

Pep and Progress Pages

ALL THE WAY FROM SCOTLAND TO SALEM

One of Greatest Buyers from That Country Visited Here Yesterday

Mr. J. Cairns, from Edinburgh Scotland, was a Salem visitor yesterday. He is at the head of the Scottish Cooperative Wholesale Society, Limited, one of the greatest buying corporations of that country, with 640,000 members, and made up of 274 cooperative societies, and employing 9688 people. This big cooperative concern buys about \$100,000,000 worth of supplies a year for its members.

This was the first visit of Mr. Cairns to Salem, and he came to look over the operations of the Oregon Growers Cooperative association, from which his concern buys large quantities of prunes and other fruits.

Is Well Pleased
Before assuming his present position, Mr. Cairns was the manager of the largest cooperative retail concern in Scotland. The society he now represents buys a great deal of fruit—at least a third of all the dried fruits used by the people of Scotland. He is well pleased with his dealings with the Oregon Growers Cooperative association, as they give him an opportunity to deal in such a way as to put into the hands of the consumers of Scotland their fruit supplies at the smallest possible cost to them, and in the best possible condition.

The retail cooperative concern with which Mr. Cairns was formerly connected, mentioned above owns its own tweed mills and other manufacturing enterprises. Mr. Cairns will go back home with good impressions of Salem and the Salem district and of all the Oregon country, and of the people here, with whom he enjoyed his visit, and he found them ready to supply freely the information he was seeking.

The first car of pears started rolling to Salem yesterday. They started from Yakima, Wash., and they are on their way to the Salem cannery of the Hunt Bros. Co.

Picking is also beginning in southern Oregon, and it will be on here in the Salem district very soon; it is expected to be in full blast by the 20th.

So all the canneries and the dehydration plant and other fruit packing and shipping and handling concerns will be very busy very soon now.

One day last year the Hunt Bros. Co. cannery here in Salem put up 120,000 cans of fruit, mostly Bartlett pears. That will give the reader something of an idea of the busy times of the near future, in the fruit manufacturing concerns of Salem.

Evergreens Coming On
The Hunt people are working on blackberries of the Lawton class, mostly, right now, with a few evergreens trickling in. The evergreens are expected to be coming strong by the 15th. The other canneries and fruit concerns here are expecting them. The prices being paid now for evergreens are 4 to 5 cents a pound, and the tonnage will be large, from present expectations. The Oregon Packing Co., out on Twelfth street, will put up a big lot of them.

Loganberries are all gone—almost. A few lots still trickle in. Some came yesterday.

Peach harvest is now on in the Salem district, and peaches are being shipped in all directions. The canneries here have never used peaches.

The Hunt cannery people have already sent out 10 to 15 car loads of empty boxes, to be returned filled with pears.

When prune drying commences, a few weeks from now, and when pop picking is on in full blast, this is going to be a very busy district, even busier than in the strawberry and loganberry seasons, and Salem is going to be a very busy city.

The market situation is reported-

ed dull with practically no buying and the trade waiting for the California association to announce prices. The extent to which the trade has supplied itself with the Oregon prune will be indicated after the California prices are announced, it is said.

From Grants Pass Direct
The Grants Pass district of the Oregon Growers Cooperative association, which has been selling its fruit through Medford, is to market its fruit hereafter directly through the association proper, according to a recent report. The estimated tonnage which this district will produce is 14,000 boxes of apples; 5400 boxes of winter pears; 10 to 20 cars of peaches and two to three cars of grapes. The association, it is said, will not handle the Bartlett pear tonnage this year, due to a previous arrangement of this district with its agents.

FIRST CAR PEARS ROLLING TO SALEM

They Started Yesterday and the Harvest Soon on in Full Blast

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MODERN MILK GOAT GROWING IN FAVOR

A California Man Successful With Goats Writes Statesman a Letter

Editor Statesman:
I was pleased to read the articles about milk goats published recently in your paper. The goat industry is growing, and later on goats will be popular in American homes and considerable space will be devoted to these animals in the popular home magazines and papers. Surely no publication should now be ashamed to mention goats and be among the first to proclaim their value and discourage prejudice. Those that scorn today will most likely praise a little later.

Enclosed I am sending a little article that I wrote for the Sacramento Bee a few months ago. If you care to do so you may reprint it in your paper.

I hope you may continue with space for goats in your paper. Yours very truly,

—M. D. Woodruff,
Paradise, Cal., July 31, 1922.

(The Bona Vista Herd is the name under which the above writer conducts his operations, and his associate is C. M. Woodruff. Paradise is in Butte county, and they have only the bred registered Swiss Toggenbers. Following is the letter in the Sacramento Bee which Mr. Woodruff mentions.)

By M. D. Woodruff,
Paradise, Cal.

The modern milk goat is one of our most worthy of domestic animals, and as people learn more of these animals and their milk products, the interest in them grows. Thus they become more and more an essential in American life.

No food is of more importance than milk, and milk from well-bred and well kept goats is the purest and most wholesome obtained from any of our dairy animals. Many people realize the value of goats' milk for infants, but it is better for older children and grown-up people as well.

Great Food Value
Not only is it as pleasant and agreeable to the taste as the best of cows' milk, but it has greater food value. This is true, not because it is much richer than cows' milk in butterfat, as some people believe, but because it is much more completely assimilated. The butterfat particles are much smaller and much more readily digested.

As the molecules and atoms composing the casein of goats' milk are so much more minute than that in cows' milk it is digested in the stomach in a much shorter time—it is said to require only one-third as long—and the chemical composition is the most favorable.

Scientists Are Friends
The most ardent friends of the milk goat we have are people of education and those of scientific knowledge, and it is this class of people who use it the most freely and proclaim its value. Most all people who have used goats' milk

for a time and have given it a fair trial, find it superior to any other milk.

The interest is growing fast and becoming manifest, and the goat is helping in a large measure to supply a great economic need which has long obtained. There should be goats in the homes of all people in rural communities, and people in cities having a back yard might well have their own family supply of milk from one or two goats at little expense. No other food can take the place of milk, and one may rest assured that the goat, with ordinary care, is free from the germs of tuberculosis.

Interesting Occupation
The writer became interested in goats of good breeding several years ago, as they appealed to him as being just what is needed in the ordinary family, especially those that desired a family supply of milk in a smaller unit than that of the cow, and which could be had at a nominal cost. Becoming thoroughly convinced of the wholesomeness of goats' milk, and to produce it, the need of more of these animals, decided to raise the best goats possible to supply the need.

It is a very pleasant and interesting occupation and affords an interesting field for study in the sciences of breeding. There are three important breeds of milk goats in this country, the Toggenberg, Saanen and Anglo-Nubian. The first importations made from Switzerland were in 1904 and 1905. From these importations and in these few years some of these strains have been considerably improved, and now this country can boast of some of the heaviest milk-producing goats in the world, and in this line California stands well in the lead.

The writer has purebred Toggenbergs, and these, when properly selected and bred with judgment, a high average of heavy milkers may be produced. In building up a herd, the purebred animals are the best investment, and there is considerable satisfaction in having the best that can be secured.

Goats are easily cared for and are the most healthy domestic animals known to mankind. They grow and prosper and become universally known as a great benefactor in supplying the most wholesome food, and the most economically produced.

THE BOSCH PEAR IS A VERY FINE PAIR

Prof. Lewis, Pear Authority, Is Telling the World About It

The American Fruit Grower Magazine, published at Chicago, the leading publication of its kind in the whole country, and of which C. I. Lewis is now managing editor, has a lot of matter about the pear industry in its August issue, just received.

Prof. Lewis, the pear authority, and writer of pear text books, does not forget the pear, nor any other fine fruit. The following are a few excerpts from the articles in the magazine mentioned:

That Sounds Very Good
The people of the Salem district, where the Bosch is the great pear for shipping—where every one is going into Bosch pears, and should do so, to the exclusion of all others, or at least above all others, for a late pear; for shipping. Not excluding the Bartlett, of course, for the use of the canneries.

The Salem district is the pear paradise; the place of all the world having the most pear friends and the fewest pear enemies; where land for pear growing is abundant and comparatively cheap; where there is no pear blight; where the Bartlett is self-fertile, or nearly perfectly so—and this is true of no other country or section.

The two B's, Boscs and Bartletts, stuck to and extended and boosted here, will alone make the Salem district wealthy and famous.

Advertising Pears.
The same paper tells about an advertising campaign of the California Pears Growers' association, in the four cities of Boston, New York, Philadelphia and Chicago, in which \$50,000 is being spent to increase the consumption of the California fresh Bartlett pears. Philadelphia and Boston were covered in this way last year, with remarkable success.

The time will come when the Salem district Boscs and Bartletts will be advertised nationally.

Two Small Fires Occur Recently at Dallas

DALLAS, Or., Aug. 9.—(Special to The Statesman.)—During the past several days two small fires have occurred in this city

MAN NOW IN OREGON FROM MINNESOTA

He Adds to the Defense of the Statesman Writer Made Last Week

Editor Statesman:
Having read the letter of Mr. E. W. Smith of Minnesota, we must smile, for it surely seems that he must have met up with some of our funny men, who, sorry to say, seem to delight in giving misinformation to strangers. This, of course, clears Mr. Smith of any blame for writing an article which is not only misleading to his local friends who are interested in Oregon, but for the larger part untrue.

The past two years I know of over a hundred farmers, business men and others, who came from Minnesota to look the "shacks" over in Oregon and most of these people are here yet, and the balance are going to return later with their friends and relatives. I appreciate that Mr. Smith is a booster for his home state, but to do this, it is not necessary for a man to slop over and exaggerate.

Now, Mr. Smith, I firmly believe, if you are a fair-minded man, that you would not object to a trial to prove whether you really made true assertions when you "would not trade acre for acre for Minnesota land." If you will arrange your affairs so you can come to Oregon, I don't care where, and put yourself in the hands of a committee of men who will locate you on a piece of land of your own choosing, and pay attention to their experience in farming this Oregon land, I feel sure, one year will convert you into an ardent Oregon booster.

Personally, I have met hundreds like you who are so wrapped up with local pride that they can't see the good points of a sister state. If you are the man we think you are, you will realize, if you stop to think, that you have made a ridiculous error, that hundreds of your former Minnesota residents laugh and poke fun at. They know better, and so will you if your commonsense is allowed a chance to assert itself.

—JOHN SMITH,
Salem, Or., Aug. 7, 1922.

Increasing Favor of Bosch
The increasing favor of the Bosch has been one of the outstanding factors in pear production in this country. A variety barely known ten to fifteen years ago is now rapidly becoming the most popular pear produced and one of the most profitable.

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but in both instances the flames have been extinguished before the appearance of the fire department. The Dallas Flouring mills had a small blaze Saturday, and Sunday morning an alarm was sent in from the Willamette Valley Lumber company's mill where a small fire was discovered. Little damage was caused in both cases.

THAT NEW HOME

will look fine and give perfect satisfaction if you buy your material of us. We ask you to give us a trial, as once our customer, always our customer.

Prompt delivery and courteous treatment.

Spaulding Logging Company

Eyesight Specialists
MORRIS OPTICAL CO.
301-5 Oregon Bldg.
Salem, Oregon
A call today may save needless pain and suffering in the future.

Valley Motor Co

260 North High Street

Phone 1995

Boost This Community by Advertising on the Pep and Progress Pages

Statesman Classified Ads.
Cost Little But Pay Big

Furnace for your home—Buy the Oregon Made.
W. W. ROSEBRAUGH CO.
Foundry and Machine Shop
17th and Oak Sts., Salem, Or.
Phone 886

HOTEL MARION
SALEM, OREGON
The Largest and Most Complete Hostelry in Oregon Out of Portland

DODGE BROTHERS SEDAN
Bonesteel Motor Co.
1448 S. Com'l St., Phone 428

Big crowds will gather round about to see flames take your home. But when your loss is figured out you stand it all alone. The Journal of Commerce statistics show the following fire losses in America for July 1919, \$20,189,000; for July, 1920, \$25,135,825. Build of Hollow Tile and help prevent this waste.
SALEM BRICK & TILE CO.
Brick building tile, drain tile
Salem, Ore.
Phone 917

OREGON PULP & PAPER CO.
SALEM, OREGON
Manufacturers of
High Grade Wrapping Papers and Paper Specialties

A. C. Bohrnstedt
Realtor
Life, Fire, Health, Accident, Auto and Indemnity Insurance. Bonds and Mortgages, City Building Loans
407 Masonic Bldg., Salem, Or.

FAIRMOUNT DAIRY
Perfectly Pasteurized MILK AND CREAM
Phone 725

"Where The Crowds Always Shop"

THE PEOPLE'S CASH STORE
SALEM, OREGON

OUR TREES
Carefully Grown
Carefully Selected
Carefully Packed
Will Give Satisfaction to the Planter
SALEM NURSERY COMPANY
428 Oregon Building
Phone 1763
Additional Salesmen Wanted.

SQUARE DEAL
HARDWARE AND FURNITURE CO.
220 N. Commercial Street
Phone 1650

"SIBLOCO"
Pipeless Furnaces
\$79.60
And Up
Send for circular
Silverton Blow Pipe Co.
SILVERTON, OREGON

Peerless Bakery
Makers of
Peerless Bread
Try Our Doughnuts
210 North Commercial St.

USE BUTTERCUP BUTTER
Capital City
Cooperative Creamery
137 S. Com'l St. Phone 399
Our Idea: Our Method: The Best Only Co-operation

W. T. Rigdon & Son
Progressive
Funeral Directors
SALEM

Webb & Clough Co.
Leading Funeral Directors
Expert Embalmer
Cor. Court and High Sts.
Phone 120

DRAGER FRUIT CO.
Dried Fruit Packers
221 S. High St., Salem, Or.
Always in the market for dried fruits of all kinds

Silverton Foundry Co.
Iron and Brass Castings
Sawmill and Logging Repairs, Hop and Fruit Stoves, Castings of all kinds
SILVERTON, OREGON
Phone Green 913

THE BOY SCOUTS
deserve the support of everyone who wishes to inculcate high principles of manhood into the youth of our land.
This space paid for by—
Thielsen & Rahn

THE CAPITAL BARGAIN HOUSE
Buys and Sells Anything
Associated with
CAPITAL JUNK COMPANY
216 Center St. Phone 398

THE FAIRMOUNT DAIRY, OF WHICH SALEM HAS REASON TO FEEL PROUD

A SIDE VIEW OF THE NEW FAIRMOUNT DAIRY BUILDING



(Continued from page 2.)

Then the whey is taken off, the curd strained and salted, and put up ready for sale. It is a most delectable dish as prepared by the Fairmount factory.

A Dairy Store, Too
The front of the building is being fitted up for a "dairy store." It will handle everything of its own products, including butter and eggs, and will serve a retail trade that the delivery wagons do not reach.

Safety and Long Life
Pasteurization can be done in any home, where the mistress can spare the time and will provide a few of the simplest utilities for the work, including an accurate thermometer and a slow-fire stove. But no home could do it so efficiently as the big plant. No home dairy can secure the cleanliness in the bottling and delivery of milk, as can be had in a steam-equipped plant. The little one or two cow dairy may be spotlessly clean—and yet it hasn't the know-

ledge, perhaps, to avoid contagion right under its eyes. Science has put health and long life within the reach of the city milk buyer, better than ever existed in the open country; the city babies on Pasteurized milk live far safer than country babies on raw milk, even though they do have fresh air to go with it.

Living according to some of the creeds of habit prescribed by "scientific" cranks, might be a burden, not worth the price. But the science that can learn the hab-

its of all the little bacilli that are in every drop of milk ever drawn, that can chase the bad ones through the boiler and then out of that into the ice-tank where they perish before they can get out their winter overcoats and fur caps, and that can coax all the good little Bulgars'cuses to go to work for nothing and board themselves for the benefit of mankind, and between the two can save 25 per cent of the babies that used to die because of bad milk—that kind of science is worth while.