

ROYAL Baking Powder Economy

The manufacturers of **Royal Baking Powder** have always declined to produce a cheap baking powder at the sacrifice of quality.

Royal Baking Powder is made from pure grape cream of tartar, and is the embodiment of all the excellence possible to be attained in the highest class baking powder.

Royal Baking Powder costs only a fair price, and is more economical at its price than any other leavening agent, because of the superlative quality and absolute wholesomeness of the food it makes.

Mixtures made in imitation of baking powders, but containing alum, are frequently distributed from door to door, or given away in grocery stores. Such mixtures are dangerous to use in food. In England, France, Germany and some sections of the United States their sale is prohibited by law. Alum is a dangerous mineral acid, and all physicians condemn baking powders containing it.

The label of alum baking powders must show the ingredients.
READ THE LABEL

COOS BAY SHOULD HAVE FRUIT CANNERY

SOME FACTS AND FIGURES AND COGENT REASONS FOR ESTABLISHING SUCH AN INDUSTRY HERE AT THIS TIME.

Editor Times:

Forty-six thousand, six hundred dollars in four years, or an average of eleven thousand, six hundred and fifty dollars per year, lost to the fruit farmers of the Bay section of Coos County, or that portion of this county lying north of a line drawn east and west through the village of Sumner, at the head of Catching inlet. This is a sum sufficient to build and equip three modern canneries. Twelve thousand, eight hundred bearing apple trees, eighteen hundred pear trees, two thousand, two hundred plum trees, within this section, are annually yielding a surplus or waste crop of fruit totalling 940 tons. This fruit is worth ten dollars a ton at a cannery, cash to the grower. To this add the surplus or waste crops of strawberries, logans, and raspberries, a matter of seventy-five thousand pounds per year, at 3c per pound at the cannery, cash to the grower, and we have the total above stated, \$11,650, as the annual cash loss to our growers, through lack of facilities to put the product into marketable shape. It will be noticed that no account is taken above, of the currants, gooseberries, and blackberries which grow in this region luxuriant, yield abundantly, but are so neglected that the net yield of the currants and gooseberries finds consumption in the local market, and the blackberries (the great majority of them), are allowed to rot upon the vines. The above figures are the result of a very nearly complete canvass of the growers of this region, and while obviously incomplete, serve to make clear the point, that there is a vast loss annually to the growers of this region, and to answer the oft-repeated question, (or I might say contention) that there is not enough fruit grown in this territory to justify the establishment of a cannery here on the Bay. All of the above fruit would find its most convenient outlet via Marshfield or North Bend as shipping points, were transportation facilities such as to warrant shipment. This last remark in answer to the asser-

tion that a cannery located on the Bay, would not draw sufficient of the grown product, to keep the establishment running. Taking the fruit supply alone, there is sufficient product in sight at the present time, to keep a six-thousand-can-in-ten-hours plant running forty-five or fifty days, to say nothing of the increase in production which would inevitably follow the knowledge that a cash market existed for all the farmers would produce. Right here I will state that along the inlets tributary to the Bay, including the various branches of Coos River, there are between eighteen and twenty thousand acres of bench lands already cleared, admirably suited to strawberry culture, through exposure and character of soil, and for the growing of loganberries, gooseberries, currants, raspberries, and blackberries, all of which berries, under average care will produce from six to eight thousand pounds of fruit per acre, or about \$240 at cannery prices (3c), of which price more than half is net profit. I realize that some of your strawberry-growing readers will protest, at such a low estimate of pounds yield, but the above will serve to illustrate within very conservative restrictions, the profit to be expected with this fruit. Logans, raspberries, currants, and gooseberries, are equally productive, if not more so, and the interesting point herewith connected, is that for every additional acre in small fruit bearing, we may add for future reference about one-third of a day to our estimated cannery running season. Carry out these figures on fruits alone, and it very soon becomes apparent that a ten hour day at a six thousand can capacity, could not keep up with the deliveries of fruit for processing. In this emergency night shifts come to the rescue, and then again, a plant's capacity can a ways be enlarged. Now one word in rebuttal of the amusing statement printed in the Sun of February 23rd to the effect that the cutting down of the hopeless old orchard derelicts, throughout this region

would seriously reduce the fruit yield. Be it known that the United States Department of Agriculture, the State Experiment Station, and innumerable individuals can and do testify, that the elimination of the old snags incapable of redemption through modern horticultural treatment, is a practical economy in orchard management, and that the surviving old trees properly handled, yield more and better fruit, through the combined influence of this elimination and handling. Such a cry of "wolf" by a local publication in the face of experience and results to the contrary, particularly when the campaign is one for the betterment of local conditions, is very bad taste, to say the least, but it is to be admitted that the "cry," viewed in the aspect of the connection of the "Sun" with a certain orchard on South Coos River in dire need of the axe of abatement, becomes abortive, as an effort to discredit measures taken for the advancement of local interests. Now to resume. These orchards, these berry patches, all represent substantial investments. Some are mere adjuncts of dairy establishments, and some are depended upon for a substantial part of the support of the owner. There is no more reason, from a sound business standpoint, why those viewed as adjuncts, should be neglected, any more than those depended upon for a living. But strange to say, some owners even prefer to feed fruit to hogs than accept a good price, and in such cases for apparently no reason, save, lest the buyer realize a profit. An amusing instance of this occurred this last fall. I offered a grower 30 cents per box for his fruit, on the trees. He replied that he could get more than that out of the fruit by feeding to his hogs. At that time pork was worth 7 1/2c the pound on the hoof, which meant that he would have to put four pounds weight on his hogs for every box fed to them, in order to get in the end as much as offered him. Another grower tried some experiments with hogs under apple feeding, and found that four boxes of apples fed to a hog, reduced his weight one pound. The truth of the matter was however, that this first mentioned grower was "sore" because I insisted that he clean up his neglected orchard, and feared lest I make a profit on his fruit. As it turned out it was lucky for me that he did not sell to me, for at the price offered, I should have come out loser. This serves to illustrate how some growers stand in their own light, and suggests that some, may refuse to sell to the cannery. But such instances are fortunately rare. Another man, when approached concerning selling his apples to the cannery, stated that he would grub out the trees before he would take one-half a cent a pound at a cannery. Let us look into this instance a moment. This grower has a couple of acres of apple trees, sixty to the acre, each tree yielding an average of ten boxes of all grades of fruit, which reduced to totals per acre at 40 pounds fruit to the box gives us 24,000 pounds at 1/2c or \$120, no boxes, wrapping paper, packing, etc. to pay for, and his crates returned. Now this man is a dairyman, milking fifteen cows, good ones, and realizing close to \$100 per cow per season. To support this herd he farms twenty-five acres, hay, green fodder, pasture, root crops, and his garden and barn and house enclosures, included in this 25 acres. He told me that he was keeping all the cows he could properly feed and care for upon twenty-five acres. Fifteen cows at \$100 runs up fifteen hundred dollars,—divide this by twenty-five, and we have sixty dollars per acre as the income from the dairy part of the ranch. This by comparison shows sixty dollars per acre in favor of the orchard, even at cannery prices,—and the comparison of the amount of labor attendant upon the two lines of effort is also interesting. About the Bay and its tributaries and not including any of the Southern Oregon Company lands, we have some seventy thousand acres of bench, and moderately sloping hill lands, with the proper soil and exposures for orchards. All varieties of apples, with judicious selection of altitude and exposure, will unquestionably do well, and I believe that with proper generalship applied to this same selection, peaches, cherries, and a few varieties of grapes, can be grown on a commercial basis. Pears and plums are already a success wherever cared for. So much for the fruit possibilities. Now for the vegetables. In the canning class, of the vegetables which thrive under our local climatic conditions, we have rhubarb, asparagus, and string beans. We also produce upon

favorable spots, tomatoes, peas, squash, pumpkin, etc., but not in sufficiently general distribution, to bring these vegetables with us safely within the canning class. Rhubarb and asparagus show acreage respectively of but two and three-quarters, and one and one quarter, while the lands suitable for the culture of these vegetables run up to the neighborhood of twelve to fifteen thousand acres in the bay district. But the "string" beans, (the "Old Homestead" or "Kentucky Wonder" is the most generally planted), can be successfully grown on a great variety of soils and the possible area is therefore unlimited. Rhubarb requires three years initial growth before commercial cutting, asparagus, four years, while of course the beans are an annual. These three vegetables average about the same yield in dollars per acre, and range from three hundred and fifty, to six hundred dollars per, with cultivation, planting and harvesting consuming about forty per cent, and all these figures upon a canning basis. I am aware that much higher figures have been realized for all of these crops, but the above are intentionally conservative, in anticipation of pessimistic criticism. The newcomer, lured to this region by fair promise of fertile fields and commercial advantages, diversity of agricultural opportunity and assurances of satisfactory returns for his labors, must, perforce of actual limitations, endure a sort of endurance test, ere he can discover the latent truth. And having discovered it, what has he, save a conviction, crystallized by severe experience, not to say privation, that the source of these fair promises has been guilty of one of two crimes against public credulity,—either a deplorable ignorance of its own environment, or that species of constructive perjury, which consists in amplifying the grain of truth to such proportions as to eclipse the more sinister reality. It is a question whether or not there is much choice between the perjury condemned by the statute, and that species which receives its gradual, tho' no less sure condemnation through the forfeiture of confidence. I say this condition exists. "n one form if not in another. And I am as much to blame individually, as any other man, or body of men, hence I do not inveigh against this existing condition with any form of malice. But we have gone far enough, if not too far already, in the pursuit of this policy of ignoring the genesis of our latent resources. Nor may we take refuge behind the assertion that hands are lacking to accomplish this evolution. Provide the means and facilities for the consummation of these ambitious prophecies, and the hands will come. Continue to erect great expectations upon the mere skeleton of existing possibilities, and those needed hands will remain away. We possess the latent resources. Can we expect with reason in our minds, the advent of some philanthropic investor to do the thing which we under like separation would hardly do? Indeed no. We must, build and equip and operate, establishments for the manufacture of our products into commercial form, and we should begin by inaugurating the industry which will produce the greatest good for the greatest number, of our people. The possibilities of our agricultural development are bewildering in their magnitude. The time is ripe. There is just one course that can spell defeat, and that is procrastination. I know dozens of men financially able to erect a factory, but who are not equipped to produce material for manufacture. Here is the balance of industry. Let these men who are able, build, and you will not have to urge those others who are able, to produce. It will mean an end of this sickening lethargy which overshadows agricultural activity, in this most favored section of our state. It will mean the trebling of realty values, and the reduction of the burdens of taxation. It will quicken the pulse of our citizenship, and raise the moral standard of the community. And finally it will, more than any other conceivable action, fortify us in our demands before the higher councils of men, in whatever channel we may seek recognition. P. M. HALL-LEWIS, Marshfield, March 6th, 1911.

FIRST NATIONAL BANK OF COOS BAY

Capital fully paid \$100,000.00

W. S. Chandler, President;
M. C. Horton, Vice-President;
Dorsey Kreitzer, Cashier.
Ray T. Kaufman, Asst. Cashier

DIRECTORS:
W. S. Chandler, John S. Coke, W. U. Douglas, John F. Hall, Wm. Grimes, F. S. Dow, S. C. Rogers, W. P. Murphy, M. C. Horton.

DOES A GENERAL BANKING BUSINESS.
Interest paid on time and savings deposits, safe deposit boxes for rent in our steel lined fire and burglar proof vaults.

Flanagan & Bennett Bank of Marshfield, Oregon

Oldest Bank in Coos County, Established in 1889.
Paid up Capital, Surplus, and Undivided Profits over \$160,000.
Assets Over Half Million Dollars.

Does a general banking business and draws drafts on the Bank of California, San Francisco, Cal.; Hanover National Bank, N. Y.; First National Bank, Portland, Ore.; First National Bank, Roseburg, Ore.; The London Joint Stock Bank, Ltd., London, England. Also sells exchange on all of the principal cities of Europe. Individual and corporation accounts kept subject to check. Safe deposit lock boxes for rent.

OFFICERS:
J. W. BENNETT, President. J. H. FLANAGAN, V.-Pres.
R. F. WILLIAMS, Cashier. GEO. E. WINCHESTER, Asst. Cash.
INTEREST PAID ON TIME DEPOSITS.

The STEAMER BANDON

Sails from SAN FRANCISCO

Saturday, March 11th

F. S. DOW, AGENT, COOS BAY.
A. F. ESTABROOK & CO., AGENTS, SAN FRANCISCO.

THE FAST AND COMMODIOUS Steamer Redondo

(Equipped with Wireless)

Will make regular trips carrying passengers both ways and freight, between Coos Bay and San Francisco. All reservations for passengers made at Alliance Dock, Marshfield and Inter-Ocean Transp. Co. Union Street Wharf No. 2, San Francisco. For information, phone 44-J or 285. Will sail from San Francisco for Marshfield, Tuesday, March 7th.

INTER-OCEAN TRANSPORTATION COMPANY.

"THE FRIEND OF COOS BAY" S. S. ALLIANCE

CONNECTING WITH THE NORTH BANK ROAD AT PORTLAND WILL SAIL FROM COOS BAY FOR PORTLAND AT 8 P. M. MONDAY, MARCH 6, LEAVING PORTLAND FOR COOS BAY, FRIDAY, MARCH 10TH.

NORTH PACIFIC STEAMSHIP COMPANY.
PHONE 44 C. F. McGEORGE, Agent

OLD RELIABLE STEAMER BREAKWATER

ALWAYS ON TIME

Sails from Ainsworth Dock, Portland, at 8 P. M., every Tuesday. Sails from Coos Bay every Saturday at service of tide. Reservations will not be held later than Friday noon, unless tickets are purchased.

L. H. KEATING, AGENT PHONE MAIN 35-L

Pacific Monumental and Building Works

H. H. WILSON, Proprietor
MARSHFIELD, ORE.

All kinds of monumental work promptly and artistically executed. Call at our works on South Broadway.

OIL SUPPLIES

The Coos Bay Oil and Supply Company under the management of J. W. Flanagan will continue to handle the Union Oil Company's gaso line, distillate, benzine and coal oil at their oil house across the Bay to which place they have moved their office. Phone 302.

Have That Roof Fixed NOW See C ORTHELL

Phone 3121.

400 TRAP NESTED BARBED PLYMOUTH ROCKS.

Our matings have produced standard-bred specimens of exhibition quality with records of 242, 227, 222 eggs in 365 days.

Baby Chicks and Eggs for Hatching
Book your orders now for spring delivery. A few cockerels from heavy laying stock for \$5.00.

Plymouth Place, Poultry Yards.
FRED. BACHMAN, Prop.
Marshfield, Box 485, Phone 268

FOR GOOD WORK
Bring your clothes to us. Cleaned, pressed and repairing a specialty, by experienced men. Satisfaction guaranteed—BLANCHARD & DORSON, South Broadway.