

Valley Fruit Moves Across United States

Packing Company Here Processes Variety of Fruit

About 6,000 Tons Prepared Each Year

Some of the pears grown in the Rogue valley go to New Yorkers in cellophane baskets. Some of them go to the dumping grounds in truck beds. About 4,000 tons of them yearly go to grocer's shelves in cans from Medford's Rogue River Packing corporation.

The Rogue River Packing corporation—the cannery—is situated at the south end of Front st. in the back yard of "packing house row." Its buildings and lots form an L, sitting on both sides of Front and 13th sts. It is bordered on the west by the Southern Pacific tracks.

Many Tons
Each year, with the season opening early in August and ending late in November, the cannery processes peaches, pears and purple plums, 3 to 6 thousand tons in all.

About 60 per cent of these are pears, bought from local growers through grower organizations. Roughly 25 per cent are Elberta peaches from orchards near Red Bluff, Calif. The rest are purple plums from the Canyonville-Myrtle Creek area.

The corporation is managed by Albert L. James, who took over the operation in 1944. He, his wife, and their daughter and son arrived here that year from California where he had some 13 years' experience in Stockton canning plants.

Closed Completely
Up to that time, the local company had been run on a small scale by the Seth Bullis Sr. and later the Ralph Boutelle families. The Boutelles shut it down completely in 1943 and it had been idle for a year and a half when James arrived.

Since then, warehouses have been built and lots acquired until now the operating and storage space under roof alone covers 55,000 square feet, more than one and a quarter acres.

At the height of the season, about 80 men and 200 women are working at the cannery, divided into 8 to 9 hour day and night shifts, six days a week.

Opens for Peaches
The season first opens for about a three week run on peaches. A quick change over in machinery makes way for the major operation, pears. These are Bartlett's, the first variety picked each year in local orchards.

Pears are brought to the cannery in boxes by truck, stacked 36 to 40 boxes on a pallet. All boxed and canned fruit is moved and stacked while on pallets, the loading, unloading, and transporting jobs being done by the corporation's five number 40 hysters.

The hysters are hefty machines on three wheels with motor and weight in the back and two long steel prongs set on a hydraulic mechanism in front. The prongs can lift a pallet of fruit 12 feet off the ground at the touch of a gear stick.

Put in Cold Room
The pears (using them as examples) are placed in the immense "cold room" upon being received.

From there they are dumped boxful by boxful onto the two conveyor belts of a sorting machine. Six ladies sort the pears into long and short sizes. The machine separates them into eight grades by diameter.

The ripening room is the next stop. Temperatures and humidity are controlled for best possible conditions. Ripening takes from five to six days on the average.

When ripe, the boxed and palletized fruit is carted by hysters across the street and into the processing plant, a 100-foot-square building containing all the machinery necessary to turn a picked pear into a canned pear.

Automatic Process
Machines at the head of each of 16 conveyor belts automatically peel, core, and halve the pears. The halves drop onto the moving belts. Women standing alongside the belts turn the pears backside up and do what trimming is necessary.

At the ends of the belts, other women place the pears inside individual empty cans. These are manufactured by the American Can company in Portland and are shipped to Medford by rail.

Three sizes of cans are used, gallon, 2½, and "baby" 303. Most of the pears go into the 2½'s.

Gallon and 303 empties are stored in large sacks next to the belts. The 2½'s are kept in a railroad car or on a spur track in back of the Front st. warehouses.

Cans of this size are placed 14 at a time on a metal gutter which takes them from the can car to the processing plant and down to the belts.

Syrup Injected
Once in the open cans, the pears are transported to the



STACKING CANS—These young men work at a 65 foot long conveyor belt made of crosswise metal strips. Full cans pass along it through a hot water cooking bath then a cold water cooling bath. When they emerge at this end they are stacked on pallets 12 at a time by the boys, and are ready for labeling.



MOVING PALLET—One of the five hysters parks a pallet of pear-filled boxes on the cannery lot. Driving the hysters is Duane Sherwood, 22-year-old Medford student in pharmacy at Idaho State college. He is representative of a large number of high school and college students who find summer employment in the canning plant.

syruppers . . . machines which automatically inject syrup.

Liquid sugar is shipped by rail in tanker cars. It is piped to two large (25 and 12 thousand gallon) vats in the "sugar room," then to smaller vats in the second story of the plant to be diluted to the right weight.

Mixed syrup is piped to the main floor and is injected into the cans. With syrup in, and air forced out by a vacuum producing process, the cans are sealed by machines.

Tanks filled with hot water, approximately 210 degrees Fahrenheit, cook the fruit and a trip through tanks of cold water cools it. This takes 30 to 40 minutes.

Ready for Shipping
Stacked on pallets again, 12 high, 1,584 per pallet, the cans are machine labeled and boxed, ready for shipping to any part of the country.

About three-fourths of the canned fruit from Rogue River Packing corporation is sold to distributors who put their own brands on the cans. The rest is sold under the cannery's own labels, among which are "Rogue River" brand for fancy, "Medford" brand for choice, and "Crater Lake" brand for standard fruit.

The turnover of workers at the cannery is small. A good many of the women supplement family incomes for the four months of the season.

Students Employed
High school and college students are given as much employment as possible, with local students sometimes comprising 30 per cent of the entire payroll.

All ages and types of persons can be found working at the cannery. Some are grandmothers, some those grandmothers' grandchildren.

One young man will enter his last year at San Francisco Theological seminary this fall and is serving as an assistant to the minister at the First Presbyterian church this summer.

He spends his days stacking empty boxes which come from the processing plant.

Work in Winter
Manager James can be found as often in the storage or processing parts of the cannery as in his office. His working day extends from 7 or 8 a.m. to near 11 p.m. He and a staff of about 15 carry on cannery operations during the winter and spring out-of-season months.

The Rogue River Packing corporation is the largest of two canning operations in this valley, the other being Bagley Canning company of Ashland. It is a Medford industry employing Medford people.

Its products, the major part

Growers Reminded Of Federal Laws On Child Labor

Commercial farmers and growers whose products move in interstate commerce will become subject to the child-labor provisions of the Federal Fair Labor Standards act at the day the fall school term opens, according to John R. Dille, western regional director of the labor department's wage-hour division.

Here are the steps Dille said the commercial grower should take to protect himself from violations:

1. Learn the requirements of both state and federal child labor laws.

2. Do not employ or permit children under 16 to work in or around the farm or hothouse during hours school is in session.

3. Make sure the youth is of employable age and keep the required records for at least three years.

Dille said law exempts growers from its \$1 minimum wage and overtime provisions, but specifically prohibits employment of children under 16 in agricultural occupations during hours school is in session in the school district in which they reside.

Law Explained
"In other words," he said, "Children of any age may be employed on the farm by the grower during vacation periods, on week ends before and after school. The grower may use his own children in agricultural work at any time and at any age on his own farm."

He called attention to the fact that these are federal restrictions and each state now has a child labor law of its own.

"Growers should consult with state officers, local school attendance officials or study these laws to determine their provisions. When the state child labor standards are higher than those of the federal law, the state law should be observed," he said.

RADIO FIGURE DIES
West Los Angeles — (U.P.) — Popular West Coast radio personality Johnny Murray died Friday at the UCLA Medical Center of leukemia. He was 51.

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of which have their origin in valley orchards, are found on grocery shelves from Portland to Chicago to San Francisco.



IN MORNING SUN—This is the front of the processing plant facing on 13th st. as it looks in the early morning sun. In the foreground lot empty boxes coming from inside the plant



TRIMMING FRUIT—These workers, among more than 200 women employed at the cannery, stand at two of the 16 conveyor belts in the processing plant and finish paring and

are stacked on pallets for rental to local orchardists. Pears enter this building as picked fruit, leave it canned, labeled, and boxed.

coring halved pears. Machines do the preliminary preparation. At the ends of the belts, pears are placed in empty cans, syruped, cooked, labeled, and sent to market.

District 6C Schools Schedule Opening on Monday, Sept. 10

Schools of district 6C, which includes Gold Hill, Sams Valley, Central Point and Crater High school, will open Monday, Sept. 10, district officials have announced.

Buses will run on the same schedule as last year and cafeterias will be open the first day. There will be no advance registration.

Health Services Of Portland Meet To Workers Topic

Portland — (U.P.) — Medical, legal and insurance aspects of providing good health services to a growing population of industrial workers will be discussed by the experts on Sunday, Sept. 9, when the Northwest Association of Occupational Medicine convenes in Portland for its first annual session.

The all-day conference at the Multnomah hotel is open to all interested physicians, nurses in industry, attorneys, safety engineers and other persons concerned with the welfare of workers in industry.

Dr. Eugene P. Owen, Portland, first president of the new medical association, announced the meeting is designed to complement the third annual Pacific Northwest Industrial Health Conference opening in Portland on September 10.

Not Medical Meeting
"Our program is not a medical meeting in the strict scientific sense," Dr. Owen explained. "The speakers have chosen topics which should be of interest to all persons who deal in services to our working population."

Registration at no charge will start at 9:30 a.m. The program will open at 10 a.m. with brief greetings from presidents of medical associations in Oregon, Washington, Idaho, British Columbia and Alaska.

Dr. Forest E. Rieke of Portland is program chairman.

Pear Harvester Hurt In Fall From Ladder
James B. Jeffreys, 64, of Medford, Calif., suffered a fractured pelvis Friday when he fell off a 14 foot ladder at the Foot-Hills Orchards, near Medford, while employed there as a pear picker, according to state police.

Jeffreys was taken to Rogue Valley hospital by Medford ambulance, state police said. Hospital attendants said Saturday his condition was good but that he will be in the hospital for several days.

Dead Line Sunday Classified
at noon Saturday, 10 a.m. Monday for Monday, other days 9:30 previous day.

JACKSONVILLE African Missionary Visits

By MRS. C. S. HOSKINS
Jacksonville — Recent guests at the home of Mrs. G. W. Davis for a two week visit with their

grandchildren were Dr. and Mrs. H. L. Webber. The Webbers are missionaries from Africa, where Dr. Webber, 84, has been head of a leper colony for 40 years.

One Sunday while here he preached a sermon at the Jacksonville Presbyterian church, and on Saturday evening showed moving picture scenes from Africa. After leaving here they went on to Chicago to hold other meetings there.

Mrs. W. A. Clemmer visited in Central Point at the home of Mrs. Katherine Allen one day last week.

Mr. and Mrs. J. M. Patterson and daughter, Mrs. George Mayfield, and her daughter Carolyn, returned this week from a visit at the home of the Pattersons' son, R. B. Patterson and family, in Encinitas, Calif. They were away for three weeks.

Celeste and Larry Davis and Mike Moore, Jacksonville, attended a weiner roast given by Mildred and June Milliam on the Applegate last week.

Loyal Smith, son of Mr. and Mrs. Clinton Smith, Jacksonville, is at home 1119 East 11th st., Medford, recuperating from recent surgery. He is able to have visitors.

Mr. and Mrs. Wilton Garrett of Glendale, Ore., were last week end guests at the Warren Hazen home.

Mrs. O. M. Kesler, 801 Huener lane, announced this week that Jacksonville Kindergarten, located near the new elementary school, will start its fall term Sept. 10, the same day school starts in Jacksonville. She reminded mothers that enrollment will be limited and if they wish to enter their child to contact her at once. The kindergarten was established last year by Mrs.

Kesler and she reports successful results with the children enrolled and that their parents were well pleased.

Mrs. David O'Connor returned recently from a 10 day visit in Anaheim, Calif., at the home of her daughter, Mr. and Mrs. Wayne Misener. While there Mrs. O'Connor helped with the care of her new grand-daughter born Aug. 12. The baby has been named Yvonne Marie and weighed 6 pounds 5 ounces. She is the Miseners' first child. They are both former residents of Jacksonville.

Returning here with Mrs. O'Connor was her son Jerry, who has been spending summer vacation in Anaheim with his sister. While in the vicinity Mrs. O'Connor visited a girlhood friend from North Dakota now living in Long Beach, Mrs. Chauncy McDowell.

Last week visitors at the W. A. Clemmer home were Mr. and Mrs. Neal Turner of Central Point. They were accompanied by Dean Conway and family of San Francisco. Clemmer and Conway's father were boyhood friends in Kansas. After arriving at the Clemmers' to exchange family news it was discovered that Conway's wife was the former Norma Weise, Jacksonville, and that she attended school here with the Clemmers' daughter, Barbara.

Hudson Ray Bransom, son of Mr. and Mrs. Homer Bransom, is slowly recovering at Rogue Valley hospital from a serious accident in the woods last Saturday. It was necessary for him to undergo major surgery. Cards may be mailed to him at the hospital, Room 211, second floor. He will be able to have visitors by the middle of the week. His mother reports he is very unhappy to be missing football practice now going on in Jacksonville.

Everybody Is Invited

to the
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- CONTESTS
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