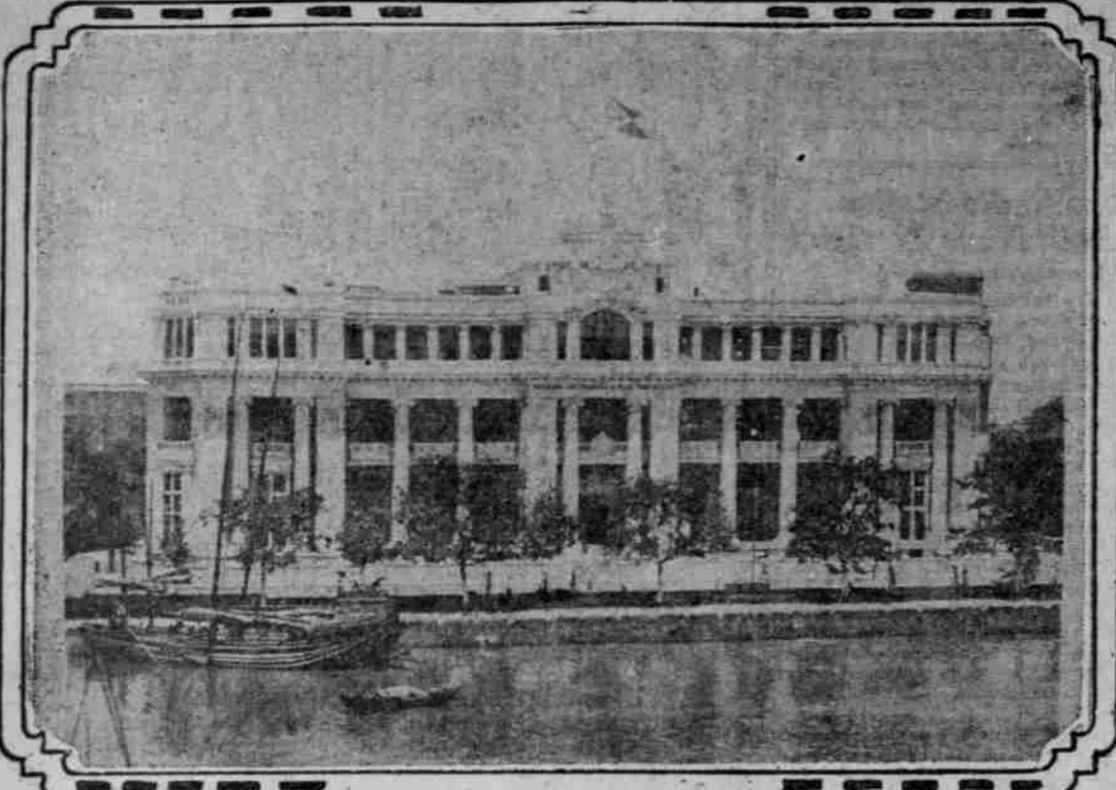


OREGON PINE IS IN DEMAND IN CHINA

From Eight to Ten Million Feet of Lumber Shipped Monthly to Shanghai For Sale in Central and Northern Empire—Timber Sawed by Hand.



Hongkong and Shanghai Bank, Hankow, Constructed Chiefly of Oregon Pine



By Lula Conover.

Native Chinese Sawmill.



Hand-sawing Oregon Timber at Tientsin.

WAY up in the mountain forests of Oregon grows the beautiful, fragrant pine. Every year many thousands of these grand old giants fall before the woodman's axe or the more modern machinery that has supplanted that primitive instrument. As they leave their forest home they are sent booming down the flume to the Columbia river, where they are chained together in great rafts and floated down the river to Portland. Here they are loaded on the steamers to be carried to different parts of the world.

Four million feet of this timber goes by Canadian Pacific steamers to China every month. In addition to this, four or five million feet of timber goes from Oregon to China on tramp steamers.

This timber comes to Shanghai for sale in central China and along the Yangtze valley and it goes to Tientsin and Tientsin, as well as Darien, for distribution in north China. About 100,000,000 feet of Oregon pine is at present coming to China each year and this will probably run up to 200,000,000 feet within the next two or three years.

This is only about one-fourth the total amount of merchantable timber handled and sold in China which is imported from foreign countries. The balance comes from Siberia, Japan, the Yalu river valley (Korea and Manchuria), the Philippines, south China (where there are large forests), Siam, Cochin China, the Malay states, Sumatra and Java, with occasional shipments from Australia.

The pine from Oregon, Japan and Siberia, as well as that from the Yalu valley, is mostly imported in large sizes in the form of hewn solid blocks and in China these are converted for building or general construction work either by hand sawing or by machine sawing. In hand sawing the methods employed are primitive, as is shown by pictures taken in the yards of the China Import and Export Lumber company at Tientsin. In actual practice it is found that the Chinese are able to saw lumber by hand from these big squares as shown in the pictures just as cheaply as machine sawing. This of course is very much slower and owing to the heavy demand for lumber, it has been found necessary by the big timber companies to install machinery along up-to-date lines in sawmills in China.

The China Import and Export Lumber company operates extensive distribution yards at all the principal cities in central and north China, selling Oregon lumber exclusively. This company possesses the biggest mills in China, having machinery and dry kiln equipment capable of handling up to 2,500,000 feet at Foochow. They are also installing mills at Sochow and Tientsin, which are expected to be in operation this autumn.

The Robert Dollar company, handling Canadian lumber and some Puget sound lumber, operates yards at Tientsin and at Hankow.

turning from America are inaugurating many innovations and improved methods.

In the two yards of the China Import and Export Lumber company at Shanghai there are 1500 workmen. These men are not paid on a day wage basis, but on the basis of a certain percentage of the output. The workmen deliver the lumber to the purchaser's building site. They then receive 3 per cent of the selling value, which every month is pooled among them in proportion to their individual standing as workmen. Consequently

OREGON HAS 45 CANNERIES

Output Increases Despite High Cost of Sugar and Cans, as Well as Scarcity of Labor.

AS long as Oregon receives its portion of sun and rain and as long as there are farmers to heed the call of the land the state will find a never-ending source of wealth from "the green things growing." It is not only its riches in lumber and fish and wheatfields but those generous patches of black loam where the onion and the cabbage and all of the vegetable family abound and to those hillside orchards that contribute their harvest of red and gold and purple fruit to the horns of plenty that Oregon owes its payrolls and progress.

Nearly two pages in the industrial directory published last spring by the Associated Industries are devoted to listing fruit, vegetable and fruit products canneries alone, a total of 45 such plants. In several cases these are branches of internationally known firms selling under brands that are by-words in every household and selling products that have won many a silver and gold medal at world exhibitions.

Pickles, sauerkraut, loganberry juice, maraschino cherries, apple cider, catsup, raspberry jam—these are

the bigger the business the company does the bigger the returns these people can receive. The labor, therefore, is really on the socialistic plan.

Another picture shows the new building of the Hongkong and Shanghai bank at Hankow. It is in such buildings as this that the Oregon pine finds its place in the modern life of China. These modern buildings may surpass the old-style architecture in convenience and utility, but never can they vie with them in historic interest and a charm that speaks of ages long gone by.

Just a few examples that show the diversity of the business. There is no way in which to check up on the enormous quantities of raw products consumed or of the value of the output, but there is certainly no slump in the business when one concern can complete two new canneries and a central warehouse in Portland within the year, thus adding new links to its chain of eight plants. Another firm built its fourth factory in North Portland last spring, a pickle factory covering half a block. To list the achievements of the co-operative growers, who are soon to put an Oregon trademark, "Mistland," on the map, would be a tremendous task.

Southern Oregon Competes. The canning industry is not confined by any means to the Willamette valley. In southern Oregon it is rapidly gaining in importance and is now among the largest commercial activities of that section. Despite the high cost of cans and sugar and a labor scarcity, its output in 1920 showed a decided increase over 1919.

Medford is a town that has kept busy through the harvest season, as

a survey made in October showed. One canning company was then operating with a force of 75 and daily turning out between 8000 and 10,000 cans of pears, prunes and tomatoes, later devoting its attention to apples and apple juice. Another concern, having two branches in the state, centered its attention on the output of apple juice, apple butter and catsup, which products have established a widespread reputation for their high quality throughout the country. Last year this particular factory produced 15,000 gallons of catsup and used 23,000 tons of apples for its other specialties.

At Talent is a company turning out apple juice, the popularity of which is evidenced by the fact that annually increasing number of orders come from the Pittsburg section of the country, the home of the Heinz products. This apple juice also finds markets in Mexico, South America, England and the Atlantic seaboard.

Last year over 100,000 gallons of apple juice were shipped out of Medford and it was estimated the output for 1920 would double it.

Salem and Eugene and, in fact, every town of size in the Willamette valley is a hive of industry during harvest time and in many cases this type of business lasts the year round, especially where part of the output is in dried prunes and pickles.

Prune a New Aristocrat.

The delicious Oregon prune that, as someone has said, was kicked about for so many years like Champ Clark's famous "houn' daws" is now coming into its own as the aristocrat of the breakfast table. Prune time in Salem or in any orchard center is a sight never to be forgotten. The black fruit comes into the main packing houses in such quantities that it is handled much like carloads of coal and is dumped into big bins, from which it is shoveled into the conveyors. So heavy has this harvest been in some years that it has literally bulged the sides of the wooden warehouses, upright foundations have pushed up into the heavy crossbeams and portions of the flooring have given way under the burden of fragrant fruit. The warehouse man is getting more used to this enormous cargo and is putting in complete carrier and processing systems to speed his packing.

In September construction work began on what is said to be the largest prune drier in the northwest, erected at West Salem. The plant is 100 by 200 feet in dimensions and is capable of handling 2000 barrels of prunes daily.

Only this season Marion county companies have experimented in putting new brands of dried prunes on the market in paper packages such as the dehydrated product has been successfully distributed in. Another kind that has been stewed scientifically and packed in cans with syrup also has made its debut.

Oregon prunes go all over the world. A sample order from one association was made up of half a million pounds sent to Holland.

Oregon Soil Adaptable.

The diversified adaptability of Oregon soil is one of its great advantages. Warm rains during the growing season are responsible for the firm white cabbages and excellent cucumbers. A Portland establishment in a year put up 800 tons of pickles, mostly dills and sweets, and cut up 600 tons of cabbage for sauerkraut. A representative of the company estimates that probably five or six times this amount of the cabbage was consumed in the state by all of the pickling works. This same concern, which has one of the largest elder plants in Oregon, shipped 15 carloads of boiled elder east last year. It likewise sold 70 tons of mince-meat principally from home-grown ingredients.

"We don't have to shut down at all," said a member of the firm. "This state just naturally supplies us with so much stuff that so many different seasons that we can't help ourselves. The company started in business over 20 years ago with one small plant in Portland. We now have three plants packing condiments, pickles, kranit, vinegar, mince meat and catsup. Its purchases of raw materials run into hundreds of thousands of dollars annually and means the fillage of great tracts of land."

This same firm is the one which has turned its attention to catsup from the Rogus river valley. Following the advice of the United States department of agriculture it chose that section as the best one producing tomatoes in the northwest. The limited rainfall, abundance of sunshine and warm weather, combined with a perfect soil condition, produce a tomato of rich red color, heavy body and firmness ideal for the making of high-grade catsup.

Tons of Fruits Handled.

Beets, string beans, carrots and tomatoes are listed on the output of one of the smaller plants at Junction city. Its cannery report for the season, including 60,000 pounds of cherries, 30,000 pounds of loganberries, 30,000 pounds of blackberries and 20,000 pounds of pears, could probably be duplicated in any place of its size in western Oregon.

More carrots and beets than ever before used were canned last fall at the plant of the Eugene association, where orders for several thousand cases were received in a short period of time.

Fruits, of course, are the old standby in Oregon. The Hood River apple, known to the export trade of the world, has its rival in the Bose pear recently accorded a glowing reception in New York, where the Medford product brought the highest price on the market. The canneries and jam and jelly plants are best accounted for with the cherry, peach, pear plum and members of the berry family. The humble evergreen blackberry that roused the wrath of the farmer, who objected to its encroachments upon pasture or chicken yard, now brings him a young fortune when he appears at the cannery with his truck loads of the fruit. The loganberry has somewhat satisfied the thirst of a nation made dry and its popularity is evidenced by the increased plantings in the Willamette valley each year. Even the cherry has its unique achievements for the maraschino variety is being shipped out of The Dalles in barrels of its sticky, sweet syrup for distribution under another brand that gained its fame in the eastern states.

No wonder Portland can support a can manufacturing factory that is to cover nine acres of ground when it is completed. This plant is being put up at a cost of \$1,500,000 and will have a capacity of 100,000,000 fruit and salmon cans annually and about 50,000,000 specially designed containers for other products.



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