

First Class Woolen Mill Located in Salem

Employs 124 People the Year Through; Interesting Manufacturing Processes Used in Producing Articles Made of Wool in Local Plant

In 1889, Thomas Kay, Sr., erected a woolen mill in Salem. This Thomas Kay was the father of Hon. T. B. Kay, who is now president and manager of the Thomas Kay Woolen Mill company of Salem. The mill built by Thomas Kay burned in 1895, and was rebuilt in 1896. Hon. T. B. Kay is a man of well-known integrity, outstanding business ability, and has a splendid public spirit.

He served two terms as state treasurer of Oregon, and, after an interim of four years, has been elected to that office again, and will resume his duties on the 5th of the first Monday in January.

A Million Pounds Wool

Approximately 1,000,000 pounds of wool were consumed by the

wringer, and filled with a solution of hot water and alkali, take a turn at the wool before it is thoroughly cleaned. These scourers are in a row so that the wool goes from one wringer into the next scourer. They are long tubs equipped with plungers which stir the wool and keep it moving toward the wringer. After the wool has passed through this series of scourings it is put into a steam drying machine where it is thoroughly dried.

From Another Age

In the same room with the scourers and dryer are two relics of an age which was just awakening to the possibilities of electrical machinery. One of them is a

cept that it has not been twisted and has therefore no strength. It is next put on the spindles where it is spun into long spools of yarn.

Marvelous Dexterity

There are five mules and 1400 spindles. Each mule is in charge of a man who sees that the spindles are changed when they are full, and that the machine is doing its work properly. The dexterity with which these men replace the empty spindles on the mule is marvelous. Whereas it would take an inexperienced man some time to put on each spindle, these men perform the task so rapidly that one can hardly count the spindles as they are placed

are maintain one of the largest research laboratories in the world for the purpose of learning how to supply the public with better and cheaper meat products.

Every recent obtained by this efficient organization is at the command of the Valley Packing company, and the company is not slow to avail itself of all such results as are applicable to their business.

Few, if any, industrial organizations in Salem approach the Valley Packing company in importance and value to the community or the state. It has a capital stock of \$500,000.00; employs 70 people; annual output \$750,000.00; payroll of \$30,000.00. Its building is of concrete, brick and steel. Its business practically doubles each year. It buys its butcher stock from local producers, as far as it is possible to do so. The local supply of hogs

and sheep has usually been sufficient for its needs. The local markets absorb a small portion of its output. Every dollar worth of its products shipped out of Salem brings new money to the city, much of which is paid out to local farmers for hogs and sheep and cattle. Its shipments to outside points, alone, run around 100,000 pounds a week.

Not only does this company furnish a home market for the growers of hogs, sheep and cattle but it furnishes a source of supply for the local poultry growers of meat scraps, ground cracklings, blood meal and ground bone.

The "GASCADE" brand is its standard for hams, bacon and lard. This is becoming known all along the coast from Canada to Alaska as a standard of high quality. It also puts up a brand of bacon called the "PIONEER." Every animal slaughtered to

this institution is first inspected by the United States Government inspectors and bears the stamp of purity and freedom from disease conditions which a Government inspection assures. Not only are the animals inspected but every operation and every process as well as every condition necessary for perfect sanitation and health protection as prescribed by United States Government regulations are under the supervision of Federal inspectors. It would be impossible to guard the public health more completely than is done in the regular daily service of this company.

The company is justly proud of its plant and the service it is able to render and extends a cordial invitation to visitors who wish to inspect the plant any week day between the hours of 8 a. m. and 4 p. m.

Three Generations of Service

The Cross Market of Salem was Founded by the Grandfather of the Present Proprietor

The stability of Salem as a business center is well represented by the Cross Market which was founded in the early days by the grandfather of the present owner. The market was located then at the corner of Center and Liberty streets, which was a noted place in those days. Before coming to Salem the older Cross had been engaged in meat packing business in Chicago. After establishing the market here in Salem he later entered into the packing business and developed what was then considered a wonderful business. He handled as many as 4,000 hogs a year and made shipments by boat to Portland. In 1884 the father of Curtis Cross, the present owner, purchased the market of his father and conducted it until 1905 when he sold it to his son, Curtis. He conducted it personally until 1920 when he retired from the personal management of it to devote his time to the business of the Valley Packing company, of which he is one of the founders, serving as secretary and treasurer of the organization.

The history of the development of the Cross market is history of the development of modern methods of handling food products, especially meats. Artificial refrigeration, which is a very vital factor in handling food by modern methods, was unknown when the Cross market was first founded. In fact the use of ice for preserving meats and food materials was but little used. Towns and cities received the bulk of their meat supplies, through their local markets, largely from the farmers direct. The farmer having fat hogs for sale butchered them himself and hauled them to town for sale the same as any other product of the farm. Artificial refrigeration which began to be used in a commercial way about 1890, soon changed this practice and laid the foundation for the great packing houses of today. Later the development of methods of artificial refrigeration brought it within the reach of the retail markets, even in

Institute Adding To Productive Industry

Dr. Long's Institute a Health Center of Salem—The Sick Made Well; The Well-Kept at Peak of Productive Activity—In Oregon Building

There are two classes of patients of Dr. Long's Institute located in basement of the Oregon building.

First, those who know they are sick by reason of the physical discomfort resulting from the disease.

Second, those who know that many of the most man-killing diseases creep upon the individual in such insidious ways as to attract no serious attention until the disease is so thoroughly established as to make its cure difficult, if not impossible.

Dr. Long is a skillful diagnostician of many years successful experience. To aid his skill he has supplied his Institute with the most modern instruments and appliances for not only diagnosing disease but for treating it as well.

Dr. Long conceals himself more with method nature suggests in each individual case as best adapted to procure desired results, than with any particular school or "gaitry" of medicine. He is a graduate of Chiropractic; skilled in Electro and Hydropathic methods in connection with proper diet. His Institute is a most interesting place to visit because of the vast array of instruments and appliances installed for the cure of the sick. A spinal percussion machine; a motor traction adjustment table; a large Victor high frequency machine for producing the violet ray, treating high blood pressure, pneumonia—it is worth while to remark here that Dr. Long says he has never lost a case of pneumonia and that it is absolutely useless for people to die of that disease. Next is seen an electrical table oven for treating rheumatism of the limbs and all joint diseases. For therapeutic treatment by action of heat and light he has a machine of the latest design. A Marathon bath cabinet, the most effective treatment for rheumatism known, in which a stream of water of even temperature under high pressure is a factor.

When it comes to baths the Institute is supplied with every valuable form known, steam baths, shower baths, mineral baths, electric tub baths, electric light cabinet baths, all calculated to fill a useful place in making sick people well or making well people strong.

As stated in the beginning of this article, the most fatal man-killing diseases creep upon their victims so insidiously as to not make their presence known until advanced far enough to cause actual physical discomfort. It is abundantly demonstrated that any of these diseases may be eradicated if taken in time. The first step in that direction is a thorough diagnosis by a skilled scientist to determine the possible presence, the nature and the stage of development of the disease. This Dr. Long is prepared to do in his Institute. The next step is to take

necessary steps to eradicate the disease in its incipient form. This he is also prepared to do. It is this line of his service that especially adds to the productive industry of those taking his treatment.

But few people give a thought to this phase of his work. They are inclined to give no thought to the Long Institute unless sick enough to go home or to bed. The person who goes to work of a morning feeling him, a slight headache, slows down in his work, drags through the day with half the normal output, should know that a visit to the Long Institute, one of the various kinds of baths made to fit the case, and the person returns to work at high gear, producing probably more than an average output. Those who think this is "hunk" should try it just once and be convinced.

The almost miraculous results attending Dr. Long's treatments are all the more remarkable when it is considered that the vast majority of his patients come to him as a sort of last resort after the disease with which they are afflicted has gained a strong foothold and baffled the skill of other physicians, requiring much preliminary treatment to get nature to functioning along normal lines throughout their entire body before treatment directly applying to the specific disease may be undertaken. Patients coming to him without this handicap are gainers by many odds in time and health.



Thomas Kay Woolen Mills

Thomas Kay Woolen Mill company during the past year. Most of the wool comes from Oregon and California, although some is imported from Australia, and other points. The wool that is imported from Australia is of a fine grade, being a little longer than that obtained upon Oregon and California markets. It is made therefore a little stronger, but nevertheless it is true that the wool which is imported from Australia can be shipped first to London and then to this country, and a duty of 31 cents per pound paid on it, and still be sold for less than the price asked for domestic wool.

large round tub with a steam pipe coming up through the bottom of it. This tank was filled with scouring water, and the wool thrown in on top of it. It was necessary to stir the wool with long poles, and to bale it out of the scourer when the process was completed. The other is a table covered with a piece of screening. Beneath this table hot air pipes were arranged. The wool after it had been scoured was placed on this long rack, and the hot air turned on. The wool had to be turned often in the process of drying, and all in all it was a very slow method of cleaning, compared with the one with the modern machinery.

The yarn is then taken to the looms, where it is woven into various patterns and designs.

After the Weaving

These looms weave the cloth very loosely, and after this operation it must be shrunk and run through a napper. Before it is shrunk, however, it is buried. That is the rough edges and snags are cut off. The shrikers or washers as they are called are large tubs filled with water and soap suds. The cloth runs in a continuous circle through this washer until the desired shrinkage has been acquired. The cloth is then put into the napper where it is cleansed of the soap that it absorbed in the washer. After it is taken from the napper, it goes through a set of shears. These shears work very much like a lawn mower, being a set of blades arranged on a cylinder which rotates as the cloth is pulled under it. This shear cuts the rough fuzz off from the cloth and makes it the desired thickness. The cloth then goes through the press, where it is smoothed out and pressed, and then it is inspected, weighed, graded, and baled.

Year Round Work

The company employs 124 men and women, giving them year round and highly remunerative employment. The mill is situated on 12th street between State street and the Southern Pacific depot. It is thoroughly modernized, and the machines are all run by electric power. There is considerable danger of fire in a mill of this nature, and the plant is accordingly fitted with an automatic sprinkling system, which affords ample protection, and at the same time greatly reduces insurance rates.

Process of Manufacturing

The wool arrives at the mill in large bales. These bales are packed tightly and require the concerted effort of several men to handle them. The wool is stored in a wool warehouse from which it is taken as needed into a scouring and drying room. Three sets of scourers each equipped with a

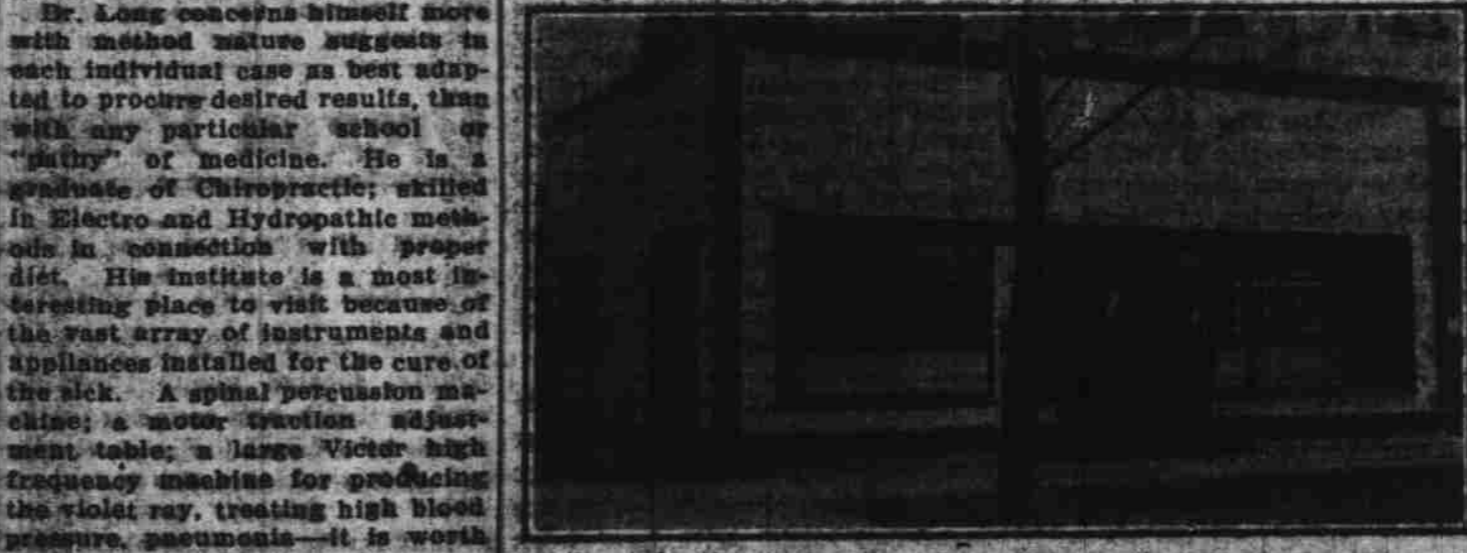
Business Processes

The wool when thoroughly dried is taken into what is known as the picker room. It has become so dry and brittle during the process of cleaning that it must be oiled in order that it will stick together and blend properly. Some of the colors are obtained by dyeing, but for the most part they are made by blending various shades of natural wool. The wool is thrown upon the floor in front of the picker, and after the various shades have been mixed it is put into the picker. The picker pulls it apart and arranges the fibers, and when it is cast out of the picker the wool is picked into fine bunches which are a blend of the various wools thrown in. The wool then goes to the cards where the fibers are combed and arranged. It comes from the cards in the form of a piece of yarn, ex-

Mostly Going East

Most of the completed product is sold in eastern markets, one company in St. Paul purchasing nearly half of the yearly output. The cloth is sold by the ounce. In connection with the mill a retail department has been established and overcoats, suits, and woolen blankets and goods are sold at very moderate prices.

Aside from the valuable materials found in the waste products of the packing houses the packers are constantly experimenting in their laboratories for still further values and also for perfecting machinery and apparatus which will enable them to handle their product still more economically. The Institute of American Meat Pack-



The New Home of the Salem Chickens Located at 222-224 N. Cottage

The Valley Packing Company

A Representative Oregon Industrial Plant Specializing on "Oregon Quality" Products

On approaching Salem from the north over the Pacific Highway there will be observed just outside the city limits of Salem, the large concrete building of the Valley Packing Company. The building impresses one with its vast substantial appearance and evidence of having been especially constructed for the use to which it is put as a modern packing plant. That characteristic of the building is a reflex of the character of the men who conceived it and who operate the Valley Packing company. They are F. W. and W. H. Steuweroff and Curtis B. Cross. These men have spent their lives in the meat business. They have been associated with it in every stage of its development during the past 25 years, or more. It is worth while to note here that during those 25 years no line of human industry has made more rapid advancement than the preparation and handling of meat products for food. So science has learned how to detect and eliminate diseased and unwholesome meats. It has learned how to adapt the waste products of the packing house to human needs until to day there is scarcely an ounce of any waste product of the packing house industry permitted to go to waste. Even the sections of the various kinds have been found to contain most valuable medicinal qualities that in the hands of

modern physicians are of untold value to suffering humanity.

DR. LONG'S INSTITUTE

Wishes you all a Happy and Prosperous New Year and invites you to visit this "Focal Center" of Health

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We wish to thank our patrons for their loyalty in the past. May we take this time to wish them and all of Salem a Very Happy and Prosperous New Year

Smith & Watkins