

Buy the Oregon Made Furnaces

W. W. ROSEBRAUGH CO.

Foundry and Machine Shop
17th & Oak Sts., Salem, Or.
Phone 886

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 2488

SELLING SALEM DISTRICT

Devoted to Showing Salem District People the Advantages and Opportunities of Their Own Country and Its Cities and Towns

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

Selling Salem District is a Continuation of the Salem Slogan and Pep and Progress Campaign

We Will Give Our Best Efforts

At all times to assist in any possible way the development of the fruit and berry industries in this valley.

Oregon Packing Co.

DEHYDRATED and CANNED FRUITS and VEGETABLES OREGON PRODUCTS

Kings Food Products Company
Salem—Portland—The Dalles Oregon

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 Stomach 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 419 U. S. National Bank Building.
Hours 10 to 12 a. m. and 2 to 6 p. m.

Our Ideal: "The Best Only" Our Method: Cooperation

Capital City Co-operative Creamery

A non-profit organization owned entirely by the dairymen. Give us a trial.

Manufacturers of Buttercup Butter "At Your Grocer"

Phone 299 137 S. Com'l St.

SALEM IS THE BEST HOG MARKET IN THE UNITED STATES, AND HAS BEEN SINCE VALLEY PACKING CO. STARTED

The Local Packing Company Has Doubled Its Capacity the Past Year, and Made Many Improvements, Bringing Its Equipment and Facilities Right Down to the Minute—Now Has Capacity to Handle 1000 Hogs a Week, Besides Cattle and Sheep—Owned By Local Capital, Managed and Operated by Enterprising Salem Men



A view of the Valley Packing company plant, first unit, taken several years ago. It appears much enlarged and improved now, and a new photograph will be taken soon, and a new cut made, when all the finishing touches are put upon the main building with its additions.

GIDEON STOLZ CO.
Manufacturers of Dependable Brand
Lime-Sulphur Solution

The brand you can depend on for purity and test
Prices upon application

Factory near corner of Summer and Mill St. Salem, Oregon

Willamette Valley Prune Association
The oldest Association in the Northwest

W. T. JENKS
Secretary and Manager

Trade and High Sts. SALEM, OREGON

Nelson Bros.

Warm Air Furnaces, plumbing, heating and sheet metal work tin and gravel roofing, general jobbing in tin and galvanized iron work.

353 Chemeketa St. Phone 196

DIXIE BREAD

DIXIE HEALTH BREAD

Ask Your Grocer

FOR YEARS AND YEARS

The Statesman has been supplying the wants of the critical job printing trade—

Proof positive we are printers of worth and merit.

Modern equipment and ideas are the ones that get by.

Statesman Publishing Company

Phone 23 or 583
215 S. Com'l St.

Here are some of the new things and high lights concerning Salem's packing house, of which every one here ought to be proud: Has increased the size of its building during the past year 60 per cent, and doubled its capacity. Has put in a new curing room, new hog coolers and new hog killing floor, and a new pork cutting room. Also large new storage rooms. Has provided a commodious new office.

Has put in a most modern and up to date lard and compound refining plant. Some of the machinery in this is the first to be brought to this coast. Has put in a new by-products plant, and some of the machinery in this, too, is the first to be brought to this coast. The plant is right up to date. It does away with offensive odors.

A new 15-ton ammonia compressor has been added. The capital stock has been increased from \$200,000 to \$500,000. The capacity of the plant is now 1000 hogs a week, besides cattle and sheep. That means 52,000 hogs a year—some hogs, and that many will here be long be furnished, right here in the Salem district, which will mean that the swine raising industry will have increased here to about ten times the size it was when this plant began operations. Some growth!

Best Hog Market in the World
The Slogan man has been saying for some years, and proving it.

Fairmount DAIRY

Perfectly Pasteurized Milk and Cream

Phone 725

Butter-Nut Bread

"The Richer, Finer Loaf"

CHERRY CITY BAKERY

HOTEL BLIGH

100 rooms of Solid Comfort

A Home Away From Home

that Salem is the best hog market in the United States, or in the world. The local plant always pays 50 cents a hundred pounds under the Portland price. For instance, Portland has been paying around \$8.50 a hundred pounds for hogs of the best packing weight and kind. The local packing plant has been paying around \$8 a hundred. But the price in Chicago, Kansas City, etc., has been around \$7 a hundred pounds.

A Positive Proof
Here is a positive proof that a half a cent a pound in Salem under the Portland price is at least a quarter of a cent a pound better than the Portland price for our swine breeders, as the Slogan man has always claimed. Read it: Never until just before the Fourth of July has the local plant ever shipped any hogs to the Portland market. They were overstocked, and some of their people were on vacations, etc., so they sent a car of hogs to Portland. They lost \$50 on the car. They had to pay freight, yardage, feed, insurance, fees, and commissions—six items, which no shipper could avoid. It would be the same with the farmer. He would lose money.

Matters of Pride
Salem people are proud of their local packing house, owned and operated by the Valley Packing company, with its plant and offices on the Portland road at the northern edge of the city—fronting on the Pacific highway.

There are a number of things in this connection of which they are proud—and four things especially. These are the four: First—it is a very complete and thoroughly equipped plant, and it is owned entirely by local people; so owned and managed. Second—its Cascade brand of hams, bacon and lard are as good in quality as the best put up in the United States.

Third—This plant enables us to truthfully and proudly say that Salem is the best hog market in the United States. The prices paid here are all the time the highest in this country.

Fourth—it is a growing business. It keeps several jumps ahead of the local supply. This shows a progressive management.

Big and Growing East
The Valley Packing company has been killing each week: 450 hogs, 150 sheep, 75 cattle, 30 veal. They get practically all of their hogs locally, and their other stock, too. The number of hogs fattened in the Salem district is at least five times what it was when the local packing house began operations. They at first had to get a lot of hogs from as far away as Nebraska. They get a few now in southern Oregon, as far south as Medford—but most of them they get right here in the Salem district. They have made Salem a swine breeding center, and they will make it more so, when their enlarged plant is worked up to capacity, as it will be, before long. There are 60 acres in the holdings. The managers keep adding on yard room as needed. The

yards are all paved and connected with the sewer and are flushed down often, to keep them sanitary and free from flies. There is ample cold storage, and the plant and all its appliances are modern and first class in every way.

The Markets
Fresh meat goes from this plant as far south as Ashland and Klamath Falls, and to Portland on the north. There are now local markets in Silverton, Dallas and Independence, belonging to the company—the best markets in those cities. The company owns its buildings and pays taxes in each of these cities. The company delivers meats in its own trucks, all over the local territory, and to Portland.

The company employs in and about the plant about 50 people, and the weekly payroll is above \$1500.

The Cascade brand of hams, bacon and lard, put out by the Valley Packing company is sold in the markets every where right along with the leading brands produced by the large packing houses throughout the country. The local concern takes no back seat on quality.

Guaranteed by Government
The Valley Packing company is government inspected. It is operated under the supervision of the bureau of industries of the United States department of agriculture. There has all along been maintained at the plant a veterinary inspector who has been provided with an office there and who inspects all animals as they come in and all meats as they go out, and also supervises the whole plant as to sanitation, etc. So the whole output is guaranteed as to quality by the United States government. Lately a second government inspector has been added. The two inspectors are Dr. A. Creeley and Dr. H. L. Muzzy.

On Fifth Year
The Valley Packing company commenced operations on January 1, 1920. It has been going and growing for over four and a half years. The president is F. W. Steusloff; vice-president, W. H. Curtis; secretary - treasurer, Curtis B. Cross. These men are more than mere stockholders and managers. They work at the plant. They take a pride in the product they put out. They stand for the integrity and honorable dealing of their company.

The Valley Packing company will never be able to stop growing and building. It is in a growing field.

Highest Price for Hogs
There is a cost connected with the delivery of hogs to the Port-

land market from Willamette valley points of about 75 cents a hundred pounds, as stated above, always above the Portland price; and the Portland price is nearly always the highest in the United States. The Salem price, as was stated, is always within 50 cents a hundred pounds of the Portland price.

So the reader may see that the producers of hogs in the Salem district are favored in price far above the swine breeders of the Mississippi valley states—the so-called great corn states.

It should be remarked in passing that the Salem district is becoming a great corn district. Marion has taken her place as the leading corn county in the Pacific Northwest, and Polk county is not far behind; neither is Yamhill, Linn or Clackamas. Our growing swine industry is helping to boost corn growing here.

And it is helping the dairying and poultry industries, too, and directly and indirectly aiding in the growth and business prosperity of the city and country in many ways.

Our people can show their appreciation of this great and growing plant by always boosting the Cascade brand—and by helping in putting over the slogan, "Patronize home industry."

Perhaps time really is money. Anyway, time is all some friends spend.

FINISHING PIGS FOR THE MARKET

Some of the Conclusions of the OAC Authorities on Fattening the Hogs

The Oregon Agricultural college has Station Bulletin 196, published in January, 1923, on "Finishing Pigs for Market," written by A. W. Collier and E. L. Potter. It is an important and lengthy bulletin, but the following closing paragraphs are in the nature of conclusions:)

Important Considerations in Balancing Rations
Crude Fiber—An important factor, and one that frequently receives little consideration in balancing rations for fattening pigs is crude fiber. This comprises the woody portion of the feeding stuffs and consists mainly of cellulose, which is much less digestible than other constituent of the feed. It is a high content of crude fiber that makes a ration "bulky."

The cow, the sheep, and the horse have special digestive arrangements, whereby crude fiber may be digested in large quantities. Fiber is in fact necessary for the well-being of these animals. The hog, however, is not so constituted. He is especially fitted for consumption of large quantities of concentrates which he converts into edible product much more efficiently than any other meat-producing animal, but he can digest crude fiber, but a limited extent, if at all. Large quantities of fiber have a detrimental effect and some authorities consider any crude fiber detrimental.

If the fiber content of the ration exceeds 5.5 per cent, it is impossible to make good gains in fattening hogs. Small quantities of crude fiber in a fattening ration do little harm, but the limit is easily reached and is too often passed. Canadian laws on feed regulations stipulate that feeds being placed on the market for pig feeding purposes must not contain to exceed 6 per cent crude fiber.

A few examples will make this conclusion evident. Experiments have shown that alfalfa hay, though containing a high quality

of protein and other digestible nutrients, will barely maintain hogs if fed as a sole feed in a ration. The feed contains 28 per cent crude fiber. To make satisfactory gains a 200-pound fattening hog would have to consume daily 15 to 20 pounds of alfalfa hay. The consumption of this amount is a physical impossibility.

Such feeds as wheat bran, containing fiber 16.2 per cent; wheat shorts, containing fiber 7 per cent; barley shorts, containing fiber 10.1 per cent; oats bran, containing fiber 18.3 per cent; barley bran, containing fiber 19.3 per cent; oat hulls, containing fiber 29.2 per cent; oats, containing fiber 10.9 per cent, are all too high in crude fiber content when fed as a sole feed in a fattening ration. Numerous experiments have clearly shown that they do not give satisfactory gains unless fed with other feeds, low enough in fiber so that the fiber content of the mixture is less than 5.5 per cent.

Experiments at Corvallis have shown that a ration consisting of two-thirds barley, one-third shorts is equal to barley. This combination gives a crude fiber content of 5.4 per cent, just under our limit. Experiments at Corvallis and other places have shown, likewise, that a ration consisting of one-half shorts and the other half barley is not equal to barley alone. This combination gives a fiber content of 5.9 per cent, which is above our standard. Similar experiments have shown that two-thirds corn and one-third oats equals corn alone. The fiber content in such a ration equals 5 per cent.

A ration two-thirds barley and one-third oats is barely equal to barley. The fiber content is approximately 6 per cent. Many more experiments are available and could be cited to support the principle that the crude fiber content of the ration should not exceed 5.5 per cent.

A great number of commercial hog feeds are advertised with emphasis on their protein and carbohydrate content. These nutrients, though very important, are of little value in the presence of too much fiber. Alfalfa hay, for example, contains a high percentage of protein and a fair amount of carbohydrates, but, as stated above, it would be impossible to fatten hogs on alfalfa hay alone. If the purchaser of feeds will pay more attention to fiber content he will obtain much greater returns.

In selecting feeds the purchaser may be guided by the following principles: Feeds containing 2 per cent to 5.5 per cent fiber are concentrates ordinarily suitable to pig fattening. Feeds containing 10 per cent to 15 per cent fiber are bulky concentrates satisfactory for horses and cattle but not for hogs unless mixed with large quantities of more concentrated feeds. Feeds containing 20 per cent to 30 per cent fiber are roughage and must be fed as such, no matter how finely they may be ground. Feeds containing over 30 per cent fiber must be

classified with the straws and are not ordinarily worth buying.

Protein
The protein question is always important in pig feeding as nearly all the common grains are deficient in protein. Some of the cereal by-products contain enough protein but it is not of the proper quality. It becomes necessary, therefore, to supply this lack with some feed that contains a high percentage of protein and in which the protein is the proper kind. Such feeds are tankage, the oil meals, skim milk, buttermilk, and within certain limits alfalfa. The pig seems to require animal or legume protein, but when once the protein requirements of the animal are met it is of no advantage to add more; in fact, it may be a disadvantage. The high values often obtained from tankage or skim milk are not to be obtained when these feeds are given in larger quantities than enough to furnish the necessary protein. The optimum amount of digestible animal or legume protein for a fattening pig is about one-fourth pound a day.

Minerals
Our definite information on the value of minerals for hogs is limited. It is known, however, that the hog should be given some minerals to supplement the grain rations since the grains in these climates are deficient, especially in calcium, or lime.

Hogs that are not receiving enough minerals will generally become lame and sometimes paralyzed in the hind quarters. Purdue University in a recent experiment found that a mineral mixture of wood ashes, acid phosphate, and salt increased the daily gains and made the gains more economical with a ration of soy beans and corn.

The following mixture can be fed either by adding about one-tenth pound per day per hog to the ration or by keeping it before them at all times in a self feeder.

Slacked coal . . . 100 pounds
Stock salt . . . 8 pounds
Ground bone (fine) . . . 4 pounds
Ground sulfur . . . 2 pounds
Air-slacked lime . . . 2 pounds
Glauber's salt . . . 2 pounds
Potassium iodine 0.4 pound
Thoroughly mix all the ingredients except coal together before mixing with the slacked coal.

Water
The pig needs good, clean water accessible at all times. Water in the feed and water in the trough are the same to the pig providing there is not too much in the feed so that he has to consume too much water in order to get enough feed. While our information on this subject is not as definite as we should like, it seems that the entire ration for a fattening pig should not contain more than 60 per cent water, and that if it does contain more than 60 per cent the pigs will not consume enough feed and will make slower gains and take on less finish.

It may reach the point where we'll hear this: "Look at that husky! Of all the nerve! Wearing paint just like mine!"

HERE, MR. HOMEBUILDER

is the BEST, SAFEST, STRONGEST, and, in the long run, the CHEAPEST Material out of which to build your home.

It is BURNED CLAY HOLLOW BUILDING TILE—it insures Fire Safety—Health and Comfort.

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Salem, Oregon Phone 917

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