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## DEHYDRATION IN THE PLANT OF THE KING'S FOOD PRODUCTS COMPANY AS OBSERVED BY A COMPETENT WRITER WHO DESCRIBES THE THINGS HE OBSERVED

Dehydration According to the Processes Used Here in Salem Is a New Thing in Conservation and Destined to Confer Vast Benefits Upon Both the producing and Consuming Millions in This Country and the Rest of the World-To Hold Is to Have, and the Need for the Universal Application of This Principle Is Growing and Bound to Continue to Grow With the Population of the World.

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By SIMON DE BILLINGSLEY | my very youthful days, where one | and watching the conversion of All my life, at least since my of that beautiful story was "want modities. early school days, manufacturing to see the wheels go round," inplants have held a fascination for stilled in me a similar desire one kind or another as I grew in-

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of the delights of the little heroes | raw products into finished com-

I continued visiting factories of me. Perhaps my mother's read- which I in a measure satisfied by to manhood, and gradually acing to me of "Heten's Babies" 'n visiting factories of various kinds, quired a knowledge of some of the principles of manufacturing. so that I generally am able to determine whether a factory is well managed, and, so far as the actual making of the goods is concerned, whether or not the plant things do not come to one in a moment, nor am I infallible, but nevertheless I am able to determine, at least to my own satisfaction, whether or not a factory is being run on an economical

Several years experience as secretary of a manufacturers' association served to develop in me a keener sense of appreciation of a well-ordered factory, so it was accepted Persident Earl G. Clark's invitation to visit the Salem plant of the King's Products company. I had become familiar with the excellent products of the Kink's company; I knew in a general way the merits of dehydration; I had learned something of the superiorities of the King's method over other alleged dehydration processes, and had come confidently to believe that a few years added to the activities of the King's Food Products company would see that brand of dehydrated fruits and vegetables sold throughout the

When I presented a letter of introduction from President Clark to Superintendent J. F. Walker, 1 was immediately made welcome We talked for fifteen or twenty minutes about "the business" and then went to one of the receiving doors where two carloads of bautiful red apples, fresh from the orchard, were being unloaded There was nothing particularly new about this feature of the activity. The big boxes of sweet smelling apples were piled up in great columns, and tier after tier of these columns indicated the tremendous tonnage of denydrat ed apples which the company was to turn out this season. I was told later that the plant probably

would handle between eight and ten thousand tons of apples. Contented Workers From the receiving room we went into the department where the apples are prepared for dehy dration. I believe I was first struck with the cheerfulness of the place. Scores of men and women were toiling away with might and main, but was there a dissatisfied face in the crowd? If there was I did not see it, and I have learned to look for those things tented workers, and contented workers in nine cases out of ten means efficient workers. So it was with pleasure that I looked up and down the long rows of women doing the lighter tasks, and watched their happy faces as their deft fingers performed the func-I spoke to Superintendent Wal-

ker of the contented and healthy appearance of his employes. He splendid crew and stated that it

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was a practice of the company to and is placed on large trays and season hundreds of trays bearing erties, while there is a marked see that its workers were well goes to the first actual process of "We endeavor," said dehydration. Mr. Walker, "to keep our staff together from year to year as much as possible. This year over halt our employes were with us last season. They know our ways and we know them. They know that they receive the best treat-

"As to the health of our peowatched. We have experienced ed and ready to go into packages men and women who watch for and boxes for distribution at any signs of illness or disease. We home and abroad. are particularly careful in the afflicted with any sort of skin or blood trouble are not taken on, and should cases develop after the individual is on the pay-roll we care for the matter properly, so that our products cannot become

Peeling the Apples the big boxes of red apples are duct. carefully gone over by several trained inspectors who watch for defects and cast aside such apples as are not suited to the high standards maintained by the company. The selected apples are caron endless belts to the "peelers." This operation is a fasstringers of peels flow from the when we boys used to tease the girls because of the apple peel peeled. The varying shapes of even the selected fruit causes the mechanical "peeler" occasionally to miss a small spot, but this is taken care of later, as you will

The peeled apples then continued on their journey, via endequally deft with the 'peelers," whipped the apple onto mechanical corer and in a twinkling the core was removed. the peeled and cored apple proceeding on its journey, and the discarded cores joining the peelings traveling to a bin from which they are removed to be made into vinegar

And now comes an operation which rather startled me. The peeled and cored apples are given a bath, a real washing. course no soap is used, but the apples are mechanically agitated and come from the "tub" nicely washed and once more resume their journey, this time to the imperfect apple, and that is why

And Another Bath Now the apple gets another bath. Think of it, two baths in he second bath is administered orless was the inferior food so tical and the apple, still on its endless produced.

Process of Dehydration Into great tunnels heated by a continuously moving body of fresh air heated, sometimes to as high as 145 degrees Febrenheit, great stacks of the trays mounted on ment from us, and when we need especially equipped cars move on additional help it is no trouble to tracks within the tunnels. The get our pick. The result is that cars of trays remain in the tunour women and men are of su- nels for varying periods, accordperior type. You will not see any ing to the product being dehydratof the "chicken" class among our ed Some fruit and vegetable girls. We see to that. It is one products contain more water than of my aims to maintain a good others so that the process of detone among our women especially. hydration in some cases is far longer than in others, but in any ple, I will state that we guard it event always at the end the promost carefully. Every person is duct emerges perfectly dehydrat-

While apples were being hanmatter of skin diseases. Persons dled on the particular day of which I write, the basic process in every case is practically the same, allowance being made, of course, to meet the varying conditions of the fruits or vegetables. contaminated. This supervision is The extreme care taken in every most essential in food product phase of the conversion of the lipened product, whether it be apple, prune, loganberry, carrot. But I have departed from my potato or whatnot in the fruit or regetable families indiginous to preparation of the apples for de- this region, the results are always hydration, when I got into the the same, a fine, clean sanitary matter of the health and happi- product containing all the food ness of the King's employes. First elements of the eriginal pro-

I was curious regarding the source of the waves of heated air which swept through the great heat-laden fields. tunnels, so Mr. Walker conducted me to the great steam plant, and leaves the material at the lure there I saw some wonderful ma- of this unvarying gale, deserting cinating one. The girls work with chinery, wonderfully bright and the undamaged cell structures and great rapidity, threading the ap- shiny, running with that splendid bequeathing a product that reples onto the peelers and long rhythm which denotes the well ordered plant. Looking about me of its original condition. The abapples almost in a constant I was made to realize that here sence of moisture made possible stream. I was reminded of the I was in the center of activities; days of my very young boyhood here was the mainspring of the als subjected to dehydrationgreat watch builded by the King's the return of the moisture will Food Products company; here curls they affected. Those were was the machinery which created the days. Of course the apples, those energies which are producsome of them, were not perfectly ing the finest group of dehydrated fruits and vegetables ever made in the world It was a splendid combination of steam and electrical contrivances which I had the pleasure of viewing, construcsole purpose of creating heated air in great volume, dispersing tific manner ever devised for a dehydration plant, and for performing the usual power duties of such a manufacturing enterprise.

Dehydration a Marvelous Thing I have told you something about the splendid enterprise of the but I have not touched upon the mankind with a new form of preserved fruits and vegetables and

The process of dehydration is fashioned drying, though it takes up the intent of the latter and carries it through to complete success. Literally, the term means the extraction of water or the elements of water, and in its hydration. modern application it achieves this important and desirable result without loss in any part of sunshine and rain. An interesting process, too, well worthy of comparison with the methods it so completely displaces.

Dehydration Is Different By the old methods of drying, or through the material, at 140 to 190 degrees, carmelizing the sugar content of fruit and often sealing the surface of the mater'al, thus preventing the escapa of moisture and facilitating decay and fermentation. But always was the cell structure demolished by the intense heat, so that the

the trays became dust-laden from field, passing vehicles and from the dust of the workers in the orchard passing up and down in the moths and other insects and very frequently became the depository for germs from disease infected

These old fashioned, unscientific and unsanitary methods have given way to the absolute and perfect system of preservation known as dehydration.

The process of scientific dehydration is widely at variance with the obsolete heated-air or sundrying methods, for its basic principle is the gradual extraction of the moisture by menas of low, warm temperature—going direct to nature for the study of devices Nature not only is a good provider, but an excellent instructorand so it is that dehydration avails itself of the principle of the wind, and wafts over its materials a torrent of air comparable to a gale, and at a low temperature. Only once does the air to 65,000 feet a minute, for the moisture and odor-laden current is not permitted to penetrate from one product to another. It is as though the material itself, on some bright day of summer, were exposed to a sturdy wind from

tains the flavor and food value the ideal preservation of materi-

complete the miracle.

Dr. Wiley's Prediction Into the retained cell structures, when dehydrated fruits and vegetables are soaked for use, days, restoring them to color and ounces, without the sacrifice of quality or food value, is the natural achievement of the King's process-which gave rise to Dr. Wiley's prediction of its widespread adoption.

What is the amount of moisture so deleted, to come again in the King's Food Products company, kitchen as white magic most welcome to the housewife? The ratio basic idea which is furnishing varies according to the product. but a few instances will present the more common reductions in at the same time retaining all the weight. Ten pounds of fresh ap- market, and to add to the nationvirtues of the mother product as ples are required to make one al food supply those items of proit was taken from the tree or pound of dehydrated product; five duce that are commonly grown vine, from the bush or from the pounds of apricots; eight pounds only to meet the requirements of ground. Truly dehydration is a of pears; ten pounds of peaches; the season—and to add them with tweive pounds of cabbage; ten all the attarctive qualities of the pounds of carrots, fifteen pounds strictly fresh product. Skilled of spinach; nine pounds of field agents of the King's plants squash; ten pounds of onions; 5 1/2 pounds of celery; fifteen pounds of tomatoes; six pounds of potatoes—and on through the yield and quality are increased long list of produce treated by de-

It follows that this sharp decrease in weight is attended by a marked decrease in bulk -- from tend the scope of the process, the food value or palatability of one-half to three-quarters of the the original material; retaining original, and both storage and intact the mineral salts, vita- transportation are consequently mines, acids, proteins, etc., in the facilitated. One begins to appresame cellular structures wherein clate the worth of Dr. Wiley's nature compounded them of soil, prophecy, for the advantages of dehydration over those of canning them to yield their sovereignity leave room for no othed conclusion that that it is tremendously superior and an economic measure that can not be set aside. It is obvious that water is not desirable for purchase in food stuffs, nor worth paying freight and storage upon when components of the crops are moved to distant mar-

vegetables, delivfrom the field within 24 hours, and sun-ripened fruit picked at perfection and hastened to the factory. This hard-andthat properly dehydrated fruits and belt, goes to the slicing machine.
Here, with tremendous rapidity
the apple is cut into thin slices

Dehydration Is Clean
Then there was the older method of sun-drying. In the drying taining and anti-scorbutic prop-

the various fruits were left in the loss of these values in withered fields exposed to the blazing sun. produce, such as is often market-And not infrequently the fruit in ed and sought as fresh from the

Helps Producer and Consumer

Dehydration comes to the rescue of the producer, as well as to alleys between the great rows of the relief of the consumer, for it The sun-dried fruit was makes possible the disposal of exposed to the contact with flies, crops that will not "keep," as witness an incident of the past season in the Willamette valley. The for the eggs of the insects and onion crop of these prolific acres was large and of fine quality, possessing the requisite tang to immortalize soup and add zest to the sirloin. But the water content was abnormally high, and while the oninons were ideal for immediate use they were destined to spoil if held long in storage. Without dehydration such a crop would have been practically valueless-with dehydration it became available as excellent food. For the entire crop passed through the process, and will literally bring "tears of joy" to the eyes of the winter-bound chef or housewife. And the incident it-

self is but typical of many such. To Hold Is to Have

With its constantly augmented populace to feed, America — and the world as well - must learn conservation, elimination waste, through thrifty thought. ume, at the rate of from 25,000 vation were a trifle different in application, but they made plainly evident the truth that to hold is to have—and that conservation is the armed champion that routs want and shortage of supply. The modern process of dehydrating food stuffs is conservation raised to the last degree. All surplus crops, all perishable produce, are rendered available for food-not tomorrow, nor next week, for there is no need for haste, but next year or whenever the appe-

tite impels. Like Some Vast Kitchen A trip through the Oregon dehydration plants, where luscious. blushing fruits and a sccore of choice products are in seasonable transformation is not the ordinary factory excursion through haste and whir and gloom. The factories are bright and airy, snow-white of wall and table-like some vast kitchen where a regiment of cooks prepares for the festal morrow. Daily the plants are flushed freshness-with the same natural and scoured and in conditions of odors, flavors and food proper-, absolute cleanliness the vegetaties that were theirs long months bles are washed, scraped and before, when they left the orchard diced, the fruit pared, cored or garden. From pounds to pitted. Steel cars flash the products through the factories, untouched by human hands, and out to the lesser kitchens of the continent go materials that will be

always fresh when needed Nothing is more certain of proof than that a new industry, wisely established, lends immedi ate and continued impetus to the general prosperity.

The dehydration plants of Oreeducate the grower in the production of desirable varieties, and the natural result is that both and that a general toning-up of agricultural standards is fostered.

Chemists of the King's Food Products company are constantly searching for opportunities to exand it is not improbable that their unremittent experiments will eventually result in the dehydration of such foods as meats, fish, and milk. Already they have conquered the seasons and forced over a score of products. And before them are vistas of even greater possibilities.

## Champion Heavyweight of American Forces Injured

TERRA ALTA, W. Va., Dec. 28.-Bob Martin, heavyweight champion boxer of the expeditionary forces, was injured near his home heer today when his automobile overturned on a curve.

His fact was cut and attending physicians said his chet was injured by the steering shaft. While it was not believed he was in a serious condition, members of his family have been summoned to

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trimmers. You will recall that stated that sometimes a bit of peel is not removed by the mechanical peeler. That is what the rimmers are for. These women equipped with peculiarly shaped knives and as the endless belt carried the washed apples along, the trimmers picked out apples and cut off such bits of eel or core as the mechanical devices failed to remove In this manner the apple goes to final inspection. The slightest imperfection, the presence of the smallest bruise, the least possible indication of anything that would mitigate against the policy of the company to maintain "King's quality," results in the blemished apple being discarded. This rare agreed with me that he had a 'y happens at this stage of manufacture, however. imperfections usually are "caught" long before this stage is reached, but the final inspection sometimes produces an

one day! But that is what hap- addition of water when the mapens. Cleanliness, we have been terial was ready for use failed fast dehydration policy plays an taught, is next to Godliness, and utterly to restore it to anything important role in the dietetic cleanliness is one of the strong approaching its pristine freshness values of the product, for both

In Prime Condition

The King's process demands points of the King's processes. So and flavor. Flat, stale and sav- chemical proof and actual prac-