

RAISINS IN SPAIN AND CALIFORNIA

For Centuries the World Looked to Spain for Its Raisins, Writes George W. Burton—Of Late Years California Has Come to the Front as a Material Producer of This Toothsome Crop.



Grape vine at Carpinteria, Cal., said to be the largest in the world.

short time. The wine will pry on the coating of your empty stomach. Try a handful of raisins. The effect is almost instantaneous and the effect lasting. In fact, a handful of raisins revives failing vitality about as promptly and effectively as any food. As a regular diet they are the best regulator of the internal system ever known. They are as strengthening as meat, more so than bread, and produce none of the evil effects in the alimentary canal that come from too free use of bread or meat. The grape in its various forms is one of the greatest blessings of the people of countries like Spain, where these products are so cheap as an offset to the high cost of bread and meat.

Method of Cultivation.
There is not much irrigation applied to vines in Spain. At most places the rainfall is liberal, the moisture in the air high, and the evaporation low. This with good cultivation results in good crops of grapes. To look at the slender vines with few prongs and to note the thinness of the soil one would say a ton an acre of ripe grapes would be the usual crop. Yet I am told that two tons is a small crop, and four tons and more than that an exception. In December the vines are pruned, leaving prongs one and a half to two inches. Then the main stem is exposed to the air for a depth of 10 to 12 inches. In this way the vineyard is left until April, when the roots are carefully covered, not a weed or a spear of grass being left, nor a "sport" from below the fruit bearing prongs. This is all done by hand, and the soil is thoroughly stirred. I saw vineyards in January actually "trenched" to a depth of from one foot to two feet, all by spading. The clays are full of coarse gravel in most places. It seems as if the vines feed from the air and the rocks of the valley as much as from any other kind of vegetable food. The vines stand six inches to a foot apart. The vines take eight years to come to full bearing, and they do well for nearly half a century. The insect pests are here and many vines have to be taken out from year to year. The vineyard is watched with the eyes of a lynx, and when a vine looks "sick," out it comes and a new cutting is put in its place. Many of the vineyards yield four and a half tons of grapes a year, which make 150 arrobas, about 3000 pounds of cured grapes.

day. I estimate that a man should do one acre in two days and that the cost would be as low as 50 cents for each treatment, or \$1 for the year. For gathering the crop I allow 50 cents a ton, and for curing about the same, making the total actual cost of labor for four and a half tons but a little over \$5 an acre. Above I have put this at twice what I work out here in an effort to be fair, and is it not enough? How much will it cost in Fresno, Cal., to cure the crop from an acre of vines in raisins grapes? Will it cost \$40? If so, then I am right, for labor here is worth 25 to 35 cents a day, and there it costs at least \$1.50, or six times as much. At that rate the Fresno man would pay out \$60 an acre for cultivation and gathering and curing a good crop. I am not figuring irrigation, which here costs nothing; if it is done the expense is too small to distribute over the crop. Nor do I figure taxes, which are not much higher, if any, than in California. Neither do I put in the interest on the investment. Money is worth here 4 per cent, there 8 per cent. If an acre there and here is worth \$100, the difference for this is only that between \$40 and \$60, and when distributed to 3000 pounds of cured product comes to only about half a cent, and that in favor of the Spaniard. A state government report put last year's exports of raisins in Spain at a value of \$3,714,300. Fresh grapes sent abroad were valued at \$2,012,200. The vines of the country were valued at \$16,310,000, which would make the products of the grape in all forms come to probably not less than \$25,000,000. As to prices, a reference to the value of vines as given in an article on these will confirm my low estimate as to the cost of raisins. For if wine can be turned out at a market price of less than 2 cents a quart netted off of the lees, surely the cost of dried grapes (raisins) cannot be high. The price of grapes to make wine at 2 cents a quart or 3 cents a gallon would be less than half a cent a pound, probably not more than a quarter of a cent. The curing of three pounds of grapes into one of raisins where labor is as low as 10 cents to 20 cents for women and not over 50 cents for men, is small. Again I must warn the reader of the fact that all kinds of fruits and all their products in Europe are common, and prices much above the average of five years. They are twice as high as for the year 1909, when the crops were excessive, and at least a third above the average.

By George W. Burton.
Denia, Spain.—For centuries the whole world looked to Spain for raisins. The English plum pudding is a misnomer. Long ago it was made of dried plums of home growth, but when commerce began to bless human life Spain sent England dried grapes, or the raisins of commerce, and after that plum pudding should have changed its name to raisin pudding. As the United States grew and flourished and Americans became the richest people of the earth and lived the best, our country was the best market for Spanish raisins. Spain in those palmy days of the industry used to ship from the port of Malaga alone more than 2,000,000 boxes of raisins, each box holding 25 pounds of fruit, as now, and weighing 25 pounds gross. More than half of these crops came to the United States, and we took six times as many raisins from Malaga as went to Great Britain. Malaga was then as now the great raisin market of Europe. And as in the past the United States took the largest part of the output, so it took the best grades. The loss of the American market has proved a great detriment to the industry. In those times we paid at Malaga an average of \$1.45 per box for loose Muscatel raisins. The clusters and other choice grades cost two and three times as much. The province of Denia in past times rivaled Malaga in the amount of

raisins produced, but not in the quality. The Denia crop used to run at about 2,500,000 boxes a year, and these were valued at the place of production at \$4,300,000. As in the case of Malaga so of Denia, the United States ceased to take nearly half the crop. From both ports our country took as high as 2,000,000 boxes, or about half the product of all Spain. The cost of Denia raisins in those days of low tariffs was more than \$1 a box for the Denia product, an average price, and nearly \$1.50 for loose Muscatel from Malaga. The cost in the United States was fully twice that price, and the consumer paid 50 cents to \$1 a pound for what went in his Christmas pudding or to be taken with the port wine at the end of the dinner. The imports were a total of nearly 100,000,000 pounds. The cost at shipping ports was more than \$4,000,000, and consumers paid probably \$5,000,000 for the raisins.
California Output Greater.
The output of California raisins is now a little larger than the imports of 20 years ago, and the first cost is not much more than \$3,000,000, and that to the consumer less than \$5,000,000, so Pacific coast people are getting more and better raisins than when we imported the crop, and saving to the consumer some \$2,000,000, nearly half of the money at one time expended on a luxury, now a

common comfort of life. That the California raisin is better I am sure. The Malaga fruit is usually sun dried, without processing. It is a sweet and palatable food, but the skin is thick and the seeds many and very hard. When masticated, the best refuse to be reduced to a pulp, but leave a residuum as dry as sawdust which must be rejected by any one who has respect to his health. The Denia raisin is more palatable and more tender. But it is because it goes through a very careful process of preparation.
Raisins as Diet.
Since we arrived at Bilbao four months ago up to this moment there among the vineyards where raisins grow the fruit has been literally pressed on us, thrust into our faces. Not only at the dinner table have we been almost begged to eat raisins, but at some places a great dish of them has graced the breakfast table daily. Why? Because they are so cheap. The clusters may be had by the single pound at any shop for 10 cents. The loose ones by the 100 kilos do not cost a "nickel" the pound. The people know the virtue of this excellent fruit. If you ever come into the house exhausted from any cause, do not take a glass of ardent spirits to revive you, or even a glass of the lightest wine. The spirits will excite for a moment, to force you back into a greater state of collapse after a

Diplomas Given to Class at St. Mary's



Reading left to right, standing—Alice Hughes, Pearl Kingsbury, Mabel Kingsbury; sitting, Louise Watson.

A unique feature of this year's program of the fifty-second annual commencement of St. Mary's Academy and College Thursday evening, was the graduation from the college department of four young ladies, Misses Alice Hughes, Mary Louise Watson, Mabel Kingsbury and Pearl Kingsbury, upon whom Archbishop Christie conferred the degree of B. A.
Academic graduating honors were conferred upon Josephine Marie Allehoff, Helga Margaret Buckley, Anna Sophia Clemons, Olga Margaret Fisher, Mary Olivia Thompson, Margaret Genevieve Canning, Marguerite Agnes Donagan, Helga Louise Hansen, Gertrude Clotilda Hogan, Frances Isabel Houck, Marguerite Anna Kearns, Evelyn Ruth Nutting, Genevieve Catherine Ryan, Carmel Marie Sullivan, Irene Elizabeth Sweeney.
Music graduating honors were conferred upon Florence Hughes, Carmel Sullivan, Myrtle Johnson and Mabel Kingsbury.
Alice Autsen received a diploma for junior music course, pianoforte. Anna Clemons and Ruth Magnin, diplomas for junior music course, violoncello.
Medals were awarded as follows: Knights of Columbus Medal for Hillsboro, Or., June 17.—Supreme Court Justice T. A. McBride will be the orator at the Fourth of July celebration in Hillsboro this year. The celebration will cover two days, the feature on July 3 being a racing meet at the fair grounds. On the Fourth there will be a parade of floats representing local industries, decorated automobiles and civic organizations. In the morning, patriotic exercises, games and amusements at city park in the afternoon and elaborate display of fireworks in the evening.
Justice McBride July 4 Orator.
(Special Dispatch to The Journal.)
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Our Decorated Service Will Beautify Your Home for Summer—Experts Will Call and Estimate on Any Work, Without Extra Charge See Regular Ad, Back Page, Sec. 1—Custom Window Shades Lowest Prices—Furniture Upholstering Shop—New Summer Wall Papers

Sterling Silverware 10% Off
MEIER & FRANK'S—THIRD FLOOR ORDER BY MAIL.
FOR tomorrow, our entire stock of Sterling Silver Flatware is offered at a discount of 10 per cent. This includes all rich, plain and fancy designs, such as John Winthrop, Avalon, La Rochelle, Florence, Pansy and others. A chance to fill your set with tea spoons, dessert and table spoons, knives, forks, spreaders, and so on, at these splendid savings:
Tea Spoons, set of 6, reduced to \$4.50, \$5.40, \$7.20; Dessert Spoons reduced to \$8.00; Table Spoons at \$10.80, and all other wares placed on sale Monday and offered at savings of 10%

THE MEIER & FRANK STORE

Cotton Camp Blankets \$1.55
MEIER & FRANK'S—THIRD FLOOR ORDER BY MAIL.
USE THEM for camping blankets or in the home. Just 300 pairs in this specially purchased lot. Good, full size, of gray cotton with neat colored borders. Just the blankets for your camping outfit. Get them Monday at, per pair \$1.55
Silkoline Comforters \$1.89
Reg. \$2.25 quality Comforters. Covered with silkoline of pleasing colors. Filled with white lambasted cotton. \$1.89

24 Brides Bought Furniture Yesterday--The Reason

Amazing Sale of Portieres \$20 and \$21 Grades \$12.35
MEIER & FRANK'S—THIRD FLOOR ORDER BY MAIL.
NEVER before have we made such reductions as these on high grade Portieres! It's a remarkable offering for those who delight in artistic draperies for the home.
Over 50 patterns in Portieres at \$12.35, including those of embossed, double-faced velour, brown armures with embroidered borders, olive green rep with illuminated leather borders; \$20 and \$21 Portieres at \$12.35
\$30 to \$38.50 Velvet Portieres with borders of velvet applique on Turkish satin. Rich patterns in gold, brown, blue, green and myrtle. Also double faced Velour Portieres in plain green or green with facing of brown. Pleasing embossed borders. Special, pair, \$19.65
To \$55 Portieres \$29.95
Beautifully artistic are these double-faced Jute Velour Portieres with the wide Oriental and neat floral borders. 8 different patterns in colors of brown, green, olive, blue, gold, red, Nile and rose. See, too, the lovely Velvet and Silk Velour Portieres appliqued borders of self material. Also Metal Gallions and illuminated leather trimmings. Regularly \$45 \$29.95 to \$55, tomorrow only \$29.95
\$6.50 Oriental Couch Covers at \$3.95

is readily apparent, when you note the unusual offerings given here! And it is just so all through our entire stock of Furniture—the savings are worth while! Who but a great department store, such as this, could make such unusual offers? And we've two floors of high-grade Furniture—everything you could wish for. See, too, our complete line of all that's new and best in Summer Furniture—Grass, Wicker, Reed and Rattan. Brides will do well to note these extra specials for Monday.

Oak Table for \$11.29
It's seldom that Solid Oak Dining Tables can be purchased at this low price. Made just as shown here. Heavy claw-foot, round Extension Table, 6-foot size. These handsome tables sell reg. at \$16; special, 3 days \$11.29

\$11 Oak Dressers at \$8.75
Splendidly made Dressers, just as pictured here. Roomy drawers, fine cabinet work, clear, French plate mirror, gloss finished, solid oak—the grade of wood that goes in many of the higher-priced dressers. On sale for three days only, \$8.75

\$20.00 Solid Oak Buffets Only \$15.75
Rich, heavy Buffets, exactly as illustrated, with convenient compartments. Made of solid oak, in waxed golden, early English or fumed finish. Complete with French plate mirror. Sp'l \$15.75

98c Stools Only 49c
Only 300 of these Stools remaining, so popular have they been. Made just as shown here. Golden or Early English Oak finish. Special at 49c

Famous Yum Yum Springs \$1.69
Springs that sell elsewhere for \$3. Made in all sizes, center braced, to give satisfaction. We reserve the right to deliver when going to your neighborhood. Extra sp'l. \$1.69

Our \$6.50 All Steel Sanitary Couches \$4.75
Here are Sanitary Couches that are as carefully constructed as many a higher priced one. It's one of our specials—that's the reason of our low price. Made as pictured, of heavy childless steel, well supported and braced—comfortable, sanitary; \$6.50 Couches on sale one day only for \$4.75

June Club of the Hastings Kitchen Cabinets
Every housewife knows—or should know, there's nothing more convenient for the kitchen than one of these wonderful Hastings Cabinets. 31 distinct compartments—a place for everything. No walking here and there, for dozens of articles—simply reach for them at your Hastings Cabinet. Join our June Club and enjoy the use and comfort of a famous Hastings Cabinet. Use it while you pay for it. Prices, \$35, \$40 and \$45. \$5 Down—\$1 Weekly