

Open House Scheduled This Week End at Grange Coop's Plant

Central Point—Open house at the Grange Coop Supply association's elevator here will be held Friday and Saturday. School groups have been invited to tour the storage bins and manufacturing facilities of the Coop between 12:30 and 4 p.m. Friday, Coop officials said. The facilities will be open between 7 and 9 p.m. Friday for adults, and between 10 a.m. and 5 p.m. Saturday.

The feed manufacturing plant started full operation recently, following a complete redesigning after a fire destroyed the facility Oct. 12, 1961.

Manufactured Elsewhere

During the six months necessary to clean up, redesign and rebuild, the Coop had its feed manufactured and shipped in from Portland, Eugene and Klamath Falls, in addition to that produced by local feed companies in the Grants Pass and Medford areas.

Because the storage and manufacturing facilities were almost completely destroyed by the fire, Coop officials decided to redesign the facility.

The new equipment represents the latest advances in feed milling machinery and features a push-button operation in mixing ingredients for various feeds, most of which is distributed and sold in southern Oregon.

Additional Investment

Coop officials said an additional investment of about \$50,000 was made in rebuilding the facility. The property was fully covered by insurance, they noted, and claims have been approved in excess of \$230,000.

The appearance of the building has not changed from the original structure. The tower holding ingredients consists of a 40-foot square of laminated wood housing 34 bins, each 50 feet deep. Above the bins are two levels housing the distributing system.

More than 222,000 board feet of 2 by 8 and 2 by 6 lumber were used in the structure.

Expect Shrinkage

One feature of the building is that it is constructed to expect a shrinkage of 1 1/2 feet in height. Movement of the building is caused by varying amounts of grain and weather conditions.

To compensate for the movement, the outer layer of aluminum is nailed at the bottom of each sheet only, allowing the sheets to slide with the movement so they do not buckle.



DISTRIBUTION SYSTEM — Some of the distribution pipe on the two top levels of the storage and feed manufacturing facility of the Grange Coop in Central Point is shown in this Anders Photo shop picture.

Grains can be distributed to any of several different bins, or released to the mixing equipment through a system of pipes such as these.

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A more comprehensive fire alarm system has been built into the new structure, Coop officials noted. It consists of a series of detectors which will indicate hot spots, and signal alarms before a fire could make any headway.

A direct water line is built into the structure to the top on the outside so a fire department could get water to the top without entering the

building. In the event of another fire, water can be directed into any individual bin, Coop officials pointed out. This system was engineered by the Fire prevention department of the Mills Mutuals Insurance Group, which specializes in elevator insurance.

Coop officials said the present appraised value of the building and equipment is more than \$450,000, and is the only complete feed manufacturing plant between Eugene and Redding, Calif. The Coop serves about 1,500



UNDER CONSTRUCTION — This picture shows the Grange Coop elevator in Central Point under construction. The man at the top of the framework gives an idea of the size of the facility. Open house is scheduled at the facility Friday and Saturday.

member patrons in addition to doing a wholesale business in northern California, to the coast and as far north as Roseburg. Contractors for the new structure were Meyer Construction company, Silverton; Graff and James, Medford; Trowbridge Electric company, Medford; Cascade Electric, Medford; Modern Plumbing, Medford; Valley Plumbing, Medford; Brill Sheet Metal, Medford; Ekerson Roofing, Medford; and Reid-Strutt company of Portland, which supplied most of the equipment.

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9. The Maple Cream frosting top of Apple Spice Cake is made with pure Vermont maple sugar. Try all seven delicious new "Ready-to-Bakes"!

Reorganization of Industrial Accident Commission Told

Salem—UPI—The Oregon Industrial Accident Commission has announced a sweeping reorganization, including creation of the post of executive manager which could lead to eventual abolition of the commission itself as a policy-making body.

The commission administers the state's workmen's compensation program. Sidney Lewis, commission chairman, said the reorganization, effective immediately, will centralize all administrative responsibility in a single executive. This manager, not yet named, will get \$13,800 a year. —Centralize functions through a field services division to be headed by a director under the executive manager. —Decentralize home office field functions by replacing them with regional managers "who can give employers, claimants, doctors, hospitals, and others closer attention from offices located in strategic areas." These regional offices, to be set up within six months, will be in Portland, Salem, Eugene, Pendleton, Medford and Bend. Paul Jaeger, Salem, was named director of the field services division. There will be a new division on planning and research headed by George Hessevick, Salem, and a new division of personnel, training and information headed by James H. Mills Jr., Salem. The plan has been in the works for 18 1/2 months and was recommended by a private consulting firm, Woodward and Fondiller, Inc., New York. The other two commissioners are William A. Callahan, Portland, and Emily P. Logan, Corvallis. Lewis said that while functions of the commissioners won't change for the time being, they will concentrate on public relations and act in appeals from injured workmen and from employers.

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