

other sections give only for a few months in the spring. These facts render this region, when the ease of transportation, and the certain market for butter at from twenty-five to forty cents per pound are considered, the most favored under the sun for dairying. What is needed is the establishment of creameries and cheese factories, as is the universal practice in the dairy regions of Illinois, Iowa and other states. These are operated by private individuals, who purchase milk or cream, at a contract price per pound, or are either partially or wholly coöperative. In the former case, the farmers furnish the milk and the factory does the manufacturing and marketing, the price of milk being regulated monthly by the price of the butter and cheese sold. In the latter case, the farmers employ a superintendent, and divide the net profits among themselves in proportion to the amount of milk or cream furnished by each. There is an institution of this kind at the falls of the Little Luckiamute, seven miles southwest of Dallas. The Syracuse creamery has been in operation a little more than a year, and has demonstrated the success of the business, even on the small scale upon which it is operating, as compared with the large creameries of the Mississippi valley. It took some time to overcome the apathy of the farmers and induce them to take hold of an idea so new to their experience. In consequence of this, not much was accomplished last year. This year, however, the establishment is making good progress, and will soon found an extensive and paying business. The establishment has a capacity of two hundred pounds at one churning, but its product only reaches about three hundred pounds per week at present. Cream is collected daily at each farm house. It can not be long before the farmers will appreciate the benefits conferred upon them by such insti-

tutions, and take the necessary steps to increase their number. It enables every farmer to reap the profits of the dairy business, without expending the labor and time necessary to manufacture and market the product himself.

The subject of fruit and its preparation for market is one full of interest. The early settlers, a third of a century ago, set out small orchards, and nearly every farm has upon it an orchard of from one to ten acres, chiefly apples. For size, flavor and keeping qualities, the apples of this region have no superior. Plums, prunes, pears and cherries grow to a size and perfection deemed marvelous by orchardists of the East. The dried plums and prunes of Oregon are the finest, in size, flavor and attractiveness of appearance, that reach the Eastern market. There is a demand for them which the present supply is inadequate to fill. Formerly there was no market, and year after year fruit has rotted upon the ground, while old orchards have been permitted to go to decay. A new era is opening. Dried fruits, neatly and carefully packed, find a ready market, and the shipment of fresh fruit over the numerous railroad lines which have reached us, has been commenced. The trouble is that orchards are not large enough, that there is not a sufficient quantity of one kind of fruit, and that the varieties best suited for market have not been generally ascertained and planted. The orchard may, with care and intelligent action, be rendered a profitable adjunct of the farm, instead of becoming a neglected incumbrance. The practical orchardist will find, in Polk county, an opportunity to engage in fruit culture where a rapid and healthy growth of the tree, prolific yield, extra size and superior flavor of fruit, combine with exemption from winter killing of trees and serious insect pests, to render his business a pleasant and profitable one. The