

Huge Turkey Industry Building up With Salem Area Center

Better Prices Due This Year

Dr. R. Duganne Produces Them by Thousands; Method Is Told

By GENEVIEVE MORGAN
Thanksgiving and Christmas dinners may belong to the limbo right now, but just the same not a few men and women in this section are already up to their necks in getting ready for these holidays—or at least in starting the piece de resistance on the trail to winter's festive tables.

Yep, turkey business! And as most everyone knows, it has grown by leaps and bounds in the Salem area in the past three or four years, until now some of the biggest flocks in the state could wear a Salem brand.

Out at the edge of Independence toward Monmouth, thousands of cars pass by a modest sign: DUGANNE HATCHERY. Day-Old Turkeys. Dr. R. E. Duganne.

But it's a wager that few realize that the sign marks the home of the largest turkey operation in the state of Oregon. Dr. R. E. Duganne, who some years ago saw a bigger future in feathers than he did in teeth, so gave up dentistry to be a hatcheryman. He's been hatching and raising turkeys for 12 or 14 years and his incubators turn out season's hatches running into six figures and then some, when the season is right.

Walk into the hatchery—in fact, into two buildings, one 120 by 150 and the other 30 by 50—and you'll see incubator units sufficient to hatch 240,000 baby turkeys. Duganne takes off hatches as high as 20,000 a week and sometimes the season runs from January to mid-July. Not so this year, when hatching was started in March and the last poult took out of the incubators June 2.

Except for the last three days of the 28-day incubation period, turkey eggs are turned at least twice a day. The machines are all washed and fumigated with formaldehyde after each hatch.

On Klamath Range. But, jumping some details for the moment, here's some eye-openers learned about the Duganne operation.

The turkeys Duganne keeps to raise—this year 15,000, the same as last year—are taken from the hatchery at the age of a week or eight days to Tangent where the brooder houses are located, on the Ed Holmes place.

As the various hatches reach the eight-week stage, they are trucked to Klamath Falls where they are ranged on a large marshland ranch and pass their days until September eating grasshoppers.

Then a third big move gets underway. At this time the now large birds are hauled to the California rice fields around Sacramento and Willows—and there they grow fatter and more succulent until holiday time, when they are dressed and taken into the San Francisco market—and probably a large portion of them on then to the eastern and island markets.

The day-old turkeys sold from the hatchery this season went to the eight northwest states and northern California, with shipments pretty well spread over the states. More than one full carload at a time of these baby poult has gone out by express from the Duganne hatchery. However, when the run was fair this season, it was under the record hatch of 1936. One factor which curtailed turkey operations in general this year was inability of producers to get financial backing to pay poult and feed largely as result of the disastrous market conditions last year.

Prices May Be Higher. So, on basis of the 1937 supply, turkey prices should advance to where they should be, Dr. Duganne believes and the turkey growers should have a better deal than last year, even though feed costs have increased. He cited \$68 a ton paid for one commercial food he uses. He figures the turkey farmer should get at least 20 cents a pound to break even on the deal.

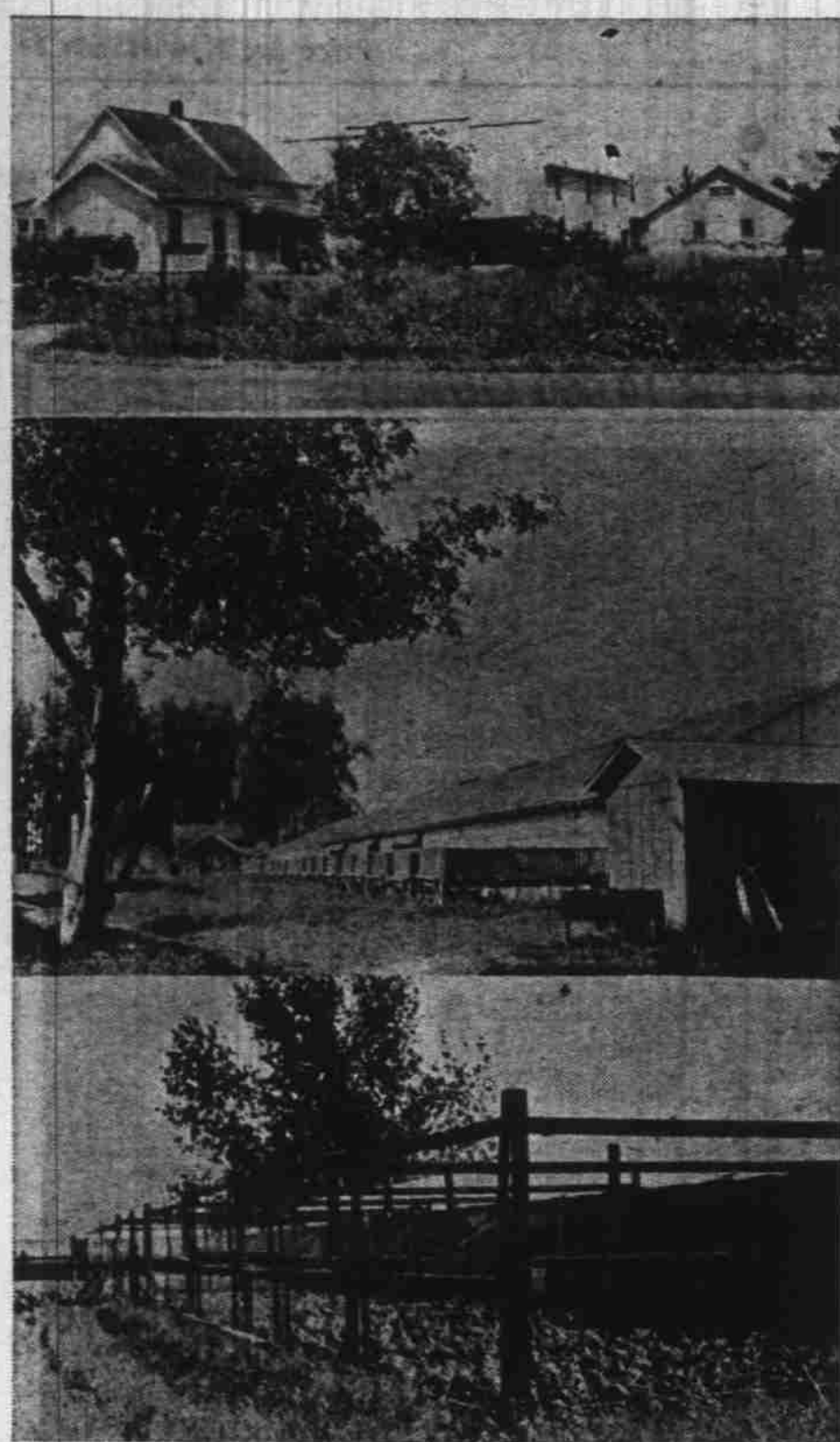
Incubator machines which Duganne himself designed and constructed have proved most satisfactory at the hatchery. These are heated by water driven by motors through the systems of pipes. A wood boiler is used to heat the water.

Duganne's own ideas—and a d which he has helped to install in several large brooder houses in the west—also were utilized in designing and heating the brooder house at Tangent. The brooders are long houses, with pens 10 by 15 feet and holding 240 poult, divided off on each side the length of the aisle down the center of the building.

The length of the aisle and under it run eight pipes, four carrying out and four carrying back hot water from a wood boiler located in a shed at one end of the 220-foot brooder house. A partition midway under the aisle and another floor under the aisle provides a place for the poult at night or, if they seek it, on cold days. The arrangement allows poult requiring less heat to stay at greater distance from the pipes. A 90 degree temperature is maintained for the smallest birds, and this is lowered as they age. Of course the heat is kept constant day and night, except for extreme warm days as of the past week.

All House Variety. Jumping back a step in this turkey business, let's point out that poult Duganne raises are placed from the incubator into electric brooder trays for seven days before they are transferred

Turkey Business, and How!



King of the Oregon turkey operators is Dr. R. E. Duganne of Independence. Above, his home and two incubator buildings on the outskirts of Independence; center, brooder house at Tangent where 15,000 poult are kept for seven weeks and showing "sun porches" on outside; lower, six-week-old poult being "tempered" outdoors prior to removal to grasshopper fields at Klamath Falls.

to the brooder house at Tangent. The Duganne turkeys are all the bronze variety.

The poult are fed ground grain—wheat or barley and oats or barley—twice a day while they are in the brooder pens and during this period each poult consumes five pounds of food. Peat moss is used as the litter for the pen floors as it is more absorbent, drier and less dusty than straw.

Many turkey breeders prefer the peat moss brought from Germany as ship ballast.

When the poult are about six weeks old they are placed under a net covering at Tangent, and allowed to roam in a yard during the day to temper them for the truck drive to Klamath Falls. The first movement to the grasshopper fields this season will come on in another 10 days or so and at eight weeks old, 3000 can be moved to a load. In September, when trucking to the rice fields starts, from 600 to 700 turkeys make a big load.

On the Klamath marshes, which is really a big cattle ranch on which the marsh has dried and which has a border fringed with pine trees, the turkeys are run in bands just like sheep, two men and two dogs keeping day and night watch over the herd of 2500 to 3000. Trailer camp is moved often.

Some Grain Fed. Morning and night grain feeds augment the grasshopper diet, though of course the amount fed daily is not as heavy as the usual farm-produced turkey. While ranging is cheaper, the range bird does not grow as fast as the bird fed on the farm. Last year the whole lot of Duganne's turkeys averaged between 13 and 14 pounds when they went to market.

Fattening on rice is even cheaper and the food content excellent. The practice is to rent a rice acreage around 1500 acres for Duganne's herd, after the rice has been harvested. Besides rice on the ground and green sprouts in event of rain, the birds feed on wild oats and rice growing along the levees too close for the combines to reach.

Duganne and it should be mentioned that Mrs. Duganne also has a big hand in the hatchery operations—employs three or four men nearly the year round and as high as 15 at the peak of the season with this herd.

The eggs for the hatchery operations are contracted from large growers and a year ago Duganne brought 3600 laying hens all the way back from San Francisco for eggs—then when he got ready to dispose of them hit the market

struck by last fall's prolonged strike. With flocks greatly reduced and some out of the picture entirely due to market conditions last holiday seasons, eggs were quite scarce this season.

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Poling Tells Grads To Master Selves

115 Seniors Get Diplomas at Albany High Rites in new Building

ALBANY, June 6.—Speaking to the 115 young men and young women of the graduating class of the Albany high school, Dr. D. V. Poling, former pastor of the First Presbyterian church of Albany, and at present field representative of the board of higher education, told them their first duty was to conquer themselves.

Dr. Poling went on to say that in the past "graduating classes have been told that the world lies before them, and to go out and conquer it. 'I shall not,' the speaker said, 'tell you to do that. To do so would be to assign you to too big a job. All I shall tell you to do is to conquer yourselves.' If you can do this you can get along in the world."

The program consisted of the processional, "March Pontifical" by the high school orchestra directed by Loren Luper; invocation, Rev. R. A. Buchanan; trumpet duet, "Ida and Dottie," Kenyon Bradley and Tom McCallan, accompanied by Harriet Richards; oration, "Horace Mann, His Life," Kathryn Matson; oration, "Horace Mann, Ideas and Ideals," Mildred Steckley, solo, "At the Bend of the River," Barbara Tripp; commencement address, Dr. D. V. Poling; presentation of scholarships and prizes, by Rex Putnam, city school superintendent; presentation of the American Legion plaque by Carl Connett, commander of the American Legion; presentation of the diploma, A. G. Sanders, chairman of the board of education; class song written by June Safley, by the senior class; benediction, Rev. Buchanan; and recessional by the high school orchestra.

The class of 1937 was the first graduating class to receive their diplomas in the auditorium of the new Albany high school building.

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Eunice Whitney Is Given Shower

Hubbard Pythian Sisters Attend District Meet at St. Johns

AURORA, June 5.—Tuesday June 2, Mrs. M. H. Evans and Mrs. H. D. Evans entertained with a miscellaneous shower, at the home of the latter, assisted by Mable Stiller, in honor of Eunice Whitney, whose marriage to Harold Evans will be an event of the near future.

At the Pythian Sisters district convention held at St. Johns Saturday, the officers of Una temple No. 26, Aurora, exemplified the Knights initiation.

Tuesday the members of Una temple were invited to Arion temple, Hubbard. An interesting feature of the evening was the Knights initiation put by Phaela temple of Portland, and the special drill work of Arion and Una temples.

Mr. and Mrs. Elmer Steel of Portland were guests this week at the home of Mr. and Mrs. M. H. Evans. Mrs. Steel and Mrs. Evans are sisters.

Miss Martha Francis Bradt is spending the week at Crater Lake with friends.

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commerce met Wednesday night in their new club rooms in the city hall. Polk county agent, W. C. Leth, gave an interesting talk on the work carried on by his office and stressed the importance of a soil conservation program in the United States. Leth also told of the 4-H work in the county and emphasized its importance.

Leo Cohen Passes At Albany Friday

ALBANY, June 5.—Leo Cohen, 69, died at the Albany General hospital yesterday following an illness of several years. It was only the past few days however that he was considered to be in a serious condition. Funeral services will be held Monday morning from the Fortmiller Funeral home, Dr. C. E. Coles, rector of St. Peter's Episcopal church, will have charge of the services. Following the services here the body will be taken to Salem, where concluding services will be held at the Mt. Crest Abbey crematorium.

Leo Cohen was born December 20, 1867, in Portland, and came to Albany with his parents when he was a young boy. He was a son of the late Philip Cohen, one of the early merchants of Albany. For many years he was in the cigar business in this city and conducted a wholesale store. A few years ago he disposed of this business because of failing health.

Recovering, he opened a small second hand store, which he was conducting when he became seriously ill Monday of this week and was taken to the hospital for treatment.

Surviving are two sisters, Mrs. Clara Hart, who made her home with him, and Mrs. Siegmund Straus of Los Angeles, California.

Injuries Sustained as Arm Catches in Roller

SILVERTON, June 5.—George Hurst sustained severe injuries to his right arm when it became caught in one of the rollers at the Silver Falls Timber company planing mill. No bones were broken but the arm was badly bruised.

Buchanan Is New Head

SILVERTON, June 5.—Maurice Buchanan of Salem will succeed Warren E. Crabtree as head of Smith-Hughes work at Silverton. Buchanan taught at Bandon up to the time of the disastrous fire at Bandon last autumn.

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DALLAS, June 5.—The members of the Dallas chamber of

Jersey Jubilee at Albany Has Crowd

Several Hundred People at Annual Show of Cows of Jersey Breed

ALBANY, June 5.—Several hundred people attended the Jersey cattle jubilee of the Linn-Benton association in Bryant park Thursday. Approximately 120 pure-bred Jerseys were on display, having been brought here, from various sections, not only of Linn and Benton counties, but also from adjoining counties. The Albany high school band paraded the down-town streets and then marched to the park where they furnished music throughout the day.

Presiding over the brief program presented early in the afternoon was A. R. Forster, president of the club. O. E. Mikesell, Linn county club agent, officially checked the entries and awarded the prizes and ribbons. Mikesell is secretary of the club. Short talks were made by T. R. Warren, western field man; and Floyd Muller, Linn county agent.

Many Have Displays. Twenty-three breeders participated in the jubilee and nine 4-H club members exhibited. The latter were Ruth Shelby, Philip Talbot, J. Talbot, Dick Talbot, and Lawrence Barnes, all of Albany; Lloyd Forster, Leonard Forster, and Dorothy Hense, all of Tangent.

The first Jersey jubilee was held in 1921. That year a Jersey cow belonging to Richards of Marion, set a world's record by producing 1,031 pounds of butter fat, and 14,926 pounds of milk in one year. In honor of this the jubilee was first held and has become an annual custom. It was believed up to that time that Jerseys were not adapted to this country. Now the brown-eyed Jersey reigns over all other breeds, especially in the Willamette valley.

Breeders exhibiting at the jubilee were: Oregon State college; J. D. Wonderly of Corvallis; Davis Brothers of Blodgett; J. C. Brown and Sons, W. H. McCornell, J. M. Dickerson and Sons, E. G. Pugh, Mrs. E. G. Pugh, E. W. Shearer, R. M. Miller, C. H. Brown, James Dickerson, all of the Shedd territory; W. S. Hense, A. R. Forster and Sons, of Tangent; W. F. Crawford of Oakville; and J. B. Palmer, R. A. Hulbert, A. R. Hulbert, Homer Shelby, Wilbur Averoff and R. L. Burkhart, all of Albany.

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