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OREGON HENS ARE AHEAD IN THE WIDE WORLD LAYING CONTEST HELD UNDER AUSPICES OF THE DAILY MAIL

They Are Going Strong for the \$5000 Prize and the
Glory of Keeping the Salem District on the Map—
Oregon Is Attracting Attention as a Poultry State—
National and State Conventions.

Oregon is decidedly "coming up" in the poultry industry. The egg output of this state has doubled since the war, and it is increasing now faster than ever before. One-fourth of the value of the entire agricultural output of Oregon is accounted for by poultry products, according to U. L. Upson, of Portland, head of the Pacific Poultry Producers' association. He says: "The poultry production of the state amounted to as much as the dairy products, more than the

hay, wheat, barley and oats production, more than the livestock production and more than that of fruit and berries. While 40 per cent of the entire national production of eggs is produced in the corn belt states, 12 per cent of the eggs consumed last year on the New York market were Oregon eggs. New York consumes 52 carloads of fresh eggs a day which is equivalent to 66,000,000 dozen. Four years ago there was not a Pacific coast egg to be found on the eastern markets."

According to Mr. Upson the average price received by members of his association last year was 32 cents, while the actual cost, taking into consideration all expenditures, of producing a dozen eggs in Oregon was 17 cents.

Attracting Wide Attention
Oregon as a poultry state is now attracting wide attention. The next meeting of the American Association of Poultry Producers and Investigators of Poultry Husbandry is to be held July 25 to 28 at Corvallis, where the members will be guests of the Oregon Agricultural college.

Following this, there is to be held at Corvallis a state wide poultry convention, on August 1, 2 and 3, at which Dr. J. R. Beach, who has done so much for the poultrymen of California with his disease investigations, will be one of the speakers and instructors, as will also James S. Rice of Cornell, who has been perhaps the greatest leader in poultry work in the country. A. G. Lunn, professor of poultry husbandry at the Oregon Agricultural college, hopes to make the state wide poultry convention at Corvallis an annual event; at the time when poultrymen can get away for a few days, around the first of August. There are to be no fees of any kind at this first state wide convention.

California leaders in the poultry industry are taking note of the boom in poultry industry up this way, and of the fine work of the Oregon Agricultural college in this field, and they are going to attempt to get some of the big men in the poultry world to stop over in that state after they finish their work at Corvallis.

After Another World's Record

The Salem district has already taken three world records in egg laying contests on ten hen pens.

J. A. Hanson, the Corvallis poultry breeder is after another world record of this kind. And he is on the way. He entered a pen of his White Leghorn fowls in the London Daily Mail contest in London. That contest (twelve months) has been going on since last fall. There are 133 pens of hens in the contest, and they come from all over the world.

And the Oregon pen is now in the lead, and going strong after the first prize of \$5000, and the glory of keeping the Salem district on the map in the matter of egg production and in the way of proving over again that this is potentially the best poultry country of all the lands bordering on all the seven seas of this mundane sphere.

Tariff Duty Will Help

The tariff duty of 8 cents a dozen, carried in the bill now being considered in the United States senate, will help the poultry industry of Oregon. It will assure the breeders here that they will be protected against ruinous foreign competition in the home markets. The rates on other poultry products are also satisfactory and calculated to give ample protection to American poultry breeders.

THE CANNING SEASON FOR SALEM AND THE SALEM DISTRICT NOW OPEN

Two of the Six Big Salem Canneries Are at Work on
Gooseberries and Strawberries, and All of Them Will
Be Open and Going Strong by Monday Next—Other
Salem District Canneries Running or Getting Ready.

The canning season for Salem is open. It will open wider each succeeding day, and it will run till away up towards the first of January; and the dehydration of apples will continue till the middle of next January or later.

Two of the six big Salem canneries will be running on gooseberries and strawberries today. The Hunt Bros. Packing company started up in a small way yesterday morning, and their operations will grow from day to day. The Oregon Packing company will start on Gooseberries and strawberries today.

An announced yesterday morning, the Oregon Growers cannery commenced putting strawberries in barrels the first of the week, and they will be ready to open up their new canning plant on Monday next.

The four other canneries will all be ready for business on Monday, and the dehydration plant will be ready for loganberries by the first of July, with a capacity three times as large as last year, outside of their cannery unit.

At Woodburn and Elsewhere
The Graves cannery at Woodburn was yesterday getting ready

to start on gooseberries and strawberries today; and they will be going strong by tomorrow.

The canneries at Falls City, Dallas and other points in this district are getting tuned up for a big season's run.

Prices and Outlook
The market for fresh strawberries for the retail trade was away off yesterday, all over this section. But that does not affect the contract or canning and barreling market. The prices for these purposes are 5 to 5-4 cents, with perhaps a few cases of 6 cents for Etterburgs of the finest types.

The gooseberry crop is going to be fair this year. The picking so far is on the low lands. On the high lands and elsewhere, it will be general next week. The prices being paid are around 5 to 5-2 cents a pound, and in some cases as high as 6 cents.

Copious showers, right now, would go far toward making this a profitable strawberry season for the Salem section. Well timed rains would add many thousands of dollars to the bank rolls of the growers here. And in fact there are few producers of any kind who are not hoping for seasonable showers.

SWAT THE SMALL APPLE AND INCREASE AMERICAN FRUIT PROFITS, WRITES C. I. LEWIS IN THE GROWER MAGAZINE

You Would Hunt for Years for an Investment That
Would Pay You 500 Per Cent, Yet Right in Your
Own Orchard, by the Practice of Good Thinning,
You Have This Very Return Within Your Reach,
Declares Former Oregon Man in First Leading Article
in His New Position.

(C. I. Lewis, who was for several years connected with the Oregon Agricultural college and afterwards helped to organize the Oregon Growers Cooperative association, with which he was connected as one of the principal officers until recently, as most readers know, has gone to Chicago, where he is connected as managing editor with the American Fruit Grower Magazine. The first and leading article in the June number of the magazine was written by Mr. Lewis, under the above heading, and featuring the statement in the sub-heading above. The body of this first article in his new position by Mr. Lewis follows, and is timely and worth while reading for any one interested in the fruit industry, or any thing else.)

If you were to visit a large train shed or wholesale warehouse filled with boxes or barrels of small apples, the appropriate sign to hang thereon would be "Not Wanted." The American people have been pretty well sold to the idea of the big, red apple. The west has made a feature of producing big red apples and packing them in boxes, but this year an unusually large percentage of the crop ran to 5 tier fruit—that is, 175 or more specimens of fruit to a barrel. Some shipping points run as high as 75 per cent while others run as low as 20 per cent, but a good average would probably be 40 per cent of the entire crop.

There is a wide difference in price paid for large apples as compared with that paid for small apples. Let us take the price paid on the auction market this year in New York City. We checked on 10 cars and found that the average price paid for 3 1-2 tier containing from 64 to 88 apples to the box, was \$2.61. For 4 tier containing from 96 to 125 apples per box—\$2.27. For 4 1-2 tier containing 138 to 163 apples to the box—\$2.15. For 5 tier containing 175 to 225 apples to the box \$1.90. Then, there was a differential of 37 cents between 3 1-2 and 4 tier—an additional 25 cents between 4 tier and 4 1-2 tier—additional 25 cents between 4 1-2 tier and 5 tier. This made a grand total of 74 cents in favor of the larger size apples.

Size of Crop and Apples
The crop of the Pacific Northwest amounted to 41,000 cars, or approximately (based on a standard car of 756 boxes) a total of better than 33,000,000 boxes. According to our figures about 14,000,000 boxes were 5 tier apples.

If we were conservative and allow only 25 cents difference between the big apples and the small ones we would find that \$5,000,000 was lost this year in the Pacific Northwest in growing these apples. Ordinarily, a buyer will take about 10 per cent of a car in 5 tier apples but he objects to any more than that. The five million dollar loss would have bought 10,000 small spray rigs, 5000 large sprayers—5000 medium priced automobiles—1000 fine packing and storage houses—500 good community packing plants and 100 large cold storage plants. This money would

also have built more cold storage facilities than can be found in any one valley in the Pacific Northwest.

We must not think, however, that the west is the principal section of the country where small apples are grown, because, everything being equal, the east seems to grow even a larger percentage, if one can judge in visiting the markets. With the large crop in sight this year, it would look as if it were an ideal time for us to take into account what conditions produce small apples. There are many factors such as the weather through the previous season—the amount of soil moisture, especially in the late summer and fall—the length of the growing season—the soil fertility—insufficient pruning—and last of all, and probably the greatest factor is—not doing enough thinning. The cost is not a sufficient excuse for neglecting the thinning. An Oregon orchard of 20 acres, producing this year 6,864 packed boxes of apples, had a thinning cost of \$374.37, or an average of 5 1/2 cents a packed box. The thinning of the Wenatchee valley will range from 2 cents to 8 cents per box, depending on conditions—probably 5 cents would be a fair average and this is probably a very fair average for the entire Pacific northwest. When one thinks of the tremendous gain in value, it is easily seen to be a paying investment.

Thinning can be done in two ways—by pruning off some of the wood and by hand thinning.

Thinning will increase the size of the fruit and reduce the percentage of culls which means an increasing percentage of the money making grades. It will conserve the vigor of the tree and tend to make it an annual bearer. It will also help to control pests and diseases and reduce the wind-falls—and, there seems to be no loss in the ultimate quantity of fruit through thinning. The number of boxes or barrels produced would be about the same, and the difference would be in the size of the specimens. Thinning should be done as soon as the June drop is over. The sooner the fruit can be removed after that date, the more you will conserve the energies of the tree.

The small sized apples like the Jonathan, Winesap and Grimes, need very heavy thinning. They say eight inches is the proper distance between specimens but in some instances with very heavy crops on the trees of questionable vigor, this would be leaving the fruit too close together. As the Winesap and Jonathan get older, they tend to produce smaller fruit and it is absolutely essential to give vigorous thinning if size is to be maintained. The Rome is demanded in large size. It is a nice baking apple and hotels and restaurants demand them large—so generous thinning must be given this variety. Some of the orchardists in Idaho are finding that where good thinning is given the Rome apple, it tends to become an annual bearer.

The King is a variety that must not be given heavy thinning as it tends to produce overgrown specimens and has an inclination to water core. Excessive thinning aggravates this condition.

The Baldwin and Spitz tend to bear every other year and during the heavy years can be given a very generous thinning or the fruit will be small. The Spitz is a much lighter bearer than the Baldwin and consequently, is not given as heavy thinning.

The Ben Davis and Black Ben need to have plenty of color to sell well and they have a habit of bearing their fruit in clusters—quite often shaded by the leaves. They should be thinned down with a light crop—two to a cluster—and where the crop is heavy, should be thinned to about seven inches apart.

men may be left to clusters but ordinarily, we thin this variety down to about one specimen to a spur.

The big money in Delicious is on the 3 1/2 tier fruit. The price falls away very rapidly on the small sizes. To get such fruit, one must thin generously. The demand also is for high color on this variety—another need for careful thinning. The bearing habit of the Delicious is to produce on short spurs with from one to three apples in a place. This variety should be thinned down so that with a heavy load, only one apple is left to the spur. In thinning apples, remember that the small apple, the malformed apple, the runt apple that you find in June will occupy the same relative position to the rest of the fruit in the fall, so it goes without saying that you should leave the finest specimens.

Space does not allow us to go into the question of thinning peaches and pears, thoroughly, but these fruits need just as generous thinning as the apple. This is especially true of the peach. Without heavy thinning, large fruits cannot be produced. Where cherry trees tend to produce fruit which is too small, the best remedy seems to be to give a little more pruning to reduce the amount of bearing.

AVOID THE WAYS THAT ARE DARK

New Discovery That Sunshine for Poultry Is Food, as Well as Medicine

All poultry authorities dwell upon the importance of pure air and a superabundance of sunshine over the attic establishment in the poultry houses for where ever the actinic rays of the sun hit directly there is a lessening of disease germs. Sunshine is, indeed, a great purifier and has an importance in the maintenance of health in fowl life that is equally as important as pure water and wholesome feeding. This has long been admitted by advanced and experienced breeders.

Sunshine Rated As Food
Now, however, comes the scientific investigators and announce that sunshine is not only insurance against disease, but that it can also be rated as a food. This phase of the subject is interesting even though somewhat intricate. According to a writer in the London Feathered World, there have been published the results of scientific investigations made both in that country and America on the influence of sunlight in prevention and cure of certain diseases. In England a committee of the Medical Research Council, under the chairmanship of Prof. W. M. Bayliss has been so engaged, and in this country Dr. A. F. Hess of Columbia university, New York, with his coadjutors, has undertaken similar investigations. Further Dr. Sonne of Copenhagen has discovered that there is a most important influence exerted by sunlight upon the blood. In addition in the observations by Dr. Sonne, investigators "have found that sunlight is the equivalent of food. By a long series of experiments upon the lower animals and observations on human infants, they have known that sunlight can prevent or cure rickets even where the diet is such as otherwise invariably produces the disease; and, further, "those authors can indicate a measurable equivalence between certain doses of cod liver oil in their influence on nutrition, and for the first time they have demonstrated a chemical (as distinguished from a merely caloric or heating) action of sunlight in the blood, in terms of the blood content of phosphorus, which is most markedly increased by sunlight."

As applied to poultry culture, it (Continued on page 3)

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