahoma, and one in Arkansas.

The result of the examination indicates the damage by the weevil to be considerably less this year than in 1907. The most important indication is that damage by this boll worm, though extensive will not offset the reduced damage by the boll weevil. At each of the places visited careful examinations were given a number of fields which were selected to represent the general condition of the locality. In almost all cases fields were visited that had been examined earlier in the season and also during previous seasons. From this investigation it is considered that the estimate of damage has been reduced to as exact a basis as is practicable.

The report was prepared by Dr. W. D. Hunter, a special field agent for the bureau of entomology and in charge of the boll weevil investigation in the South.

#### AFTER BOLL WEEVIL. Special Investigation Just Completed By United States Bugologists.

DALLAS, Tex., Aug. 26.—The United States bureau of entomology has just completed a special investigation to determine the exact present status of the boll weevil. In this work entomologists have visited 34 representative localities. Of these localities 24 were in Texas, seven in Louisiana;

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