

HIGHER PRICES FOR EGGS LIKELY IS INDICATION

Portland, July 22—The department of agriculture has prepared a statement showing the enormous production of milk in this country. For 1924 it amounted to 14,600,000,000 pounds. Nearly half of the total milk production was used for household purposes, an average of 53 1/2 gallons per capita. Creamery butter manufacture required 24.32 per cent of all the milk produced and the butter consumption in the United States was a little over 17 pounds per capita, a slight increase over the previous year.

Receipts of eggs are showing some decrease, which is to be expected at this season of the year, although there has been such an accumulation that prices have not reflected the slight change in receipts. It is quite likely that higher prices for eggs will prevail with the next week or two, if receipts show further falling off.

Butter in prints advanced two cents this morning to 50 cents for parchment wrapped. The buying price of butterfat was also raised two cents. The cube butter market was firm on the dairy exchange, extras advancing half a cent to 47 cents and standards to 45 1/2 cents. Lower grades were unchanged.

Although egg receipts were light, the market was weak. Quality of new arrivals is poor and is not likely to improve until the weather becomes cooler. Current receipts and pullets were each 1 cent lower at the exchange, the former being quoted at 29 cents and the latter at 32 cents. Extras and firsts were unchanged.

Tomatoes continue to drop in price and some California stock is being sacrificed as low as \$1.50 per lug. The apricot season is about over and demand has fallen off but the dealers still have some for which they ask \$2.50 a lug. Peaches are slightly lower.

LIVESTOCK

Portland, July 22—Cattle steady receipts 10; steers, medium 17.75 @ 22.50; common 16.00 @ 17.75; canners and cutter steers 14.50 @ 16.00; heifers, common and medium, all weights 14.00 @ 16.50; common and medium 13.50 @ 15.75; canners and cutters 12.50 @ 14.50; beef yearlings (excluding) 14.75 @ 15.75; common to medium (canners and bologna) 12.50 @ 15.75; calves medium to choice (130 lbs. down) 17.50 @ 19.50; cut and common (130 lbs. down) 15.50 @ 17.50; medium to choice (130 to 260 lbs.) 18.50 @ 19.50; medium to choice (250 lbs. up) 19.50 @ 21.50; common (130 lbs. up) 16.00 @ 18.50. Hogs steady; receipts 235; heavy weight (250 to 350 pounds) medium, good and choice 11.50 @ 13.50 @ 14.75; medium weight (200 to 250 pounds) medium, good and choice 11.00 @ 12.00; lightweight (150 to 200 lbs.) common, medium, good and choice 11.50 @ 13.00; packing hogs (100 to 150 lbs.) slaughter pigs (130 lbs. down) medium, good and choice 12.50 @ 14.00; feeder and stocker pigs (70 to 120 lbs.) common, medium, good and choice 12.00 @ 14.00.

Sheep steady receipts 750 lambs light and handweight, Mt. Adams 12.00 @ 12.50; heavyweight, medium to good valley 14.00 @ 15.00; all weights, cut and common 18.00 @ 20.00; yearling wethers, medium to prime 16.00 @ 17.50; wethers 12-year old (an ewer) medium to prime 14.50 @ 16.00; ewes, common to choice 13.00 @ 14.50; canner and cull 11.50 @ 12.00.

PORTLAND GRAIN

Portland, July 22—Wheat, hard white, bluestem, hard, H. B. hard white 11.45; soft white, hard winter 11.43; western white 11.42; northern spring 11.40; western red 11.39. Today's car receipts: wheat 1, flour 7, hay 8.

BUTTER AND EGGS

Portland, July 22—Eggs steady; current receipts 30c; pullets 27 1/2 @ 28c; firsts 28 1/2 @ 29c; extras 29 1/2 @ 30c delivered Portland. Butter higher; extra cubes, city 48 1/2c; standards 47c; prime firsts 46c; firsts 44c; undergrades nominal; prints 40c; cartons 50c. Butterfat steady. Best churning cream 49c net adipers' track in one 1.

POULTRY

Portland, Or., July 22—Poultry steady; heavy hens 24 @ 25c; light 18 @ 19c; broilers 19 @ 20c; young white ducks 20c.

ONIONS AND POTATOES

Portland, July 22—Potatoes steady potatoes 22.50 @ 27.50; onions steady 4.00 @ 4.50.

NUTS, HOPS AND CASCARA

Portland, July 22—Nuts steady; walnuts No. 1, 28 @ 30c; filberts nominal. Hops steady; 1924 crop 16 @ 17c; 1923 crop nominal. Cascara bark quiet. New grape 5 @ 6c per pound; Oregon grape root 3 1/2c.

Salem Markets

Compiled from reports of Salem dealers for the guidance of Capital Journal readers. (Revised daily.)

Wholesale Prices: Grain: No. 1 white wheat 11.50; No. 1 red wheat 11.27 (cached). Meat: Top hogs 13 1/2c; sows 13.50 @ 10.40; dressed hogs 13c; top steers 6c; cows 5.50 @ 5.00; butts 3 1/2 @ 4c; spring lambs, 30 lbs. and under 9 @ 9 1/2c; heavier 8 1/2c; veal 7 @ 7 1/2c; dressed veal 12c. Poultry: Springers 14 @ 20c; light hens 13 @ 15c; heavy hens 18 @ 20c; old roosters 6c. Butterfat 49c; creamery butter 45 @ 49c; eggs 26c; standards 28c; subjects 30c; milk 12 1/2c. Vegetables and fruits: Cantaloupes 22.50 @ 3.50; watermelons 2 1/2c lb.; oranges 7.75 @ 9.75; lemons 8.00 @ 9.00; grapefruit 7c; bananas 9 1/2c; apples, extra fancy Winesaps 14; new apples 4 @ 6c lb.; peppers 22c pound; peas 7 1/2c pound; new potatoes 2 1/2c cent; spinach 7c; bunches vegetables: beets, carrots, radishes 40c doz; bunches; tomatoes 44.50 30-lb. crate or 18c lb.; Oregon tomatoes 15c; green beans 8c pound; lettuce, dry pack, crate 12.10; leaf 14.00; doz. doz. cucumbers, per doz. hothouse 11.15 @ 1.35; Oregon celery 11.00 @ 1.25 doz.; old potatoes 2c; sacked vegetables: beets, carrots, rutabagas and turnips 8c.

yellow onions 2 1/2 @ 6c; Walla Walla plums \$2.00, 4 basket crate; home grown cabbage 2 1/2c; local cauliflower \$2.00 crate; strawberries \$2.50; Oregon apricots \$2.50 per box; canning 1.75; fresh parsley 60c dozen; casabas 4 1/2c; local peaches 20c basket; water peaches 1 1/2c; yellow free stone peaches 1.60 crate; California Elbertas, extra fancy 1.35 crate; fancy dill 20c lb.; hill size cucumbers 5c; cucumbers \$2.00 lb.; outdoor slicing cucumbers \$1 box.

WALNUT CROP IN CALIFORNIA IS LARGEST GROWN

Estimates covering the California walnut crop for the present year are incorporated in a circular from the California Walnut Growers association, reprinted in the California Fruit News. The circular, in part, follows:

We have just completed the tabulation of our first crop estimate for this season. Some 600 growers, acting as usual crop reporters, have furnished this estimate. With last year's experience in the new crop estimating system to guide them, we feel confident that the estimate made this year will be very close to actual production figures.

Accumulation of the estimate indicates a coming crop of 29,250 tons of merchantable unshelled walnuts for the state, or the largest tonnage ever produced. It compares with 21,405 tons last season, an increase of 37 per cent, and with 23,448 tons which was the previous record crop produced in 1919. Out of this total tonnage, the estimate of association shipments is 24,990 tons or 479,800 bags, and for all other shippers, 5260 tons. While at first thought it may seem to some that this large prospective crop will be more than sufficient to meet the fall demand, a fuller consideration of the facts will prove any such assumption to be unfounded. The normal consumption of walnuts in the United States is now in excess of 100,000,000 pounds. If the California crop holds up to estimate, the domestic output will be sufficient to supply only 58 per cent of our total consumption.

Last year with a shorter crop and higher prices in prospect, the trade actually submitted to this association orders for 24,700 tons, or 494,000 bags—an amount slightly in excess of this season's estimate. From the above it will be observed that if present crop prospects materialize the association should be able to take care of normal trade requirements, with no surplus and no shortage.

This season's estimate is based on the assumption that average growing conditions will prevail throughout the remainder of the season. There is still danger of crop curtailment from the ravages of blight, which is freakish. Blight is a fungus disease which causes the growing nuts to decay and drop from the trees. During some seasons the blight disappears by the first of July and in others it only starts about that time, or its attacks may occur at several different periods during a single season. Seasonal blight damage varies from 2 or 3 per cent to as high as 30 per cent. Therefore, loss of crop from this source may not be foretold. About the only other serious damage which may occur this season is from heat. A severe and excessive heat wave may cause a loss of 10 to 20 per cent of the crop. The average loss from blight and heat from July 1 to harvest is about 8 per cent, and as this was the basis upon which the crop estimate figured, the crop may be expected to over-run or under-run first estimates to just the extent that damage from these causes may be above or below normal.

The California Prune and Apricot Growers association, in its suit against William A. Higgins & Co. of New York City, which has been pending for some years, out of the conditions back in 1920, was awarded a verdict for \$288,000, as a result of a trial of the case in New York City which was completed recently. This suit, along with several others, came out of the refusal of some in the trade among the buying factors to take over a lot of the prunes shipped to them on "open price" contracts, under which system the business was being done then. This was a most unsatisfactory form of doing business to both buyer and seller and has since been discarded by producers' associations here which started it.

A very serious controversy raged around this whole situation. The Higgins case has just been decided for \$288,000, which represents the amount of damages claimed by the Prune association with five years' interest at 6 per cent. The Wood & Seitch case—a similar one—was settled in favor of the Prune association by the defendants for \$50,000 a few weeks ago.

PRUNE GROWERS WIN JUDGMENT

NEW CANNERY HAS SUCCESSFUL RUN

The new Pacific cannery in West Salem is clearing the close on its first year's run, which has included gooseberries, strawberries, black caps and loganberries.

It is stated that the orders received by its owners have considerably exceeded the size of the pack and men behind the movement are pleased with the results of their first year of endeavor.

LACHMUND HOLDING PRUNES

Louis Lachmund is still holding 70 tons of prunes from the last year's crop, one of the very few growers who are still holding, and the only grower in the state with any sort of tonnage.

DEHYDRATION OF WALNUTS FOUND BEST THRU TEST

Arthur W. Christie, assistant professor of fruit products of the college of agriculture of the University of California, has been much concerned recently in personal work in the development of dehydration of walnuts and in particular connection with the California Walnut Growers association, and said before a walnut growers' institute last spring:

"The year 1924 saw marked progress in the gradual adoption of dehydration as the modern method of drying walnuts. It is gratifying to note that the advantages of dehydration in comparison with sun-drying and the recommendations for proper dehydration as set forth in a recent bulletin by Dr. Batchelor and the writer have been even more fully proved by the experiences of growers during the 1924 season. In addition to the 21 dehydrators already in use, 23 new walnut dehydrators were built in 1924, an increase of over 100 per cent. Every one of these 44 dehydrators was operated and the aggregate output was 2200 tons as compared with 1600 tons in 1923, an increase of about 40 per cent. Over 9 per cent of the state crop of walnuts was dehydrated."

It is evident, therefore, that walnut dehydration is firmly and successfully established in California and will continue to grow and develop. The following paragraphs are taken from an summarization of the more important observations made by Professor Christie as assistant chief inspector for the California Walnut Growers association during the 1924 season, in connection with dehydration of walnuts:

"Tests in both laboratory and growers' dehydrators confirmed previous recommendations that the maximum safe temperature for walnut dehydration is 110 degrees F. Nuts dried at 120 to 130 degrees F. while not rendered inedible, showed unmistakable injury to quality as compared with normal nuts. The advent of rotary drum dehydrators led some persons to believe that if the nuts were kept in motion, a higher temperature of dehydration could be safely used. No proof of this contention was found and it, therefore, recommended that 110 degrees F. be not exceeded in any dehydrator. Irrespective of method of operation, humidity had no effect on the quality of the walnuts. From the observations it is recommended that the humidity of the air at 110 degrees F., in recirculating dehydrators be not allowed to exceed 50 per cent."

"The time required to dehydrate walnuts varies with the temperature, humidity, and volume of air passing through the walnuts, but more particularly with the amount of water which must be removed before the walnuts are considered cured. Drying times varying from 12 1/2 to 40 hours were recorded during the past season, averaging 24 hours for all plants tested.

"The per cent of water in the green nuts varied from 15 to 35 per cent, depending principally on the time of the season when harvested, averaging 25 per cent. Moisture in the cured nuts as delivered to the packing house varied from 6 to 10 per cent, averaging 8 per cent, from which it can be

FOREIGN PRUNE CROP IS LARGE

The United States department of commerce, based upon information given by the American consul at Belgrade to United States Trade Commission Hyman at Rome, gives the following statement, under date of July 3, concerning the Yugoslavian prune crop:

Climatic conditions in Yugoslavia have been exceedingly favorable to setting and development of prunes, and it is estimated by the trade that the plum crop will be approximately 328,000 short tons, compared with 215,000 tons for last year, 280,000 in 1923 and 325,000 in 1922. Trade Commissioner John S. Hyman, Rome, reports to our department of commerce that approximately 30 per cent of the plum output is normally dried into prunes. On this basis and with the continuance of favorable weather, the locally estimated 1925 prune production will be about 80,000 short tons, of which 45,000 tons will be available for export. There is no carryover of 1924 crop prunes.

The following statement is put out by the United States department of agriculture under date of July 3, on this same subject: "Indications are that Yugoslavia will have more prunes to export this year than last, according to a report from G. C. Haas, American agricultural commissioner at Vienna. European countries, particularly Germany, are already showing considerable interest in Yugoslavian prunes.

Prospects for the plum crop are generally favorable, although some complaint is heard of orchards having suffered damage from cold weather in March. The only future danger lies in possible damage from warm winds and hail showers. In Bosnia and Serbia it is thought that the crop may equal those of 1918 and 1923. Efforts are being made to see that the quality of the prunes is preserved by normal drying methods.

It is estimated now with the increased acreage that over 300 cars will leave Quinby over the Oregon Electric and Brooks over the Southern Pacific, the two big shipping points for the Labish Meadows crop. Last year between 250 and 275 cars were sent out. The celery this year is said to be of fine quality and with the rapidly increasing demand for the superior quality Labish celery and the constantly growing acreage, the lavender meadows north of Salem are rapidly becoming an enormous factor in the celery world.

Barreling Blackberries. Blackberries are now being received at the Baker, Kelly & McLaughlin barreling plant, that concern taking all that they can get. The concern has barreled strawberries, logans and blackberries here this year.

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FIRST CARLOAD LABISH CELERY TO ROLL FRIDAY

The big Lake Labish celery crop is expected to start moving out in carload lots soon, with indications that the first car of the present season will roll next Friday. From then on it will be a continual procession of cars virtually daily until the entire crop is handled. Already considerable celery has moved, but all in less than carload lots.

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