

SEVENTY-THIRD YEAR

SALEM, OREGON, THURSDAY MORNING, SEPTEMBER 6, 1923

PRICE FIVE CENTS

FALL CHICKS AND BROILER MARKET

The Conditions Are Right for Them in Oregon as Well as in California

(The following by Henry W. Kruekeberg, the well known poultry authority, in the Los Angeles Times of last Sunday, applies as well to the conditions in the Salem district as they do to those of southern California.)

A correspondent writes us asking for information on the feasibility of growing fall hatched chicks for the fryer and broiler trade during the winter and spring months, when the market is more or less bare of this class of goods. No reference is made to the production of layers, hence we conclude his question to relate to meat rather than hen fruit. As a whole, the fall hatched chick undoubtedly has a place in our rural economy, and in California more so than in many other sections, because of climatic advantages in the fall and winter season. At the same time, it must be remembered that spring is the natural breeding season for bird life, hence the germs are more vigorous, the chick stronger and the chances of mortality less than in the summer and fall. When succulent green food is less in evidence and the breeding birds either in the moult or just recovering, their virility and stamina is not what it will be in February and March. Allowing for these essential facts, it at once becomes obvious that the fall hatched chick is made a meat rather than an egg producer. Be that as may, however, let us consider the facts as they are.

It would seem, under prevailing conditions in southern California, that the production of a prime article of broilers and fryers ought to be a profitable division of poultry culture. There is a demand for this class of goods from hotels and restaurants especially. Broiler raising is more or less in practice throughout the country. Invariably the bulk of this stock is produced in the spring of the year, and in many cases is a by-product from hatching pullets for winter layers. This results in liberal supplies and correspondingly low prices, but costs of production are also moderate. Now the winter broiler and fryer business aims to supply a suitable carcass when the spring production has been done away with—in California this would call for a late summer and early fall hatch-

ed chick. It naturally follows that it would be an artificially grown and "forced" product. Being so grown, the cost would be in excess of a like product grown in the spring, but the price would also be considerably higher. Admitting that it is practical to incubate the eggs and grow the chicks to broiler and fryer size, the next important question is "Will it pay?" We are of the opinion that this is what our correspondent really wants to know, though he does not specifically say so.

Profit from such activity depends on prices, cost and markets. Under normal conditions the broiler and fryer demand is at low ebb in July and August, when the spring hatched chicks have grown to the desired age and when the average breeder crowds the market with his surplus cockerels and poor performing hens. The supply of good broilers and fryers is at low ebb in March, April and May, when presumably the prices are at their peak. Now a fall hatched chick would "come in" at the period of least competition and when high prices prevail. A recent visit to Petaluma revealed the fact that there has been developed a considerable interest in fall hatched chicks and that some of the hatcheries are doing quite a little business in this class of live stock. Obviously, this does not compare with the spring broiler and nevertheless it is not without promise of development. Certainly prevailing conditions of climate in California are in its favor, whereas in the regions of ice and snow it would be impossible. It is not inconceivable that the fall hatched chick in California may come through with flying colors; the pullets may be in full lay during the summer and fall, and the moulting period may be deferred until the birds reach the hen age and are classed to be pullets. These are some of the problems that are confronting the fall chick situation. If, after a sufficient period of observation, it shall be demonstrated that the fall hatched chick under a California sun will "even up" egg production throughout the year, it will not only be a good thing for the hatcheries, but also for the egg farmer and the fellow catering to the market for table fowl. These are considerations that breeders are watching with interest. Returning for the moment to the meat proposition, a broiler should be full feathered, be compact in form, meat juicy, tender and of good flavor, with preferably yellow skin and the bird must be brought to the broiler stage in as short a time as possible. The broiler breeds are preferably Plymouth Rocks, Rhode Island Reds and Wyandottes. In a general way it might be said to cost 50 cents to produce a first class broiler carcass when fall-

hatched but if spring hatched, this cost might be reduced to 40 cents. Whatever the grower could get above that sum (or any cost sum for that matter) would represent his margin of profit.

PICKING LAYING CONTEST BIRDS

Egg laying contests have become permanent institutions in the poultry industry. For nearly 25 years, we have been reading about them. That they have been much to increase productive laying is admitted, but how much more they may reveal remains to be learned. The average commercial breeder has an interest in these contests that must not be ignored, for they teach him something of the values of feeds and feeding; on types and heredity; on mating and breeding to attain maximum results. Touching the physical characteristics of birds selected for high performance in egg laying contests, the management of the well known Santa Cruz, Cal., contest are firmly of the opinion that the pullets should be vigorous and well developed, with bright, fine textured combs, typical egg type conformations and active, but gentle and quiet dispositions.

Birds showing any soiling of the fluff around the vent, due to diarrhea, should be discarded as unfit for entry in an egg laying contest. Such diarrhea is indicative of a lack of that innate stamina and vigor of the digestive and other organs so necessary to a bird that is to eat and digest food and manufacture eggs with sufficient persistency to become a high producer.

An excellent method of finally selecting the pen to be sent to a contest is to pick out about 20 of the most promising of the earliest maturing pullets and put them in a pen where they can be trapped, fed the contest rations and closely observed. Trapnest these birds for three weeks and then move them to a different trapnest pen to find out if a removal will affect their continued health and production. As for shipping directions those pertaining to the handling of foundation stock and exhibition birds, if carefully observed, will suffice.

PULLETS OR HENS FOR THE BREEDERS

Among the older and more experienced breeders the preference

is for hens in the breeding yard rather than pullets. The former are better developed and, other things being equal, are more robust, possessing better stamina and a stronger vitality. The chicks from well developed hens being better born, mortality is less in evidence. As to the superior qualifications of hens, Sydney F. Cooper, an English breeder, submits some interesting evidence. He shows that while the laying of pullets and the fertility and "hatchability" of eggs from them are better than from hens, the "re-ability," development and final size of pullets hatched from pullets, and their subsequent performance were distinctly inferior to such as were from eggs laid by hens.

AS TO CONDIMENTS AND STIMULANTS

One reads much in the poultry press bearing on special foods, tonics and stimulants, nevertheless all are in the debatable class between foods and medicines. Fowls that are subject to wholesome feeding, plenty of exercise, pure water and a sanitary environment will show no evidence of wanting either condiments nor tonics. Still, they have their place and occasional uses may, under certain conditions, be advisable. During the moulting period, the addition of a good condition powder to the mash or when colds are prevalent, such powders can do no harm, and may improve the condition of the birds. But to feed stimulants, tonics, condition powders, and high seasoned ingredients to fowls in good condition is certainly not advisable and a waste of money. The wisdom of using them is largely gauged by circumstances and conditions, of which the caretaker should be the best judge.

FROM GROWER TO GROWER, PEACHES

A New Kind of Exchange Is Had in This Car Load of Peaches in Salem

The Oregon Growers' Cooperative association has shipped a car of peaches from The Dalles to Salem, and these peaches are being supplied to members of the association in reach of Salem who want supplies for their own use, for canning. You have heard a great deal

of articles being sent from producer to consumer; but here is a case of peaches going from grower to grower.

The car of peaches is on the track at the Salem Fruit Union building, and the experiment is meeting with success. It is being unloaded, the contents going to grower members of the association. The peaches are fine, of the Elberta variety, suitable for canning.

BAKE-RITE BAKERY USES HOME GRAIN

Local Bakery Consumes Thousands of Pounds of Valley Grown Wheat

One of the largest consumers of home grown grains and products in Salem is the Bake-Rite Bakery operated and owned by G. Klorfein.

The Bake-Rite bakery established less than five years, has enjoyed a remarkable growth as a result of their progressive methods and the quality of their products. A branch store was opened recently in the Public Market at the corner of Commercial and State street, and soon the home of the concern will move into its own quarters, which will be much larger and more thoroughly equipped than the present place on State street, opposite the Oregon theater.

More than 500 loaves of bread are baked each working day of the week, and all the flour used in the pastry baking is made from Willamette valley wheat. Last year the famous "Prune Cake" made by the bakery consumed over four thousand pounds of locally grown prunes, while there was more than two thousand pounds of valley grown walnuts put on various kinds of other cakes and cookies.

The plant is electrically operated from one end of the shop to the other, and giant electric ovens, with the most scientific heat controllers and gauges do the baking.

Mr. Klorfein sells direct to the consumer, and has adopted a "no substitute" policy that is absolute law with him, and it should be mentioned that when the opportunity presents itself, and home grown products can be used, it is always taken advantage of. Eggs, milk, and butter go to make up a large percentage of the things purchased here, as well as smaller fruits not mentioned in the foregoing.

Oregon State News

Francis Thomas Visiting Home
OREGON CITY, Sept. 5.—Francis Thomas of Washington, D.C., was in Oregon City Monday where he visited his father, Conrad Thomas, of Fifteenth and Washington street, and called on numerous friends.

Thomas is a self-made youth. When a mere lad he was employed as mailing clerk on the Morning Enterprise, and also performed odd jobs about the mechanical department of the paper. Attending Oregon City public schools at the same time, he never failed in his studies. Shortly after the death of his mother he went to Hubbard, where he worked for his board and room and attended the Hubbard high school, from which institution he graduated with honors.

Senator McNary became interested in the lad and secured a position for him in the senate building as night elevator boy. He attends George Washington university, where he has two more years to complete his course in civil engineering. He often acts as a guide for visitors at the national capital.

In addition to his efforts to secure an education for himself, young Thomas recently sent for his younger brother, Freddie, who was then making his home at the Brown farm at Hubbard, and has placed him in a high school at Washington. Fred is performing the duties of operator at the senate house during his brother's absence.

Medford Has Fire
MEDFORD, Sept. 5.—A fire which damaged considerably the Palm building on the corner of Fir and Main which houses the Medford Fish market, Dan's Lunch Room, and the Davidson News Co., started on the roof of the fish market yesterday forenoon at 10:42 o'clock.

The fire department responded to the alarm at once but when it reached the Main street crossing found itself blocked by a Southern Pacific freight train. Following a short delay the train which was already in motion, pulled out of the way and the department rushed to the scene of the blaze where they at once started effective work.

The flames and smoke were high and dense and it appeared as though the building was doomed. The fire fighters, however, had three lines of hose in action in a few seconds and had the flames under control within ten minutes.

May Join With California
PORTLAND, Ore., Sept. 5.—Walnut growers of Oregon are considering an invitation to join the California Walnut Growers' association by affiliation for mutual benefit. Carlyle Thorpe, manager of the California association, presented the invitation at a meeting of the chamber of commerce here recently.

Teaching Oregon History
EUGENE, Sept. 5.—E. J. Moore, county school superintendent, has received from J. A. Churchill, state superintendent of public instruction, a new teachers' outline of history of Oregon for use in the eighth grade of the county schools.

The outline contains stories on the history of Oregon from the discovery of the northwest coast to Oregon's admission as a state. These stories are to be taught to the children in the eighth grade for the first six weeks in the school year, taking the place of United States history.

Superintendent Churchill announces that at the meeting of the Oregon text book commission in November, 1923, a text book on Oregon history for the eighth grade will be adopted, so that each pupil may have his own text and the teaching of Oregon history may occupy a larger place in the school curriculum.

Gilbert Will Leave
ALBANY, Sept. 5.—The fourth quarterly conference of the First Methodist Episcopal church of Albany was held at the church last night by Rev. E. E. Gilbert of Salem, district superintendent. The reports of the officers are said to have indicated a healthy condition of the church both financially and spiritually.

The pastor's report covered the last four years and showed that the membership has increased from 276 to 402. The Sunday school has increased in membership from 226 to more than 350, and the average attendance from 100 to nearly 300. The church has raised and paid during the period nearly \$27,000, including the payment of a debt on the property of long standing. At the close of his report, the pastor announced that he had accepted, subject to appointment by the bishop at the coming session of the Oregon annual conference, an invitation to another church and that, probably he will close his pastorate here with the services next Sunday.

Farmers Selling to Tourists
CORVALLIS, Sept. 5.—Faced with the aspect of hundreds of tons of tomatoes, watermelons, cantaloupes, pears and prunes rotting on the vines and on the trees, the small fruit and truck farmers of Dillard acted promptly, and today a small city flanks the Pacific highway 10 miles south of Roseburg.

About 20 big fruit stands were built in the midst of the fields, where tons of the finest fruit and vegetables in the world are rotting, presenting a terrible sight. These small tract farmers, faced with financial difficulties, heavily mortgaged, and unable to meet payments, simply had to have ready cash. They decided to sell their fruit and vegetables to the tourist, the gold laden ones from California, who by the thousands were passing their front door every day.

Shacks were erected along the highway, all bunched within the space of a quarter of a mile, and the idea "worked." A "gentleman's agreement" is working and all prices are the same. Rounding a bend in the road the scene presents itself. Working! A lifesaver for these Dillard fruit men. At 2 p.m. Sunday the traffic jam was so immense that the Douglas county traffic officer was spending his entire time there to keep the road open. Many buyers had a half dozen crates of fruit strapped to their running boards.

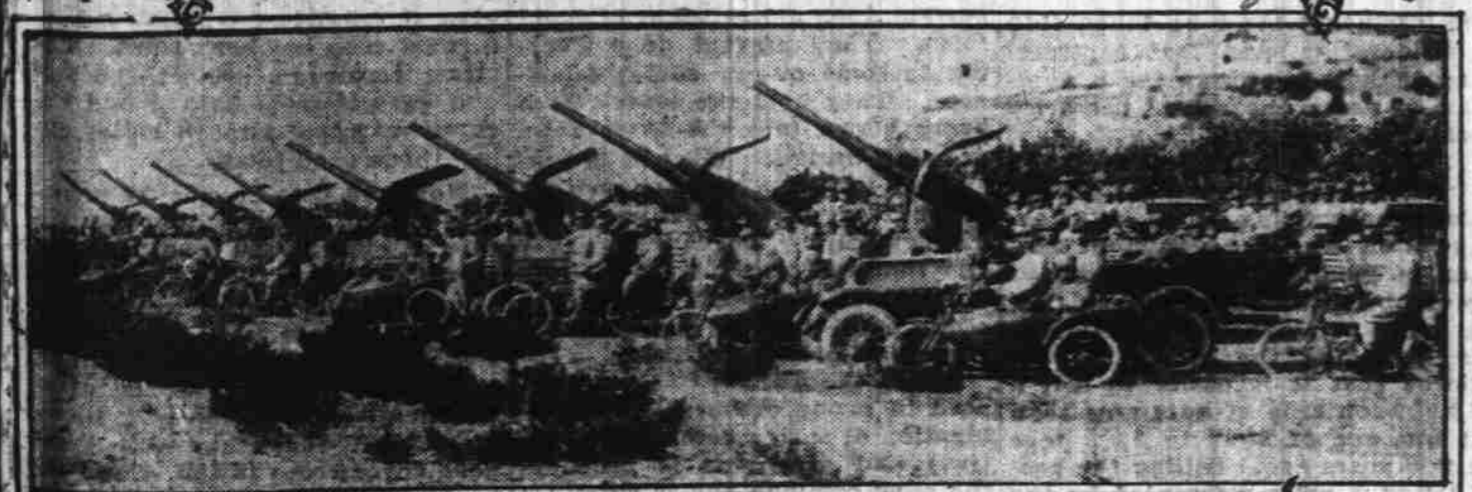
Ice Famine Prevails
EUGENE, Sept. 5.—The ice supply of the city is short and has been for some time past. Today a good many customers in the residence sections are being skipped and nobody is allowed more than 10 pounds. Quite evidently there is need of another ice plant in Eugene, since present facilities cannot take care of the demand during an unusually short and cool summer.

CUT THIS OUT—IT IS WORTH MONEY

Send this ad and ten cents to Foley & Co., 2835 Sheffield Ave., Chicago, Ill., writing your name and address clearly. You will receive a ten cent bottle of FOLEY'S HONEY AND TAR for coughs, Colds, and Croup, also free sample packages of FOLEY'S KIDNEY PILLS for Backache, Rheumatic Pains, Kidney and Bladder trouble, and FOLEY'S CATHARTIC TABLETS for Constipation and Biliousness. These wonderful remedies have helped millions of people. Try them! Sold everywhere.—Adv.

A successful chautauqua lecturer is one who puts new flavors into old bromides.

TYPE OF SOLDIERS SHOULD WAR COME BETWEEN ITALY AND GREECE



War clouds are looming up between Italy and Greece as the result of the massacre of the Italian members of the Greco-Albanian Boundary Commission by a band of Greeks while on Greek territory. The upper panel shows the mobilization of Greek troops; the lower shows Italian batteries with motorcycle corps awaiting the signal to advance.

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