

Ashland Tidings

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C. K. LOGAN, Editor

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What Constitutes Advertising
In order to allay a misunderstanding among some as to what constitutes news and what advertising, we print this very simple rule, which is used by newspapers to differentiate between them:

ALL future events, where an admission charge is made or a collection is taken IS ADVERTISING. This applies to organizations and societies of every kind as well as to individuals.

ALL reports of such activities after they have occurred is news.

ALL coming social or organization meetings of societies where no money contribution is solicited, initiation charged, or collection taken IS NEWS.

BELLEVIEW POSSIBILITIES
In a majority of respects, the Bellevue district is in no wise different from other similar districts in the northwest.

Quantity and diversified production are the essentials necessary to obtain and insure the continuance of a cannery for Ashland.

Irrigation for the poultryman is one of the greatest assets in his business, for when a poultry raiser cannot feed green food to his fowls, he is at a loss.

Thomas A. Edison declares the typical college boy is afraid of getting himself and his hands dirty.

A Chicago minister declares that parents should no longer tell their children the "stork myth and other mythological bombast."

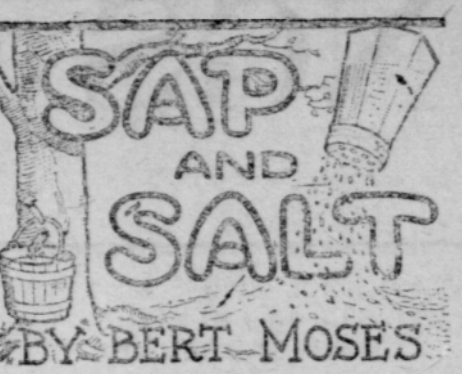
It is time to begin thinking about Christmas shopping. The early shopper will get the choicest of the holiday selections.

Notwithstanding the fact that The Dalles has no better territory to draw from than Ashland, and soil conditions are no better, some interesting facts are given regarding this and other canneries.

The company's plant at The Dalles, Or., covers 168 by 536 feet on a site of three acres.

The Kent, Wash., plant paid out approximately \$100,000 for wages and \$150,000 for growers' products.

The plant at Yakima, Wash., paid to growers during the past year ap-



One luxury robs you of two necessities.

Drastic doses of plain hard work will cure poverty faster than charity.

When a promoter gets hold of an inventor, anybody can supply the answer.

The doctors seem to know everything about diseases except how to cure them.

Up to date, Sir Isaac Newton's famous law has had no appreciable effect upon taxation.

It is much to be regretted that the Ten Commandments are silent upon traffic regulations.

HEZ HECK SAYS: "Nothin' tickles a woman more than havin' her husband take her along to pick out a new suit."

proximately \$750,000 and to employes \$78,000. The plant is housed in buildings 352 by 178 feet in area on a 13 acre site.

While it cannot be expected that as soon as Bellevue obtains water simultaneously there will be a large cannery in operation, several hundreds of thousands of dollars payroll added to Ashland, and hundreds of carloads of the packed product shipped annually, it is possible, within a comparatively short time to establish a cannery to take care of local products, and increase the payroll of the city by thousands of dollars annually.

During my canning experience at Ashland I placed considerable tonnage of peaches and pears in cold storage for periods ranging from four to six weeks, and can say that cold storage at Ashland means an improvement in quality rather than deterioration, and I believe it should be considered as a most important adjunct in handling a large pack and in extending the season here in commercial canning of high grade pears and peaches.

Bartlett pears in California and in the moist climate of the northwest, when taken out of cold storage, go down fast and have to be handled very rapidly, besides there is more apparent deterioration at other points than at Ashland.

The first large lot of Bartlett pears I handled at the Ashland cannery out of cold storage was convincing and showed remarkable results. When removed from a 40 degree temperature where they had been held about five weeks they were left for nine days in lug boxes on the cannery porch in warm Indian summer weather before they were ready for canning, and the quality could not possibly have been better.

There is also less coarse fiber, more fine grain and hold-up texture to the Rogne river Bartlett pear than any I have ever seen; it also contains free of red and brown streaks, the bane of canners in certain pear districts. The Ashland Muir peach is also wonderful for canning and holds up so well in tin that it could be shipped around the world.

To show our Bellevue friends what they can do with Muir peaches, Mr. A. C. Joy, by close study and persistent development of fertilization, pruning, spraying and thinning, brought the yield in a run-down orchard from the general Ashland average of ten years ago of two or three tons per acre, to eight or nine tons per acre per year.

Twelve or 15 years ago, I did everything possible to get more Royal Ann and Bing cherries planted at Ashland, and the cherry orchards

C. H. Pierce Gives Reasons Why Ashland Should Come Into Quantity Production

My position of enthusiastic booster for every good thing which may consistently be brought to Ashland is too well known to need personal confirmation.

As is generally known the writer built and operated the first cannery in southern Oregon, and when the Ashland Red Cross brand came on the market in the fall of 1901, there was no other cannery between Eugene, Or., and Chico, Calif., a distance of about 450 miles.

We also enjoyed the unique distinction of operating the Ashland cannery for 12 consecutive seasons, and we always made some profit even in the poorest seasons, working also with insufficient capital and under every imaginable handicap.

At that time we sold nearly all the pack to the retail stores of southern Oregon and northern California, direct, mostly on future orders taken early each spring.

The Ashland canned goods had become so popular locally by 1905 that the writer, by making one short trip through northern California and by mailing out personal letters with price lists in April each year, could by June 1 have enough orders on hand to practically care for his fall pack, which amounted to from five to ten thousand cases.

By 1908, the Ashland canned goods had attracted enough attention that two Portland wholesale grocery firms made bids to obtain the whole pack, which later was handled for two or three seasons by a Portland jobber, but not with entirely satisfactory results, which was the fault of no one.

Furthermore, during the several preceding seasons, numerous small shipments of Ashland canned peaches, pears, apricots, berries and cherries had been made into Dakota, Minnesota, to Louisiana, and even so far as New York state, all of same on the high local freight rate, but our canned fruit was a revelation to the eastern people and several repeat orders came in spite of the high freight rate.

Two carloads of Ashland canned peaches were sold one year to leading wholesalers in Chicago and there made a decided hit.

The Ashland solid pack tomatoes always made a hit wherever they were introduced, and our canned string beans grew constantly in favor. Even the Ashland berries seemed to be superior to other canned berries, and the standing of Ashland canned cherries has always been very high.

The quality in our soil and climate which imparts such delicious flavor to all our Ashland fresh fruits seems to carry equally with the canned product. It is a well-known fact that Ashland fresh cherries have on several occasions been shipped without ice in open express cars as far as points in Dakota and Texas, holding up fine, and this very quality has much to do with the superiority of the canned article.

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have generally been successful, even without a cannery to bolster them up.

The cherry business as a fresh shipper will stand much development around Ashland, and the Bellevue district can be made into fine cherry orchards, but the fact is and always has been that the fresh shipping demand at top prices has been so great that the cannery could seldom even look at our cherries of the superior canning varieties.

It is only with a development in cherries much larger than the present that the Ashland cannery could secure tonnage enough to make that feature attractive; that means the whole Ashland cherry business on a carload basis. Another most decided advantage with cherries at Ashland is that damage by cracking open of the cherries by reason of hard rains at ripening season is practically unknown, while all the Willamette valley and the northwest cherry districts sit on the anxious seat every day of every cherry harvest because of threatened rain, which many times has ruined an otherwise perfect cherry crop.

Also the cherry is a fruit where the grower with a few trees or a half acre has as good a chance as the large grower, perhaps better, as he is more certain to get his picking and packing well done by his own family.

It is true there are some disadvantages, like high freights, lack of sufficient woman help for cannery at the present time, lack of quantity production of suitable cannery products, but the irrigation and consequent settlement of Bellevue and every other available acre tributary to Ashland, will help much to overcome present disadvantages.

The conclusion to be drawn from this combination of advantages and disadvantages, makes it quite sure that the former outweigh the latter, and that a larger, more diversified farming district of several thousand acres, all under irrigation will cause Ashland eventually to come into her own with a first class cannery, perhaps with a catsup, preserve and pickling plant adjunct; that the Ashland creamery will secure more cream; that the Ashland poultry industry will develop; that the Ashland Fruit and Produce association will work more into carload shipments of each product in its season, and that many present local conditions will improve under expansion and the attainment of quantity production.

Vaudeville Stars to Visit Ashland Friday Evening

Something new in theatricals for Ashland will be shown Friday evening, when a troupe of Keith and Orpheum vaudeville stars will appear at the Yining theatre, November 24.

Below are shown some of the artists on the program for Friday:

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If Stomach is Sour, Food Won't Digest

No stomach filled with sour poisons can digest food. Everything you eat turns into more poison and gas, making you nervous and weak.

Simple buckthorn bark, glycerine, etc., as mixed in Adierika, expels all sour poisons and gas from BOTH upper and lower bowel. Removes foul, decaying food-matter you never thought was in your system, which caused sour and gassy stomach. Adierika is EXCELLENT to guard against appendicitis. T. K. Bolton, Druggist.

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Poison in Mushroom Cap. Animals usually know what is good for them and squirrels will consume the stalks of poisonous mushrooms without any apparent ill-effects. The cap of the plant is left. This suggests that the poison may be contained in the rejected portion, the escape of the feeding squirrels not being due to any special immunity. But the subject requires careful investigation.

Molassine

Every progressive dairyman knows that a dairy herd must not only be liberally fed, but must be fed on a well-balanced ration made to the following