WHITMAN SCHOOLS WILL GET $56,524.93

Quarterly Apportionment of State School Funds Made by Superintendent Dewey.

Of the quarterly apportionment of school funds just made by H. B. Dewey, state superintendent of public instruction, King county gets $314,662.69, out of the total of $1,447,170.54, while Spokane is second with $176,569 and Pierce county third, receiving $147,289.24. Whitman county gets $56,524.93. Shamania county gets the smallest amount of any $3367.57, and Wahkiakum but $3794.52.

The apportionment by counties, as reported by Superintendent Dewey to the state auditor, follows:

Adams	$ 15,780.07
Asotin	10,149.80
Benton	11,455.33
Chehalis	39,359.25
Chelan	22,187.32
Clallam	9,913.41
Clarke	35,436.01
Columbia	11,801.44
Cowlizt	17,726.42
Douglas	13,680.43
Ferry	4,747.26
Franklin	5,726.26
Garfield	7,027.26
Grant	13,403.20
Island	5,629.25
King	314,662.69
Kitsap	21,905.20
Kittitas	22,487.10
Klickitat	13,867.70
Lewis	44,099.88
Lincoln	30,870.51
Mason	7,733.20
Okanogan	13,822.37
Pacific	14,983.24
Pierce	147,289.24
Jan Juan	4,818,13
Skagit	37,890.12
Skamania	3,367.57
Snohomish	80,068.70
Spokane	176.559.00
Stevens	32,441.07
Thurston	24,317.39
Wahkiakum	3,794.52
Walla Walla	37,008.12
Whatcom	70,716.78
Whitman	**56,524.93**
Yakima	53,857.07
Total	$1,447,170.54

For the current quarter the rate is $0.046, and in comparing past years, Superintendent Dewey says:

"Since 1897 the state current fund has been apportioned on the basis of days attendance. The amount apportioned for each day's attendance for the various years commencing with 1897-8 to date is as follows:

1897-1898	$0.858	1904-1905	.0877
1898-1899	.071	1905-1906	.086
1899-1900	.09054	1906-1907	.083
1900-1901	.0769	1907-1908	.082
1901-1902	.0893	1908-1909	.081
1902-1903	.103	1909-1910	0.87
1902-1903		1910-1911	.082
1903-1904	.0881		

"In 1899 the per capita tax was raised from $6 to $8 and in 1901 it was raised from $8 to $10. During this period of fourteen years the length of term in the average district has increased from 92 days to 149 days."

Fifty-five State Liquor Licenses in Whitman County.

There are now in force in Washington 2303 state liquor licenses issued by the state tax commission, these licenses costing $25 a year each, which sum is in addition to the 10 per cent that the state collects of the license money derived by the various county, city and town governments from saloons. Every saloon, drug store and other place that handles intoxicants, which has to display a federal license also has to have a state license.

Out of the total number which represent $57,575 that has been paid into the state treasury, 55 are in Whitman county. This means that the Whitman county dealers have paid in $1375. King county, as usual, has the most, 596 licenses being in force in that county and repsenting $14,900, or more than a quarter of the total. Every county has some licenses, although San Juan has but two and Island county only one. The state licenses will never be wiped out even if the state should go dry as drug stores have to have them as well as all places that handle intoxicants for any purpose, a state as well as a federal license being required to do business.

The list by counties follows:

Adams, 24; Asotin, 7; Benton, 13; Chehalis, 134; Clallam, 14; Clark, 45; Columbia, 6; Cowlitz, 26; Douglas, 14; Ferry, 26; Franklin, 26; Garfield, 3; Grant, 16; Island, 1; Jefferson, 36; King, 596; Kitsap, 20; Kittitas, 76; Klickitat, 8; Lewis, 56; Lincoln, 33; Mason, 9; Okanogan, 30; Pierce, 167; Pacific, 41; San Juan 2; Skagit, 52; Skammania, 8; Snohomish, 120; Spokane, 319; Stevens, 51; Thurston, 43; Wahkiakum, 9; Walla Walla, 58; Whatcom, 82; Whitman, 55; and Yakima, 64—Total 2303.

Varieties of Fruit Grown in Washington.

(By O. M. Morris, Assistant Professor of Horticulture, W. S. C.)

The list of recommended varieties of fruit for the state of Washington is changed almost every year. Some varieties are dropped and others added to the list. There is a constant demand for information on this subject; also for information about varieties that are better suited to the various localities than any of those commonly recommended. This unrest and constant seeking after something different and new is a natural result of the unsatisfactory varieties that now compose the recommended list.

The list of recommended varieties as published in the last annual report of the Washington State Horticultural Society, pages 142 to 144, contain over one hundred names. In the entire list there are less than ten varieties that originated in the Northwest. Several of them were imported from Europe, but most of them come from the eastern part of the United States. Nearly all came from sections very much unlike Washington in soil and climate, and were originally selected and cultivated for the purpose of supplying a character of market very different from that supplied by the fruit now grown in the Northwest. The apples and pears of this list when grown in the eastern part of the United States reached the market through a different kind and extent of transportation from what they pass through when grown in the state of Washington. This condition is an explanation of a great deal of the lack of adaptation of the present varieties to our needs.

Another unsatisfactory condition is the large proportion of varieties that are self sterile. Nearly all of the apples and pears named in the list were introduced to the trade and became well established long before the importance of self sterility and cross pollination had been studied in its relation to commercial fruit growing. All of our leading varieties of apples and pears made their reputations and gained popular favor while being grown in the home orchards. These home orchards contained several varieties well mixed together, so it was hardly possible for the different ones to show their faulty character of partial or entire self sterility.

In recent years more attention has been paid to the question of sterility and we find that the apples, pears, plums and strawberries are especialy capricous in this matter. In the strawberries many of the best varieties bear only pistilate blossoms as does the Crescent. In compiling the reports of self fertility tests of apples and pears in the recommended list above referred to, the freshman class in fruit growing found only eight varieties uniformly reported as self fertile. These varieties are Duchess, White Winter Pearmain, Grimes' Golden, Yellow Newtown apples and Flemish Beauty, Seckle, White Doyenne, and Tyson pears. Glowing Coal and McIntost Red could not be found in any of the lists tested for self fertility. Those reported as partially or entirely self sterile were the following: Blue Pearmain, Delicious, Gano, Bellflower, Gravenstein, Jonathan, King, Northern Spy, Olympia, Rhode Island Greening, Rome Beauty, Winesap, Wagener, Wealthy, York Imperial, Yellow Transpare Ortley, and Williams' Favorite apples, and Anjou, Bartlett, Clapp, Clairgeau, Comice, Kieffer, and Winter Nellis pears. This means that each variety in the list just given could not be depended upon to set fruit if planted alone. Some of the varieties listed here as partially or entirely self sterile were reported from some tests to be self sterile, from others to be partially self sterile, and from others to be self sterile. It may reasonably be expected that more complete testing of the varieties here listed as self fertile would find some localities in which they would be only partially self fertile or even self sterile.

The varieties that are most popular have some very grevious faults and they will probably be supplanted by others of local origin. Let us note briefly some of the faults of a few taken at random from the list. The Delicious is an early winter apple that deteriorates very rapidly after it passes the "just ripe" stage. It is a comparatively new apple and its critics are rapidly increasing in numbers. The Spitzenburg is an excellent fancy package apple but it is inclined to continue development and ripening on the tree even during cool weather and thus shortens its possible period of storage. The tree is especially subject to scab, and some forms of canker, and is variable in fruit production. It usually produces one heavy and two light crops in three years. The Winesap is a good apple but is inclined to be over sensitive to excessive moisture in storage. They overbear early in life and lose vitality as a result, and then produce inferior fruit. The Wagener has a very good name on the market but the poorly colored fruits scald in storage and then go down rapidly. The trees have a habit of overbearing early in life, loosing vitality and producing inferior fruit the same as the Winesap.

The four apples just mentioned are among the most popular and serve to illustrate the fact that we have no ideal varieties. There is not a variety in the entire recommended list but has as bad or even worse faults than those named above. The ideal variety may never be obtained but there is no reason to believe that we now have the best obtainable. There are over one thousand named varieties of apples in the United States today and not ten of these are the result of plant breeding work with the purpose of producing the kind of variety obtained. Nearly all of them are mere discoveries. The berry fruits and grapes are being imported by the plant breeder. The large fruits are as amendable to the improved methods of plant breeding and improvement as any of the annual plants. There is no correlation between size and quality or quality of fruit and vigor of plants. It is not unreasonable to hope for and expect to some day have apples with the qualities of fruit of the Spitzenburg and the fruiting habit of the Gano combined in one variety.

With the present success of fruit growing in this section of the country, using what varieties could be obtained from old sections, the future looks very bright indeed. The young man who is interested in plant and crop development in this state must expect reverses from time to time, but there are few vocations that will better reward their devotees than fruit growing and plant improvement in the Northwest.

Whitman County Pays in $61,435.22

During the years of 1907-08-09-10 the state collected for the building of state highways both state aid and stage roads a total of $1,507,019.37, figures compiled by the state bureau of inspection showing a big gain each year, as the levies were increased steadily while the assessed valuation of all property was also greater. In 1907 the total for the state was $121,945.38; in 1908 it jumped to $264,957.74; in 1909 to $363,177.93, while in 1910 it went up to $756,938.32.

King county paid in the biggest sum, a total of $425,365.31. Spokane was second with $152,968.25, while Pierce was third, with $149,537.08. Pierce county jumped from $12,142.78 in 1907 to $76,591.97 in 1907 to $23,759.32 in 1910. These figures show that in 1910 every county was paying practically five times as much for state roads as in 1907. The legislature in increasing the levy for state aid roads from a quarter to half a mill in 1907; levying a mill in 1909, and the increased property valuations caused the big increase in taxes collected.

The totals collected from each county covering the four years were as follows:

Adams, $33,907,.37; Asotin, $6,301.01; Benton, $17,193.76; Chehalis, $50,426.10; Chelan, $19,021,62; Clallam, $12,037.18; Clarke, $20,565.99; Columbia, $13,790.53; Cowlitz, $16,828.79; Douglas, $25,262.33; Ferry, $4,153.29; Franklin, $11,262.02; Garfield, $9,372.21; Grant, $10,299.56; Island ,$3013.25; Jefferson, $8,914.76; King, $425,365.31; Kitsap, $11,390.65; Kittitas, $23,471.19; Klickitat, $14,892.92; Lewis, $34,981.44; Lincoln, $50,072.97; Mason, $3,525,.49; Okanogan, $6,934.97; Pacific, $19,643.70; Pierce, $149,575.08; San Juan, $2,584.75; Skagit, $34,220.23; Skamania, $6,415.25; Snomhomish, $61,221.43; Spokane, $152,968.25; Stevens, $18,624.62; Thurston, $20,381.51; Wahkiakum, $3,607; Walal Walla, $48,748.60; Whatcom, $47,995.82; Whitman, $61,435.22, and Yakima, $45,157.90. Grand total, $1,507,019.37.

Tacoma, Wash., June 1.—Indicted by the federal grand jury in Tacoma, five enumerators. Foster Quinlan, Fred H. Allen, Charles T. Jaeger, Alphonse Carbone and C. J. Foley, were arersted today on warrants from the United States marshal's office. They were released on $1500 bonds each.

Allen is a nephew of George S. Long, resident agent of the Weyerhaeuser Timber company and secretary of the Mineral Lake Lumber company. He is accused of adding 598 fictitious names to his lists. Quinlan is charged with adding 423 fake names; Jaeger with adding 613; Carbone with adding 973, and Foley, says the indictment, added 1084. Foley is a city patrolman.

Jaeger alone talked as to a possible defense. Individual census slips, which were passed about the streets and filled in, he says, were turned over to the local census headquarters and the names added to the lists filed by the enumerators.

The Canning Industry on a Small Scale.

Away back in the year 1825 Thos. Kennsett and Ezra Daggett obtained government patents for putting up canned goods in hermetically sealed cans. The operation was very crude in those days, but the principle was the same then as now, viz: placing the goods in air-tight receptacles and subjecting these to heat sufficient to kill the ferment germs. This process of sterilization under steam pressure has become well recognized by all scientists and chemists, but such information, however, has been largely confined to the commercial canning industry and as a result, until more recently, there have been very few individual canners or small canning factories in the United States. The canning industry has been clouded in mystery to the rank and file of humanity. Just why this has been so would be hard to ascertain, since, in reality, the process of sterilization and the canning of raw products in general is very simple and is easily understood by any one of ordinary intelligence. There are no secret contrivances or chemicals used. It is simply a matter of applying sufficiently intense heat the required time, such process killing every germ known to science. The contents of any receptacle, no matter of what material it is made, subjected to this degree of heat, will be properly sterilized. And if the contents are kept away from the germ laden air, fermentation and putrification will never set in. It is to be remembered however, that the temperature of water in an open kettle will never rise above 212 degrees Fahrenheit. No matter how hot the fire or how long it is applied, the water will remain at exactly 212 degrees. But by confining the water in a steam tight boiler, immediately the temperature of heat will rise to a much higher degree. This is what is meant by "sterilization under steam pressure." These facts are well known among the people of Europe, especially those of France and Germany, and, as a result, the canning industry in those countries is largely done by individual farmers and fruit raisers.

The canning of raw products is rapidly coming to the front as one of the largest industries in the world and is growing at a tremendous rate. It is an industry which, when properly understood and appreciated, does not demand large investments of capital. As to the magnitude of this industry, it is only necessary to call attention to the aggregate selling price of canned tomatoes and sugar corn alone, which is considerably in excess of $20,000,000 each year in the United States. Add to this the canning of corn, peas, beans, fruits, etc., and the aggregate value of canned goods actually sold on the market runs into many times twenty millions expressed in dollars and cents.

There is perhaps no industry that pays larger and more steady dividends. Considering the enormous profits derived from the marketing of canned goods, it is evident that the fruit grower and the farmer simply drops out of the game just where the real profits begin. In other words, the grower of fruit and vegetables, by installing a small outfit at a cost of from $15.00 to perhaps $100.00, should be able to put the profits, arising from the canning of his own products, into his own pocket.

For instance: An acre of tomatoes will yield on an average, seven tons of tomatoes. These when sold to the canner at the average price of $8.50 per ton, yield a gross return of $59.50. These seven tons of tomatoes, on the other hand, will fill, at the minimum, 420 dozen cans, which, sold to the dealer at $1.00 per dozen, represents a value of $420.00, or an aggregate of $360.50 in excess of producer's receipts for the raw stock. Of this amount, $175 will fully cover every expense, including boxes, labels, etc., leaving a net profit of $245.00 per acre—or over four times the gross receipts of the producer. This same rate of profit applies to other fruits and vegetables with some slight variations, leaving it a mere matter of simple arithmetic to appreciate that the individual farmer and fruitgrower is the loser every year by not canning and marketing his own product.

Mr. E. J. Watson, of the Louisiana Experiment Station, in a recent bulletin, gives the results secured at that statoin in the canning of fruit and vegetables with a small outfit that can be purchased at from $15 to $25. Prof. Watson dwells on the fact that during the growing season, on a well established farm, there is found an abundance of fruits and vegetables, from early spring when asparagus and rhubarb are in season until the winter apples are gathered in late fall, and, while the best of the fruit and vegetables may be marketed, there is always a good deal of raw material which cannot be sold at a profit and which goes to waste unless utilized with the aid of a small canning outfit.

The canning of fruit and vegetables is the coming business of the fruit and vegetable raising districts. When the producer of raw material becomes educated to the fact that very little skill, learning or investment is required to put up canned goods successfully, as he will in time, there will be small canning factories and individual canners in every small village and neighborhood. The small canning boiler will be as common as the cream separator now is in the farming and dairy districts. It is only a short time ago when the dairyman had to haul his milk many miles to the nearest creamery, have the cream separated and bring back the skimmed milk. Very few do so now. Every practical dairy farmer has his own cream separator. Ask him IF HE THINKS HIS CREAM SEPARATOR PAYS! So will every fruit and vegetable grower have his own canning outfit. He will put up his own goods and sell them to the local grocery stores or to the nearest jobbing house. In fact, what has been possible in the dairy business, is much more possible in fruit and vegetables. The individual canner has the advantage over the large canning factory in being in a position where he can let his fruit ripen until natural flavor is fully developed. There is always a large demand for canned fruit which has developed "fruity flavor," as contrasted with the insiped, flavorless product usually to be found on the market. The individual canner has no difficulty in marketing his product.

It is to be hoped that the growers of fruit and vegetables will come to realize the opportunities arising in the heretofore practically unexplored field of "home canning" in the western states and that they will materially increase their legitimate profits thereby. The ownership of a small home canning outfit involves but a small investment and it is one which the fruit grower will never regret. What others have done, you can do. "Success comes in cans, failures in can'ts'"

A. K. KARLSON.
Portland, Ore.

Farmers Visit Harvester Plant.

Tuesday afternoon, May 23, was a red letter day for the Idaho National, it being the occasion for the visit on the part of several hundred visiting farmers who were in Moscow attending the Farmers Union convention. The farmers set aside a part of the afternoon for this purpose and in addition to a number of harvesters about the yard the company had one of the machines in operation. This attracted close attention, and showed the farmers just how the new invention works.

The plant was inspected, and if one may judge by the remarks made by the visitors they were agreeably surprised by the showing made. One farmer from Douglas county said: "I had no idea the company had such a substantial plant, and I am more than surprised. I did not expect to see anything like it. Moscow ought to be proud of such a plant."

The biggest job was to explain to the farmers who insisted on buying machines the reason why they could not buy at this time, and some of the visitors, when they could not prevail on the company to fill their orders for 1911, placed orders for 1912. One man made an advance payment of $250 on a 1912 order, while a number of others signified their intention of ordering for 1912 as soon as they market their coming crop.

Among the visitors was J. C. Hanson of Genesee, and Charles Watson of Pomeroy, both prominent farmers who last season harvested their crops with these machines, and both men were kept busy explaining to the assembled grain growers the practical working side of the Idaho National harvester. Both men said without hesitancy that they considered the Idaho the greatest harvester ever invented and assured their fellow farmers that there was no question about the success of the machine.

The interest on the part of the Farmers Union was certainly encouraging to the company, and the numerous inquiries as to where the various harvesters would run the coming season indicated their intention to see them in operation. Some of the farmers said they would be compelled to travel may miles to see a machine run but that they intended to take the time. Everywhere was the wish expressed that the company would meet with abundant success.

Reason Chicks Die in Shell.

A great many people are having a lot of trouble hatching their eggs this spring. They think it is the incubator or the eggs or the hen. They seem to be fertile enough, as they all have chicks in them.

The greatest, and about the only trouble, is too much ventilation and not enough moisture, by placing water above eggs or sprinkling eggs. When the chicks are slow in coming out it is a sure sign they have have not had enough moisture, and should be supplied at once by placing boiling water under the egg tray so as to fill egg chamber with steam for about five minutes, then take out.

We have heard a great many complaints of poor hatches, and from every one it is about the same story, "They ded in the shell for want of moisture." What is it that causes cripples Some think it is in the stock, others think they have not been fed right, but if the stock is fed green food and bone and have large runs, plenty of litter to scratch in, there is no reason why the eggs should not be good. Others can hatch eggs but fail to raise more than 50 per cent of the hatch. That is caused by the way that they are fed and with the brooder.

To ward off the white dirrahoea one should not feed the chicks for at least 50 hours after they are hatched, and then a little grit and warm water and after a little while some chick food should be given them. Feed them about four or five times a day, and only a little at a time; keep them about half starved for the first two weeks; make them sleep as much as you can the first two or three days, as anything newly born wants lots of sleep. They should be libertily supplied with grit, ground bone, charcoal and litter of some kind to scratch in and lots of greens. I will attempt to give a few simple vet effective remedies for the white dirrahoea. Take potatoes and run them through a food chopper and feed them this, a little every day. Boiled rice water and boiled milk will aso stop it.

The brooder should be large and warm enough under the hover so they will go there when they are cold. If chickens are taken care of right they will live and grow to your entire satisfaction. —H. E. Hosspon, Spokane, in Western Farmer.

Seed Grain Suggestions

Have you any choice seed grain for sale, or will you need seed?

If you have any good seed grain, you should send a sample to your state experiment station, stating how much you have and the price you want for it. Your name will be listed and sent to those who ask for good seed.

If you need good seed, ask the state experiment station where to get it and what it will cost.

If you produce your own seed grain, it is important to select it early out of the best part of the crop and take good care of it.

You should never fail to use a good fanning mill, selecting only the heaviest and plumpest kernels of good body for sowing, and avoid planting shriveled and dwarfed kernels. Wheat, oats, barley and rye seed may best be prepared by fanning mills, which separate by size and by weight by means of screens and wind blast. A good fanning mill, properly used, will more than pay for itself in a single season.

If your seed appears to be mixed or falling off in yield, it will pay you to get pure bred seed of the best strain adapted to your soil and climate. If you have any doubt as to what varieties to plant, write the state experiment station and ask them what will do best in your soil and climate.

Are you testing your seed for germinating qualities? It is a simple matter, and the state experiment station will send you full directions for doing it at home.

Do not waste your time in sowing new varieties (except on a small tract as an experiment) unless your state experiment station recommends them. You cannot afford to take the chances. Let the experiment station do the testing of new varieties and learn the results from them.

Whenever smut appears, treat the seed grain with formaldehyde solution. Get the formula and method from the State Experiment station. The treatment is very simple and effective.

By attention to these rules, you can increase your crop from 4 to 10 bushels per acre, with very little extra expense. Additional attention to cultural methods and soil fertilization will add further to the profits.

Tacoma, Wash., June 2,—Saloon men from all parts of the city were booked at the police station today, when seven city detectives made 21 arrests for alleged violations of the city's anti-treating ordinance, which prohibts treating in saloons. Bail was given in each case, and the saloon men will be arraigned tomorrow.

William Armstrong, president of the local Royal Arch of saloon keepers, said tonight that the case will be fought to the highest court, if necessary, and intimated that the legality of the ordinance would be attacked. It was said tonight that an injunction to prevent further arrests may be sought by counsel.

The annual Veterans' Encampment will be held at Pullman, June 14, 15 and 16.