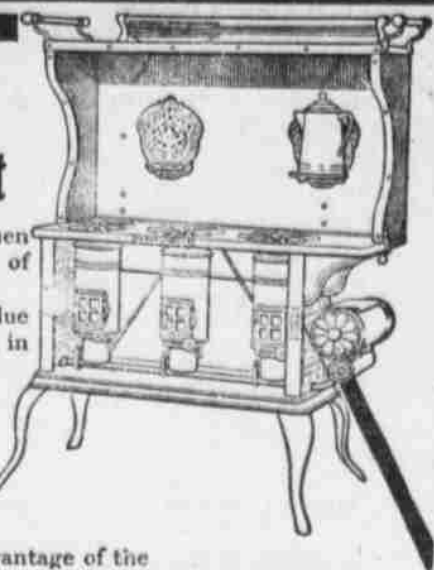


Plan for Summer Comfort

Don't add the heat of a kitchen fire to the sufficient discomfort of hot weather.

Use a New Perfection Wick Blue Flame Oil Cook-Stove and cook in comfort.

With a "New Perfection" Oil Stove the preparation of daily meals, or the big weekly "baking," is done without raising the temperature perceptibly above that of any other room in the house. Another great advantage of the



NEW PERFECTION Wick Blue Flame Oil Cook-Stove

is its handsome CABINET TOP, which gives it every convenience of the modern steel range. Has an ample top shelf for warming plates and keeping cooked food hot, drop shelves for holding small cooking utensils, and is even fitted with racks for towels. Made in three sizes, and can be had with or without Cabinet Top. If not at your dealer's address our nearest agency.



The **Rayo Lamp** gives perfect combustion whether high or low—is therefore free from disagreeable odor and cannot smoke. Safe, convenient, ornamental—the ideal light. If not at your dealer's address our nearest agency.

STANDARD OIL COMPANY (Incorporated)

E. ECKERLEN Wholesale Family Liquor Store

144 Commercial St. Free Delivery Phone 103

SALEM BREWERY ASSOCIATION

Beer Sold in Carload Lots. Shipments in Kegs or Bottled Beer to any Point on the Pacific Coast :: ::

Brewing Plant and Offices

On Trade St., in Wholesale District Salem, Oregon

Summer Rates East

DURING THE SEASON 1909

via the

SOUTHERN PACIFIC CO.

FROM SALEM

To OMAHA and return	\$61.65
To KANSAS CITY and return	\$61.65
To ST. LOUIS and return	\$69.15
To CHICAGO and return	\$74.15

and to other principal cities in the East, Middle West and South.

Correspondingly low fares.

ON SALE JUNE 2, 3; JULY 2, 3; AUGUST 11, 12

To DENVER and return	\$56.65
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On Sale May 17, July 1, August 11

Going transit limit 10 days from date of sale, final return limit October 31st.

These tickets present some very attractive features in the way of stopover privileges and choice of routes; thereby enabling passengers to make side trips to many interesting points en route.

Routing on the return trip through California may be had at a slight advance over the rates quoted.

Full particulars, sleeping car reservations and tickets will be furnished by any Southern Pacific local agent, or

WM. McMURRAY, General Passenger Agent, Portland, Oregon.

H. S. GILE IN BETTER FRUIT TELLS OF PRUNE INDUSTRY

How the Great Crop Is Harvested—Profits of the Orchards. The Popular Package, Etc.

Apples, pears, cherries and walnuts have been so much to the front during the past few years that the man who would venture to advocate any other variety of fruit would, to say the least, be very much out of fashion. It indeed he could expect to receive any attention whatsoever. The writer has been from the very inception of the industry a firm believer in the Oregon prune and has never forsaken nor been turned aside by the fabulous tales of wealth in growing and marketing six-dollar apples and ten-dollar pears.

That this great northwest is peculiarly adapted to the production of many varieties of fruit is no longer questioned, and experience has clearly shown that certain localities are especially adapted to certain fruits, and still further that certain varieties of these special fruits do better in specific localities and at different elevations, hence there is no occasion for rivalry—certainly not for jealousy—because that Hood River district may grow to perfection a certain type of apple and Medford district may produce to just as great perfection Comice and Bartlett pears, and, while apples, pears and all of the deciduous fruits, berries, nuts, etc., are produced in a great abundance and to a more or less perfect degree in the Willamette valley, it also remains for this great valley to win and hold the reputation of growing, preparing and selling the finest prunes grown anywhere in the wide world.

The growing of this fine fruit is still in its infancy; we have only touched the fringe of that which will be done in the future as the real merit of this fruit becomes more widely and more generally known.

Salem is the most important center for both marketing and growing the Oregon prune. Orchards cover many of the elevations surrounding the city and especially in the Liberty-Rosedale district from four to eight miles south of the city where the country is given over almost entirely to prune orcharding.

Fine land in this district, splendidly adapted to this particular branch of horticulture, can still be had for \$100 per acre, and less, according to location. In fact, full bearing orchards can be bought for less money than they are actually worth simply because the owners have not yet awakened to the great future which is surely in store for this industry, and have not yet learned to ask the fabulous prices which are being paid for orchards of other varieties of fruit in other districts, and possibly they have scarcely even figured the actual returns upon any fixed acreage valuation for their orchards. Western Washington may be classed with the Willamette valley in the production of a high grade cured prune, though not able to produce crops so regularly as the higher elevations in the best valley districts. Eastern Washington, Idaho and certain sections of Eastern Oregon also grow prunes (Ellensburg plums) which possess less merit for curing but have fine carrying qualities in their fresh state and consequently are shipped green almost entirely. For green shipping the fruit must be very carefully picked from the trees and should be so handled as to retain as much as possible of the natural bloom of the fruit. It is then carefully placed in baskets holding about five pounds each; four of these baskets constitute what is called a crate. The crates are then as quickly as possible placed in refrigerated cars, spaced and stripped so that each crate shall have a fresh circulation of cold air upon all sides of it, and in this condition prunes will carry in perfect condition to almost any market in this or foreign countries. On the other hand, fruit of the same variety grown in Western Washington and in the Willamette valley will not carry so well, but possesses all of the elements which go to make up a rich cured product, and it is grown exclusively for that purpose.

The ordinary orchard contains from fifteen to forty acres, although there are two or three tracts in the valley much larger.

For an ordinary sized family a thirty-five to forty-acre orchard is about the most profitable size. One man and team will do the work of cultivation comfortably and have time for other work. Outside help will be required for a few days during winter pruning, and possibly some help assistance will be needed at pruning time, but very little money will be expended for labor outside of the one man and one team until the time of gathering and curing comes on. The orchardist will then pay from five to six cents per bushel to the men, women and children of his community, including possibly those of his own family, to have the prunes picked up, having allowed them to remain upon the trees until they have taken on all the sugar possible and have of their own accord dropped, or been lightly shaken down. Man and team will now be kept busy hauling the fruit to the dryer, where it is washed in two or more waters, spread upon the trays and finds its way into the hot air chambers of the evaporator. Beginning at a moderately low temperature while the fruit wilts and begins shrinking, it is moved slowly down into the higher temperature until it is finished in dry heat at about 180 to 200. It is then removed from the trays and such fruit as is not thoroughly cured through to the pit is picked out and given a second dry-

ing or finish, and the cured product finds its way at once to the warehouse of the packer. The cost of an evaporating plant to handle an orchard of thirty-five to forty acres will be according to the type of machine selected and according to the taste of the builder in the manner of construction, anywhere from \$1,500 to \$3,000, and is a part of the fixed investment and cost of the orchard and should be figured upon at the outset, but no orchard is complete without its own drying plant. With such an orchard well located in the Willamette valley an income of from \$3,000 to \$6,000 can be expected with as much or more regularity than the producer of almost any other crop, and at a comparatively light outlay of expense, and with less technical knowledge of horticulture than is required for the raising of almost any other fruit.

Packing and marketing of the Oregon prune is an industry by itself of no small proportions. The grower may belong to a co-operative marketing and packing association; otherwise, he will sell his crop for cash, paid when delivered to the packing warehouse, or for a. o. b. the cars at his own station. The value of his product is arrived at by the size which his fruit will average. The packer then puts the fruit through a grading machine which sorts it into sizes. 20s to 30s, 30s to 40s, 40s to 50s, 50s to 60s, etc. Twenty to thirty prunes to the pound makes what is commercially known as 20s to 30s. Each separate size of fruit as above described then finds its way to its respective bin, and later it is taken to the sterilizing machine for cleaning and is made ready to fill orders, each particular size of fruit being handled separately. The modern method of preparing and packing of Oregon prunes has entirely dispensed with the use of preparations or dips, absolutely nothing is now used by the packers of Oregon prunes except the process of cleaning and sterilizing. Each packer, of course, has his own methods and peculiar ideas as to how the best results are obtained, and he operates his packing plants accordingly, but it is now a well known fact that Oregon prunes properly cured and packed will keep with ordinary care for an indefinite period.

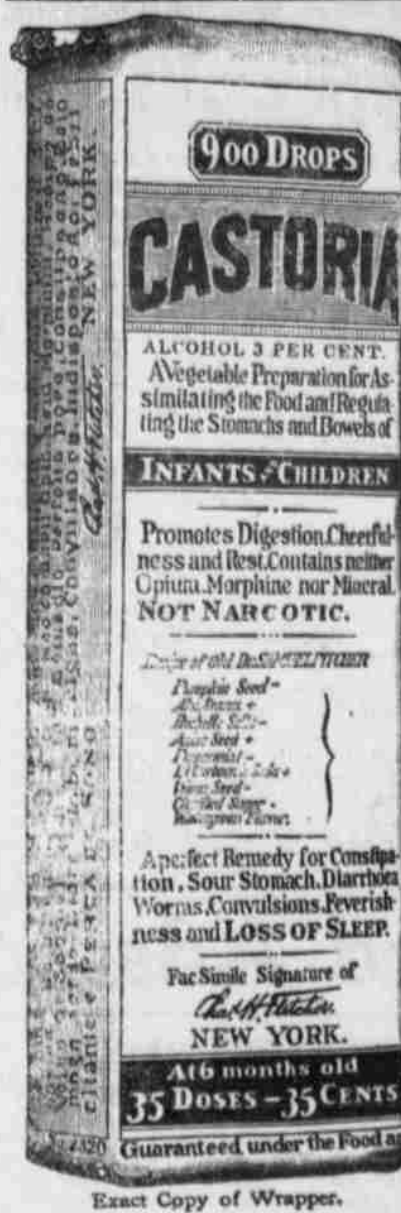
The package most popular with the trade just now is the twenty-five pound box, although some markets still take large quantities of the fifty-pound size. There is also some demand for the ten-pound size, which is sold direct to the consumer without being broken up and this is the sensible and sanitary way to buy the fruit. Many times more prunes would be sold to the best class of trade if their attention was drawn to the real merit of Oregon prunes as a food and to the perfectly clean character of the fruit as it reaches them in the ten-pound package, coming directly from the sterilizing plant to the consumer as it should. When the dust and dirt of the retail grocery store, and the open box, bin or bag of prunes can be replaced by packages or by a container of some sort which will reach the consumer as originally packed—similar to seeded raisins—then there will come the day of the prune, for no cured fruit possesses greater merit.

The annual production of this fruit during the past few years has increased rapidly, but no more rapidly than the power to consume them, for there has been no over-production, save in the year 1902. The annual production from the present acreage may be said to run in round numbers about 40,000,000 pounds. While the crop of 1908 was only about half that quantity. The present year's crop may be expected to reach the full average. If a publicity campaign could be applied to this product the writer of this article believes that the production might be several times doubled and the product would be all taken up at remunerative prices to the producer. It only remains for the consuming public in this and foreign countries to know the quality and merit contained in Oregon prunes in order to make them one of the most popular every-day dishes in millions of homes where they are today unknown.

Notice to Contractors.

Notice is hereby given that sealed bids for work and materials required in the extension of kitchen of building known as dining hall at the Oregon State Insane Asylum Farm, near Salem, Oregon, will be received by the Board of Trustees of the Oregon State Insane Asylum until July 7, 1909, at 3 p. m., at which hour all bids will be opened by the undersigned at the executive chambers, Salem, Oregon, in the presence of the board. All bids must be accompanied by certified check in a sum of not less than ten (10 per cent) per cent of the amount of the bid and made payable to the undersigned. Envelopes containing bids must be sealed and marked "Bids for the Improvements at the Oregon State Insane Asylum Farm." Plans and specifications may be examined at the office of Louis R. Hazeltine, architect, Murphy building, Salem, Oregon, or at the executive chambers, State Capitol, Salem, Oregon. The Board of Trustees of the Oregon State Insane Asylum reserves the right to reject any and all bids.

Dated at Salem, Oregon, this 22d day of June, 1909.
C. N. McARTHUR,
Clerk of the Board.



CASTORIA

For Infants and Children.

The Kind You Have Always Bought

Bears the Signature

of

Dr. J. C. Hatcher

In Use

For Over

Thirty Years

CASTORIA

THE CENTAUR COMPANY, NEW YORK CITY.

NEWPORT FIRMS

Below are published the advertisements of the leading business houses, hotels, camp grounds, etc., at Newport. A glance through them will be a great help to one in planning their summer vacation.

J. T. PORTER

C. B. PREWITT

GOOD THINGS TO EAT

The Palace Market and Grocery

Porter's Block

NEWPORT, OREGON

FREE DELIVERY AT ALL HOURS

"Takitezy"

The most beautiful place at Nye Beach, Newport, Oregon. Private rooms and board.

Mrs. W. M. Berry

Anything You Need to Eat at

Smith's Nyebeach

Delicatessen Home Baking

The Grand

FURNISHED ROOMS :: ::

One block north from boat landing. Large kitchen in connection for the use of the guests.

TERMS REASONABLE.

Mrs. A. D. Shollenburg
Newport, Oregon

BAYVIEW

Rooming House

One and one-half blocks south of boat landing on Main street

Royal Restaurant in connection

MRS. O. E. CARTER, Prop.
NEWPORT ORE.

When In Newport, Oregon

go to the HOTEL BRADSHAW for furnished rooms, with or without housekeeping privileges. Large kitchen for use of guests.

Located on the main sidewalk half way between Newport and Nye Beach, look for the name HOTEL BRADSHAW on top of house. Finest view of the ocean of any house in town. Call and look at rooms before securing elsewhere. Guests cheerfully waited on by Mrs. Bradshaw, Prop.

Rader Camp Ground

With foundation and without, also furnished tents, good water and septic tanks. Rates furnished on application.

Nye Creek, Newport, Ore

A. J. Rader, Proprietor.

Buxton's Grocery

All lines the best We handle Heinz's Goods. Next door to Post Office

Newport - Oregon