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THE TENDER HEART ACCEPTED—"Because thine heart was tender, and thou didst humble thyself before God, when thou heardst his words, . . . and humblest thyself before, and didst . . . weep before me, I have even heard thee also, saith the Lord." 2 Chron. 34:27.

THE PRUNE NEEDS PUSHING

The proposition being put forward in California, and likely to be brought to include Oregon and the other prune growing states of this coast, for a joint grower and dealer control of the market, commands the attention of our people—

And the great merit is this: It will give an incentive for pushing prunes.

Or rather that is one of the chief arguments in favor of the consummation of the proposition.

The Portland Oregonian of Monday said editorially in part:

"The prune—particularly the Oregon variety—has paid the penalty of overmodesty on the one hand and of assumption on the other that people would eat it whether or not it was called to their attention.

"This has been intensified by the activities of its rivals and in the case of the species peculiar to Oregon, Washington and Idaho by the widely heralded "confectionery" attributes of the prune grown farther south. Even as to the latter, Professor Hurd makes the point that it is in reality at its best when grown here—that 'it is admittedly of better flavor than the same variety grown elsewhere.' The dual obligation of Oregon growers, in their interests and in those of the industry as a whole, is to let the facts be known to millions of people to whom the prune is a vague memory, associated in the mind with witty paragraphs and boarding-house jokes."

Oregon prune growers would have a long way to go, to exploit in competition the superior qualities of their Italian tart-sweet prunes; though this should have been done, or rather continued, from the first—

But it would not make a great pro rata expense for all prune growers on this coast to join in pushing prunes as prunes—

In exploiting prunes in every market, letting individual taste decide on the preferred varieties.

WE WILL HAVE GREAT BEAN INDUSTRY

The Salem district will not be living up to its opportunities till it has a great bean industry, with many times the present acreage in beans grown for the canneries, and with many bean canneries instead of the few that now operate on beans.

There are many lines of canning products so far being neglected here, such as corn, beets, carrots, asparagus and other vegetables—

But in beans the opportunities are great. Canned beans are a staple. The market is wide and constant, and we can produce a superior canning bean.

Beans have been grown in Europe and Asia since the memory of man runneth not to the contrary; their cultivation commenced before the recording of history began.

Beans are perhaps the most important vegetable crop in the world, next to potatoes. They were grown ages before potatoes were known outside of ancient Peru.

The United States department of agriculture places the bean crop at the head of the list in importance in the city-home garden.

Prof. Bouquet of the Oregon Agricultural college, one of the best authorities on this coast on garden crops, thinks the greatest development in the future of the green bean industry will be the use of certain varieties as salad beans. This prediction ought to have the attention of our canner managers. Here is a chance for great things—for making this the outstanding bean center of the whole country.

Why should not Salem, in the center of a great salad bean country, take advantage of this idea?

It is well to stress the importance of beans as a rotation crop. They are a leguminous crop. They take out of the air and put in the soil the things needed in the soil.

Some growers here are raising beans as a second crop, with spinach as a first crop. Bean straw is good stock feed, and makes especially good fertilizer.

All in all, the showing for this basic Salem industry is conclusive. It should be persistently followed and it should grow.

"Oregon produces a string bean that is superior in quality and yield," was said in an official publication by Prof. Bouquet, some time ago. That is a solid foundation on which to build. It is in the nature of a franchise.

Our people also should grow their own Oregon Lima beans, and quit buying this variety from California.

And our people ought to produce more dry beans for our own markets and those to the north, especially those of Alaska. We can do so, at a profit, and with advantage to the soil, in the way of rotation crops.

If you will read the description of beet harvesting in western Nebraska, on the Slogan pages of this morning's Statesman, you will get an idea of the scenes that will be witnessed in the Willamette valley, when our coming sugar beet industry gets fairly under way. That industry makes great and solid prosperity on the land, and it builds live cities and towns.

HORT MEN ASK ANNUAL SMALL FRUIT CENSUS

(Continued from page 1)

be wrong, he noted that when the bill came up for repeal there were no growers to protest, but the packers were there in force to keep the law on the statute books. The resolution was, however, adopted by a majority vote of the members.

Following are the resolutions as submitted by the committee, all of which were adopted, without discussion, except as above stated.

Whereas, the Salem chamber of commerce has materially assisted in making the meeting of the Oregon State Horticultural society a success, and has provided a meeting place and assisted in arrangements for the banquet;

Therefore, be it resolved, that the Oregon State Horticultural society express its appreciation for the moral and financial help;

And be it further resolved, that a copy of this resolution be sent to the Salem chamber of commerce.

Whereas, the program committee of the State Horticultural society has worked diligently and arranged a very thorough educational program, covering the many diversified horticultural interests of the state;

Therefore, be it resolved, that the Oregon State Horticultural society express its sincere appreciation and thanks to the members of this committee who have so faithfully performed their duties;

And be it further resolved, that the society express its thanks to the speakers who have given their time and thought in order to present the papers and discussions.

Whereas, the horticultural staff of the Oregon Agricultural college and others associated with the college have given unselfishly of their time and energy in assisting those interested in the horticulture of the state;

Therefore, be it resolved, that this society express its profound appreciation for their cooperation.

And further be it resolved, that

a copy of this resolution be sent to the president of the Oregon Agricultural college.

Whereas, the walnut industry of the state of Oregon is becoming one of the most important horticultural interests of the state;

And whereas, it bids fair to become one of the most profitable industries of the state, providing it is properly safeguarded;

And whereas, the imported walnut meats, after being cracked, are exposed to disease germs and infection;

And whereas, most of these meats are produced and handled under most unsanitary conditions which tend to endanger the health of the people of the United States;

Therefore, be it resolved, that the State Horticultural society go on record as being opposed to such importations.

And be it further resolved, that the secretary of this society send a copy of this resolution to our senators, and representatives in congress, urging them to introduce the necessary measures to stop such importation.

Whereas, changes in the fruit acreage, particularly of small fruits, are so rapid as to make regular United States census data of little value except for the current census year;

And whereas, there is a constantly growing inquiry for Oregon fruit acreage and production information;

Therefore, be it resolved, that this society recommend to its legislative committee that some arrangement be made whereby information relative to the acreage of all Oregon fruits and nuts may be annually determined.

Whereas, the prune industry of the state of Oregon is one of the leading horticultural industries of the state;

And whereas, many growers are not now receiving profitable returns from this important crop;

And whereas, no concerted effort is being made by growers and others to bring forth the merits of this valuable food to the consuming public by demonstration

work and proper publicity; And whereas, it is recognized that no one packer of prunes has sufficient volume to properly finance such work;

And whereas, California is making extensive efforts to push its prunes in the consuming centers;

And whereas, the northwest prunes are being crowded out of many markets, due to the lack of this proper presentation to consumers;

Therefore, be it resolved, that the Oregon State Horticultural society does hereby commend the work of all these interests trying to help the prune industry; and that it calls particular attention to all growers and packers of prunes; that unless a concerted effort be made to organize and carry the merits of the northwest prune to the consuming public that Oregon faces a serious loss to a horticultural industry that should bring at least \$10,000,000 annually of outside money into this state;

And be it further resolved, that a copy of this resolution be given to the press.

A proposition from the Pacific Nut Growers' association to affiliate with the State Horticultural society by paying the society \$1 for each member of the nut growers, to the end that their joint affairs might be administered more economically, was temporarily tabled until action could be taken upon a motion to increase the annual membership dues to \$2, and the life dues to \$25. This motion seemed to have no active champion among its members and was defeated without opposing vote. The proposal of the nut growers was then taken from the table and unanimously accepted.

The report of the nominating committee recommending C. A. Reed of Hood River for president; C. E. Moyer of Roseburg for vice president; C. H. Long of Corvallis for secretary and treasurer, and B. W. Johnson of Morroe, M. H. Harlow of Eugene and J. A. Busenback of Roseburg as trustees, was accepted without dissenting vote, and the nominees

were declared elected. B. W. Johnson of Morroe, C. E. Schuster of Corvallis and Dr. S. M. Zeller of Corvallis were appointed by President L. T. Reynolds as members of the auditing committee, and Charles A. Park of Salem and C. D. Minton of Portland as the legislative committee.

Upon adjournment of the business meeting Dr. S. M. Zeller held the close attention of the audience with an illustrated lecture on diseases of small fruits. This was followed by a most interesting discussion by Professor Schuster on different varieties of strawberries.

L. M. Hatch, president of the Samner-Puyallup Fruit Growers' association, was to have delivered an address on the economic situation, but was unable to be present, and a paper from him will be read at Thursday's session.

Today's program will consist of an address on the canning industry, by Bert E. Malling of Hillsboro. "The Canneryman and the Grower," by E. M. Burns, manager of the Northwest Canned Fruit Association, will be given at 10 o'clock. "The Cannery as a Community Builder," by J. G. Hill of Eugene. "Canning as a Means of Marketing Small Fruit, Vegetables and Cherries," by W. W. Allen of Salem.

The afternoon program will be opened by Paul V. Maris, director of OAC extension service, Corvallis, with an address on "Producing for the Market," followed by R. H. Kipp, manager marketing department, Portland chamber of commerce, who will speak on "The Market Outlet for Small Fruits and Cherries." C. J. Hurd, marketing specialist, OAC, will talk on "Public Markets," and the day's program will be concluded with an address by D. H. Gilson of Seattle, on "The Barreling Industry."

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