

SPRIT OF THANKSGIVING



MAMMOTH BROWN FLOCK ON O.C. BROWN FARM, DIXONVILLE.

UMPQUA TURKEY YIELD HIGHEST IN NORTHWEST

Flocks in Valley Contain About 85,000 Birds and Annual Income Set at \$400,000.

Industry Occupies Nearly 8,000 Persons; Little Area Remains for Range System.

The Umpqua valley for many years has held the reputation for being the turkey center of the northwest, and rightly so, for here in Douglas county the gobblers grow to greater size and finer quality than anywhere else in the United States. For a few years interest in turkeys has been allowed to lag, but recently the industry has gained new impetus and is now growing by leaps and bounds, and has taken its place as one of the important revenue producers of the county's agricultural activities.

Turkeys for the most part are raised as a sideline by the Umpqua valley farmers, but in recent years there has been observed a tendency to specialize in raising these fowls and more and more growers are expanding their flocks with that purpose in mind.

The Umpqua valley turkey industry returns approximately \$400,000 annually to the growers. Of this amount about \$200,000 is in actual sales, while the rest is covered by sales and exchange of breeding stock.

Fine Stock Increasing
For a number of years the Umpqua valley growers have been overlooking an important possible source of revenue from their birds. It has been proven that because of the mild weather, the long growing period and the wide range turkeys thrive better in Douglas county than in any other part of the country. Growers have, therefore, largely devoted their efforts to producing large, fine-quality birds for market purposes, and have not given so much attention to breeding stock.

However, a good gobbler that is perfect in quality and has a good blood strain is worth a good many dollars more for breeding purposes than for market. A good many growers in other sections of the northwest have been sending east for breeding stock, and have been paying from \$50 to \$85 for gobblers far inferior to the birds produced in Douglas county.

Recently growers came to the realization that they have an opportunity to develop breeding stock and to increase their profit, and are already working on plans to acquire the turkey growers of the northwest with the fine quality stock that is procurable here, while at the same time they are working to improve blood lines and breeding quality, so that the high reputation that the industry enjoys along other lines will enter into the demand for Umpqua valley birds for breeding purposes.

Many Breeds Engaged
Nearly 8,000 people in the Umpqua valley are engaged in turkey raising. It is estimated that there are fully 85,000 birds in Douglas county, of which about 10,000 will be held for breeding stock, and the rest placed on the market.

The bulk of the turkeys are hatched during the last part of April or the first of May. Of course some birds, particularly where the turkey run wild, are hatched earlier, but growers try to bring on the small birds after the danger of wet, cold weather has passed, as there is a heavy mortality among young turks during such periods.

The hen ordinarily will hatch out a setting of from 16 to 18 eggs. Some growers are able to get as many as 20 eggs with good results. It has been generally found, it is stated, that best results are obtained where the hens are kept in semi-confinement, the mortality rate under such a condition being much lower.

Incubator Use Growing
The use of incubators in hatching turkey eggs is rapidly growing and nearly 25 per cent of this year's

SUPERIOR QUALITY OF UMPQUA TURKEY DRAWS TOP PRICE

Umpqua valley turkeys this year have commanded a better price than has been paid for the product raised in any other part of the United States. Turkeys from this locality have always brought top prices and have usually commanded a premium because of their large size and exceptional quality. In many other sections where turkeys are produced the climatic conditions are such that the birds have a shorter growing period and consequently do not put on the weight that they gain in the mild climate of Douglas county. This fact enables the turkey raisers of the Umpqua valley to offer buyers the finest birds that can be produced and consequently the birds are in great demand for choice stock, particularly the big turks used principally by hotels, railway diners, etc.

The market opens early in November and continues through until the middle of February. Two years ago a cooperative organization was formed which now takes in 270 members and about 50,000 birds, representing about 60 per cent of the total number of turkeys raised in the county.

The remainder of the birds are sold through independent buyers. The association this year has already sold two pools and will make up two more in December. There will also probably be one in the early part of January and another in February.

It is desired, as far as possible, to make cash sales, i. e. a. b. c. sales in Roseburg, but because of market conditions the sales so far this year have been made on consignment with a cash advance equal to the market price.

Turkeys were hatched by incubation, according to J. C. Leedy, county agent.

The incubator turks are turned over either to turkey or chicken hens or else raised in brooders. Some few growers having had good results in the use of brooders exclusively.

"The turkey business," says County Agent Leedy, "is going through the same development process as the poultry industry. Chickens are now hatched almost entirely by incubation, and I believe that the same will soon be true with regard to turkeys. Realize that birds artificially

TURKEYLAND MOTORLOGUE IN MADE OLDSMOBILE SIX SEDAN



ROBERT W. DAVIS (Left) HERBERT BEYERS IN F. CARP OF RUCY BIRDS



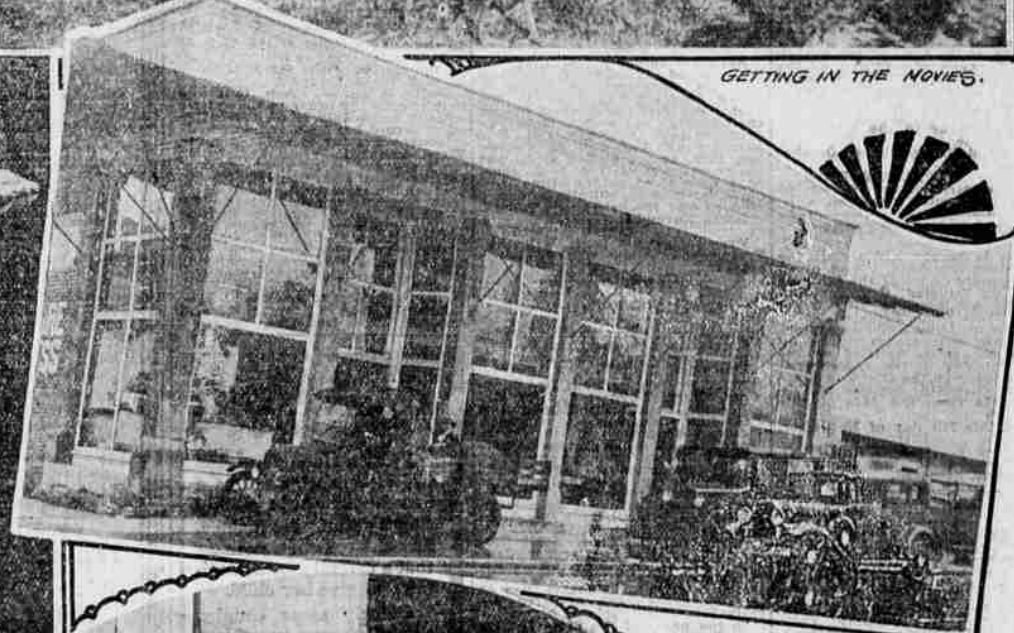
OLDSMOBILE SIX SEDAN IN THE HEART OF TURKEYLAND



AN ARMFUL OF TURKEY



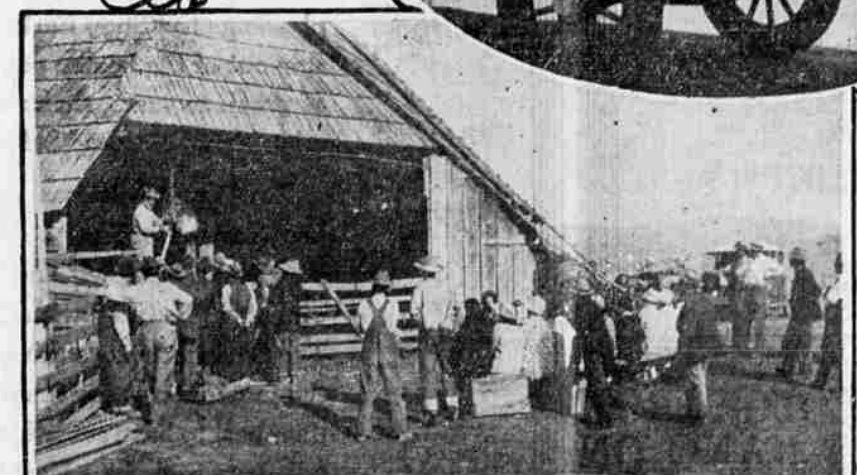
GETTING IN THE MOVIES



GRAND BUILDING TURKEYS AT TEMPORARY WAREHOUSE AT VONCILLA



READY FOR MARKET



O.C. BROWN DELIVERING IF LORD OF DRESSED TURKEYS

McKINLEY HUNTINGTON HOLDING KILLING AND DRESSING DEMONSTRATION FOR O.C. BROWN EXTENSION SERVICE

TEN CARLOADS OF TURKEYS IN FIRST DECEMBER POOL

The first December turkey pool to be arranged by the Douglas County Cooperative Turkey Growers will be sold at the Umpqua hotel Saturday, Nov. 30, according to Herbert Beyers, manager. It is expected that there will be about 18,000 turkeys, or approximately 19 carloads in this shipment, which is expected to go to eastern markets.

The price, Mr. Beyers believes, will be about the same as at Thanksgiving, as there is no indication of a price increase before Christmas. The market was thrown off by the upheaval of the stock market, which weakened credit, causing buyers to operate on a very conservative basis. It is planned to provide two ad-

ditional loading stations for the next shipment, either at Riddle or Myrtle Creek in the southern part of the county, and from Coquille Grove in the northern section of the district.

Mr. Beyers reports that he has received returns on the San Francisco shipment, which was made recently, and the buyers were exceptionally well pleased. The grading was done according to government standards, which proved acceptable both to the buyers and the growers.

TURKEY GRADING WILL BE TAUGHT AT SCHOOL HERE

All final arrangements have been made for the turkey grading school to be held at the Umpqua hotel Friday and Saturday, under the direction of T. W. Helz, of the U. S. department of agriculture, who recently completed a similar school at Salt Lake City. This is the first school of its kind ever held on the Pacific coast and is expected to draw a large attendance.

The sessions are to be held in the basement of the Umpqua hotel, where actual killing, dressing and grading will be done, with explanations and criticisms of each step for the information of all present.

It is being generally realized that producers, buyers and dealers are all interested in uniform grading and standardization with regard to quality, so that schools that will promote such uniformity are of great value.

The school will take up such topics as slaughtering, dressing, proper feeding prior to killing, correct methods of plucking, eviscerating and packing. Application and interpretation of U. S. standards and grades for turkeys will be thoroughly presented.

All interested persons present will be given special training with regard to grading, and an examination will be given, so that those who pass the tests will be qualified to secure a government license as graders, and will be available as inspectors if the government grading service is ever established in Oregon.

Practically all of the large buyers of turkeys in the northwest are expected to have representatives present, while there will also be a number of cooperative organizations here together with numerous growers.

The Douglas Cooperative Turkey Growers are assisting in the work and are furnishing the turkeys to be used for demonstration purposes.

HIGHEST GRADE TURKEYS TO VIE AT 2-DAY SHOW

Competitive Exhibit to Be Held December 13-14 at Oakland Among Five Leading Breeds.

Prizes Valued at \$840 Will Be Awarded, With Noted Missouri Expert in Role of Judge.

The first annual Northwestern turkey show, to be held in Oakland, Oregon, Dec. 13 and 14, is attracting widespread attention from turkey growers and others interested in the industry. Sponsored by the Douglas Turkey Breeders' association, the show is primarily for the purpose of developing interest in better breeding stock and giving publicity to the county's industry, with a view of promoting the sale of Umpqua valley turkeys for breeding purposes, as birds for that purpose command a much higher price than those killed for market.

Entries for the show close promptly Saturday, December 7. County Agent J. C. Leedy, manager of the exhibit, has entry blanks, premium lists and all other desired data for the information of interested growers. Many growers in somewhat similar exhibits have waited until the opening date to enter their birds, but this year the rules are particularly drawn to exclude such entries, and listings must be made prior to the 7th of next month.

Handling Is Arranged
Committees have been named to take charge of the turkeys, which must be in Oakland on the 12th, when cooping will begin, so that judging can start at 10 a. m. on the 13th.

Precautions are to be taken to prevent possibility of exchanging birds or of damaging their plumage by careless handling. Strict sanitary measures will also be used to prevent exposure to disease.

Growers are required to mark their birds plainly, leg bands being available for that purpose. Judging is to be done in accordance with the "American Standard of Perfection of Poultry," the standard guide for such purposes. Noted Judge Coming A. D. Walker, of Memphis, Missouri, will be the judge. He is a man of much experience in that line, having judged practically all of the large national and international poultry shows held in this country in late years.

One of the features of the show will be the sale and exchange department in which growers will be assisted in selling or exchanging birds. No advertising is to be permitted in connection with the displays, but prices may be stated on the entry blanks, and the committee in charge will assist in the sales work.

Cash prizes amounting to \$450 have been arranged, and in addition there are 63 special awards, having a cash value in excess of \$50.

The five principal breeds, namely, Narragansett, Bourbon red, White Holland and blacks, are eligible for entry. Competition will be for single, display and special prizes, with singles competing on per breed, age and sex as follows: Young tom, yearling tom, adult tom, young hen, yearling hen and adult hen. In the first four breeds, there are five cash prizes offered for each classification with ribbons for the next five grades.

Many Special Features Numerous special features are provided in connection with the show. There will be a banquet on Friday evening at 6:30 o'clock, to which all interested persons are invited. There will also be an educational program each day in charge of a committee headed by H. E. Crosby, extension poultryman of the Oregon State college, and topics of vital importance to the turkey industry will be presented.

A turkey calling contest is another sideline that will be arranged, taking place during the afternoon of the first day, with winners required to repeat their calls at the banquet in the evening.