

More Bargains Every Day
At
The New Store
Worth & Gray
DEPARTMENT STORE
Successors to W. W. Moore
177 N. Liberty St. Salem, Or.

Pep and Progress Pages

Dedicated to Stimulating Our Present Industries
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

Call On
Vick Brothers
for
Overland
Oakland
Paige
Willys-Knight
Mason Tires
Veedol Oil
Vick Brothers
Quality Cars

Eat a plate a day
WEATHERLY ICE CREAM
Sold everywhere
BUTTERCUP ICE CREAM CO.
P. M. Gregory, Mgr.
240 South Commercial Street Salem

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.

Why Suffer With Rheumat Trouble when Chiropractic Will Remove the Cause
Your Health Begins When You
Phone 87
for an appointment
DR. O. L. SCOTT
P. S. C. Chiropractor
Ray Laboratory 414 to 418 U. S. Nat' Bldg. Bldg.
Hours 10 to 12 a. m. and 2 to 6 p. m.

DRY GOODS
NOTIONS
WOMEN'S
READY-TO-WEAR
FURS
CORSETS
Kapinsky Bros
466 State St. Phone 877

ANOTHER NEW CANNERY FOR SALEM TO BE READY TO RUN BY JUNE 12

The Oregon Growers Packing Corporation, Which is Allied With the Oregon Growers Cooperative Association, Has the Machinery Already Assembled, in the Salem Fruit Union Plant, and a New Building Is Now Going Up to Give Additional Room.

A Statesman reporter yesterday asked a prominent cannery man of this city if he had heard of any new canneries for Salem. "Not since yesterday," was the reply. "The reader no doubt has heard of the two new ones that have been under construction and are now nearing completion; the one at the big dehydration plant and the other on Church and Mill streets, the latter by the Star Fruit Products Co. There is another new one getting under way, and which will be ready to begin operations on Monday, June 12; a week from next Monday. This third new cannery for Sa-

lem will occupy a part of the Salem Fruit Union buildings at Trade and High streets, and an additional building is being erected, to supply 2,000 additional square feet for cannery storage. This new cannery will be owned and operated by the Oregon Growers Packing corporation, which is allied with the Oregon Growers Cooperative association. The machinery is already assembled and is being set in position. The cans and the sugar and other supplies have been purchased. C. J. Pugh, an experienced cannery man, is in charge as general superintendent.

This new cannery will run two shifts a day with women and three shifts with men. This will give employment to 200 women and about 25 men, and the capacity will be 50 to 60 tons of fruit a day. Many labor saving devices will be used, tending to give a large output with the smallest possible force of employees.

The picking of gooseberries by some of the growers is expected to begin tomorrow, and picking is expected to be general by Monday. The Oregon Packing company, at its big Twelfth street cannery, expects to begin canning gooseberries on Tuesday, June 6th.

W. G. Allen, manager of the big cannery of the Hunt Bros. Co., said yesterday that he did not expect to have enough berries to begin operations quite so soon; but they are all ready now, and they will open the season just as soon as they can get enough fruit.

Strawberries will follow gooseberries closely, and cherries will not be far behind, and all the canneries, old and new will be busy within a very short time, and the outlook is that there will be a long and great run.

The Oregon Packing company recently leased the big jam and jelly plant, just east of the Southern Pacific passenger depot; but no move has as yet been made as to its use.

It is expected that the West Salem cannery of Bruce Cunningham will be run the coming season as an evaporator.

It is evident that no fruit is going to be allowed to go to waste, for want of canning or evaporating and dehydration and barreling and juice pressing and maraschino making and shipping and other facilities in Salem.

The Hen Against the Cow bit of machinery that, when in working order, turns out a larger volume of product than any other animal or inanimate working unit on the farm and yet, the way this bit of flesh and blood is often treated, one would suppose it was a rudely constructed article.

In a recent bulletin the New York Experiment Station made a comparative analysis between the volume of product and the physical attributes between fowls and cattle, the selection being a White Leghorn hen of three and one-half pounds weight producing 200 eggs per annum, weighing twenty-five pounds, and a 1000-pound Jersey cow producing 7,000 pounds of milk containing 14 per cent of solids. If the dry matter of the hen is compared with the dry matter of the eggs she lays in a year, there will be five and one-half times as much in the eggs as in the whole body. The weight of the dry matter in the cow's body to the weight of the dry matter in the milk will be as 1 to 2.9. As a productive piece of machinery the modern hen is indeed one of the most profitable articles on the farm--provided, always, that you run her right and keep all parts of her in working order.

DUTIES PROPOSED ON AGRICULTURAL PRODUCTS OF THE SALEM DISTRICT

They Are Ample in Some Salem Cases, and in Others They Are Far Too Low for Adequate Protection Against the Same Articles in Foreign Countries Under Conditions of Low Labor Costs -- Notable Example in Cherries, and a Joker in Hides and Skins.

The protective tariff bill now being considered in the United States senate provides amply for the protection of some of the agricultural, horticultural and live stock products of the Salem district--hops, for instance, and horses and mules for another example; but in other cases the rates are too low.

The following are the rates proposed under the schedules referred to--or the rates that were proposed up to a few days ago:

Cattle, 1 1/2 to 2 cents a pound; fresh beef and veal 3 1/2 cents a pound; cattle hides, 2 to 4 cents a pound.

Sheep and goats, \$2 per head; mutton and goat meat, 2 1/2 cents a pound; lamb, 5 cents a pound. Swine, 1/2 cent a pound; fresh pork 3-4 cent a pound; bacon hams, etc., 2 cents a pound; lard, 1 cent a pound; lard substitutes, 5 cents a pound.

Milk, fresh, 2 1/2 cents a gallon; sour or buttermilk, 1 cent a gallon; cream, 2 1/2 cents a gallon. Condensed and other prepared milks and creams are protected, 1 to 6 cents a pound.

Butter and butter substitutes, 8 cents a pound.

Cheese, valued at less than 30 cents a pound, and substitutes, 5 cents a pound. Above 30 cents a pound, 25 per cent ad valorem.

Poultry, live, 3 cents a pound; dressed or undressed, 6 cents a pound; preserved, 35 per cent ad valorem.

Eggs in shell, 8 cents a dozen; frozen yolks or albumen, 6 cents a pound, dried, 18 cents a pound.

Honey, 3 cents a pound.

Barley, 20 cents a bushel; malt, 40 cents per 100 pounds; pearl and barley flour, 2 cents a pound.

Buckwheat, 10 cents per 100 pounds; flour, etc., 1/2 cent a pound.

Corn, 15 cents a bushel, meal, etc., 30 cents per 100 pounds.

Oats, 15 cents a bushel; unhulled ground, 45 cents per 100 pounds; rolled, etc., 90 cents per 100 pounds.

Rye, 15 cents a bushel; flour, 45 cents per 100 pounds.

Wheat, 30 cents a bushel, flour, etc., 78 cents per 100 pounds.

Apples, 30 cents a bushel, dried, 2 cents a pound.

Berries, 1-1-4 cents a pound; dried, 2 1/2 cents a pound.

Cherries, natural or in brine, 2 cents a pound; maraschino, 40 per cent ad valorem.

Cider, 5 cents a gallon; vinegar, 6 cents per proof gallon.

Grapes, 25 cents per cubic foot.

Currants, 2 cents a pound.

Peaches or pears, 1/2 cent a pound; dried, 2 cents a pound.

Plums, prunes, etc., green, ripe or dried, 1/2 cent a pound.

Filberts, 2 1/2 cents a pound, shelled, 5 cents a pound.

Walnuts, 4 cents a pound, shelled, 12 cents a pound.

Flaxseed, 40 cents a bushel.

Clover and other grass seeds, 1-4 cent a pound.

Onions, 1 cent a pound.

Potatoes, 58 cents per 100 pounds.

Tomatoes, 1 cent a pound.

Hay, \$3 a ton; straw, \$1.50 a ton.

Hops, 24 cents a pound.

Flax, straw \$2 a ton; not hackled, 1 cent a pound; hackled, 2 cents a pound; yarns, 8 cents a pound and up.

Wools, 7 to 26 cents a pound, not exceeding 35 per cent ad valorem.

Menthol, 25 per cent ad valorem.

Skins, free. (This will raise the question of administration that existed under the McKinley tariff law, of what is a hide and what is a skin--or when does a calf with its skin become a cow with her hide.)

Cherries and Prunes Low -- The members of the Oregon delegation should, in one house or the other, get busy on the cherry and prune schedules, to say the least.

Two cents a pound for cherries in brine is too low; it does not give adequate protection to the cherry growers of this section against the small sized and cheap cherries grown with low priced labor in France, Italy and Spain.

Two cents a pound for ripe or green cherries is not bad, though it is plenty low enough. But the same duty on cherries in brine will afford very little protection to American growers of cherries.

And it will not benefit American consumers, either. It will benefit only the manufacturers of maraschino cherries, who can afford to pay the 2 cents a pound duty, and shipping charges, and still use the cherries of the countries named--for they run small, and the manufacturers can sell their product made from the small cherries to the trade by representing that they will go further to the pound or gallon than the maraschino product made from the larger American cherries. Thus they can keep the prices of American cherries down with this unfair competition.

The maraschino manufacturers have evidently put one over on our representatives.

The half a cent a pound duty on dried prunes is a joke, as far as protection to our growers is concerned.

Specific Duties Good Feature

The specific duties provided in the agricultural schedules in the present bill is a good feature. In that respect, the proposed bill is the best ever written. There is another feature of the bill that promises a real advance. It is the one putting in the hands of the president the power to raise or lower duties when found inadequate for protection or too high to be workable or to give justice.

That feature is in the new British tariff law, and in the new French tariff law; in both those countries the power of raising or lowering rates being lodged in commissions.

This feature in the American tariff bill, if allowed to stand, may conceivably lead to the results which every student of tariff matters in this country has hoped might some day be attained; that is, tariff duties and promulgations and regulations that will place the whole matter on a business basis, and take it out of the realm of log-rolling politics.

A Joker Left in Law

The writer has contended for many years that the writing of tariff laws ought not to be done by congressional committees, but by the men who administer the laws; by the men in the appraising offices of the United States, who are experts.

Take the present bill. It places a duty of 2 to 4 cents a pound on hides; but it leaves skins free. So the matter of saying when a calf becomes a cow, or when a calf skin becomes a cow hide, must be left to the promulgation of the treasury department, as has always been the case. And the temptation is to make the promulgation such as to allow all

the hides of Central and South American and Mexico, and of the hunted cattle of other countries, come in free as skins. This was done by Lyman J. Gage, then secretary of the United States treasury in administering the McKinley tariff law. It unjustly enriched the tanners and shoemakers of New England to the extent of about \$7,000,000 a year, at the expense of the United States treasury and without conferring any benefit whatever on the wearers of boots and shoes and the other users of leather in this country. But that is a long, long story.

There is no doubt that the present bill contains many jokers. Every bill that is framed as tariff bills are now framed in this country must of necessity contain jokers; intentional and otherwise.

MEAT END OF THE POULTRY INDUSTRY

It Is Important and It Has Been Largely Neglected on This Coast

(Los Angeles Times)
A. B. Lawrence, of Lankershim writes instructively and encouragingly as follows:

"I have been reading the articles in The Times Farm and Tractor Section religiously and have been particularly interested in those referring to the meat breeds. There is no doubt but that the meat end of the poultry industry has been pushed aside, giving the egg producers preference. Why? Is it because the poultry raisers are too lazy to start something new? I have an idea that I can start something in California that will be different, and by educating the public to appreciate the delicious capon can supply a demand that has in the past been unknown. I am now specializing in Reds, but recently sent east for 100 eggs (Black Giants). Since getting these eggs I have located a flock in Compton and have written for a price on 1980 eggs so that I can set a large number at once and have a flock of fair size next spring. People handling these heavier breeds charge rather high prices for their hatching eggs, which may be a reason why so few flocks of the heavy strains are being raised. I paid \$55 for the hundred eggs I received from the east. I want to raise a lot of Giant capons and will do so if I can get the eggs. There are few places where you can buy real good chicken for the table, and the demand I now have from individuals of wealth who drive here for fryers and broilers is quite large and has convinced me that there is a real market if it can be developed. The country here is so fed up on Leghorns that they cannot understand why Red baby chicks cost more."

That certainly is encouraging, and let us hope but the forerunner of a wider and more diversified development of the poultry industry in southern California. The Leghorn is not quite the whole thing--really, there are good capons the Black Giants engendered a good reputation, being the source of the principal supply for the Philadelphia market. As to nutritive value of white and brown eggs, there is practically no difference, other things being equal. The whites can be more economically candled, while the browns (in our judgment) possess a slightly stronger shell. Possibly the reason Leghorn hatching eggs command less money than those of the meat breeds, is because there are more of them, hence the competition is keener.

Now a word as to markets and prices. Capons are not a general article of commerce in the same sense that ham and bacon are, hence they may require something in the way of exploitation and

development. There is a demand, however, and once the industry is established and a permanent source of supply is assured, we believe it can be developed into a splendid business. The same applies to broilers, fryers and roasters. As our correspondent well says, the entire trend of the poultry industry for the past two decades has been developed only in one direction; the pendulum is destined to swing back sooner or later, and the quicker we realize that the meat breeds have a place equal in rank to the producers of hen fruit the better for the industry. And the beauty of it is, the table fowls also lay eggs, some equalling in capacity the so-called egg breeds--in other words the S. C. White Leghorn. Here's hoping our correspondent will not only blaze the way, but that success will crown his efforts and profits satisfy his ambitions.

The Times article printed above applies to Oregon and the other coast states. Straws show which way the wind blows. At a recent convention composed of hotel stewards a vote was taken as to the most popular meat dish, the result being in favor of well grown and properly conditioned chicken meat. It would be a fine thing if some man or men with vision and industry and capital would establish a great poultry plant in the Salem district, devoted to the high class meat industry, with the production of eggs an incidental side line.

Apple--I'll never forget the day I proposed to my wife. I must have appeared very absurd.

Alder--Did she laugh at you? Apple--No. It sometimes wish she had. Maybe I'd have forgotten my embarrassment and changed the subject.

WORDS OF CAUTION FOR THE BEGINNER

A Great English Poultry Authority Gives Good Advice to Novices

In all matters pertaining to the poultry industry, it is wise to be conservative and not overstate the possibilities of the industry, particularly to beginners. On the occasion of Judge C. A. House's departure from England to Australia, where he is to judge the National Australian poultry show at Sydney, he was asked by the London Poultry World to give an outline of the essential factors for beginners to consider and follow in an effort to "break in" successfully into the poultry industry. Here they are: If you have "chicken on the brain," give them careful consideration:

Don't spend money on a lot of stock. Take up one breed and make yourself master of it. Don't dabble in two or three ere you know one.

Secure your initial stock from a reliable and proved breeder. Start slowly; don't overload yourself. Put your money into one first class pen rather than three or four second rates. Good birds cost no more to keep than poor ones.

Good stock is essential, so are good houses and appliances. That way comes success. Many fail because they put good stock into poor houses. Result: disease, disappointment and failure.

Use the best feed; be regular in the feeding and general attention to your stock. Much depends on this.

Join your local society. Seek to learn from the older members. Don't fly too high at the start. Test your stock in your local show. Having conquered there, proceed to higher things.

To sum up the whole matter: Be strenuous and persevering. Concentrate. Success comes always to the earnest, thorough enthusiast.

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

Save Your Clothes
Save Work and Worry by having your laundry work done by the
Salem Laundry Company
136 Liberty St. Phone 25

OWPCO.
Broom Handles, Mop Handles, Paper Plugs, Tent Toggles, all kinds of Hardwood Handles Manufactured by the
Oregon Wood Products Co.
West Salem

Capital City Laundry
Quality and Service
Phone 165

Monuments and Tombstones
Made in Salem
This is the only monument works in Salem
Big Stock on Display
Capital Monumental Works
2210 S. Com'l. Opposite Cemetery
Phone 589

Made in Salem
by experienced Swiss Cheese maker
Swiss Cheese
Cream Brick Cheese
Limberger Cheese
Order from the factory or from your grocer
Salem Cheese Factory
Phone 31911
On paved reform school road, south-east of Salem

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

Wiring Fixtures
Mazdas
Electrical Appliances
Salem Electric Company
"If it's electric, come to us."
Masonic Temple. Phone 1200

MONEY TO LOAN
On Farm Land
FIRE INSURANCE
on Your Buildings
REAL ESTATE
L. A. HAYFORD
305 State St.
SALEM, OREGON

Our efforts will be to assist in every possible way the development of the fruit and berry industries of this valley
OREGON PACKING COMPANY

A Licensed Lady Embalmer to care for women and children is a necessity in all funeral homes. We are the only ones furnishing such service.
Terwilliger Funeral Home
770 Chemeketa St. Phone 724
SALEM, OREGON

DIXIE BREAD
Dixie Health Bread
Ask Your Grocer

We carry the following lines of PAINTS, Sherwin Williams Co. and Bass Hueter Co.
Also
Everything in Building Material
Falls City-Salem Lumber Company
A. B. Kelsay, Mgr.
349 S. 12th St. Phone 813

G. SATTERLEE AUCTIONEER
Phones: Residence, 1211
Office, 1177
SALEM :: OREGON

We Are Out After Two Millions
We are now paying over three quarters of a million dollars a year to the dairymen of this section for milk.
"Marion Butter" is the Best Butter
More cows and better cows is the crying need
MARION CREAMERY & PRODUCE CO.
Salem, Ore. Phone 2484

BETTER YET BREAD
It Satisfies
Made By
MISTLAND BAKERY
12th and Chemeketa
Order from your grocer

Seamless Hot Water Bottles and Combination Syringes Guaranteed Not To Leak
Prices from \$1 up
Brewer Drug Co.
405 Court St. Phone 134