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DEPARTMENT STORE
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Pep and Progress Pages

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And to the Establishment of New Ones

The Way to Build Up Your Home Town
Is to Patronize Your Home People

The Surest Way to Get More and Larger Industries
Is to Support Those You Have

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SOUND ALL AROUND
VICK BROS.
Trade and High

Eat a plate a day
WEATHERLY ICE CREAM
Sold everywhere
BUTTERCUP ICE CREAM CO.
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This campaign of publicity for community upbuilding has been made possible by the advertisements placed on these pages by our public-spirited business men—men whose untiring efforts have builded our present recognized prosperity and who are ever striving for greater and yet greater progress as the years go by.

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Your Health Begins When You
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DR. O. L. SCOTT
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Ray Laboratory 414 to 418 U. S. Nat'l Bk. Bldg.
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DRY GOODS
NOTIONS
WOMEN'S
READY-TO-WEAR
FURS
CORSETS

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.

By SIMON DE BILLINGSLEY
All my life, at least since my early school days, manufacturing plants have held a fascination for me. Perhaps my mother's reading to me of "Hecuba's Babies" in

my very youthful days, where one of the delights of the little heroes of that beautiful story was "want to see the wheels go round," instilled in me a similar desire which I in a measure satisfied by visiting factories of various kinds,

and watching the conversion of raw products into finished commodities. "We endeavor," said Mr. Walker, "to keep our staff together from year to year as much as possible. This year over half our employees were with us last season. They know our ways and they know them. They know that they receive the best treatment from us, and when we need additional help it is no trouble to get our pick. The result is that our women and men are of superior type. You will not see any of the 'chicken' class among our girls. We see to that. It is one of my aims to maintain a good tone among our women especially. As to the health of our people, I will state that we guard it most carefully. Every person is watched. We have experienced men and women who watch for any signs of illness or disease. We are particularly careful in the matter of skin diseases. Persons 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 contaminated. This supervision is most essential in food product factories."

and is placed on large trays and goes to the first actual process of dehydration. Into great tunnels heated by a continuously moving body of fresh air heated, sometimes to as high as 145 degrees Fahrenheit, great stacks of the trays mounted on especially equipped cars move on tracks within the tunnels. The cars of trays remain in the tunnels for varying periods, according to the product being dehydrated. Some fruit and vegetable products contain more water than others so that the process of dehydration in some cases is far longer than in others, but in any event always at the end the product emerges perfectly dehydrated and ready to go into packages and boxes for distribution at home and abroad. While apples were being handled 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. The extreme care taken in every phase of the conversion of the ripened product, whether it be apple, prune, loganberry, carrot, potato or whatnot in the fruit or vegetable families indigenous to this region, the results are always the same—a fine, clean, sanitary product containing all the food elements of the original product.

Best in the World I was curious regarding the source of the waves of heated air which swept through the great tunnels, so Mr. Walker conducted me to the great steam plant, and there I saw some wonderful machinery, wonderfully bright and shiny, running with that splendid rhythm which denotes the well ordered plant. Looking about me I was made to realize that here I was in the center of activities; here was the mainspring of the great watch built by the King's Food Products company; here was the machinery which created those energies which are producing the finest group of dehydrated fruits and vegetables ever made in the world. It was a splendid combination of steam and electrical contrivances which had the pleasure of viewing, constructed at a tremendous cost for the sole purpose of creating heated air in great volume, dispersing that heated air in the most scientific manner ever devised for a dehydration plant, and for performing the usual power duties of such a manufacturing enterprise.

season hundreds of trays bearing the various fruits were left in the fields exposed to the blazing sun. And not infrequently the fruit in the trays became dust-laden from the dust of the workers in the orchard passing up and down in the alleys between the great rows of trays. The sun-dried fruit was exposed to the contact with flies, moths and other insects and very frequently became the depository for the eggs of the insects and for germs from disease infected areas. 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 sun-drying methods, for its basic principle is the gradual extraction of the moisture by means of low, warm temperature—going direct to nature for the study of devices. Nature not only is a good provider, but an excellent instructor—and so it is that dehydration awaits itself of the principle of the wind, and waits over its materials a torrent of air comparable to a gale, and at a low temperature. Only once does the air pass that way, in continuous volume, at the rate of from 25,000 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 heat-laden fields. Quite gradually the moisture leaves the material at the lure of this unvarying gale, deserting the undamaged cell structures and bequeathing a product that retains the flavor and food value of its original condition. The absence of moisture made possible the ideal preservation of materials subjected to dehydration—the return of the moisture will complete the miracle.

Eyes Tested
Glasses Fitted
Lenses accurately duplicated. Optical repairs carefully and promptly made.
Hartman Bros.
Jewelers and Opticians
Salem, Oregon

KING'S FOOD PRODUCTS COMPANY
Dehydrators and Canners
Oregon Fruits and Vegetables
Salem Portland The Dalles Oregon

Peeling the Apples But I have departed from my theme. I started to tell of the preparation of the apples for dehydration when I got into the matter of the health and happiness of the King's employees. First the big boxes of red apples are 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 carried on endless belts to the "peelers." This operation is a fascinating one. The girls work with great rapidity, threading the apples onto the peelers and long strings of peels flow from the apples almost in a constant stream. I was reminded of the days of my very young boyhood when we boys used to tease the girls because of the apple peel curls they affected. Those were the days. Of course the apples, some of them, were not perfectly peeled. The varying shapes of even the selected fruit occasionally miss a small spot, but this is taken care of later, as you will see.

The peeled apples, then continued on their journey, via endless belt, to the "corers" whose fingers, equally deft with the "peelers," whipped the apple into the 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.

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And Another Bath Now the apple gets another bath. Think of it, two baths in one day! But that is what happens. Cleanliness, we have been taught, is next to Godliness, and cleanliness is one of the strong points of the King's processes. So the second bath is administered and the apple, still on its endless belt, goes to the slicing machine. Here, with tremendous rapidity the apple is cut into thin slices

and is placed on large trays and goes to the first actual process of dehydration. Into great tunnels heated by a continuously moving body of fresh air heated, sometimes to as high as 145 degrees Fahrenheit, great stacks of the trays mounted on especially equipped cars move on tracks within the tunnels. The cars of trays remain in the tunnels for varying periods, according to the product being dehydrated. Some fruit and vegetable products contain more water than others so that the process of dehydration in some cases is far longer than in others, but in any event always at the end the product emerges perfectly dehydrated and ready to go into packages and boxes for distribution at home and abroad.

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OWPCO.
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OREGON PACKING COMPANY

DIXIE BREAD
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SALEM BAKING CO.

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