

J.M. Perry

J.M. Perry has secured the lot on the right of way adjoining Lombard & Horsley's lot on Yakima avenue west of the tracks and will erect a stone warehouse thereon this spring.

The two warehouses will be built simultaneously and will be made as near fire proof and frost proof as possible. The two buildings combined will be 80x 100 feet and will cost upwards of \$5,000.

Mr. Perry will make a frost proof basement under the entire length of his room. He also expects to make the upper room frost proof by using double walls. He is engaged in a general produce and fruit business and will require nearly all the storage room for his own use.

Lombard & Horsley will utilize most of their building for furniture warerooms, but it is expected that considerable space will be available for use of outside parties--The Yakima Republic, February 23, 1900.

The dryer under the management of O.W. Stoner is running full capacity every day turning out potatoes for the Alaska trade.

Thirty employees are kept busy about the place and a daily output of 1,500 to 2,000 pounds of evaporated sliced potatoes is the result of their labors.

Mr. Stoner expects the Nome rush to cause a demand for his product that will keep him running until the middle of July. At present he is working on orders destined for Klondike trade. He is turning out a good article and the industry is a good thing for North Yakima--the Yakima Republic, March 2, 1900.



Yakima's infant industries are flourishing. A cursory inspection of the machine shops, planing mills, foundries and canneries across the tracks would convince the most skeptical that in course of time the pay rolls of operatives will amount to a big sum annually.

Thomas Cleary is the latest manufacturer to take a hand in the development of the local industries. He has already built a substantial structure on Antanum avenue south of Walnut street which will be in operation this fall canning vegetables and fruits which heretofore have rotted by tons and acres on Yakima's prolific soil. The building is 24 x 60 feet and two stories in height and well adapted to the canning machinery business. The machinery will be put in immediately. Mr. Cleary has purchased 10 acres for a home place near the fair grounds. He is a practical tinner and cannery and has ample capital to make a success of the enterprise--The Yakima Republic, June 8, 1900.

J.M. Perry

Yakima County Horticultural Union met in the city hall last Saturday and elected J.M. Perry general manager.

The union now has a membership of 50 very enthusiastic workers. The union is now in good working order and expect to get everything in fine shape for doing business in the next ten days. They expect to have a membership of 50 by August

"We find that since California have their unions organized they have been able to double their prices of fruit and what California has done, Washington can do."...W.L. Wright, president; J.M. Brown, secretary. Yakima Herald, July 15, 1902.



Every housekeeper does not know that there are dozens of ways of making delicious dishes of the delicious cherry, but such is the fact. Here are a few tested recipes.

#### Cherry Koly-Poly

Make a light paste as for apple dumplings, roll in on oblong sheet, fill with cherries, sprinkle with sugar and roll closely folding the ends over to preserve the syrup. Boil in a pudding bag for an hour and a half and serve with hot sweet sauce.

#### Tapioca cherries.

Wash one cupful of pearl tapioca through several waters, cover with cold water and soak over night. In the morning put over the fire in a double boiler with one pint of boiling water and simmer slowly until the tapioca is perfectly clear. Pit one and a half pounds of sour cherries, stir with the boiling tapioca and sweeten to the taste. Take from the fire, turn into the dish from which it is to be served and set away to cool. Serve cold with cream. This recipe makes enough for eight persons.

#### Cherry pudding.

This is easily made and proves as satisfactory as more elaborate dessert. Put pitted and sweetened cherries an inch deep or so in the bottom of a buttered pudding dish and cover with the following mixture: One cupful of sugar beaten to a cream with two tablespoons of butter, one egg, 1 cupful of milk, 2 cupfuls of flour and 2 teaspoons of baking powder. Flavor with a bit of nutmeg or lemon. Bake. Turn from the dish and serve with warm sweet sauce.

#### Cherry salad.

Is made in various ways. It may be simply ripe sour cherries pitted and served with a French dressing. It may consist of cherries and nuts, cherries and currants, cherries and bananas or cherries

and strawberries. It may be dress d with wine and sugar fruit juice and sugar or with a dressing made by beating together with yolks of four eggs until lemon colored and smooth adding one-half teaspoonful of salt. Have ready the strained juice of two lemons Stir in and pour at once over the salade

#### Pickled cherries

Boil together one quart of vinegar , two pounds of sugar, one half ounce each cinnamon, cloves and mace, the spices being tied in a thin muslin bag. Pour this while scalding hot over five pounds of large perfect cherries on the stem and seal.

#### Cherry soup

Is one of the delights of the season. Cook soft, mash , add sufficient water with a little thickening, sugar and spice. The soup may be served hot or cold.

If cherries are bought at the city market, remember to wash them before serving. Dip quickly into cold water and shake well or pat dry with a soft piece of cheesecloth. Serve on a bed of their own leaves..The Yakima Herald, June 17, 1903.

### Apple Compote

Make a syrup of one cup of sugar and a half cupful of water.

Flavor with a piece of cinnamon and the thin rind of half a lemon.

Pare and core the apples (sour ones cook quicker than sweet) then drop carefully in the hot syrup to harden the outer surface.

Cover closely and cook very slowly until soft. Serve on rounds of toast with whipped sweetened cream, filling the center of the apples--The Herald, July 22, 1905.



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The first Newtons of consequence were shipped from California to England in 1896 . They brought satisfactory price .

In 1897-98 about 98,000 boxes went out which netted on an average \$1.25 a box. The following season shipments were 180,000 boxes. In 1900-1901 200,000 boxes passed through New York bound for England.

Sgobel & Day were the first to induce Watsonville packers to ship apples to England. The first two cars netted \$2.02 and \$2.04. Since then the business has undergone many changes in the fact now the bulk of the apples are sold at home and exported for account of buyers, the heavies of who are San Francisco houses. These Box Newtowns naturally come into direct competition in England with those grown in the east, especially on the Hudson river but the Englishmen, finding that the box was a much better package than the barrel Newtowns and the shipment of barrel Newtowns falling off materially year after year until the exports are now very light indeed, gave California her opportunity.

The Englishman considers the Newtown the finest apple in the world, although in the east a good red apple will outsell it as a general thing. Almost all the Newtowns grown in this country are sent to Europe owing to their magnificent keeping qualities which are better than other apples grown. The Yakima Herald, August 12, 1903.



The harvest of fall and winter apples will begin in this valley in a short time. Several buyers are in the field and some good offers have been made for the fruit to be shipped to eastern cities.

No definite sales are reported as the growers expect better prices. Some of the largest orchardists will hold for \$1.25 or better a box for fall shipping and higher if held until spring. It is estimated that the crop in the district is about 75 per cent of that gathered in 1902.

The red apples are in demand in all markets. Because of this the growers have made large plantings of red varieties during the year. Over 100,000 fruit trees of various kinds were placed in the spring. Of this list a large majority was of the red apple varieties. The principal sorts are the Ben Davis, Missouri Pippins, Northern Spy and similar colored fruits. The Ben Davis probably outnumbers all others. It is the best commercial fruit because of coming early into bearing and producing more pounds to the tree than any other variety.

Many of the orchardists of the Yakima valley have patterned after the famous Kansas Wellhouse, said to be the largest apple grower in the world. He has one orchard which produced 80,000 bushels in one year at a cost of \$13,000. The gross income from the fruit was \$52,000. The secret of his success lies in the planting of fruits demanded by the markets.

Apples are picked and sorted by hand. Expert packers are required to box and nail the covers on the fruits. The law prohibits the shipping of diseased fruits of all kinds. For this reason to keep up the reputation of the orchard and the vicinity, the growers do not permit any worm-eaten or specimens having San Jose scale to be packed for market at home or abroad.

Chelan, March 27,--Peter Wapato, one of the best known Indians of Chelan county and a fruit grower of Lake Chelan has produced a new kind of apple, one which it thought, will become well known.

The new apple is very much like the Pearmain and it is said to be the only one of its kind in the world. It is a seedling and is a desirable variety. Its fruit will average four tiers and in color it is a beauty. It has been called the Chelan Golden. The Yakima Herald, March 29, 1905.



The principal produce shippers of the valley assembled in the Commercial club rooms Monday and organized the Yakima Valley Shippers association, the objects of the association are to secure a better freight rate on the railways and better accommodations in the ways of cars; to secure uniform grading of Yakima valley products and to discourage the marketing of inferior goods.

Resolutions were adopted defining fancy No. 1 and No. 2 potatoes which rules will be published and distributed among the growers.

If all the warehousemen and shippers unite in an effort to carry out the aims of the association, it will not be a difficult matter to accomplish the ends desired.

H.M. Gilbert was elected chairman and Mr. Sampson of the Horticultural union secretary. The belief was expressed at this meeting that the broker who does business only on the streets for a few days, careless as to grades and then takes his departure to other fields is the most serious influence to lower the grades of the exported products.

The following individuals were present and firms represented:

J.L. Craib and Richey & Gilbert ; Toppenish; J.M. Perry, Yakima Horticultural union; R.S. Morgan, Yakima Produce Co.; Ryan & Newton, North Yakima; James Skirving, Alfalfa. The Hub Mercantile Co. of Mabton sent a letter heartily endorsing the scheme--The Yakima Herald, April 12, 1905.

Let me remind the readers of the Ranch again that color has much to do in selling your apples. The past winter Ben Davis apples in the Seattle market varied greatly in price on account of color.

The well colored fruit of this variety sold in many cases sold for double what the poorly colored brought. The same applies to other varieties in some cases. And we may lay down the rule that other things being equal the well colored fruit and especially apples will sell better than the poorly colored.

The difference will in most cases amount to enough to pay for the boxes and packing. Now, if we want well colored fruit we must begin to work for it in the spring. The first thing to do is think out the tops of the trees when we are doing our annual

pruning. Remember that it is sunshine that is the chief factor in coloring fruit. Potash in the soil will help and the presence of water in sufficient quantities is an important factor...The Ranch, May, 1905.



"A National Apple Day." The very suggestion is fragrant with memories of far-away years. The Baldwins and the Roxbury Russets, the Winesaps and Spitzenbergs, the Bellflowers and Pippins, the Peck-No Farther and the Jonathans. Attics and cellars redolent in January with the spicy odors of September and bright with the stored sunshine of June and July appear unbidden at the sound of these names. By all means let us have a national apple day. It will do us good to join the past to the present by the subtle fragrance that exhales from the old apple orchard joined to that of the new--Oregonian, November, 1906.

About half a million fruit trees are being set out each year in the Yakima valley according to J.M. Perry of North Yakima, Mr. Perry is at the head of the J.M. Perry & Co. of North Yakima and the Perry Commission company of Tacoma.

Mr. Perry says that land in the Yakima is getting so valuable that the growers are plowing up their alfalfa fields and growing fruit instead. No damage was done in the valley by frosts and the prospects are for large crops.

The Yakima Herald, May 13, 1907.



Thousands of robins have been bothering fruit raisers in particular those who have been raising cherries to such an extent that J.V. Mohr, residing on the power house road has hit upon a most unique scheme to battle the birds.

One cherry tree on the land is a particularly good one . To protect this tree he has erected a huge balloon of mosquito netting. This sets over the entire tree and effectually keeps away the birds...the Yakima Herald, June 12, 1907.

Wenatchee, June 15, 1908--Wenatchee is to have a fruit-packing school, the first to be established in the valley.

Mrs. James Atkison, a well known fruit packer in this section has started a school in the Wenatchee Produce company building and conducts classes every day. The school is appreciated by the fruit growers and will eradicate the poor work done by inexperienced hands.



With the announcement of the National Apple Show that special honors will be given to the oldest apple growers present at the show, interest in the question as to location of the oldest apple trees and the name of the oldest apple grower in the Ya ima valley is naturally aroused.

A little investigation indicates that the first bearing apple trees were at the old Catholic mission in the Ahtanum and that other trees were planted shortly afterward. As early as 1868 apple trees were planted on the Wiley ranch in the Ahtanum valley within the recollection of J.J. Wiley and "allace Wiley."

It was a few years later that the first commercial orchards were planted.

Few people realize the age of the apple growing industry in the Yakima valley for over 40 years there have been bearing fruit trees in this section.

It is not unlikely that Yakima leads all sections of the state unless it be a minor district of the Puget sound country, in the age of its fruit industry--the Yakima Herald, Oct. 21, 1908.

Honors are to be given by the National Apple Show at Spokane to the first fruit growers of the Pacific Northwest...

Exactly when the fruit industry was started in the Yakima valley has never been fully established but it is known that on the Wiley ranch in the Ahtanum valley we planted in 1868. Forty years ago, and that there were trees in bearing then in the same valley.

J.J. Wiley and "allace Wiley" who assisted in the planting of these trees are residents of the Ahtanum valley and North Yakima.

The final steps in the organization and conducting of a fruit packing school were completed Tuesday afternoon by Fred Thompson, J.M. Perry, Robert Morgan, W.N. Irish and E. G. Peck, the committee in charge of the work.

The school will be conducted under the auspices of the YMCA and the first lessons will be given Monday, February 8 at 2 p.m. in the warehouse of the Yakima Horticultural Union-The Yakima Herald, February 3, 1909.



Whether the Delicious apple is a good variety for planting and growing in the Yakima valley or not and whether it is a marketable apple has caused considerable discussion among fruit growers. H.M. Gilbert one of the most experienced men in the state in apple growing has the following to say regarding the fruit:

"Editor Herald: The Delicious apple is being advertised very extensively and I regret to learn that some Yakima orchardists are preparing to plant the same extensively this year. Owing to Delicious apples being one of the nine varieties that won a big prize at the National Apple show an incorrect impression has gone forth that this variety is one of the standard commercial apples. I do not know how this apple may develop in other localities but in the Yakima valley I am satisfied it is a distinct failure. We shipped a few hundred boxes of the Delicious apple this year sending them to some of our best customers and without exception they have been turned down, one lot of 100 boxes of nice Delicious shipped to a well known house in Idaho gave a net return of \$5.95 less than six cents per box.

I am not suggesting any advice as to any other locality but for the Yakima valley the Delicious apple surely is not a desirable commercial variety --"H.M. Gilbert, Yakima Herald, Feb. 24, 1909.



Firepots in the orchard have saved the entire prune crop of the Olsen-Royce company which recently purchased the Sanger, better known as the Flint ranch at Parker. The investment, which in the aggregate was not to exceed \$450 saved the crop for this season and the pots will last for years.

The cost at the outside, counting the original cost of the firepot and all the oil that can be consumed in fighting frost in one season cannot be more than 25 cents a tree.

The Olsen-Royce company purchased 1290 smudge pots and a large quantity of fuel oil. An automatic frost alarm was established and the gong has summoned the men three times this spring to protect the trees by lighting the pots.

Beyond question the oil pot or some form of orchard warfare against frost has come to the Yakima valley to remain. There are already approximately 12,000 pots in the lower valley and in a few years from now when thousands there are more orchards and more pots the combined efforts of all will render anything but a marked fall in the temperature merely an incident in the spring career of the fruit grower--The Yakima Herald, May 12, 1909.