

## EDITORIALS.

## PRESERVING FRUITS.

THE preserving of fruits is a business which might advantageously engage the attention of fruitraisers and others in this Territory, for even in these northern portions, peaches, cherries, pears, and small fruits generally do well. Canned fruit, properly put up, is delicious in Winter and in Spring and early Summer, and fruit canned in this city we have found far superior in flavor to that imported.

The San Francisco *Chronicle* has a chapter on the preservation of fruits by Alden's process of pneumatic evaporation, which may be an excellent method where the quantities of fruit are very large, but can not possibly be so good a way as canning the fresh fruit. Near San Lorenzo, Alameda county, Cal., is an establishment for preserving fruit by the Alden process, extensively employed in Maryland and other eastern States. The following conveys an idea of this process and the results:

This invention consists substantially in the application to substances treated of a heated air-blast characterized by certain degrees or stages of humidity, force and temperature, so adapted as to effect simultaneously the following results.

First (chemically).—An artificial maturing to saccharine matter of the amylaceous or starchy contents of the fruit, so far as practicable, together with a fixation or chemical binding of as much moisture as possible in the condition known to chemists as hydrate, in which it can be no longer an agent of fermentation or decay.

Second (mechanically).—The evaporation of the water not chemically fixed as hydrate, with a rapidly accelerated by the warm and humid blast in such a peculiar manner as to exhaust the water simultaneously and equally from all parts of the material treated, without impairing its texture and other properties by undue heat or by parching dryness of air; without driving off the fixed water, essence and aroma; without reducing starchy or saccharine ingredients to gum or caramel and without incrusting or hardening the material to the condition described by the terms "dried" or "desiccated."

Third (economically).—A product proof against decay or change; enhanced in ripeness, sweetness, richness and solubility; characterized by its natural color, structure and fresh aroma; and by virtue of the fixed moisture or hydrate occupying its pores, incapable of being, on the one hand, penetrated and injured—as dried substances are—by the moisture of damp weather, or damp places or climates, or, on the other hand, of being reduced in a dry atmosphere, to a parched and brittle consistency, except in the case of such esculents as meats, fish and such vegetables as rhubarb, which are replete with starchy and silicious matter, and which necessarily assume a brittle consistency when exhausted of free moisture. The process is essentially distinct from that of desiccation in its chemical principles and practical results. It is a process which not only forestalls decay, and which not only seizes and perpetuates the fresh flavor, color and texture of the article (animal or vegetable) subjected to it, but which, in doing these things, at the same time carries out the organic process of ripening itself to an artificial perfection, on the same principles incompletely used by nature and with a correspondent increase of the nutritive product. The means employed to produce these results are three-fold, namely: rapid circulation of air, accurately adapted and graduated heat, and at all times a considerable proportion of humidity. It will be noticed that each of these points stands directly contrary both to the process of desiccation or kiln-drying and to that of ordinary air-drying.

It is well known that the starch and sugar of plants are almost identical in their chemical constituents, and that starch develops into sugar by the aid of acids, both in the natural ripening of plants and in such artificial processes as the conversion of potato-starch into grape-sugar, by the aid (but not consumption) of sulphuric acid, which is now prosecuted on a commercial scale in Germany. The conversion of the grape into the richly-saccharine raisin is a familiar instance of the super-maturation of fruit by semi-artificial means, after reaching its full natural maturity in connection with the plant. This process of super-maturation can be artificially stimulated, so as to convert the mucous constituents of any organic product largely into saccharine matter, in a very few hours, with a result analogous to the "raising" of the grape. In other words, this wonderfully enriching change, which crude art can only effect in certain specially adapted products, such as the grape, fig and prune, and that under certain precise climatic conditions, is now found practicable by scientific but simple apparatus, with any organic product containing amylaceous or starchy matter, and in any part of the world. The apple, peach, or tomato, for instance, can be as truly "raised," according to its kind, as the grape; and it would be natural to infer that, by the same scientific aid, the "raising" of the grape, fig, prune, etc., may be dispatched with like celerity, and proportional improvement of the product in point of both richness and freshness, especially the latter.

Here is a description of the mechanical arrangements and modus operandi—

In the works are five evaporators all of which are kept in operation day and night, each requiring the services of six men. The heating apparatus is in the basement of the building and consists of a furnace under each evaporator. The fire is built within an iron box, on the outside of which are projecting points of iron to give a radiating influence of the heat. The principal part of the apparatus consists of a vertical chamber or shaft built on the same principle as a hotel elevator. It is about 20 feet in height, containing 50 wire trays or screens on which the fruit is placed. These trays are 4½ inches apart and are moved upward every six minutes by an endless chain. The heating apparatus is placed under this chamber, from which currents of air, heated to any required temperature, generally 230 degrees Fahrenheit, pass up, through and around the frames. On each frame is spread, say, twenty pounds of fruit. The lowest frame is first placed in the chamber, directly over the heat, at the bottom of the shaft, where it remains for six minutes. It is then moved up 4½ inches, and another frame of fruit is placed beneath it. At regular intervals of six minutes the whole series of frames are moved upward 4½ inches and a fresh frame is put on beneath them until the frames are all in, containing say (if apples), 21 bushels of fruit. At this time, the shaft being full, one frame is taken off at the top, and one is put in at the bottom, every six minutes, evaporating 21 bushels ready for packing, every six hours. If apples the 21 bushels contain 840 pounds (420 quarts) water, which is carried off every six hours in vapor. All this must necessarily pass up and around the fruit as the moisture is taken gradually from it, enveloping it to the last in a cloud of vapor. The pores of the fruit are thus kept open, free for the circulation and exit of vapor, until all the free water is removed; the remainder (16 per cent.) being held as hydrate. It is well known that fruit will not mature, ripen, and sweeten up in strictly dry weather, nor in cold wet weather. The evaporated fruit follows the law of nature in this respect. It does not become, therefore, a dried fruit, as nothing, evidently, can be dried in vapor without pressure. The product per week (if apples) will be about 3,000 pounds evaporated fruit, worth 20 cents per pound, and 1,200 pounds evaporated cores and skins, worth 6 cents per pound.

It is proposed to convert the cores and skins into a fine quality of apple jelly. The cost of one of the evaporators ranges from \$1,000 to \$2,500, the price depending entirely on the size. The labor of six boys or girls, under one man to superintend, generally would be all that is required, and any farmer might make the investment a paying one, although the joint-stock plan would be the more feasible, and in the end more lucrative.

**TREASURY WOMEN.**—Many newspaper comments have been made concerning the character of ladies employed in the treasury department, Washington, and some statements have been made to the effect that the clerkships in that department were largely filled with mistresses of congressmen and of other influential public officers. Per contra, a statement is now going the round that the majority of the women clerks come from the best families of the country. Perhaps both statements are true, but with the latter only will we now continue. It is said, then, that the following ladies have been or are clerks in government offices in Washington—the wife of Governor Fairchild of Wisconsin, and daughter of a distinguished public man; Alice, daughter of once Attorney General Ingersoll, of Massachusetts, and the wife of the U. S. district attorney for South Carolina; a daughter of R. J. Walker, once governor of Mississippi, Secretary of the Treasury, and retained as an able lawyer in all prominent cases; Mrs. Mary Johnson, widow of a former U. S. Consul at Florence, and daughter of Colonel Albert, who for many years was head of the topographical bureau; Mrs. Tilton, sister of General Robert Ould; the widows of Captain Ringgold and Major Heap, and many other illustrious names. It is averred that their lot is hard enough without them being abused by unjust detraction, that they are subject to unfair discrimination in the matter of salary, compared with the men clerks, and that while the latter can frequently be called away from their duties with impunity there is a constant attempt to defraud the women clerks of their salaries for any absence.

**NEW MOTIVE POWER.**—A new and economical motive power has been put in operation recently with success by Mr. William Wells, of Salem, says the Boston *Globe*. The apparatus is very simple in construction, and the new power "can be applied to any engine." The novel peculiarity is in the construction of the boiler, the engine being like any other, and the vapor being conveyed to the cylinder of the engine the same as steam. The boiler is thus described—

The boiler is an upright one, and is really a double boiler; that is, it has two heads at each end, one a few inches from the other. The two chambers thus formed, one at each end of the boiler, are filled with water, and are connected by tubes, which are for the circulation of the water between the two chambers. The second or inside boiler, that between the two inner heads, is filled with a preparation of bisulphide of carbon, the vapor from which is the motive power and takes the place of steam. Beneath the

boiler is a small fire-box, from which flues run up through the two boilers to the smoke pipe. These flues pass inside of the tubes already mentioned, and the fire in passing through heats the chemicals. By this arrangement it will be seen that the bisulphide in the inner boiler receives the requisite amount of heat without coming in direct contact with the fire-flues, as the water, as has been explained, is kept in circulation through the tubes.

The inventor claims that with a small fire a great amount of power can be obtained. With water at 212 F., or the boiling point, a pressure of 65 pounds to the square inch is obtained on the vapor boiler, and a greater pressure proportionately with greater heat. The chemical preparation is used many times over, as the vapor, after passing through the cylinder, is condensed, returned to the boiler and used again, and the waste of chemicals is said to be very small. This invention saves two-thirds the amount of fuel compared with a steam engine, and therefore is very valuable.

**SOLD.**—The municipal authorities of Cambridge were cheaply sold when the Shah was on his visit to England. At 11 in the morning one June day the Mayor received the following dispatch—

Lieut. Col. Hamilton, Crewe, to the Worshipful the Mayor of Cambridge: His Imperial Majesty the Shah of Persia desires to visit your University and town, en route to London, arriving at Cambridge station about 1.10. Be prepared with escort and reception as far as time allows;

The Mayor accordingly notified the Vice Chancellor and other university officials and heads of colleges as well as the public generally. The Town Council was summoned, the rifle volunteers were called out, and various other preparations were made to welcome the great Persian. There were flags, crowded streets, officials and troops and populace and carriage and grays in waiting at the railway station until half past two, when doubts prevailed and the mayor was satisfied that he had been neatly hoaxed. The local telegraph authorities were interviewed and they knew nothing of the dispatch. It was written on a regular printed form with blank stamp, the date in the centre of the "Cambridge" circle being penciled. Some of the hoaxed laughed and some swore, but it was all the same to the hoaxers.

**THE EBB.**—Great movements have ebbs and flows in their progress, and such is the case with the woman's rights movement. The University of Edinburgh recently opened its doors to women as students under certain conditions, and several of the sex embraced the coveted opportunity and passed through part of the course necessary for the attainment of a medical degree. But a new set of professors came in—"who knew not Joseph"—ine, and when these lady students applied for a different branch of studies, their application was refused. They appealed to the court, which decided that they could only ask for their degrees after they had received the necessary instruction, and that the University could not be compelled to give them this instruction. They appealed to a full Bench, claiming an equal right with men in every department of the University. The court decided that women had no right to demand an education in a University of Scotland. These women students, therefore, are non-suited and non-plussed, and their only resource appears to be to get on the right side of the new professors, and win them over to favorable terms.

## PENSION TO EDINBURGH.

THE European telegraphic dispatches to-day contain a short but interesting account of a debate in the British House of Commons, on the proposal for the house to vote \$125,000 a year to the Duke of Edinburgh, the second son of Queen Victoria, who is shortly to be married to a daughter of the Emperor of Russia. This custom has been observed in the case of each of the Queen's children already married, and it is probable, if the remainder make haste, that they will be equally fortunate. The leaven of republicanism is working among the people of the British Isles, but its influence is not yet strong enough to materially affect the action of the House of Commons, for John Bull is proverbially slow, so Edinburgh is pretty sure of a good pension for

being the son of his mother, the only claim in the world the young man has upon the British people. But small as it is, it is all sufficient with a subservient Commons.

The republicans in several of the large towns have raised their voices in a protest against this proposed waste of the people's means, and a meeting is called for Sunday next, in Hyde Park, for the same purpose; but the republicans themselves can not anticipate that their efforts will prevent the granting of the pension. It is interesting however, to learn of such utterances by the popular voice, in and out of Parliament, for it shows that the people are beginning to manifest their disgust at these royal impositions.

The present ruler of England has a very good reputation. But she has been a great expense to the people of that country. She has been enormously paid for the nominal exercise of her queenly prerogatives; and unfortunately for her subjects she is the mother of a large family of boys and girls. Nobody need care particularly about this if they earned their own bread and butter, or if their mother provided for them. But there is just where the pinch comes in, for although the latter has ample means to do so, she is too prudent for that, "her loving people" must do it, and the masses of Britain are among the most heavily taxed and hardworked people in the world.

And really this business of pensioning royal children is a disgrace to their mother and to them. The Queen has been one of the most thrifty and careful of queens, and she is said to be worth millions, and there is not the least doubt that she has abundance to portion off each of her sons and daughters decently, without consigning them to perpetual pauperism. But it is a good deal with pauperism as it is with stealing—the poor wretch who purloins a few dollars' worth of anything, if detected, is branded as a convict and sent to prison; but the man who is cunning enough to bag a million, no matter how many of his fellows are ruined by the operation, is a financier and a gentleman. It is just so with pauperism—he or she who, through sheer distress and poverty, is compelled to receive a few shillings a week from an English parish, handed out by a relieving officer, is a pauper; but a queen and her children may receive thousands upon thousands every week, raised in just the same way—by taxing the labor and property of the people; but they are persons who must be treated with the highest consideration, the taint of pauperism never attaches to them; they are ladies and gentlemen in every sense of the word, and of the highest degree.

It is pleasing to believe that the expensive royal pauperism under which the masses of Britain have so long suffered, is a doomed institution. The leaven of republicanism is working among the masses, and though it may be slow in operating and bringing forth fruit, it is none the less sure. The large towns are beginning to make themselves heard in this direction; and from them as centres the infection of republicanism may radiate until the whole mass is permeated. When that day arrives, good bye to royal pauperism in Britain.

## COMING TO IT.

IN another column may be found a rather remarkable article from the London *Saturday Review*, one of the ablest journals in the world, and there are also some comments upon the same from the New York *Graphic*. The *Review's* remarks are apropos of the recent visit of the Shah of Persia to England and the interest manifested in consequence, especially by the ladies, contrary to what might have been expected, seeing that his imperial majesty is the husband of numerous wives, and that that kind of domestic life has not been considered exactly the correct thing in England.

The *Review* calls attention to the uncomfortable condition of many of England's daughters, and draws semi-ludicrous, semi-serious pictures of certain aspects of English respectable society, wherein the sparsity of masculinity and the abundance of likely and anxious femininity are strikingly and if not painfully, certainly not very pleasantly, portrayed.

The *Review* holds up the advent of the Shah as the dawning of the

day star of hope for these forlorn thousands of English women, and the Shah himself as the symbol of redress.

The *Graphic* confesses to a widespread dissatisfaction with the existing condition of social affairs generally, and a vague longing for some modification or remodelling of the same, but does not have a good opinion of the remedy proposed by the *Review*, and is equally at sea with regard to any other available remedy.

It appears that the course of events is causing this great question of the social relations to be more and more agitated, and the agitation may be reasonably expected to result in many radical changes in social policy. The monogamous policy is tacitly, where not frankly and openly, admitted to be a failure. Indeed there is no such thing as monogamy to anything like the extent that many suppose. All nations, at least all "civilized" nations, are practically, though not honorably nor professedly, polygamous, so far as actions are concerned. And it does seem as if Providence was bringing the world nearer and nearer to the understanding that a more enlightened, liberal, and enlarged marriage policy is one of the necessities, one of the inevitabilities, of the not distant future.

**A POCHE MYSTERY.**—The *Pioche Record* of Aug. 1 contains a narrative of a strange nature in that city and asks, "Is it a ghost?"

It appears that the house of a well known and highly respected merchant of that city has acquired the reputation of being haunted. A *Record* man proceeded to the premises and learned that certain unexplained noises had disturbed the slumbers of the household for some time. One evening the wife, sitting alone, heard a groan like that of a dying person, which she supposed might have proceeded from a neighbor who was sick, but on going there found her supposition was incorrect. The husband, when told of the affair, laughed and said it was the wind, and the circumstance passed away without further care about it. A short time after, the groan was heard again, apparently from beneath the north-east corner of the room, and was repeated several times, both husband and wife being present. Search was made for the cause, but in vain. The noises have continued to be heard, occasionally, ever since, until it has become unbearable to listen to them. The last time they were heard, the house was examined in every nook and corner, also under the house, and no person nor thing explanatory was found. The *Record* says—

And so the matter stands at present—no one being able to give even the shadow of an explanation of this truly singular if not supernatural event. The lady imitated the sound as nearly as she could, and from her imitation the groans were not low or suppressed, such as would be made by a person with a slow, dull pain, nor sounds for which the moaning of the wind or the cries of a dumb brute might be mistaken; but they sounded like the groans of a man dying in a strong agony. None of the parties are at all superstitious, but are intelligent, well educated people, with perhaps more than the average amount of moral and physical courage.

Quite a startling little sensation for *Pioche*. If the sensationists could see a few thousand dollars in it, they would try to keep it up *ad infinitum*.

THE CINCINNATI *Times* has dropped the latter part of its double title—"Times and Chronicle," assumed at the time of the amalgamation of the *Times* with the *Chronicle*, and resumed the former title—the *Times*. The last change is an improvement, for double names for newspapers are cumbersome and unhandy. The *Times* is one of the best family newspapers published in the Union, and is always welcome. It deserves success.

—A sufferer wants to know how to prevent the nightmare. Eat less. One supper of toasted cheese, fried oysters, pickled salmon and lobsters has been sufficient to make us dream that six cross-eyed blacksmiths were engaged in fitting us with a red-hot boiler iron stomach, fastened by poisoned rivets, or that we were falling into a hole a thousand miles deep, with a cream-colored idiot on our back, probing us with a hay-fork to make us go faster.—*Ex.*