

## The Livestock Industry Profitable in Western Oregon

(By D. O. Lively, General Agent Portland Union Stock Yards.)

There is no limit to the opportunities for live stock raising by the farmers of Western Oregon. He can raise any kind of crop, has a climate that permits of breeding and feeding live stock in the open practically every month in the year. From every standpoint the Willamette Valley and all of Western Oregon is a section of diversified interests and while the demand for finished live stock has not always been as great as it is now, it is a reflection on the business judgment of the farmers that the railroads north bound do not carry trainloads of fat cattle, sheep and hogs to this market every day. The raising, fattening and marketing of livestock under nearly every sort of market condition has at all times been the most profitable branch of the husbandman's endeavor. No one crop system, which necessitates the selling of a product at a given harvest time, is free from the danger of price manipulation. It is a matter of experience that when a wheat crop is harvested, or a fruit crop gathered, prices are lower than at earlier or later dates and the business advantages of marketing live stock is that it can nearly always be held for a change in the market. Another thing in its favor is that it can be prepared for sale every month and the market for livestock as represented by such centers as the Portland Union Stock Yards is open for business and does business every commercial day in the year. Climatic conditions in Western Oregon are similar to those in England, Ireland and Scotland and the chief energy of the farmers of those countries is devoted to the production and fattening of live stock. Corn is an unknown quantity but they produce as fat animals and as finely finished and flavored meats as there can be found anywhere in the world. The farmers of Western Oregon have almost at their door the highest averaged market in the United States and yet the packers and butchers of the Pacific Northwest, nearly all of whom are represented by buyers for regular and occasional supplies at the Portland Union Stock Yards, find it necessary to go to the Missouri river for hogs and to Montana for sheep and cattle in sufficient numbers to supply the demand for fresh meat in Portland and the other cities of this section. California to the South surpasses Western Oregon in the matter of beef production and the greater part of the hog supply of Portland comes from Idaho.

It is frequently stated that West-

ern Oregon is not a good country in which to produce hogs and while it may seem presumptuous to contradict old residents, I have seen other sections with less advantages, change from non-producing to producing areas. When the Stock Yards industry was started at Fort Worth, Texas, the owners were told by farmers and bankers and others that the enterprise was doomed to failure, as the people had never raised hogs, that it was not a hog country and that farmers could not be induced to give their attention to this industry. It was deemed favorable however, to try and an educational campaign was instituted which resulted in success. It was uphill work but it was maintained and under less favorable market conditions and poorer advantages for breeding and feeding, the final result was that from 30,000 hogs per year in less than ten years the supply approximates a million annually. More attention is devoted to hogs than to sheep or cattle for the reason that they are a source of more profit to the farmer and an absolute necessity for the maintenance of packing houses which congregate around such stock yards as we now have at Portland.

Following the thought about Oregon's availability as a hog producing country, the testimony of men who know is worth considering. The Oregon Experiment station states that no section can excel this country for quality of production when properly finished on home grown feed. Barley and wheat are the ideal fattening feed for hogs and in feeding experiments conducted for the past ten years the average amount of wheat or barley required to produce 1 lb. gain was 4 1/2 lbs. It was also ascertained in these experiments that the approximate cost per pound to grow a pig to fattening age was 3 1/2 to 4 1/2c. This can be done largely in the open fields on alfalfa, vetch, kale, clover or rape. Pigs grazed on clover during the summer have given a return growth of over \$40 per acre and from alfalfa even higher than this. Estimating that it costs 4c per pound to grow the hog and when ready to be fattened, his weight is 150 lbs., h's total cost is \$6.00. After consuming 450 lbs. of wheat or barley, he should weigh 250 lbs., worth at 7c per pound is \$17.50, thus giving a return of \$11.50 for 450 lbs. of wheat or barley. This gives a gross return to the farmer for h's wheat of 1.53 per bushel and \$1.28 per bushel for barley. One of the axioms of success-

ful agriculture in the middle states where cultivating the soil has been reduced to an exact business science is that the best method of selling grain is to send it to market on four legs, and while wheat at \$1.00 to \$1.25 is attractive, \$1.53 in the shape of pork is somewhat better. Field peas are also valuable for hogs. A Washington packer is authority for the statement that the finest pork he has ever handled came from hogs fed on field peas. Barley and roots and field peas constitute the animal food crops of England and Ireland and if they are profitable there they certainly should be profitable here. Field peas and root crops may be fed off without harvesting and will yield a return from the gain of the hog of from \$10 to \$20 per acre. In the alfalfa growing section, hogs can be grown very cheaply and finished very economically on either wheat or barley.

This country is settling up with great rapidity. City and country population is growing rapidly and the country at large is unusually prosperous. The new comers accustomed to the good meat of the central or eastern states are demanding a like article here. A butcher in Portland states that there is no complaint about prices if they can deliver the quality but that there is a lot of complaint about the quality. There is one feature about the livestock industry in Western Oregon that occasions surprise when market prices at Portland are taken into consideration. That is the tendency of the farmers throughout the country to slaughter and to dress for the Portland markets cattle, sheep and hogs and in nearly every instance coming under my observation, these animals are sold dressed for less money than could have been secured on the hoof by the shipping to a central market. Another poor business method is to sell carlots of livestock in the country to buyers representing packing houses. The packer who buys at a central market such as we have at Portland, can manifestly pay better prices for the reason that his expense of buying is less and moreover, he does not find it necessary to carry under heavy feed expense, a sufficient quantity of livestock to warrant the continuous running of his plant. In order to buy in the country, the packer must maintain a corps of travelling buyers and the price he pays is fixed after taking into consideration the items of expense of shipment and expense of feed and travelling expenses mentioned above. There is no reason why the meat interest at Portland should go to the Missouri River or Montana for supplies. Every class and character of animal food supplies can be grown in Western Oregon and it is a severe reflection on the business acumen of the farmers of that part of the state that they do not prepare themselves to

meet the demand for well fattened meat animals. We have the market here and prices are high. The farmers of Western Oregon have the soil and climate and if instead of depending solely on grain or fruit, they will market livestock, they will get better returns for their labor and energy.

### State Institution for Deaf and Mute Children,

This institution has been located for some years about five miles east of the city, between the Asylum Cottage Farms and the State Reform School. It has been in charge of Superintendent Tillinghast, a gentleman expert in the training of this class of defective children. Before coming to Salem, he had 12 years' experience in institutions in the states of Missouri, Montana and Kentucky. He has been at the Oregon Institution for four years, and was brought up from childhood in this class of educational work. Both his father and one brother, have served as the heads of such institutions.

The Oregon school this year has 74 pupils, is served by 13 employees, and has a faculty of six literary teachers and five industrial teachers. The last legislature appropriated \$45,000 for the support of the institution and \$75,000 to equip a new school, which has been located just north of the city. The State Board adjd \$17,325 for land, \$56,844.93 as the contractor's price for the new

buildings, and has about \$5000 left for equipment. The new school consists of a magnificent administration building and a smaller building for the school rooms, shops and gymnasium, which will be occupied in the spring of 1910. The contractors were Southwick & Headrick, gentlemen who have had a great deal of experience in the erection of public buildings, having to their credit some of the finest public structures in the state. The new Deafmute School is located on the Oregon Electric railroad, within the city limits, where the children will have a chance to see and learn a great deal by observation of what is going on in the beautiful Capital City. "Seeing things" is a vital part of the education of the deafmute, who must learn by hearing and conversation. They and their parents are to be congratulated on the splendid provisions they have had made for their care and comfort in this new institution.

### Other Names Added to Journal's Golden Roll of Honor.

Ed. Journal: Lewis Savage, of this county, is almost entitled to a place in your golden roll of honored pioneers. He will be 79 on the 23d of January, 1910, and crossed the plains in 1846. Mrs. Savage came in 1853, and both are hale and hearty and lead active lives. His father, Towner Savage, bought two sections adjoining what is now the city of Salem, and gave his sons, John and Lewis, each a half section. John

Savage died last March, at the age of 84, still owning his land, which now belongs to his son, George. Lewis Savage has his half section still and has added 200 acres to his original holdings. Speaking of the climate that is so favorable to aged people, I want to thank you for bringing out that point so strong. It is illustrated by the fact that two brothers of Lewis Savage went to Los Angeles for their health, and died there in 1908, besides a son of Alfred, and his sister Elizabeth. By all means let us have more of the history of the worthy men and women who blazed the trail of progress, and compared to some of the boosters of the present their efforts were more far-reaching in results to the whole United States. A list of all the pioneers of 80 years is a grand advertisement of the climate of Oregon.

A FRIEND.

### Oregon State Institute for the Blind.

This is a State institution located at Salem, presided over by Mr. and Mrs. E. T. Moores for the past three years. The past year \$20,000 has been spent in repairs, painting and plastering, and building a large east porch. The total enrollment is only 24, compared with 43 last year. Seven graduates and a number who had passed the age limit were dismissed from the state's care. In the line of industrial work the students carry on basketry, carpets, sewing, hammocks and net making.

## United States National Bank Block

First Class A, Fireproof Steel Frame and Concrete Building, Erected at Salem During the Year 1909

A Modern Office Building

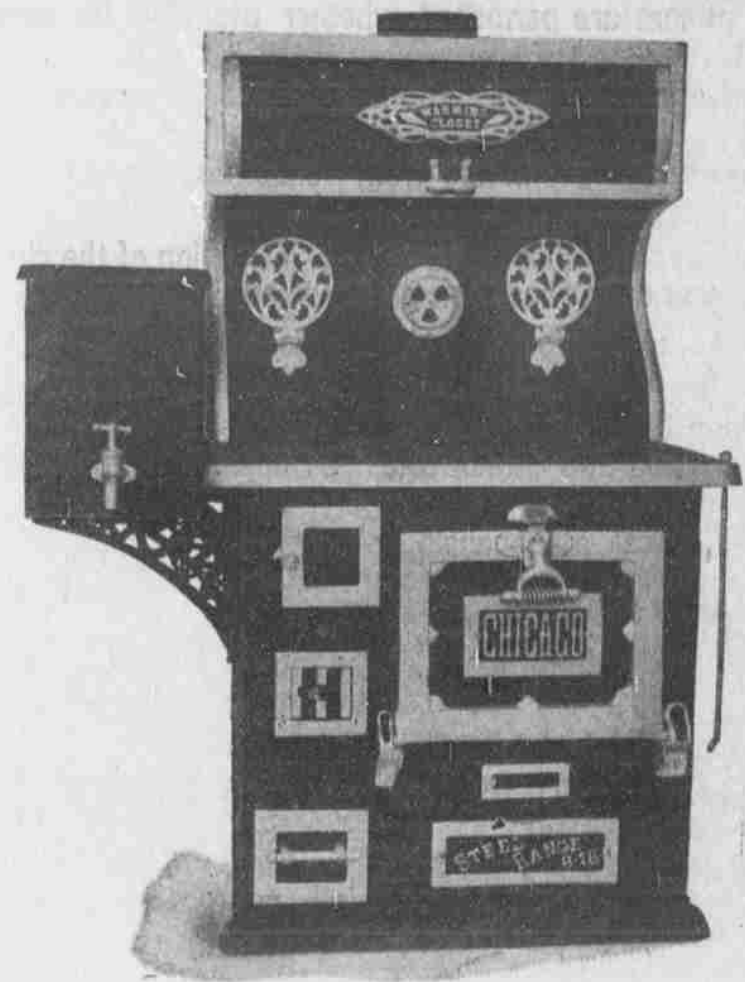


## One Season's Work of Salem's Leading Architect

Fred A. Legg, architect, offices Ainsworth Bank Building Portland, and Murphy block, Salem, has made the plans and supervised the construction of the United States National Bank, (See illustration above) the State Deafmute School buildings, the new Garfield School, the colonnade and entrance to the State Fair Grounds, the new model stock barn at the State Asylum farm, the Eppley and Fullerton residences at Salem, the H. S. Gile & Co.'s warehouse and offices and a number of other buildings at Salem. At Portland he has made the plans for the Portland-Burlington warehouse, dock and three elevators.

## The Northwestern Stove Foundry

At this particular time of the year, when throughout the world many hearts have been made glad, many lives brightened, when happiness and joy reigns supreme, friends felicitating friends on their rare good fortune, thanks being bestowed on benefactors and the world at peace with all, we feel that if we have helped make the world a little better, brighter and happier by our efforts, then we have been fully repaid. If we owe thanks, through the medium of the press we wish to express them. We know there has been many homes made bright and many good wives' hearts made light to find on Christmas morning a handsome new Chicago or Royal range in her kitchen. Remember we do not aim to thank this good wife or husband for their patronage, but rather to congratulate them for grasping the rare opportunity of purchasing this particular range. As indeed such opportunities are rare as being able to find such ranges on the market. So we are inclined to the belief that this good wife and husband should be thankful to us instead for placing such goods within their reach. We have spent the greater part of twenty years in making these ranges the best that money can buy. We use the very best material obtainable. Our process of construction is the most modern and up-to-date, under the personal supervision of Mr. R. B. Fleming, the most practical founder on the Pacific Coast, basing his knowledge on twenty-five years' experience of stove and range building.



We manufacture these ranges in the following sizes: 8-16, 18, 20, 22 and 24 inch ovens, polished tops and polished steel bodies. We use the very best Leeburg Blue steel for the bodies, making a handsome finish. This steel is handled in oil and is shipped to us this way in order to preserve the color, but when this oil is removed the beautiful color will come to sight which is produced by the process which it is put through. The nickel trimmings on these ranges are smooth, there is no figured work to catch dirt which requires time to clean. They are made especially for the Pacific Coast and the fuel obtained here. They are lined with asbestos mill board over oven ends and bottom and are reinforced with cast iron braces. The lining of the body extends throughout the interior of the range beneath this and the outer body is a heavy sheet of asbestos which keeps all the heat in the oven. We have endeavored to make these ranges the most perfect on the market today, as well as economical. The fire box being fitted with the duplex interchangeable grate, which can be changed from wood to coal in a minute. They have balanced oven and closet doors which prevents slamming of doors. These ranges can be had either in square or reservoir, the tanks are made of galvanized iron, copper or enamel. The main top of ranges are made in panels and are interchangeable. They are braced with four cast braces on oven tops, which prevents them from warping. The ovens are square and will admit a pan as large as the size of the oven, they are wide, deep and high. The sides, top and bottom are braced to prevent breaking from unequal expansion. The high closets are made of the same steel, having tea pot shelves, nickel plated. Taking it all in all, indeed this range is a credit to any home where there is one to be found.

We also manufacture many other ranges in the steel line being smaller, but they are neat and good workers and have received many words of praise from the users of them. Then comes our line of all cast cooks, which would be hard to duplicate. As to material and workmanship they are unequalled and have won favor in every home they have been placed. Our careful method of moulding, grinding, fitting and polishing together with the best material we can obtain, is what makes our cast line the leaders of cast cooks on the coast. Each and every one of the different departments through which the metal must pass during construction of the stoves are under the supervision of practical workmen with many years' experience in the manufacturing of stoves. We might mention a few of our leaders in the cast cook line being, The Pacific Royal, Ohio, Dresden, Texeda and Tecola. These ranges we guarantee to be perfect, and good workers. We also manufacture a complete line of steel and cast heating stoves, for use of every kind either home, store or office. These can be had in the small plain cast heater to the fancy steel to be used either for wood or coal. We feel safe in saying that no other line on the Pacific Coast can equal our line of heaters. Then comes our large line of Hotel and Restaurant ranges, including the well known Hotel Specials and Portable French Ranges in different sizes as follows, 4 1/2, 5, 6, and 7 foot, made of solid steel bodies and all cast tops, lined with steel and asbestos, insuring the perfect working of them in baking and roasting. All are fitted with either high closet or high shelf. By the large demand made for these ranges by our patrons is convincing proof of their merit. We also make the Brick set range, with steel bodies and all cast front set in solid brick, either in two ovens, or three. We have met with perfect success in this line. Then comes our Fruit Dryers and Hop Stoves, with several years' persistent efforts we have succeeded in making this line the best that can be had. They are constructed with heavy all cast sides, top and bottom. The number of these we have placed with fruit raisers and hop growers speak for themselves. We manufacture a line of camp stoves that are complete in every respect. We make them in many different styles and sizes from the very small to the large four hole. One line having cast tops. A camping outfit is not complete without one of these stoves, they suit every convenience and any kind of camp.

In following the process of construction through our plant any one would be convinced of the merit of our goods, every department is under the personal supervision of practical men, with from ten to twenty-five years' experience in stove building. Our machinery and tools are the kind used in the most modern foundries. We build our stoves and ranges to meet the demand of the people, while there is a great change takes place every year we must keep abreast of the grand march of advancement and produce goods on the market that up-to-date people want. It would be impossible for us to supply the present demand with goods that were in demand ten years ago, so the march is steadily onward. Our object is to lead, not to follow and in order to supply our large demand and retain the patronage of our old friends and customers, we must be modern and produce goods that will stand the test of time. We must give the public what they want, not what we think they need. We endeavor to do this in every line we place before the public. These statements are made, being supported by the heavy demand made for our production. As every stove and range we put on the market drives the wedge of quality deeper. We aim at the heart and desires of modern civilization and we have never missed the mark.

We can furnish repairs for any stove or range we put out in a moment's notice. A great advantage to users of our goods is this when considered, as in using a range that has been manufactured in the east, if small parts or repairs are required there is a delay or wait of from ten days to two weeks in getting them, and then take the risk of not being able to get them at all. Another strong feature is: you are not paying 10 per cent the cost of the range for freight rates, but are paying your money for the range alone. We solicit the patronage of any and all who wish to get the full value of their money.

The Ranges are for Sale by the  
**Spencer Hardware Company**  
in Salem, where you can see the different samples