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William V. Cruess

List of Publications

1910

1. with W. C. Blasdale. Conditions affecting the electrolytic determination of copper. *Journal of American Chemical Society* 32(10):1264, October.

1912

1. The effect of sulfurous acid on fermentation organisms. *Journal of Industrial and Engineering Chemistry* 4(8), August.
2. with F.T. Bioletti. Enological Investigations. *U.C. Experiment Station Bulletin* 230, August.
3. Abstracts of articles of a chemical nature appearing in "Progress Agricole et Viticole," and in "Revue de Viticulture." *Chemical Abstracts Journal of American Chemical Society* VI(15):2132-2133, August. VI(17):2481-2482, September. VI(20):1469-1471, October.

1913

1. with F.H. Wilson. A bacterial study of the bating process. *Journal of American Leather Chemists' Association* 180-195. May.
2. Sulfurous acid and pure yeast in wine making. *California Journal of Technology* 1:51-55, May.
3. Why is cap-stemming difficult. *Pacific Rural Press* 34(10):298, March.
4. Abstracts of articles of a chemical nature appearing in "Progress Agricole et Viticole," and in "Revue de Viticulture." *Chemical Abstracts, Journal of American Chemical Society* VII(3):529, 532, 533, February. VII(4):673, February. VII(6):1071-1073, March. VII(12):2083-2084, June.
5. Sulfurous acid and pure yeast in wine making. II. During fermentation. *California Journal of Technology* 17(2):59-63, November.
6. Utilization of juice from waste oranges. *California Cultivator* 41(13):304-305, 323, September.
7. Making orange vinegar. *California Cultivator* 41(18):423, 428-430, October.

1914

1. Utilization of waste oranges. *U.C. Experiment Station Bulletin* 244, March.
2. Sulfurous acid and pure yeast in wine making. III. Effect on the composition of wine. *California Journal of Technology* 17(3):125-128, February.

3. with C.J. Hintze. Manufacture of unfermented grape juice in California. *Journal of Industrial and Engineering Chemistry* 6(4):302-303, April.
4. Causes of failure and methods of improvement of California grape juice. *University of California Journal of Agriculture* 1(8):10-15, March.
5. Unfermented apple cider. *Better Fruit* 9(4):31-34, October.

1915

1. The chemistry of the olive. *California Journal of Agriculture* 2(5):163, February.
2. Home canning of fruits and vegetables:
 1. Principles of food preservation. *Pacific Rural Press* 89(19):556.
 2. Containers. *Pacific Rural Press* 89(21):605, May.
 3. Sterilizing. *Pacific Rural Press* 89(22):629, May.
 4. Asparagus. *Pacific Rural Press* 89(23):652, June.
 5. Peas and beans. *Pacific Rural Press* 89(24):677, June.
3. Marmalade and jelly from citrus fruits. *California Cultivator* 44(25):700, June.
4. Notes on the cost of canning. *California Cultivator* 44(17):573, April.
5. Notes on unfermented lemon juice. *California Cultivator* 44(2):67-68, January.
6. with J.E. Quiroga. Orange jelly. *California Cultivator* 44(4):100-101, January.
7. Orange jelly. *Pacific Rural Press* 89(18):526, May.
8. Unfermented lemon juice. *Pacific Rural Press* 89(4):102, January.
9. Unfermented pomelo juice. *California Cultivator* 44(20):580, May.
10. with J.R. Zion and A.V. Sifredi. The utility of sulfurous acid and pure yeast in cider vinegar manufacture. *Journal of Industrial and Engineering Chemistry* 7(4):324-325, April.
11. Home canning fruits and vegetables. *Pacific Rural Press* 90(4), July.
12. Home canning fruit juices. *Pacific Rural Press* 90(7):174, August.
13. Making orange vinegar. *California Cultivator* 45(3):51, July.
14. with F.T. Bioletti. Practical Application of Improved Methods of Fermentation in California Wineries, 1913 and 1914. *U.C. Experiment Station Circular* 140, October.
15. Role of micro-organisms in brewing. *Brewers Journal* 40(1):2, November.

1916

1. Citrus fruit recipes. *Orchard and Farm*, p. 34, January.

2. Jellies and Marmalades. U.C. Experiment Station Circular 146, January.
 3. with J.B. McNair. Jelly investigations. Journal of Industrial and Engineering Chemistry 8(5):417, May.
 4. with R.W. Bettoli. Simple and rapid method for the estimation of volatile acid in wine. Proceedings of the International Congress of Viticulture, p. 263, April.
 5. Some results of the practical application of sulfurous acid and selected yeast in the fermentation of California wines, 1913 and 1914. Proceedings of the International Congress of Viticulture, p. 254, April.
 6. Balling degree of fruit juices. Monthly Bulletin of the California State Commission of Horticulture 286-290, August.
 7. Candied and glacé fruits. Pacific Rural Press, July.
 8. Canning and preserving of figs. Proceedings of the Fig Institute, Fresno, California, 103-111, January.
 9. Grape juice recipe. Pacific Rural Press, 340, September.
 10. Home and Farm Canning of Fruits and Vegetables. U.C. Experiment Station Circular 158, December.
 11. New method of canning vegetables. Pacific Rural Press, 101, July.
 12. with P.M. Stone. Preliminary observations on the ripening of pears. Monthly Bulletin of the California State Commission of Horticulture, 425-429, December.
 13. Saving more oil in the manufacturing process. Olive Journal 1:15.
 14. Sweet wines of high alcohol content without fortification. Journal of Industrial and Engineering Chemistry 8:1124-1126, December.
- 1917
1. with S.K. Mitra. Avocado by-products. Annual Report of the California Avocado Association, 1916, 12-20, March.
 2. with F.T. Bioletti. Canning Without Sugar. U.C. Experiment Station, May.
 3. Experiments on the formation of high amounts of alcohol without fortification. American Wine Press, March.
 4. New process of pickling olives. Pacific Rural Press, 74, January.
 5. Preservation of vegetables without canning. California Cultivator, 534, May.
 6. Preservation of vegetables without canning. Pacific Rural Press, 612, May.
 7. with F.T. Bioletti. Preservation of Eggs. U.C. Experiment Station, June.

8. with A.W. Christie. Utilization of olive pomace. *Journal of Industrial and Engineering Chemistry* 9:45-47, January.
9. Utilization of olive pomace. *Olive Journal* 4:8-9, January.
10. Candied fruits. *California Cultivator* 49(13):341, September.
11. Candied fruits. U.C. Experiment Station.
12. with F.T. Bioletti. Canning Fruit in Glass Jars or Wax-top Cans. U.C. Experiment Station, War Emergency Circular.
13. with F.T. Bioletti. Canning Fruits and Vegetables. U.C. Experiment Station, War Emergency Circular.
14. Drying of Potatoes, Sweet Potatoes, Squash and Cabbage. U.C. Experiment Station, August.
15. Drying of Tomatoes, Green Peas and Corn. U.C. Experiment Station.
16. with F.T. Bioletti. Fruit Juices. U.C. Experiment Station, War Emergency Circular.
17. Fruit vinegar. *Pacific Rural Press* 94(11):272, September.
18. Home and Farm Canning (revision). U.C. Experiment Station Circular 158, 32 pp., July.
19. with F.T. Bioletti. Home-made Vinegar. U.C. Experiment Station, November.
20. with Frederic T. Bioletti. Improvements in Methods of Pickling Olives. U.C. Agricultural Experiment Station Bulletin 289, December.
21. Jellies and jelly stocks. *California Cultivator* 49(6):140, August.
22. with F.T. Bioletti. Jelly Stocks. U.C. Experiment Station, War Emergency Circular.
23. Methods of Food Preservation.
 - I. Canning Fruits and Vegetables. U.C. Experiment Station, August.
 - II. Fruit Juices and Jellies. U.C. Experiment Station, August.
 - III. Drying Fruits and Vegetables. U.C. Experiment Station, August.
 - IV. Candying Fruit, Making Fruit Vinegar and Salting Vegetables. U.C. Experiment Station, August.
24. Preservation of tomatoes in water glass. Preservation of tomatoes in water glass. *Pacific Rural Press* 94(17):432, October.
25. Preserving vegetables. *California Cultivator* 49(3):58-59, July.
26. with J.R. Zion. Results of olive pickling experiments. *Olive Journal* 2(7):5, 8-9, December.

27. with J.R. Zion. Results of olive pickling investigations. Olive Journal 2(5), October.
28. Salt curing of olives. Olive Journal 2(7):5, December.
29. Sterilization of Meat in Jars. U.C. Experiment Station Leaflet.
30. Tomato Paste. U.C. Experiment Station Leaflet.
31. Use of high temperatures, aerated liquids, and circulating liquids in olive pickling. Olive Journal 2(6):3-4, November.
32. Vinegar from fruit cuttings. California Cultivator 49(14):365, October.
33. Vinegar From Waste Fruits. U.C. Experiment Station Bulletin 287, October. (Revised 1921)

1918

1. Botulinus poisoning. California Cultivator 50(20):625, May.
2. Candied fruits as a side line for confectioners. Western Confectioner 4(6):20, March.
3. with F.T. Bioletti and H. Davi. Changes in the chemical composition of grapes during ripening. U.C. Publications in Agricultural Sciences 3(6):102-130, March.
4. with J.R. Zion. Drying tomatoes. California Cultivator 50(23):693, June.
5. Experiments upon drying fruit without sulfuring. Pacific Rural Press 95(21):669, May.
6. Farm curing of meats. California Cultivator 50(40):113, January.
7. Grape syrup investigations. Sun-Maid Herald 3(10):30, May.
8. with C.C. Scalione. Refining inferior olive oils. Olive Journal 2(8):5, January.
9. Syrup From Sweet Sorghum. U.C. Experiment Station Circular 198, June.
10. Canning without sugar. California Cultivator 51:29, July.
11. Don't let surplus apple go to waste. Pacific Rural Press 96:614, December.
12. The fermentation organisms of California grapes. U.C. Publications in Agricultural Sciences 4:1-68, December.
13. Fruit jelly stock. Better Fruit, 14-16, October.
14. **Home and Farm Food Preservation.** MacMillan, New York.
15. Home pickling of olives. California Cultivator 51, November.

16. Home Preparation of Fruit Juices. U.C. Experiment Station Leaflet, July.
 17. Home preparation of fruit syrups and preserves. California Cultivator 51:56, July.
 18. with R.E. Cruess. Methods of preparing dried fruits for the table. Pacific Rural Press 96:44-45, July.
 19. Methods of refining olive oil in California. Fig and Olive Journal 3:5-7, October.
 20. Santa Barbara community dryer and cannery. California Cultivator 51:75, 79, 101-103, July and August.
 21. Some Pickling Recipes. U.C. Agricultural Experiment Station Leaflet, July.
 22. Some Vegetable Canning Recipes. U.C. Experiment Station Leaflet, July.
 23. Storage of Some Home Prepared Food Products. List of available food preservation publications. U.C. Experiment Station Leaflet, July.
 24. Storing home prepared food products. California Cultivator 51:29, July.
 25. Sugar Saving Suggestions. U.C. Experiment Station Leaflet, August.
 26. Time table for canning in the home. Pacific Rural Press 96:68, July.
- 1919
1. The evaporation of vegetables. California State Commission of Horticulture Monthly Bulletin 8:93-100, March.
 2. Evaporators for Prune Drying. U.C. Experiment Station Circular 213, May.
 3. with F.T. Bioletti. Grape Syrup Preliminary Report. U.C. Experiment Station Bulletin 303, January.
 4. Home-made olive oil. California Cultivator 52:10-11, January
 5. Lessons for prune growers from the September rains. California State Commission of Horticulture Monthly Bulletin 8:3-61, February.
 6. New grape syrups. California Cultivator 52:838-839, June.
 7. with F.T. Bioletti. Possible Uses for Wine Grape Vineyards. California Board of State Viticultural Commissioners Bulletin 14, June.
 8. Salvage of Rain-Damaged Prunes. U.C. Experiment Station Circular 212, April.
 9. A study of the factors concerned in olive pickling. I. Standing solutions. Olive Journal, 10-11, June.
 10. What shall we do with the wine grapes? Western Canner and Packer 10:28-29, February.

11. Will grape syrup save the wine grape growers? Pacific Bottler, 12-13, June.
 12. Canning grape juice. The Canner 49:34, August.
 13. Coloring of ripe olives in processing. Fig and Olive Journal 4:3, 4, August.
 14. Discussion of Fruit Evaporation. California State Department of Agriculture Monthly Bulletin 8:685-589, November-December.
 15. Evaporators for fruits. California Cultivator 53:821, November.
 16. The functions of lye in olive processing. Fig and Olive Journal 4:4-6, July.
 17. Grape juice for breweries. Pacific Bottler 39:29, September.
 18. Grape syrup and its possibilities. California Grape Grower 2:10, December.
 19. Home-made grape syrups. Orchard and Farm 31:25, November.
 20. with A.W. Christie. The latest on grape syrup. California Cultivator 53:360, 361, 365, September.
 21. Properly sterilized ripe olives are not poisonous. Fig and Olive Journal 4:2, 3, December.
 22. A short process of pickling olives. Fig and Olive Journal 4:3-5, September.
 23. Some types of air blast evaporators. Pacific Rural Press 98:102, July.
- 1920
1. with A.W. Christie. Dipping grapes for evaporation. California Grape Grower 1:4, 5, May.
 2. with A.W. Christie and F.C. Flossefeder. Evaporation of Grapes. U.C. Experiment Station Bulletin 322, June.
 3. The evaporator at Davis. California Grape Grower 1:10, January.
 4. Evaporators for fruits. Sun-Sweet Standard 3:28, January.
 5. A few sugar-saving suggestions. California Cultivator 54:899-908, June.
 6. Pickling and canning ripe olives. The Canner 50:56-58, 63, January.
 7. with A.W. Christie. Revised specifications of University evaporator. Rural World 23:3, 5, April.
 8. Ripe olives, a safe food. U.C. Journal of Agriculture 6:15, 16, February.
 9. Some plain facts about *Bacillus botulinus*. Fig and Olive Journal 4:7, 10, 11, May.

10. Stemming and seeding wine grapes. Pacific Rural Press 99:479, February.
11. Types of evaporators. California Fruit News 61:1, February.
12. Types of Evaporators. California State Department of Agriculture Monthly Bulletin 9:104-113, March.
13. Unfermented Fruit Juices. U.C. Experiment Station Circular 220, July.
14. with A.W. Christie. The University Farm evaporator. Agricola, April.
15. Uses of grape syrup. California Grape Grower 1:10, February.
16. What shall we do with the wine grapes? Pacific Rural Press 99:419, March.
17. What will be done with the wine grapes? American Fruit Grower 40:10, February.
18. Commercial Production of Grape Syrup. U.C. Agricultural Experiment Station Bulletin 321, May.

1921

1. Fruit products and their preparation. Canning Age 2:9-13, December.
2. Home made fruit beverages. California Countryman 7:6-8, November.
3. Home pickling of green olives. California Cultivator 57:651, December.
4. Making the olive palatable. American Food Journal 16:7-10, October.
5. Making vinegar at home. California Fruitman 1:13, 47, November.
6. Perforation and corrosion of tin plate. The Canner 53:27-28, December.
7. Some Factors Affecting Dehydrater Efficiency. U.C. Experiment Station Bulletin 337, November.
8. Some Factors Affecting the Quality of Ripe Olives Sterilized at High Temperatures. U.C. Experiment Station Bulletin 333, October.
9. with E.L. Overholser and S.A. Bjarnason. Storage of perishable fruits at freezing temperatures. California Fruit News 64(1724):3-5, July.
10. with A.W. Christie. Dehydration of Fruits. U.C. Experiment Station Bulletin 330, September.

1922

1. The application of science to industry. The Canner 54:27-28, February.
2. Candied fruits. Pacific Rural Press 103:653, June.
3. Canned marmalade juice. California Citrograph 7:153, March.

4. Canning marmalade juice. California Cultivator 58:152, February.
5. Directions for processing ripe olives. The Canner 54, April.
6. The fruit products laboratory of the College of Agriculture. California Fruit News 65, January.
7. Maraschino cherries. California Cultivator 58:683, June.
8. Marmalade Juice and Jelly Juice from Cull Citrus Fruits. U.C. Experiment Station Circular 243:222-231, May.
9. New by-products from cull oranges and lemons. Fruitman 2:4-15, February.
10. New carbonated beverages successful. California Grape Grower 3:6-7, May.
11. Perforation and corrosion of tin plate. California Fruit News 65:3, June.
12. Safe methods of canning. California Cultivator 59:5, 11, July.
13. Some dehydration problems. Sunsweet Standard 5:12-15, April.
14. Suggestions for packing and shipment of unpickled olives. California Fruitman 2:15, February.
15. Carbonated grape beverages. Associated Grower 4:22, October.
16. Fruit by-products. California Cultivator 59:387-394, October.
17. Fruit by-products. Placer County Fruit Growers Convention Proceedings 49-57.
18. Fruit Growers' Conference. California Cultivator 59:19, 371, November.
19. with A.W. Christie. **Laboratory Manual of Fruit and Vegetable Products.** McGraw-Hill, New York.
20. More profit per acre. Sunsweet Standard 6(6):18, 19, November.
21. New fruit beverages. California Cultivator 59(7):149, 156, August.
22. with J.H. Irish. New fruit drinks. Beverage Journal 58(7):35-39, August.
23. The preparation of fruit syrups for bottlers' use. Beverage Journal 58(12):35-39, December.
24. Preservation of grape juice. California Grape Grower 3(10):2-3, October.
25. Preservation of grape juice. California Cultivator 59(15):358, October.
26. Pure fruit drinks. Countryman 8(7):5, 6, November.
27. Ripe olives in California. Canning Age 3:5-9, 43, September and October.

28. Ripe olive returns to favor. *California Cultivator*, 223, September.
29. Safe methods of home canning. *California Cultivator*, 5, July.
30. Some factors in the fermentation of vinegar stock. *The Canner* 55(10):46-48, September.

1923

1. Advantages of canning prunes fresh. *The Canner* 56:27, June.
2. Bacterial spoilage of canned goods. *The Canner* 56:27-30, June.
3. with A.W. Christie. Canning of asparagus. *Canning Age* 4(4):12-17, April.
4. with J.H. Irish. Fruit beverage investigations. *Beverage Journal* 59(3):43-52, March; 59:164-170, April.
5. with J.H. Irish. Fruit Beverage Investigations. *U.C. Agricultural Experiment Station Bulletin* 359, April.
6. Fruit by-products. *Oregon Grower* 4(10):22-23, May.
7. Home canning of fruits and vegetables. *California Cultivator* 60(20):583, 591, May.
8. Lye peeling of raw products for canning. *The Canner* 56(20):27-30, May.
9. New fruit confections. *Western Confectioner* 9(4):46, January.
10. Preparation of fruit syrups for bottlers' use. *Beverage News* 10(5):17-20, January.
11. Preparation of fruit syrups for bottlers' use. *National Bottlers' Gazette* 41:110, 112, 114, 116, 118, January.
12. Preserving fruits and vegetables for exhibition. *California Cultivator* 60(19):553, May.
13. Raisin by-products now seriously considered. *American Vinegar Industry and Fruit Products Journal* 2(7):14-16, April.
14. Raisin by-products. *Associated Grower* 5(4):12, 26, April.
15. Save money canning without sugar. *California Cultivator* 60(19):551, 558, May.
16. Use of the microscope in the cannery. *The Canner* 56(13):27-29, March.
17. Vinegar analysis for canners. *Western Canner and Packer* 14(10):118, February.
18. with E.H. Guthier. Bacterial Decomposition of Olives During Pickling. *U.C. Experiment Station Bulletin* 368, July.

19. By-products from Placer County cull fruits. Placer County Fruit Growers Convention Proceedings 3:23, October.
20. California olive oil. Chemical and Metallurgical Engineer 29:223-235, August.
21. Canning of fruit blends. The Canner 57:27, July.
22. Canning of peaches in California. The Canner 57:23-25, September.
23. Clarifying fruit juices. Chemical and Metallurgical Engineer 29:351-353, August.
24. Dehydration on increase. California Cultivator, 37-40, July.
25. Glassed jelly juices. Glass Container 2:6, 7, 34, 41, 43, October.
26. How to make real fruit drinks. American Fruit Grower 43:4, 17, September.
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