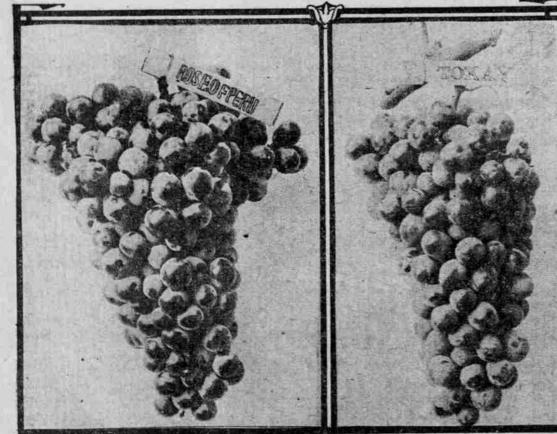
## THE MORNING OREGONIAN, WEDNESDAY, JANUARY 1, 1908.



he vines are dormant. In



Five Pound Cluster ROSE OF PERU GRAPES Redland Vineyard, Grant's Pass, Or-

By A. H. Carson, Proprietor Bediand Vine-yard. T the present the acreage devoted to commercial grape-growing in Southern Oregon is not large. The largest vineyard in this part of the state one of 45 acres-is owned by the writer, and is situated six miles south of Grants Pass, in Josephine County. The aggregate acreage now in grapes will not exceed 200 acres in Josephine and Jackson Counties. From the fact the lands of Southern Oregon that are adapted to the vine are the hillsides and slopes of the foothills, the grape industry has been given no great thought or attention in the development of Southern Oregon's horticultural possibilities. I have realized for a number of years the adaptability of Southern Oregon's large acreage of foothill lands, with ideal climatic conditions for growing the grape, were the people shown how. My own modest suc-cess is an object lesson of the fact that commercial graps growing will develop, and these cheap hill lands be improved, and make many valuable homes for the

Cluster & Tokay Grapes. Grown 1907. by A.H. Carson Grant's Pass, Or.

CHARACTER PRODUCED IN THE REAL PROPERTY OF THE REAL

A FOOT OF FREEWATER OR GRAPES

markets in competit n with t same varieties grown in California, sell-ing the Oregon-grown grape for more oney per crate than California grapes,

Red Emperor, marketing them in Port-

has attracted the attention of people who have lived here many years. The Flame Tokay reaches perfection on the hillsides of the Rogue River Valley as to color of the Rogue River Valley as to color and flavor. When matured, ready to gather, the clusters on an October day look like balls of fire. There is no place on the Facific Coast where the Tokay colors as highly as it does on the hill-sides of the Rogue River Valley. Our soil and sunshine develop the acid and grape sugar in combination so per-ferily that the Flarme Tokay of South-

and grape sugar in combination so per-fectly that the Finme Tokay of South-ern Oregon has no rival on the Coast in flavor for the table. All of Southern Oregon's choice grapes are grown without irrigation. They are firm and stand long-distance shiftment. The shipping qualifies of the Flame To-kay was thoroughly tested last season when I shipped grapes to nearly all the Eastern and Southern States without loe. They were on the road from electh to ten They were on the road from eight to ten days, and all crates shipped were report-ed in good condition on arrival. The fact that non-irrigated grapes stand ship-

fact that non-irrigated grapes stand ship-ment better than grapes grown by irriga-tion has awakened the people of South-ern Oregon to the great opportunity now open to engage in grape-growing on com-mercial lines and make these foothill-innds valuable, not only to the individual who improves them, but to the state. The industry in Southern Oregon from now on will expand rapidly. During the next three or four years there will be many thousands of acres of commercial vine-yards planted. I expect to see this in-

three or four years there will be many thousands of acrea of commercial vine-yards planted. I expect to see this in dustry grow to such proportions that seven to eight years hence Grants Pass will be the shipping point for hundreds of cars of Flame Tokay grapes. This Winter the acreage that will be planted to Tokays failmited by the num-ber of rooted Tokay the table and foregon for rooted Tokay stock until it is ex-hausted. Josephine County will plant about 400 acres of Tokays this Winter ing and preparing land for next Winter's planting. There will be 500 acres planted to grapes a year from the Winter in the vicinity of Grants Pass. In varieties that will be planted, the Flame Tokay thinter in the vicinity of Grants Pass. In varieties that will be planted, the Flame Tokay thinter in the vicinity of Grants Pass. In varieties that will be planted, the Flame Tokay the ror and Muscat in the order named, all choice shippers. As a money-making fruit, the grape in monulai producer. There ares no off years with the grape. I have grown grapes in Southern Oregon for the past by years, and during that period have

luxurinnce. Some varieties were found better adapted than others to the ellmatic conditions prevailing here; some locations, owing to soll or slope of land, seemed more suitable than others to the vine, and out of years of in-telligent experiment, tireless labor and

telligent experiment, tireless labor and loving cultivation, has grown one of the important horticultural interests of the state. How important it has become is shown by the reports to the State Horticultural Board which place the crop of 1907 at 3,945,000 pounds, valued at \$124,500.

valued at \$124,500. Vine growing is not confined to any particular part of the state. It is the man behind the business, rather than man behind the business, rather than location, that insures success in this industry, as is abundantly demon-strated by the flourishing vineyards at Jacksonville, Grants Pass, Forest Grove, Milwaukie and The Dalles, as well as at scores of other widely scat-tered places throughout the state, Conditions at the various vineyards are largely the same, the variations re-sulting more from the markets to be served and the varieties of grapes best suited to them, than from any other

ror and Muscat in the order named, and lowing the julces of the full, giv, rupenting and in the stance shippers. As a money-making full, the grape, in my opinion, is among the best. It is an annual producer. There are no different are not be assumed and provide the state is a southwestern extension of the Coast Range that juis out into the southwestern extension of the Coast Range that juis out into the southwestern extension of the coast Range that juis out into the southwestern extension of the coast Range that juis out into the southwestern extension of the coast Range that juis out into the southwestern extension of the coast Range that juis out into the southwestern extension of the coast Range that juis out into the southwestern extension of the coast Range that juis out into the southwestern extension of the southwestern extension of the coast Range that juis out into the southwestern extension of the coast Range that juis out into the southwestern extension of the coast Range that juis out into the southwestern extension of the coast Range that juis out into the southwestern extension of the coast Range that juis out into the southwestern extension of the coast Range that juis out into the southwestern extension of the coast Range that juis out into the southwestern extension of the coast Range that juis out into the southwestern extension of the coast Range that juis out into the southwestern extension of the coast Range that juis out into the southwestern extension of the coast Range that juis out into the southwestern extension of the coast Range that juis out it is found to conter experiment of the southwestern extension of the southwestern extension of the southwestern extension of the southwestern extension of the coast Range that juis out it is found to sout \$2,000, case \$2,000, and further the southwestern extension of the coast of allows the southwestern extension of the coast rease and fog are thick of the forest of southwestern forest at the upper reaches of these signer for the valley will t

THE ploneers of Western Oregon found here few of the wild fruits so common along the Eastern bor-der of the continent and that extend Winter rains seem to furnish the needed

The pioneers of Wester. Tound here few of the wild fruits so common along the Eastern bor-der of the continent and that extend even to the great central dividing line of the Rocky Mountains. Especially did they miss the purple clustored vine whose rich and fragrant fruit was eagerly sought through Autumn woods by bird and beast and man. But if by bird and beast wild, they soon began by bird and beast wild they bird by bird by

A vineyard once brought into bearing goes on for many years with seldom a failure of crop. The amount of yield varies somewhat with the different va-rieties of grapes, some being heavier bearers than others, but growers on David's Hill estimate their crop at from five to six tons per sere on the averyse pounds of grapes to make a barrel of wine. five to six tons per acre on the average.

There is always a hungry market for them at Portland, Scattle, Tacoma, Spo-kane and other Western trade centers, at prices generally quite remunerative, Now as to the quality of this fruit that them at Portland, Seattle, Tacoma, Spo-kane and other Western trade centers, at prices generally quite remunerative, the net rturns for th last crop being es-timated at 2½ to 3 cents per pound. Oregon vines are remarkably free from all diseases and pests, especially those that have wrought such havoc among the vineyards of Europe and California. County Fruit Inspector Harris, who has seen much of the ravages of the dreaded phyloxera in other places, says he has found none of it here, and he attributes our freedom from it in large part to cli-matic conditions. In Europe they have found the best way to fight phyloxera is to flood the vineyard for a time while

## **OREGON'S 1907 SALMON PACK**

The principal salmon fisheries of the canned product. So the tatal out-out as well as to those who have their capital invested, than the fisheries of the state. The principal salmon fisheries of have their headquarters in Astoria. Here the main fishing sesson extends from April 15 to August 25, but little over four months, and still during that time there was expended in 1907 by the Astoria pack-ers among the men who labored to catch the fish the enormous sum of over \$1,000, 600, to say nothing of the amount spent

By L. J. Kern. O REGON has many and varied nat-ural resources, which are of im-mense value, but it has none from which the working people receive greater